A Talk to Spinsters.

By Lillian Bell.

THE first thing a woman should do, who sits down to think out a delightful scheme of happiness, is to close her eyes and think out of all the world, what she would rather do if she were mistress of her own fate. Think it out boldly, luxuriously, regardless of the possibility of achieving it. Then gradually come down from your dream of a palace and a yacht and a private car to the next best. Take your time about it. Think each dream out in all its fascinating detail. Then come down by degrees—for it is never attractive to think of the things you can afford until you have reached something impossible.

Now think of the way you could live if you had money, if you had a start. Can you trim hats? Can you darn and embroider and mend lace? Are you fond of animals? Do sick birds get well under your care?

Or are you a business woman by instinct? Can you count and multiply and subtract without chewing a lead pencil and using a corn of paper?

Were you born in the city and into the heritage of the hall bedroom, and would you give anything on earth for a little cottage in the country, not so far from the city as to bar you from going in when the frogs at night make you too lonely, nor so near to other people as to hinder you from wearing a short skirt and a sunbonnet all day?

Oh, you office women on small salaries! You poor starved souls struggling to make both ends meet, deafened by city noises, harassed by city prices, blinded by city sights! Get out into the suburbs, or even the country, and find what life holds for you.—Harper's Bazar.

What Invention Has Done.

By John Graham Brooks.

CHEAPNESS and abundance of grain foods is explained when the story of machinery has been told. The steam-going plow, combined with a seeder and a harrow, has reduced the time required for human labor in plowing, sowing and harrowing to produce a bushel of wheat on an average from 32.8 minutes in 1850 to 2.2 minutes at the present time. It has reduced the time of animal labor required from fifty-seven to one and one-half minutes; at the same time it has reduced the cost of human and animal labor in plowing, seeding and harrowing per bushel of wheat from four cents to one cent.

Before Whitney's invention it required the work of one person ten hours to clean a pound (long staple) and one bale (pounds of cotton). The raw bale will now be ginned in ten hours more than four times as much. That government has seen fit to market in a season and that cloth is now cheap is no longer a wonder.

A dress suit that once cost thirty days' labor can now be made in seven hours. A man, or more, can do in eight hours what one man can do with diligence in a year. The office boy recommended from time of case in six months may well be going with a coveted clerk's worker's wage. A stone crusher will perform the work of thousands. Few manufactures have more contributed to cheapness than good roads. To make the old saddle-bags, or even to large sections of the sparsely peopled country districts, the rapid growth of good highways is almost as decisively the result of invention. I choose this more striking form of invention because it is the only one in which man's labor has raised its great energy motive.

In a thousand instances are direct results, if in less striking ways, that masses are cheap goods. The Hoe press prints, folds, cuts and pastes twenty-eight-page newspapers at a speed. To earlier the materials, make and deliver the raw pulp, manufacture the printed sheets daily in twenty States must take, comparatively, to carry more than the machine delivered.

Board of Trade Functions.

Ninety Per Cent. of Transactions Speculation.

By Will Payne.

ABOUT ninety per cent. of all the transactions on the board are pure speculation, a matter of trades made by persons who do not expect to receive or deliver a bushel of actual grain. This speculative trading is not only the most prominent, but is the most useful of the board's functions. Without it there could not possibly be the broad market which makes wheat a liquid asset everywhere in the United States. The speculative business means simply the performance of a trade organization. You may buy a corner lot which in your opinion is likely to advance favorably for you, go to the savings bank, mortgage the lot and borrow on the major part of the purchase price, having invested of your own capital only enough to secure the lender against loss thereby, the margin is safe. In a fully organized liquid market like that in grain and stocks all speculation and borrowing and borrowing is eliminated. You simply pay down the cash. Virtually nobody would buy wheat for a speculation to put away in the actual grain, insure it, find a storehouse to put it in, see that it was properly housed, guard against deterioration by sweating etc., while it was there, and when he wished to sell, look around for a customer who could use so much wheat of just such a sort. The Board of Trade does all this for him, the purchaser's part consisting only in giving an order to a broker and paying down the margin which will insure the broker against loss through fluctuations in price. This is what makes the board market that gives wheat its stable value.

