

IN HIS NAME.

Little Deeds Like This Make Life Seem Good.

The "Phage" man of the Boston Journal witnessed a pretty little incident at the corner of Temple and Washington streets the other day illustrative of the law of loving kindness which rules some natures.

That is always a busy corner. There was a little group of people waiting, as there usually is, for an opportunity to safely run the gauntlet of teams and street cars. The voice of a gentleman—one whose life had evidently been spent amid refining influences—was heard above the din by those standing there.

"I suppose there is a policeman at this corner to assist people to cross?" "So yes there generally is."

The reply came from an average woman, who was herself waiting for an opening in the wall of vehicles. She had not looked, apparently, into the face of the gentleman.

"But at my elbow there stood a woman of a different type. An air of refinement clung to her gown, her hat, and everything in exile, excepting the refined lady. She was an observant woman and had at once discovered what I am—the average woman had failed to see.

"May I assist you, sir?" in the sweetest voice imaginable.

"Thank you, madam. I will accept your offer. I am nearly blind."

With the grace of a Chesterfield he offered his arm to the lady and in a minute she was safely across, and expressing his thanks to the kind unknown who at that moment transferred her charge to the care of Officer Felt, that large-bodied and kindly-hearted officer, who finds constant employment at that busy corner.

"How many women would have done that?" I queried as I went my way. She suffered no loss of dignity by that thoughtful little act to a stranger and did not foolishly hesitate and ask herself, "What will people say?" It was "in His name."

Living Beyond One's Means.

An American capitalist, who is a keen observer, reported to have said that there was not an American citizen whose income represented a salary who was not living beyond his means. And he added that, if the man had a family, he was bringing up that family to standards and wants that he could not honestly gratify. His own observation does not bear witness to this assertion, but if the alleged fact be true to any considerable extent, it may be regarded as among the causes of the many embellishments and other pecuniary delusions which have become so common of late years. "Play it as it comes" has been the ruin of a multitude. But living beyond one's means must bear part of the blame. And this more serious than is commonly imagined. It involves false pretenses and fraud. It is a mean species of crime, and yet often committed without any compunction. Men are afraid or ashamed to say "I can't afford it," and yet are not afraid or ashamed to contract debts which they cannot honestly pay—a trifling intelligence.

Slavery in Summ.

Slavery has been abolished in name, but it can never be abolished in fact, for the slaves have no means of supporting themselves outside their master's houses. Every member of the Slave's upper classes can fetter his servants or throw them into prison without any kind of trial or permission being necessary.

One morning I went to call upon one of the oldest and most enlightened of the Masters; a man who has been to Europe and who once actually got into serious trouble for trying to inaugurate a sort of women's right movement in Summ. I made my way by mistake into a part of his grounds where visitors were not expected and I found a slave fastened down to the ground in an ingenuous kind of pillory, in which he could not move hand or foot, while another slave tortured him with severe strokes of a bamboo rod at the word of a member of the family in order to force him to confess to some misdeed.—Contemporary Review

HENRY HANCOCK, the English novelist and South African traveler, does not have a high opinion of the Matabelles, who are troubling the British settlers in South Africa. Said he the other day: "The fighting qualities of the Matabelles have never been tested by contact with a fighting race. Their warfare has consisted mainly of raids of inferiorities. They are accustomed to the most brutal massacres. They are so thoroughly savage that it is impossible for them to exist beside civilized people."

Hood's Permanently Cures

Removes the scurvy of disease in the blood. By purifying, softening and extracting the blood, it cures every kind of Scurvy, Cancer, Malaria, etc., and removes all poisons from the body, and through it the whole system, in addition to throwing future attacks of disease. Price, \$1.00. Hood's Remedy is the best because it is the only blood-cure.

HOOD'S Sarsaparilla CURES

Hood's Pills are the best Remedy. Price, \$1.00. Box, 25 cents.

WIFT'S SPECIFIC

For removing the entire system, eliminating all poisons from the blood, whether of serpents or matted origin, this preparation has no equal.

—S.S.S. No. 1.
—For eighteen months I had an eating sore on my tongue. I was treated by a host of physicians, but gradually grew worse. Finally took S. S. S., and was entirely cured after using a few bottles.

C. R. McLELLAND, Henderson, Tex.

Treatment of Blood and Skin Diseases made free.

THE SWIFT SECURE CO., Atlanta, Ga.

FARM AND GARDEN.

BANTAM POWERS.

Bantams find no sale in market, and their eggs are never sold, but they lay larger eggs in proportion to their size than any other breeds. If eggs are desired for home use, those from bantams can be produced at a low cost, proportionately, as other eggs, and as they are not only useful, but are admired as pets, there is no reason why a flock should not be kept, especially by the younger members of the family.

—Farm and Fireside.

KEEPING MILK FRESH.

Here is a little device which has been invented to keep milk fresh several days. It consists essentially in a kind of closed vessel or receptacle, with an opening in the top, to which a glass tube closed at its upper end is adjusted, the pan being rendered airtight by means of an India rubber ring. The tube is marked by two horizontal lines, numbered respectively seventy-five degrees and eighty degrees centigrade. The vessel is filled with milk to the edge of the neck, which is then closed with the glass tube, and is now placed on a sand-mattress or barmucine over a fire.

