*** THE matter which this page contains is carefully selected from various sources; and we guarantee that, to any intelligent farmer or housewife, the contents of this single page, from week to week during the year, will be worth several times the subscription price of the paper.

"AND GOOD IN EVERYTHING."

The spire of the church where I worship
Is seen thro' the dark, waving trees
That bend to reveal all its glitter,
Or part with the freshening breeze.

The light of the moon, from her rising,
Streams full on the glittering spire
That wakens a song in the silence,
Gives birth to a holy desire.

For lo! as I followed its pointing,
The midsummer clouds roll away,
The night winds and dews are forgotten,
The darkness grows bright as the day.

For faith makes response to the message
By beauty and silence thus giv'n,
And, borne by a newly-born rapture,
Foretastes the full glory of heav'n.

—EVA ROSS YORY.

THE HOME.

Tell Your Mother.

I wonder how many girls tell their mother everything. Not those "young ladies who, going to and from school, smile, bow, and exchange notes and pictures with young men who make fun of them and their pictures, speaking in a way that would make their cheeks burn with shame, if they heard it. All this, most credulous young ladies, they will do, although they will gaze at your fresh young face admiringly, and send or give you charming verses or bouquets. No matter what "other girls do," don't you do it. School-girl flirtation may end disastrously, as many a foolish young girl could tell you. Your yearning for some one to love is a great need of every woman's heart. But there is a time for everything. Don't let the bloom and freshness of your heart be brushed off in silly flirtation. Render yourself truly intelligent. And above all, tell your mother everything. Never be ashamed to tell her, who should be your best friend and confidante, all you think and feel. It is strange that many young girls will tell every person before "mother," that which it is most important that she should know. It is sad that indifferent persons should know more about her fair young daughters than she does herself.

How a Baby Saved Them.

A missionary in China, Rev. James Graham, tells how their baby saved their home from destruction and themselves from what seemed almost certain death.

There was an uprising of the Chinese against the missionaries, and a mob that found Mr. Graham outside his home began to abuse him. They pursued him to his home pelting him with bricks.

His wife, believing that innocence has power to dispel evil, seized her baby from the cradle and ran to the window, where she held it up in the face of the mob.

The baby, as if it had been trained for the scene, began to crow and throw up its hands in the absurdly friendly fashion of babies, at the threatening faces below. The Chinese saw it, and began to grin back in return. The bricks fell from their hands, and the missionary escaped in-doors. Nor did they leave; they gathered around the window where the baby still crowed and goo-gooed, and actually stayed until they were surprised and overcome by a rescue party from town.

The Store Closet.

The harvest time of the year calls every housekeeper's attention to her store closet, where the good household provider has already collected a good supply of preserves and pickles from the summer season. Not only does the fresh supply of fruits, grains and all the products of our temperate zone come to our markets at this season, but the grocer at this season receives his year's supply of dried fruits, nuts, spices and other articles from the tropics.

It is always a good plan of the housekeeper to follow the rule of our best grocers and clear out all her old spices and other groceries which might otherwise be left over in minimum quantities from year to year. Preserves and many other articles, which improve by keeping, should, of course, remain on the shelves. With a little management any left over spices may be utilized in the summer pickling. Other stores should be allowed to run low toward the end of summer, so that by this time the shelves may be fairly emptied of anything which it is undesirable to carry over.

The contents of the systematically arranged store closet should be placed in boxes of tin or wood and carefully labelled. Grains and farinaceous foods, like hominy, oatmeal and tapioca, are just as well stored in boxes of wood, but sugar, raisins and any foods that are liable to be attacked by insects should be stored in tight boxes of tin. Of course, where sugar is purchased by the barrel, it is not practical to change it. A matter that is not often noted in the arrangement of store closets is the liability of barrels to collect dampness at the bottom. To remedy this, it is a good plan to set all these barrels on raised racks. This insures a ventilation of air underneath, and does away with all danger of dampness. It is also easy to brush under them, and prevent a collection of debris and dust. Any article which is especially liable to dampness should be stored in wood, and not in earthen vessels. Fruit, on the other hand, keeps better in earthen vessels. Spices are best stored in light tin cans, set in a second box of tin.