The Board of Trade is a court, too. Its directors and various committees are continually trying commercial cases, and hearing and settling the disputes which arise in the transaction of its immense volume of business.

Without the Chicago Board and the several lesser exchanges which copy its method and follow its prices, the grain trade of North America would fall to pieces, and every bushel of cereals raised north of the Mexican line would have less value.—The Century.

The Lack of Marrying Men.

Some Reasons Are Advanced by a Thoughtful English Writer.

THE other day I read some remarks on the question as to why bachelors at the present day seem to be what the itinerant performer facetiously describes as "too backward in coming forward." The gifted writer on this subject was of the opinion that the fault lay with the ladies, who, he thought, were apt to specialize in almost any direction save that which would be likely to render them good housewives. Thus, for instance, he held that the intellectual and book-loving girl is charming to sit next to at dinner, but her partner is sufficiently far-sighted to calculate that, if it were a case of sitting opposite to her at a dinner of which she had had the ordering, her knowledge of Browning would not extend to the gravy of the roast mutton!

Again, he conceived that the smartly dressed beauty is a being with whom a man loves to dine, but he hesitates about going beyond the preliminary stages of flirtation because he is doubtful whether his banking account will stand the strain of the costly costumes, the luxurious lingerie and the expensive exercises with which she will evidently expect a husband to provide her.

Now, there is no doubt something in this; but it scarcely seems to hit the bull's-eye plump in the middle. The real fact of the matter is that in every department of life, at the present moment, we are beginning to set our standards very much higher than it has ever been set before. What was looked upon thirty years ago as a palatial and luxurious hotel is to-day classed as a dowdy and third-rate establishment compared with the colossal caravansaries which have sprung up in response to the demand for greater luxury and more efficiency.

And while the standard has been raised in the matter of the creature comforts, it is only natural that, having grown more exacting all round, we should have raised our ideal of a wife (or husband) to a sort of unattainable destiny.

The result is that the ordinary everyday young woman is wearing out the soles of her dainty little boots in a fruitless search for the godlike hero of her dreams and finds that the everyday young man with freckles and red hair does not fill the bill at all satisfactorily.

We all remember the little man and woman who, in childhood's happy hour, bobbed in and out of a little house to let the world at large know what they together were going to do. But, by the nature of their mechanism, it was fitting for them both to be out at first. Well, that is very much the arrangement with regard to the godlike hero and the adorable heroine, who, if they do by any chance happen to meet, are sure to find that the affections of one or the other of them are already misplaced elsewhere.

It most often have been observed that the dowdy and inconsiderable little men and women who are content to recognize themselves as such marry all right and settle down and live happily ever after. But the girls who are plus-nothing and adorably beautiful on this point (the Misses of the "Best Girl" hence the fact that she is reading this upside down as I write it) are apt to be so very exclusive that they find themselves settling down into the gloom of a confirmed and perpetuating old maidhood, just because they are what some one has brutally described as "too beastly particular."—Modern Society.

HOUSEHOLD MATTERS

Southern Sweet Potatoes.

Boil six medium-sized sweet potatoes until nearly done. Peel and slice the long way into pieces about half an inch thick. Fill a baking dish with layers of the slices thickly covered with dark brown sugar and bits of butter. Pour over a half cup of boiling water. Cook in a hot oven for twenty or thirty minutes. This will fill a quart and a half baking dish.

Hot Cross Buns.