The milk rises to seventy-five degrees and soon after reaches degrees and may be removed from the fire when the temperature of the receptacle containing the above temperature rises to twenty minutes, and cooled by placing the vessel in water, the temperature of from ten to twenty degrees. Milk thus treated will keep fresh from three to four days. (New-York Tribune.)

head and under the wings, repeated at the end of five or six days will frequently make them well, and encourage laying at once.

Lice and mites do not often exist upon the same subject, but choose separate quarters. Disease kills both, and destroys their unfertilized eggs.

Growing chickens should be well fed. There is more danger in not feeding enough than of feeding too much. The result is directly opposite that for feeding hens. Chickens, however, should be given food which encourages growth and does not fatten. Substances like skim milk, wheats, wheat bran, molasses, and particularly wheat, are high in material for forming bone and muscle, but do not lay on fat, which has a tendency to retard growth. When young chickens winter about eight days plentifully, or occasionally at sight of the feeder, they are suffering for food. The next little fellow, given them liberty, have an opportunity to make up the deficiency by pre-stomach eating.

One of the greatest缺点 on a powder form is denting troughs, this should not only be tight, but so arranged that birds cannot pull the wood if it is almost gone, it will present a good appearance upon the sideboard.

There is nothing so good, with home-made bread and butter and pickled cucumbers, when the young people get back from the neighborhood or country house parties this old fashioned dish.

It is a keeper more than a hundred years old, and I wrote it down from the lips of one of the best housekeepers in the land more than 30 years ago. —St. Louis Republic.

FARM AND GARDEN NOTES.

If you want eggs, you must make your poultry exercise.

The Englehardt is the most popular cockerel.

Dry-packed turkeys bring better prices than scalded ones.

All kinds of poultry, very fond of millet, whether sown or scattered.

Fowl divide into small stocks, do better when crowded together.

"Vulturine" does not mean drafts on the stock. So chunk up the racks.

It will pay to keep turkey as long as the extremes increase in fatness and weight.

When the hens get the same date that the stock do they will generally be found to pay better.

Overfeeding is much commoner than underfeeding, but it is quite as good a preventative of colds buying.

A little bran and buckwheat to stimulate the appetite.

In the early spring sow the land impervious to snows by sowing grain crops to protect the ground under.

To raise sheep at a profit good care, good shelter and a variety of food are essential. In such a nation roofs hold a very important place, for they supply the amount of water needed for the dry feed of winter times. They also insuring and of utmost value in preventing stomach trouble.

New-York World.

SKIN CHEESE.

On the subject of skin milk-cheese writer in the County Gentleman says, "I formerly considered, it can be shown that skin milk contains almost all the elements necessary for the support of life and the rebuilding of tissues in the body, taking the physiological side of the question, that kind of cheese is somewhat tough and hard to digest and that seems unadvised to while milk cheese it tastes flat and impossible to eat it raw, but after it properly cooked, it is readily digested and becomes moreover an appetizing article of food. The point then to be considered is this: Can the American people be taught the value of this article, and can they be made to like it when they find how valuable and how cheap it is? As there are two parties interested in the matter, one in finding a way to reduce the expense of living, the other eager to find a larger market for the products of his farm, there would seem to be no good reason why such a result could not be brought about. Both parties to be benefited need to be educated to proper appreciation of the circumstances, and after that demand and supply can be expected to take care of the matter. The subject is certainly of great importance from whatever side it is viewed, but deserves undivided attention and consideration.

These are the reasons for the success of the cheese.

There is more money and less time in producing eggs than in raising chickens or turkeys. It requires labor and risk, and return are constant throughout. Eggs are a perfect product and require no heating and cooking after, and no bleeding, salting and pickling, before placing on the market. They can be produced probably at only 10 cents the dozen, including price, but it frequently advances to 30 or 40 cents.

Vermilion makes more trouble among fowls than anything else. Any bird, young or old, which is not doing well may be suspected directly of parasites and should be carefully treated. A little sulphur in the food occasionally being good thing in summer, although not so safe in winter, but oil applied externally is the good safeguard. Mature hen frequently act sick because lice or mites are preying upon them. A good application of grease on the

head and under the wings, repeated at the end of five or six days will frequently make them well, and encourage laying at once.

Lice and mites do not often exist upon the same subject, but choose separate quarters. Disease kills both, and destroys their unfertilized eggs.

Growing chickens should be well fed. There is more danger in not feeding enough than of feeding too much. The result is directly opposite that for feeding hens. Chickens, however, should be given food which encourages growth and does not fatten. Substances like skim milk, wheats, wheat bran, molasses, and particularly wheat, are high in material for forming bone and muscle, but do not lay on fat, which has a tendency to retard growth.

When young chickens winter about eight days plentifully, or occasionally at sight of the feeder, they are suffering for food. The next little fellow, given them liberty, have an opportunity to make up the deficiency by pre-stomach eating.

One of the greatest缺点 on a powder form is denting troughs, this should not only be tight, but so arranged that birds cannot pull the wood if it is almost gone, it will present a good appearance upon the sideboard.

Take a round weighing twenty-five or thirty pounds and place it in a large platter. Mix well four dessert-spoons of pepper, four dessert-spoons of allspice, two dessert-spoons of cloves, two dessert-spoons of salt-peter and twelve dessert-spoons of sugar. Rub this compound into both sides of the round and repeat the process every morning for three weeks, turning the round over in the platter daily.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.

When it is ready for use make a good gravy of it, and put it with the spiced round into a large Dutch oven where it must stew slowly for four or five hours, closely covered. Add water to the gravy if necessary.