SIGHT SORT OF CIRL.

the was sweeter than the petals the was fairer than the filv:

garage "Jack, I pray you,

the sweet maiden who had the her fondly, but she only ar back-

had be bestowed on her she

The same and the riches and the brains in the say in the arcse or like a lily;

him, still protesting: "Don't

-Chicago News.

THE SOUL OF A ROSE.

BY OLIVE HARPER.

There were thoughtful shades in the soft known eyes of Alice Dorrence is she malked slowly along the path ending from the river's edge to the aga. Her white dress and pale pink published flattered in the afternoon theeze, and made a sharp contrast with the vivid green around and under her fee'.

dust now she was trying to solve a amblem such as has been presented to good women in their time. Two men well ber, each for different qualities. I has Strong had been her friend and materior ever since she could rememher, and she knew his lovalty and polices but he was a plain, unasstuding person, caring little for society a appearance. His leisure hours were from to the study of mechanics. He amkel in a machine shop as though groupl to wear the overalls and apron. it is time that he looked like one of the sculptured gods as he stood caressing some part of a great intricate andone, but-

The other was a rich man's son, and his long, slender hands were never stained with toil.

Alice thought of both these men, outrasting them, weighing them and sometimes almost deciding in favor of one or the other. One was educated, but a workman. The other was polished, but an idler. As often as she thought she had decided some new question would force her to begin all over again. She had neither father not mother, and lived with her aunt, who had just married a widowed dergyman with such an array of noisy children that Alice felt that she really continue bear to remain, and she would think of no better way out of the difficulty than to marry.

If the married John she would go to the father house near the big works where his father had lived. She would always have enough of everything, but notess John invented something valuable he would never be rich. If she married Charles Sturgess she would go to New York to see life as it is in the best society. Her imagination pictured this as an existence of fairy-like beauty with no seamy side.

Still she walked and thought, but came to no decision. She turned toward the lawn leading to the beautiful Hudson and had gone but a few spaces along the path when she came in sight of Charles Sturzess standing beside a rose bush, whose buds were just unfolding. He stood a moment looking at the bush then chose the most perfect and loveliest bud of all and broke u off short without a stem.

Alice stepped forward just then, and as he lowed and spoke he tore the bud spat and pressed it to his nostrils. He held it thus for a brief space inhaling the fragrance, then cast it upon the graveled path and ground it down out of sight with his hee!.

After felt a chill pass over her. He must have noticed, as he smiled and said

"I love roses so,"

"I shouldn't think it."

"But I do. I love to choose su un-

opened bud and tear it apart and inhale its very soul."

"And throw it away after."

"Why keep it? But let us return to the river. The sun will soon set and we can see the glory from—."

"I must go in. Excuse me." Saying this Alice fairly flew to the door, and from there to her room. She had had a shock, and she needed solitude to measure the hurt. The man smiled gently, sauntered on to the river side and looked at the sunset alone. He could afford to wait. He was sure of her.

In the meantime things were not going well at the machine works. The engineer had always been reliable, and with him in charge of the great engine that drove the ponderous machinery all over the immense works no one gave a thought for his personal safety. But this day, no one knew how it happened, the engineer lay in a stupor on the ground, and the pressure of steam was so great that the whole place trembled as the wheels whirled around. Before the danger was discovered it was almost too late. Hundreds of lives were at stake, and there was no one to save them. John sprung to the engine to find that the safety ! valve was closed and out of order. He leaped up and seized the bar with his bare hands and bore his whole weight upon it-though he felt it burn its way to the very bone.

He never knew how long he held on to the bar that let off the steam, but when he regained consciousness, he was lying outside on the grass. One by one the faces he knew dawned dimly out of the mist before his eyes. After awhile they took him home and a doctor dressed the burns.

Next morning John was sitting propped up in an armchair with both hands bandaged. His face was pale and dark rings around his eyes showed his suffering, but his thankfulness for the safety of all those men overbalanced his pain. And yet there was little hope that he would ever use those hands again—hands that had been so clever to fashion wonders in steel and iron. He closed his eyes.

Alice had heard the story that same night. She could not go to him. She had no right. But in the morning she saw clearer, and, rising, she went into the garden and plucked another bud from the same bush and hastened with it in her hand toward John's home. On the way she met Charles in his immaculate morning costume. Something new and decided in Alice's face caught his attention. He advanced jauntily, saying:

"May I walk with you? I suppose you are going to visit our mechanical friend?"

"Thank you, no. I am going alone."

"Ah! Well, I will say goodby, as I leave here tonight." He watched her face and saw it clear, as if relieved.

"Then we will say goodby," and she walked on, as if in haste.

Something like a mist came into his eves and a choke in his throat as he murmured:

"I am sorry, for she is as good as she is beautiful, and she deserves a better fate than stagnation here."

Alice was soon standing by John's side. He opened his eyes to see her hand ng him a rosebud, while tears rained down her cheeks.

"What is it Alice? What troubles you?" he asked.

"Oh, John, John! I am so sorry for your hands."

"Don't cry, Allie, don't cry They'll

But Alice sunk on her knees and went on crying and kissing the bandaged hands until John put those maimed members around her and lifted her face to his. She laid the rosebud on his lips and he reverently kissed it, and as he did so it unfolded of itself to perfect beauty.—Chicago

Cactus as a Sustenant.

Record.

Arabs find the cactus to be an extraordinarily useful plant. They find in it food and drink and also fodder for their cattle and camels. The Arab eats the figs and drinks the abundant supply of juice in the fleshy leaves. The camels chew up eagerly what is left over.

FOR FARM AND GARDEN

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Ki.l the Old Hens.