Break one yeast cake into one cupful of lukewarm milk, add one teaspoonful sugar, place the cup in a warm place till the yeast rises to the surface. Sift one cup flour into a bowl, add the yeast and one-quarter teaspoonful salt; mix it into a sponge, cover and let stand in a warm place till light. Then stir two ounces butter or one large tablespoonful butter with two tablespoonfuls sugar to a cream; add the grated rind of half lemon and one egg; stir this into the light sponge, add one cupful well cleaned currants and sufficient flour to make a soft dough. Turn the dough out on floured board and work till it ceases sticking to the hands, return to bowl, cover and let rise in a warm place to double its size. Then divide the dough into twelve equal pieces, roll pieces with the palms of the hand into round balls, set them in a buttered pan not touching, cover and let it rise. Bake in a hot oven for half an hour. An easier way is to roll the dough out with a rolling pin, half inch in thickness, then cut it out into rounds the size as biscuits, put them in the buttered pan, half inch apart, and chill before putting them in the oven; cut a cross on top of each one with a knife, then bake.

Plain Pie Crust.

If you use lard for plain pie crust, use the following formula: Put a pound of flour into a bowl and mix in thoroughly a teaspoonful of salt. Then cut in half a pound of cold strained lard, cutting it into little flakes with a knife; keep your hands away from all pressure. Add sufficient ice-cold water to make a paste that will roll out without too much pressure. Moisten the flour a little at a time, beginning at the edge of the bowl and drawing a little out of the way when more is needed, care not to mix it with the least addition of water, as it will be run together as lightly and with as little moisture as possible. When all is mixed, turn out on a floured board and roll out half an inch thick. Dot the paste with flour and put quarter of a pound of butter over it in small bits; roll the paste up lightly, so as to disperse the butter considerably, and then roll out the paste, from you, into a long thin sheet; then roll it up again; roll out as before and roll again. Set it away on ice or in a very cold place for an hour or two before making up the pies. If you work quickly, in a cool room, keeping the paste as cold as possible, you will find it the best flour for pastry—because it is easily sifted to incorporate air than it have been when shortening and lard is an much that has strong taste lard, the paste will be delicate, flaky and flaky and appear shortly for pastry tarts.—Washington Star.

NOTES FOR HOUSEWIVES

If eggs are boiled the day before it is to be used it makes it easier for the morning cup of coffee.

A small, stiff scrubbing brush should be used for cleaning all vegetables that grow under ground.

The color of green vegetables can be preserved if the vessel in which they are boiled is not covered.

To insure the perfect cleanliness of irons, they should be washed and soaked in water frequently, and always kept in a clean, dry place.

If a teaspoonful of lemon juice is added to the water that pastry is made with it will be found to make it rise and flake and be much whiter and lighter.

Yolks of eggs may be boiled separately by dropping carefully into boiling water and cooking until hard. The whites may thus be saved for icings, meringue and other uses.

Varnished or oiled woodwork in pantries or back halls may be kept clean by wiping with a damed cloth wrung out of hot water and then rubbed smooth with a dry cloth.

Soap should only be cooked in porcelain lined kettles and never left in the kettle over night. The stock should be drained into a porcelain bowl and every bit of vegetable should be removed from it.

Lard or droppings can be used for frying instead of butter in almost all cases if the lard is allowed to boil and very hot before using, but this is necessary, otherwise it will surely taste in the articles fried in it.

A practical woman suggests that pillow cases that are partly worn out washed and ironed and cut for tidies, make excellent bread covers of cloth to spread over food that must stand on pantry shelves or in the ice box.

In putting away a white silk or muslin gown it is a good idea to put in the box several pieces of white wax. Wrap the gown in plenty of white tissue paper and put blue paper next all. The wax will turn quite yellow in time, but the clear white of the gown will be preserved.

THE BLACK OLIVE.

How It Differs From Its Green Brother—Gaining in Popularity.

One by one foreign foods and foreign modes of cooking are winning the American palate. Many have had a struggle, but have finally succeeded in overcoming prejudice. Many others have failed in the attempt, and now lead a sort of outlaw life in the foreign quarter of the city. A few flourish for a time and then succumb to rivals. The French green olive had a hard fight many years ago in winning its way to the American table and lunch-room counter, and its converts were made slowly.

