







Farm and Garden.

One of the best methods of keeping manure is to let it under a leaky roof, which keeps it moist but prevents washing and drenching by rains.

A wind-break properly arranged near a strawberry bed will cause the snow to lodge on it. This makes the best protection for the winter that can be had.

It is not always the farmer who sows the most acres who raises the best crops or the most bushels. They who rest half of their land alternate years have the best success.

Those who use lime as a fertilizer apply from 10 to 15 bushels to the acre; ashes may be applied at the same rate, salt at the rate of 200 to 400 pounds, and plaster at the rate of 100 to 200 pounds.

A goodness of carrots keeps the horse in good condition, and turpentine and resin make a refreshing change for the cattle. All the root crops should be carefully stored away in an accessible location for winter feeding, and such food is not only economical, but promotive of health and contentment.

Professor W. J. Beal is experimenting with sprouted wheat, and has arrived at the conclusion that it can be safely used for seed. The wheat he is using already has sprouted six times. It seems to be a little weaker at each sprouting, and at each time a small portion breaks, but at the first trial a large percent grows well.

In keeping sheep over winter they will do very well on coarse hay and straw provided they are given a feeding of oats and corn at least once a day. The ewes that are expected to give early lambs should be liberally fed, while those coming later on should be separated and treated in the same manner later in the season. What a good good feed is plenty of milk for the lamb.

The Crockett Patron, Texas, warns its readers that it will not do to turn hungry cattle upon the stubble of a second year's growth will still be in the tin to rise for an hour.

French Stewed Oysters.—Wash 50 large oysters in their own liquor, strain the liquor into a stew pan, put in a few oysters into a quart of sherry or madeira, the juice of two lemons and a little salt. Boil this liquor and skin a little while, and when it comes to a boil put in the oysters, boil them for ten minutes, but do not boil them. Many people consider this the nicest way of serving oysters.

HE BUCKED. The Danger of Riding Texas Ponies. GREAT EXCITEMENT ON MONTGOMERY STREET.—A HAPPY THOUGHT AND A HAPPY MAN.

It is a fact beyond dispute that the average Texas pony is uncertain. As a general thing a Texas charger can be relied upon, sooner or later, to indulge in his little act, popularly known on the plains as "bucking." You can't ride a Texas pony without being made to remember it. It is in his blood, and he sticks to it by the power of heredity. He will probably go without his hay for a week or two, but he will not give a fair opportunity to "buck." It is a part of his life, and the chief article in his creed. In short, a Texas pony which is not a bucking pony is not a Texas pony at all. He is a non-entity, and unworthy to be mentioned in the same breath with the average Texas pony.

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Rice Cakes.—Eight eggs; half the whites; whip them until firm (30 seconds); half pound ground rice; six ounces powdered sugar; the peel of one lemon grated. Whip all together half an hour with a rubber, and then add the whites. If a few caraway seeds are added, this cake is strongly recommended for weak stomachs.

Derby or Short Cakes.—Rub with the hands two pounds of butter into four pounds of sifted flour, two pounds of currants, two pounds of moist sugar, two eggs, mixed altogether with a pint of milk; roll it out thin, and cut it into round or square cakes with a cutter; lay them on a clean baking sheet, and bake them about five minutes in a middling hot oven.

Boned Chicken.—Boil a chicken in a little soup stock until the bones can be easily separated from the meat; remove the skin, and mix the light, and the dark meat; season with salt and pepper; boil down the juice, pour it upon the meat and shape it like a loaf of bread; then wrap it in a cloth, and press it with a heavy weight for a few hours. When served cut in slices.

To Make Oyster Cakes.—One hundred oysters, washed, with their liquor, one pound of anchovies; three pints of white wine; one lemon with half the peel; boil gently for half an hour, then strain and add to each quart of liquor one ounce of nutmeg sliced; boil a quarter of an hour, then add two ounces of shallots. When cold, bottle it with the wine and shallots. If the oysters be large they should be cut.

Fruit Cakes.—One egg, one cup of sugar, one and a half cups of flour, half a cup of butter; two thirds of a cup of raisins, half a cup of currants, half a cup of almonds, one spoonful of baking powder, three table-spoonsful of cream or milk, one spoonful of cinnamon, cloves, nutmeg, and nutmeg; in place of baking powder and nutmeg you may use, if you choose, two table-spoonsful of yeast; in this case it will be necessary to stand in the tin to rise for an hour.

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Well, I should say so! It is just the grandest remedy for rheumatism ever made!

"Have you used it, sir?" "Yes, it has been a standing remedy in my house for two years. There is nothing like it. We could not get on without it. It cures my neuralgia, rheumatism, burns, bruises and every kind of ache or pain. Then my neighbors use it, too. I always have several bottles in my house, and I frequently happen to persons call for it in sudden emergencies. Only a few days since a drayman got badly hurt, and I sent out a bottle of Jacobs Oil. They rubbed it on him and it took away the pain. The man was very grateful, and said it was the best stuff in the world. The reporter stepped in at the popular pharmacy of J. Adolph Boyken, corner of Ninth and Mission streets, and asked the proprietor if he had much call for the St. Jacobs Oil. Mr. Boyken replied:

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Fashion Notes.

Venetian point lace is the most elegant garniture for velvet dresses.

Terra-cotta silk handkerchiefs are worn in the outside pocket of cloth riding-garments.

As the fashion for untrimmed tight sleeves has come in, over-cuts of white linen are again worn.