It is a great mistake to keep articles around the store closet in paper parcels as careless housekeepers do. Not only do the contents of the paper become scattered about, but they often lose flavor and quality. Tea and browned coffee should always be stored in air-tight boxes of tin. Unbrowned coffee should be tied in a bag and hung in the attic.—*N. Y. Tribune.*

Pumpkins.

The golden fruit of October is hardly looked upon as a thing of grace and beauty. Yet the conventionalized figure of the girl gathering the yellow fruit is familiar in decorative design, and in late years the pumpkin, along with the sunflower, has claimed honorable attention in color study.

It has been a fashion among housekeepers of late years to decry the merits of the old-fashioned pumpkin in favor of its more aristocratic relative, the squash. While those who regard the pumpkin with favor do not claim for it any merit as a vegetable, though our colored brethren at the South make considerable use of it in this way, simply as a fruit for pies it is incomparable to the squash, however superior as a vegetable the squash may be. None of the modern varieties of the pumpkin, which seem to have more or less of the nature of squash, can compare to the old-fashioned, orange-yellow pumpkin of the Connecticut fields, which ripens when the corn has turned sere and all the landscape is full of the mist and sunshine of October weather.

There are two ways of preparing pumpkin for pies. One is to cook it rapidly for about twenty minutes or half an hour in abundance of water, after peeling, removing the seeds and cutting it in pieces. The other is to put the pumpkin, peeled and sliced and with the seeds removed, into a pot with about two inches depth of water, merely to prevent its burning. The pot is covered closely and the pumpkin is cooked slowly in this way for about six hours, when the water will be exhausted and the pumpkin will be found to have acquired a certain sweetness which it never has when cooked in the more rapid way.

The old-fashioned way of making pumpkin pie is undoubtedly the best, though it is considered somewhat extravagant in economical times, because it calls for a large number of eggs. It is strange how many housekeepers reckon a recipe extravagant or otherwise according to the number of eggs employed, when in point of fact there are other ingredients, like butter, which add much more to the cost of the recipe when generously used. One of the best ways of insuring economy in recipes is to use the ingredients so as to secure the most nourishment and involve the least waste. In the use of eggs in a custard or in a pumpkin pie we have the ideal elements of nourishment, simply and economically prepared. Hence, custard and pumpkin pies, having no upper crust, are the most wholesome kinds of pies the housekeeper can make, providing always that the under crust is properly baked and browned.

Take two cups of pumpkin, steamed by the second-described process, add four cups of rich milk, half a teaspoonful of salt, two teaspoonfuls of ginger, one of mace, one of nutmeg and one of cinnamon. Beat five tablespoonfuls of sugar with five eggs and add them slowly to the pumpkin and milk. Add also a cup of cream. Bake the pies in an open crust. Like a custard or cocoanut pie, they should be made considerably thicker than an apple or fruit pie. The old-fashioned brick oven baked pumpkin pies to perfection, because the under crust was thoroughly baked and browned.

A simple rule for pumpkin pie allows a cup of pumpkin to a pint of milk, and one egg to every pie, with sugar, nutmeg, mace and salt to the taste.—*N. Y. Tribune.*

Household.

GRAHAM PUDDING.—Mix together two cupfuls graham flower, a cupful of milk, one of chopped raisins, a cupful of molasses and one egg beaten light, a teaspoonful of salt, and one of soda dissolved in a little water. Pour into the pudding pan, allowing plenty of room to rise. Cover tightly and boil three hours, adding boiling water as the water around the pudding dish wastes. Serve with any kind of sweet sauce.

EGGPLANT.—After boiling the eggplant in salt water till it is tender, cut it open, remove the inside and mix with it bread crumbs, butter, salt and pepper; fill the shell with this mixture, put the two halves together, and bake half an hour.

CORN OMELET.—Strain through a meat squeezer a pint of grated corn. To the clear pulp thus obtained add six well-beaten eggs, a teacup of milk, seasoning to taste. Pour into a buttered frying pan and cook very slowly, finishing it in a warm oven till the egg is just done. This is delicious.