"You have to learn to eat them."

"It's a cultivated taste, this taste for olives."

"They taste like wood soaked in brine, at first."

"Keep at it and you'll enjoy them by and by."

These are some of the comments on a type's attempt to eat olives, and many of those who have not been persistent have given up the endeavor in despair.

But the French olive at the present time is greater than it ever was. Part of this fame may be due to jealousy, perhaps, for the reason that it has a rival which is doing all in its power to drive its green cousin out of the market. The new comer is the black or ripe olive, which has been recently introduced into this country by Italian, Greek or other immigrants from the south of Europe. The imports from Greece alone of the black olives last year amounted to over 10,000 barrels, or 1,000,000 pounds, estimated to be worth $100,000 retail, and according to dealers the demand is increasing faster than the importing supply. In California, where there is a rapidly growing olive industry, both in pickling the berries and in manufacturing the oil, last year crop is estimated at 8000 barrels.

In walking through the streets of the east side it does not need a specialty observing eye to detect in the grocery, provision and delicatessen stores half barrels of pickled olives which look more like immense black grapes which have been picked from a cluster. A pinch from the fingers, however, finds them pulpy, but hard. Should a novice taste them he is likely slightly to pucker up his lips, but he invariably tries again, and remarks on the rich, oily taste. On the shelf above the barrel is a bottle of the French green olives, with a neighboring bottle from Spain, in which the olives of the olives have been replaced with red peppers. The bottles are dusty. There is little demand here for them. The only difference between the green and the black olive is that one is picked and pickled green and the other is permitted fully to ripen, mature its full quota of oil and assume its natural black color. For purposes of distinction the olive imported from Italy and Greece, the kind that Cæsar and Pericles, as well as their descendants, were accustomed to eat, is called the black olive, for it is of an ebony hue, while the product of California orchards, which is a dark brown, is designated as the ripe olive.—New York Tribune.

A Carlyle Anecdote.

Sir Charles Gavan Duffy's old intimacy with Carlyle enabled him to be of great service afterward to his friends in Australia who desired introductions to the philosopher and found encouragement in his words. One of these was Sir Henry Parkes between whom and Gavan Duffy there was a friendship for many years, deepened only in the end by the trouble over Sidney Butler and his lost Chief Justiceship. Many years ago Parkes and Duffy came to England to tour through the country in support of emigration. Parkes sent his introduction from Gavan Duffy to Carlyle and was personally invited to dine at Cheyne Row. He put on his best clothes for the occasion and went to Chelsea walk, and was received in some strong tea and coarse eggs and bacon. Then Carlyle kicked off his boots, sprawled on the floor with his back against the wall, lit up a rough briar pipe and began to ask the Australian and the colonists prim colonist how he liked the rough life in Australia where the snakes are bad as they inside out and all the rest. Parkes had a bad night of it, but he took his revenge next day by sending Carlyle a copy of his "Mirrors of the Stream" which the sage never acknowledged till Mrs. Carlyle had to do it for him.—London Chronicle.

An Oriental Confidence Man.

I suppose that every country in the world has its own swindles and swindlers. The Sarawak Gazette describes an Japanese camp penetrated by a young man from Singapore. This young Indie Dam by name, assisted by his wife, gave out that he possessed a secret of making dollars out of earth. The charge was $25 for the secret and "dollar dirt earth." The modus operandi was to put the raw material into a vessel and bury it for thirty-three days, when the vessel was to be dug up full of dollars. Nearly fifteen guileless Sarawakians were induced to sink money in this investment. They were then somewhat disturbed by the operator's notifying that he was about to go for Singapore on urgent private business by a steamer that had just arrived. They congratulated and refrained to inform the Government of the rascal's departure. He replied that if they did so the Government would confiscate the whole lot of dollars for exchange and this prospect induced the natives that he was allowed to depart in peace. Had Mr. Dam been born in this latitude his talent for converting earth into dollars would doubtless have found a lucrative opening in the mining market.—London Truth.