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Low frocks of cashmere are revived for little girls, and are worn over white embroidered gowns.

Soft round felt hats, with Alpine cork and narrow brims, are trimmed with cock's feathers, a small head of a cock, and a few white feathers.

The climax of the fancy for red shades is found in a strawberry-red velvet mantle, trimmed with Turkish embroidery of many colors and chenille fringe that embodies all these colors.

Red cashmere peisettes for little girls are pleated from the neck down, and have a belt with a bell ribbon, and have a petticoat case so long that it nearly conceals the garment under it.

Velvet gowns have wide brims that are lustered partly to conceal the face. Thick ostrich feather ruffles cover the trim, and a white-stone clasp is the glittering ornament.

A becoming overcoat for ladies has the closely-fitted bodice, pointed in front and back, and box pleatings set on the shoulders, which is long enough to envelop the wearer and barely escape the floor.

Very elegant short dresses for receptions have a skirt of black or navy blue, with black lace shirtings, worn with a Louis XV. bodice of lampas velvet that has large flowers, fruit, or leaves of natural color on a black ground.

Evening dresses for very young ladies are made with a short skirt of creamy white broad satin with Pompadour figures, and a pointed collar and cuffs, and a pointed skirt, trimmed with bands of the brocade and white Barcelona lace.

A new jacket called the Princess of Wales is made quite tight-fitting, with a high collar, and is bordered with row after row of gold soutache. It is imported in army blue velvet, olive-green, black and garnet, and is worn with skirts of damask velvet or satin.

All Sorts.

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Derby or Short Cakes.—Rub with the hands two pounds of butter into four pounds of sifted flour, two pounds of currants, two pounds of moist sugar, two eggs, mixed altogether with a pint of milk; roll it out thin, and cut it into round or square cakes with a cutter; lay them on a clean baking sheet, and bake them about five minutes in a middling hot oven.

Boned Chicken.—Boil a chicken in a little soup stock until the bones can be easily separated from the meat; remove the skin, and mix the light, and the dark meat; season with salt and pepper; boil down the juice, pour it upon the meat and shape it like a loaf of bread; then wrap it in a cloth, and press it with a heavy weight for a few hours. When served cut in slices.

To Make Oyster Cakes.—One hundred oysters, washed, with their liquor, one pound of anchovies; three pints of white wine; one lemon with half the peel; boil gently for half an hour, then strain and add to each quart of liquor one ounce of nutmeg sliced; boil a quarter of an hour, then add two ounces of shallots. When cold, bottle it with the wine and shallots. If the oysters be large they should be cut.

Fruit Cakes.—One egg, one cup of sugar, one and a half cups of flour, half a cup of butter; two thirds of a cup of raisins, half a cup of currants, half a cup of almonds, one spoonful of baking powder, three table-spoonsful of cream or milk, one spoonful of cinnamon, cloves, nutmeg, and nutmeg; in place of baking powder and nutmeg you may use, if you choose, two table-spoonsful of yeast; in this case it will be necessary to stand in the tin to rise for an hour.

F. J. Cheney & Co., proprietors Hall-Catarrh Cure, offer \$100 reward for any case of Catarrh that can be cured by Hall's Catarrh Cure. Sold by J. A. Hacking.

A Good Investment. Twenty-five cents expended to your druggist for a bottle of Hagard's Yellow Oil will allow more people of rheumatism, burns, bruises and every kind of ache or pain. Then my neighbors use it, too. I always have several bottles in my house, and I frequently happen to persons call for it in sudden emergencies. Only a few days since a drayman got badly hurt, and I sent out a bottle of Jacobs Oil. They rubbed it on him and it took away the pain. The man was very grateful, and said it was the best stuff in the world. The reporter stepped in at the popular pharmacy of J. Adolph Boyken, corner of Ninth and Mission streets, and asked the proprietor if he had much call for the St. Jacobs Oil. Mr. Boyken replied:

"The Great German Remedy, St. Jacobs Oil, has been having a big sale, with me lately, and my customers are high in their praises of it as a conqueror of pain."

Fashion Notes.

Venetian point lace is the most elegant garniture for velvet dresses.

Terra-cotta silk handkerchiefs are worn in the outside pocket of cloth riding-garments.

As the fashion for untrimmed tight sleeves has come in, over-cuts of white linen are again worn.

The newest wraps are padded on the shoulders to rest them in the way that dress sleeves are raised.

Low frocks of cashmere are revived for little girls, and are worn over white embroidered gowns.

Soft round felt hats, with Alpine cork and narrow brims, are trimmed with cock's feathers, a small head of a cock, and a few white feathers.

The climax of the fancy for red shades is found in a strawberry-red velvet mantle, trimmed with Turkish embroidery of many colors and chenille fringe that embodies all these colors.

Red cashmere peisettes for little girls are pleated from the neck down, and have a belt with a bell ribbon, and have a petticoat case so long that it nearly conceals the garment under it.

Velvet gowns have wide brims that are lustered partly to conceal the face. Thick ostrich feather ruffles cover the trim, and a white-stone clasp is the glittering ornament.

A becoming overcoat for ladies has the closely-fitted bodice, pointed in front and back, and box pleatings set on the shoulders, which is long enough to envelop the wearer and barely escape the floor.

Very elegant short dresses for receptions have a skirt of black or navy blue, with black lace shirtings, worn with a Louis XV. bodice of lampas velvet that has large flowers, fruit, or leaves of natural