The keeping of poultry is a profitable industry, but it will not be so if the farmer persists in having a lot of old hens that are merely pensioners, and ought to have been in the fricasee pot years ago.

Depth of Cultivating Corn.

At the Indian station cultivating corn one and three inches deep gave better yields than cultivating two and four inches deep. The average results for nine years have been in favor of cultivating one inch deep.

Growing Watercress for Market.

A good deal of money may be secured from many small streams where watercress either grows naturally or could be made to do so by judicious seeding and planting. The cress seeds abundantly after its season of growth is over, and when a stream is once stocked with it the growth of the plant is apt to increase. In some places gardeners have made artificial beds which they have planted with the cress, running from the stream into little coves which can be easily kept under water. The first cress of the season brings fancy prices at the large hotels and restaurants. The cress has a sprightly spicy taste that is almost universally liked, and it is believed by many that it has medicinal virtues that give it especial value as a tonic to the stomach when it first makes its appearance.

The Value of the Separator.

A. X. Hyatt tells in the Indiana Farmer his opinion of the separator after using one five years. He bought it that he might be able to feed better the twenty calves a year that he desired to raise, and he says:

"The separator gave us at least two pounds more butter a day than we could get by deep setting. We got from three to five pounds more butter a day by running it through the separator at home warm than we were credited with for the same milk at the creamery. Two hundred pounds of milk fresh from the cow and warm from the separator seemed to make more gain with young pigs and calves than double the pounds as we got it from the creamery. Microbes and flies and rinsings do not seem to set well on the stomachs of young stock. The separator would save us a trip every morning to the creamery, and often an hour or two waiting for our milk. It would save our aerating and cooling our night's milk. It would save three or four cents for making our milk into butter, and we could get three or four more cents for our butter if we made it than Elgin prices, or from the factory."

That is strong testimony from a practical dairyman, and he adds that the first year he raised thirty-six calves instead of his usual twenty, and the extra sixteen could have been sold for enough to pay for the separator.—

American Cultivator.

Well Bred Bees,

The apiarist is usually a very careful breeder of bees. He rears queens only from choice stocks, those that have the qualities he wishes to more fully develop, and thus produces a strain of bees much ahead of the ordinary. All breeding in this line centres in the queen. If a colony of bees do not come up to standard requirements the queen suffers the penalty, and when she is dispatched an entire change of stock takes place, providing a new queen is introduced in her place. Great is the difference in colonies of bees or bees produced by different queens. This is true not only of different races of bees, but colonies of the same race or variety.

Since the introduction of the Italian bees into this country, color has become an important factor in breeding, as by color only can we designate the Italian bee from any other at first sight. Color of itself is not the only difference, however, for the characteristics of the Italian bees are quite dif-

ferent from the native bees. It is generally conceded that the Italian bees have more desirable qualities than any other race, and the expert breeder adopts this race as a foundation to breed upon and thus improves on the line of certain qualities he wishes to attain.

Many good points may be obtained to considerable degree in careful breeding, namely, energy, prolificness, gentleness, non-swarming, endurance, color, etc. Some colonies of bees are more energetic than others. and the result is they store a larger surplus of honey than others when the conditions are the same. Some queens and strains of queens are more prolitic than others, and fill their hives with brood and bees rapidly and early, and are in the field with more laborers when the honey season opens and naturally store more honey. The gentle bees allow themselves to be handled and manipulated in the hive without resistance, and a much better job of work can be done with them. The non-swarmers continue to store honey as long as they have a place to store it, and do not lose any time swarming or attempting to swarm if the apiarist does his part. - Farm. Field and Fireside.

Cultivating Asparagus.

A moderately light soil is preferable for the culture of asparagus, but any good garden seil will answer. Put on all the well-rotted manure you can plow under; and work the soil fine to a depth of eight or ten inches. If the soil is well prepared on the start it will require less work to keep it in g ol condition. Plants one or two years old should be used, never those taken from an old bed. Set the plants 18 inches apart in the row, and the rows three feet apart. This may seem like considerable room, but it will be found sufficiently close, for the roots will entirely fill the soil in a few years. Make the holes large, so that the roots can be spread out in their natural position. Set the plants so that the crowns will be from five to eight inches below the surface, according to the character of the soil. The heavier the soil the less covering they should have. Cover only a few inches deep at first, firming the soil well about the roots, and allowing the remainder to be worked in by the subsequent cultivation.

Give thorough cultivation during the growing season, and in the fall cut the tops and burn them on the ground to destroy the seed, which, if allowed to grow, will make a mess of young plants-the worst kind of weed in an asparagus bed. The following spring put on a good coating of fine manure and spade it in with a spading fork as early as the ground will work well. In spading, care should be taken not to injure the crowns of the plants. This treatment should be repeated each succeeding year. If the plants have made a good, strong growth the first season, they may be cut a few times the following spring, but it is better to let them grow two years before cutting, that they may become well established and have a good, strong root system. In cutting, use a sharp knife and sever the stalk a couple of inches below the surface of the soil. Always cut everything clean, even though it is not fit for use, because when a few stalks are allowed to grow up, the plant will cease to throw out new shoots.

For the first few years the bed should not be cut for more than three or four weeks, but after the plants have become strong and the crowns large, the cutting may be continued until the middle or last of June without injury. Then allow the tops to grow and assimilate food to be stored up in the roots for the succeeding crops. Fifty or 100 plants, if well cared for, will after three years' growth produce all the asparagus an ordinary family can use. It comes early in the season, when everyone is hungry for something green. It is very easily prepared. The stalks are in the best condition for use, when they are from three to five inches high. When they get too old they become tough and woody. They will be tender when cooked if they will snap readily when