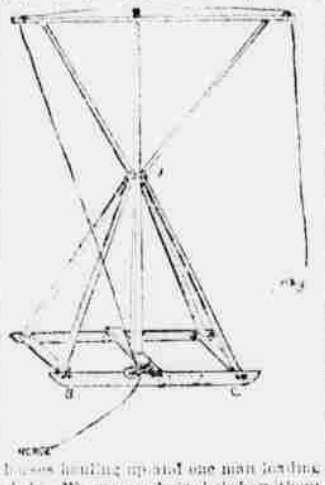
Vereschagin, the great Russian painter, has sold to the imperial government his famous Napoleonic collection for 100,000 rubles.

SOUTHERN FARM NOTES.

TOPICS OF INTEREST TO THE PLANTER, STOCKMAN AND TRUCK GROWER.

Breeder's Alfalfa Stacker.

We are asked to invite discussion of the fastest method for handling alfalfa hay in the meadow, our correspondent being dissatisfied with his stacker and stating that it takes too long to move from one stack to another. We submit a drawing of a stacker which has been in use on Woodlawn Farm for two years and which seems to us would help our correspondent in his difficulties. One field force where stacking consists of two men on the stack, two men at the fork, a boy to ride horse at the derrick, four boys piling



horses hauling up and one man leading sleds. We use good sized sleds without runners for hauling hay to the stack. With this force we have built a stack of fifteen tons in about three hours.

The chief advantage of this stacker is that it can be moved so easily. After finishing one stack we hitch a team to stacker and in twenty minutes are throwing hay into a new one.

The casting at A turns on the pole and allows the yard to swing around to any position, dropping the hay at any part of the stack. We drive one stake at B and one at C and put a weight at B to anchor the stacker firmly and keep it from moving or tipping. When the stack is nearly completed we find it necessary to put a chunk under each corner B and C to raise that side higher than the other and throw the hay in the centre of the stack.—Chas. B. Wing, in the Breeder's Gazette.

Demand For Corn.

There is a pressing demand all over the South for corn. Men, women and children are needing it for bread. Horses, hogs and chickens are needing it for food. Corn is scarce and the Western farmer is getting rich selling corn and flour to us of the South. But we are eagerly crying to these Western farmers that we have the best section on earth. We think they should sell out and come down here and help us enjoy the scarcity of corn, says the Southern Cultivator.

Now, we think it is plainly the duty of every farmer to grow more corn this year than he has been doing. Plant more acres and make more per acre.

You can easily do both. There is no good reason why your crop should not average forty bushels per acre.

Prepare the land well. If you have not broken it deep, ten or fifteen inches, then lay off your rows and run a long scooter or subsoil plow in the bottom of your rows. Then throw on two furrows and do the same to each of these and you will have a good place to plant in. The water will be right under your seed and that will help resist the dry weather.

Fertilize as well as you are able, with stable manure, cottonseed or commercial fertilizers. Break the middles as deep as you can, then plant at least 6000 stalks per acre. Every time a crust forms run over it with a weeder until it is six or eight inches high. Then use cultivator or scrapers and follow each with a dustboard.

This is important. Keep the top pulverized and you will prevent the evaporation of the moisture. Your corn will remain green and keep growing in dry spells when corn not treated this way will stop and turn yellow.

Keep at this until your corn is in full silk. We have never failed to get a good crop of corn when we did this way.

The Value in Corn Breeding.

No one can calculate the vast improvement that has been made in Southern poultry in the last ten or fifteen years, by the introduction of pure-bred males among the common hens of the farm. In Tennessee it has revolutionized the poultry business, and from an obscure and neglected branch of the farm industry, it has advanced to a position of first importance. Indeed, in point of cash returns, and the general aid in the family maintenance, the poultry of Tennessee ranks first. Now, is this true of Tennessee only. It is becoming more or less true of the whole South.