POTATO SALAD.—Peel the potatoes as soon as done, slice them thin, and mix with them, for every quart of potato, a piece of butter the size of an egg, two tablespoonfuls vinegar, an apple chopped fine, and a small onion. Use chopped herbs for seasoning if you like. Serve cold.

CUCUMBER SWEET PICKLE.—Take ripe yellow cucumbers, remove the peel and the cores, cut in slices lengthwise, soak in salt water two days, then put them into the pickle, which is thus made: For each quart of sharp cider vinegar take a pint of hot water, two coffee cups sugar, one tablespoonful each of ground cinnamon, cloves, allspice, mace or nutmeg; add a handful of raisins or ripe grapes. Boil all together till the cucumber is translucent and easily penetrated with a straw. If the vinegar is not very strong, omit the hot water. Watermelon and citron may be prepared in this way.

PEACH CREAM.—A well made peach ice cream is one of the simplest and nicest of desserts, and, old-time prejudices to the contrary, one of the most wholesome and nutritious. Peaches and cream represent the most nourishing food and refreshing fruit of all nature. To make this cream, says the *Weekly Tribune*, mix together a heaping cup of granulated sugar, with four yolks of eggs and half a teaspoonful of salt. Add very slowly a pint of hot milk, beating it to prevent the eggs curdling. Put this custard on the fire, and heat it slowly, stirring it continually. As soon as it is ready to boil, add a quart of rich cream and continue to beat it slowly until the custard and cream are thoroughly mixed. Meantime peel twelve large and perfectly ripe peaches. Stone them one at a time, and mash them to a pulp, adding them to the cream as you do so. Beat the cream again and strain through a fine pointed strainer, pressing the peaches through with a wooden spoon as you do so. Freeze the cream as usual and serve it with an orange water ice or some other fancy cream.

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THE FARM.

September in the Garden.

The fall rains and cool air start the growth of all plants of northern origin, and such things as celery, turnips, strawberry plants and native grasses—including wheat and rye—make the most important part of their growth during this month and the next. All are greatly aided by having an open surface of the soil during this time and by a strict and entire suppression of all competing growth of the crop itself. After judicious thinning of all and early filling of blank spaces, attention is required by the strawberry plants to the clipping off of runners, which issue fast now and take strength from the parent plant, which if retained within it will go to the forming of blossom buds. If nipping off runners becomes tiresome, remember that for each one stopped there will be next June a bunch of fruit in lieu of it. Celery is not to be earthened up yet, unless for immediate use, but the stalks should be kept erect and close round the heart, as if left sprawling they cannot be raised without fracture. It is a good time to give the second trimming to hedges. It is easier done while the roots are green, and they will remain trim through the winter's snows.—*W. G. Waring, sr.*

The Crops of the World.

The wheat crop of the world, as estimated in the annual reports of the Austrian and the Hungarian ministers of agriculture, just published, is almost an average one. The official average annually for the last ten years has been 2,280,000,000 bushels. The estimated production this year is 2,279,000,000 bushels; or only a million bushels short of the average.

The countries which import wheat show a deficit in the home yield of 370,000,000 bushels, while the exporting countries will have a surplus of 378,664,000 bushels available for shipment to supply the deficit. This does not in itself encourage expectations of high prices for wheat, but the fact that much corn, oats and barley have been destroyed by the drought, leads to the conclusion that an extra demand for wheat and rye will arise.

Russia's wheat crop is estimated at 433,965,000 bushels, with a surplus for export of 97,898,000 bushels. The United States comes second with 396,250,000, and a surplus of 69,918,000 bushels; India third with a product of 274,885,000 bushels; and Hungary fourth with a yield of 141,870,000 bushels. In deficit of product Great Britain leads with its demand for 184,427,000 bushels; France next with a 46,818,000 deficit; Austria 38,725,000 and Germany 25,537,000. North America's estimated yield of rye is 24,833,000; of corn 1,809,000,000 bushels.

Melons with Strawberries.

Jacob Smith, Lockport, Ill., has a novel method for caring for his strawberry plants during the first summer. Thorough cultivation of the plants during the first season is practiced by successful fruitgrowers generally. Keeping them free from weeds and the soil loose requires frequent cultivation, and is quite an expense, for which, ordinarily, the next year's crop of berries is the compensation. As an experiment, several years ago, Mr. Smith tried planting watermelon vines among the rows of one plot of strawberries, cultivating an adjoining plot in the usual way. He found that the plot with the watermelon vines did better than the other, both in this and in subsequent trials, and the melons paid for the cultivation of the plot. After satisfying himself that watermelon vines did not injure the strawberries, or, as he declares, help by serving as a green mulch, he tried planting muskmelons among them and reported even better results from this practice, the vines making a thicker covering and a better mulch. He had a nice field of strawberries growing this season with a good crop of muskmelons among them which are doing well, considering the dry weather. Small fruitgrowers should remember this plan and try it next season, for it is certainly a great waste not to grow melons among the strawberries the first year if it improves them and pays for cultivation.—*Orange Judd Farmer.*

Fat and Solids in Average Milk.

Those who think it surprising that one should question the accuracy of milk tests which show over 6 per centum of fats may be interested in the statement appearing in bulletin No. 54 just issued by the New York agricultural experiment station at Geneva, of the results of tests made in the manufacture of cheese during the season of 1892. The milk used came from the cows in the station herd and from the well-known Jersey herd of Pittsford farms, owned by W. F. Hawley, of Geneva. The milk used varied in its fat, contains from 3.65 to 5.25 per centum. These cows were in various stages of lactation, but those in the earlier stage predominated, the milk from strippers being excluded. The Jersey milk used came from a select portion of the 150 animals comprising the herd. The milk used in the other experiments consisted mainly of that from a herd of grade of Holsteins, the cows being in various stages of lactation. To be sure, had the strippers been included, the average, 4.56 would have been higher, and the maximum of 5.25 would have been carried probably above 6. But that from strippers is not the average milk one gets from a herd. Stripper milk may run extremely high, and a test that shows over 6 per centum as average milk, one may with fairness at once assume, contains more or less of stripper milk or clear cream. Another point of interest shown in these tests—the whole of which we regard as most valuable—is that the solids in milk seldom run over 14 per centum. The lowest was 12.46, the highest 14.94, and the average nearly 14.—*Orange County Farmer.*

No Danger of Poison.

As many people imagine that the use of fruits which have been sprayed while growing with arsenical poisons is attended with danger, the following clear statements by Professor C. H. Tyler Townsend, entomologist of the New-Mexico experimental station at Las Cruces will be read with interest:

"Now the facts in the case are these: If the poison is used in the strength of one pound to 200 gallons of water, it may be easily computed that the arsenic will be so distributed through the water as to make it necessary for a person to consume several barrels of apples at a sitting in order to obtain a fatal dose. According to our most eminent medical authorities, the smallest fatal dose of arsenic ever recorded is two grains. A person would be obliged to eat something like twenty bushels of sprayed apples at one time in order to obtain this amount.

"In order to determine the proximate amount of poison which would be found upon grass beneath trees that had just been sprayed, the following experiment was made at the Michigan Agricultural College: A thick paper was placed under an apple tree, which was then thoroughly sprayed on a windy day, so that the dripping was excessive. After this had ceased, the paper, which covered a space of seventy-two square feet, was analyzed and found to contain fourtenths of a grain of arsenic. Another tree was also sprayed, and the grass and clover beneath it were afterward cut and fed to a horse without the faintest sign of injury.

"In the early Autumn of 1891 the Board of Health of New York city condemned several carloads of grapes as dangerous to the public health, and ordered them destroyed because they were slightly disfigured with the Bordeaux mixture. This caused a 'scare' and a serious fall in prices, so that the market was bad for the rest of the season. To determine the exact amount of copper adhering to such grapes the Massachusetts station at Amherst analyzed ten pounds of grapes, which were badly disfigured from spraying with this solution. Only two-thousandths of 1 per cent of oxide of copper was found in the ten pounds. A person would have to eat from one-half to one ton of such grapes at one time, skins, stems and all, if he wishes to obtain an injurious effect.—*Agricultural Epitomist.*

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[Signed] MRS. JAS. MCLEAN.

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