It is a reform that is easily, quickly and easily be very cheaply inaugurated, and certainly is a substantial point or condition. It is the beginning of new and improved blood that is now obtainable at a small cost.

Where there are fifty or hundreds on the farm, in the condition well, they may in one year be transformed to half-bloods of any pure-bred poultry breed variety. A strain of eggs of any of the breed laying strains bought this year at a trained cost, from which a half a dozen pullets may be raised, including (as we have many times suggested) the investing of the latter in the home grown hens next year, so the result a flock of half-bred pullets the fall following that will be worth to their possessor fully twice as much as an equal number of the barnyard class. Because they will be larger, more thrifty, and better layers by twenty-five to fifty per cent.

Indeed, the farmer who has a flock of poultry and does not at this favorable season take advantage of it in this way, is shutting up their own light, and working in their own disadvantage.—Southern Cultivator.

Quick Profits in Poultry.

With the cultivation of strawberries, says Professor A. C. Gilbert, it takes three years to realize on small fruits; a milch cow does not approach her full production short of three and a half years; apple trees do not begin to bear freely short of seven or eight years. How about the hens. Three weeks from the setting of the hen you have a batch of chickens; from four to four and a half months from hatching the cockerels are fit for the market, and in five to five and a half months the pullets will begin to lay. Add to this the fact that in cities fresh laid eggs average thirty to thirty-five cents a dozen, and it is clearly demonstrated that poultry raising well managed is one of the most profitable branches of farming.

A New Garden Pea.

The illustration shows a pea of comparatively recent introduction, which was first noted by market gardeners in all sections of the country, and found so well that it demanded for it. The variety seems to be well named "First of All." The peas are round

A NEW GARDEN PEA.

with hard shell so that they may be planted when the frost is barely out of the ground and before it is safe to put in the wrinkled sorts. Its main good points as claimed by the introducers are the general excellence of the variety, its heavy yield, size of pod and regularity of cropping. It is extremely early, the pod of good size, well filling the bed and the plant, while a strong grower, is dwarf. Those who grow peas for market will do well to make a test of this variety and see if it is worthy with them of extended cultivation.—Indianapolis News.

Plant Forage Crops.

In laying out the land for crops see that provision is made for growing an abundance of forage crops, such as cow peas. Soy beans, sorghum, millet (so called Pearl millet), which has been much advertised and recommended, is nothing more than the old cat tail millet, and in Southern Virginia and the States South Tennessee. Do not let the live stock have to depend for their long feed next winter on the blade and corn fodder made in the production of the corn crop. Southern lands will never be improved until more stock feeding crops are produced and either fed or turned under.—Southern Planter.

Good Farming.

When it said, "Make all the hay and forage you can," the Southern Ruralist was giving some good advice. Do not be afraid of getting too much, but while you are doing this be sure to have some good stock and milch cattle to consume it. Be a manufacturer. Manufacture the raw products of your farm into the concentrated forms—beef, pork, poultry, butter, eggs. This leaves all the manure on the farm to be used for and enrichment to grow larger crops to be again manufactured. That is the secret of profitable farming. That is the kind of farming the South needs.

News of the Day.

The launching of the Alexander at the Norfolk navy yard has been recommended by the bureau of construction.

A Newport News, Va., dispatch says: "The battleship Maine arrived in Hampton Roads from San Juan Friday, and is at anchor off Old Point Comfort. The ship's main gun platform will be examined by a naval board from Washington to determine the extent of the weakness that has developed."

Minor Mention.

The Calais Times prints a special dispatch from Lewiston, Maine, saying: "Although the engagement of United States Senator William P. Frye to Mrs. Garret A. Hobart, widow of the late Vice President, has not been officially announced, a friend of Mr. Frye, who for years has been one of his foremost supporters, says it is a reality. This friend stated that the marriage would take place early in the summer and that the honeymoon would be spent in the Rangeley Lake region."