HOUSEHOLD MATTERS.

The Buffalo Bug.

The name of all others that rhymes best with rug

Is the name of a mite, called the Buffalo Bug!

It's a hairy, horny, and horrible thing, Though, thanks to kind nature, it cannot

sting.

It can run like a fox, or creep like a snail, Whilst its appetite never was know to fail.

- Your carpets, your mats, your coats and your hats.
- Twill quickly devour them just like the rats.
- Slip into a cranny and hide like a thief;

And, as true as I live, it is my belief

- The creature is only a witch in disguise,
- Who delights in taking some folks by surprise
- Who delights in making mischief and trouble,
- Then eluding one's grasp like a blown bubble-
- It's a waste of your time, your strength and your skill,

The Buffalo Bug to hunt and to kill.

- 'Twill make its appearance, some unlucky
- day, When you are sure you have chased the
- whole herd away; 'Twill haunt you and daunt you until you
- will cry: "I wish, in my heart, I could lie down and
- die!"

-Good Housekeeping.

Sauerkraut.

Emilia Custer writing in Good Housekeeping about German cooking says: Next in order comes a recipe for sauerkraut. I can see some of the readers closely to discover the cause of the delay smile, and hear them say: "Oh, of course, they saw that he was as pale as a sheet I thought that was coming! Whoever and trembling violently. In his eyes can think of German cooking without was a wild expression, and his lips b ing reminded of sauerkraut? Who twitched nervously. wants to eat the nasty stuff?" Now, I cannot see that sauerkrant is more nasty some one cried. than anything else that has to undergo a chemical change before it is considered gesture with his hand, and made a vi-ibe fermented, and the odor that emanates from them during this process is not few moments. "It is nothing, gentlemen, always an agreeable one. Tainted meat, | but that cough. Did you hear it ! It was as long as it comes under the head of not much, was it? And yet to me it game, is eaten and relished by many, means a good deal. Boys, six years ago then why be disgusted with sauerkraut, I had three brothers and two sisters. which is merely cabbage which has be- Now I nave neithe brother nor sister. I come sour (not putrid)? The popular am the last of a family of six children. idea that it is put into casks and stamped One by one they took consumption and down with the feet has about as much quickly fell be one the destroyer. First truth in it as the one that bakers knead | 1 mma, then Clarence, next George and the dough with their feet. I have never | Harry within two months of each other, seen it done myself, nor do I know of and finally Kate, my favorite sister. any one that has seen it. Of course, Within three years they all died. And when it is prepared at home that objec- now-it is my turn. It has been a tion cannot be urged. However, the peculiarity of the work of that terrible

measure the disagreeable odor from the cooking vegetables.

Feathers slightly uncurled by the damp air may be restored by holding them over a hot stove, then shaking and repeating until curled. Care should be taken not to burn the feather.

Do not let your laundress or washerwoman put clothes into the blue ng water until they have been well shaken. If tossed in while folded as they come through the wringer th y are a'most certain to be streaked with blueing, and although after repeated washings these streaks will come out, every one knows how aggravating it is to use napkins or handkerchiefs that show traces of careless washing.

. An Ominous Cough.

In the smoking salon of a West-bound sleeping car was a man of about thirtyfive years-a wealthy, active-looking man of a lively spirit and a ready tongue. Story tel ing was the order of the bour, and the traveler in question did more than his share, and with such display of vivacity and humor that his fellow passengers instinctively set him down in their mental note-books as one of the jolliest and happ'est men they had had. the pleasure of meeting for many a day. Suddenly, and in the midst of one of his liveliest stories, he was compelled by coughing to pause in his recital. He did not at once resume, and when his expectant listeners looked at him more

"He is il!-bring a glass of water,"

But the story-teller waved a negative ready for use. Beer and wine have to ble effort to control himself and speak.

"It-it is nothing," he said, after a

To Err is Human

But it is positively inexcusable to administer or take narcotics or potent sedatives to relieve Intranquility of the nerves, the easily discoverable cause of which is simply indigestion. Hostetter's Stomach Bitters is the remedy indicated when the nervous sys em is weak, . nd consequently super-sensitive and untranguil. Braced and quieted by this superlative tonic, the system obtains needfull repose at night, dyspeptic qua'ms cease to disturb the stomach. and mental inquietude disappears. The habit of lody becomes regular. the liver and kidneys are hea'thfully stimulated, and bodily or mental exertion ceases to be a wearisome and difficult task. Neuralgia, rheumatism and ma-larial disorders, and kidney troubles, are en-tirely erad cated by this matchless invigor int and regulator.

It was a much respected negro preacher stationed at Possum Trot, who astonished his congregation one bright and beautiful Sunday, by announcing, solemnly, "My frens, dere am two ways from dis world. One am de braod an' narrer road det leads ter heil, and de odder am de narrer an' broad road dat leads ter damnation."



This medicine combines from with pure vegetable tonics, and is invaluable for Diseases peculiar to Women, and all who lead sedentary lives. It En-riches and Parifles the Blood, Stimulates the Appetite, Strengthens the Muscles and Nerves-in fact, thoroughly Invigorates. Clears the complexion, and makes the skin smooth. It does not blacken the troth, cause headache, or produce constipation-all other from medicines do. Musa E. J. THOMPSON SI Columbia Are, Relitive

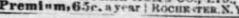
MISS E. J. THOMPSON, SI Celumbia Ave., Balti-more, Md., says: "I have suffered greatly with Fe-malo Weakness and received no real benefit until I used Brown's Iron Bitters. Two bottles have cared me. I heartily recommend it."

MRS. L. O. CHAPLINE, 164 Fourteenth St., Wheel-ing, W. Va., says: "I suffered with Female Weak-ness, and obtained groater relief from the use of Brown's Iron Bitters than any medicine I over used."

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following recipes are given for the benefit of those who are cosmopolitan enough | it first made its presence manifest by a to cat it and like it:

Trim off the coarse outer leaves of as many heads of cabbags as yo 1 wish to me use; quarter them and take out the stalks, then shave each piece very-fine on a coldslaw cutter; when you have cut up one ing. Oh, I know its dread sound only head of cabbage lay it in a large stone too well. Within nine months at the pot or wooden tub, sprinkle about as furthest I, too, shall be called away. But much salt over this layer as you would use in boiling it-no more, if anything a little less, as, if it gets too much salt. the cabbage will probably not turn sour -and pound each layer down with a potato-masher until the water comes. Proceed in like manner- with each successive layer, and then cover with a cloth, board, and heavy stone The sauerkraut should be looked after once a week, the scum carefully removed, and if the water evaporates, boil a little salt and water, and when cold pour over it.

This is one method, and the simplest and best. The other is more of what some would call "an incongruous mixture."

The cabbage is cut the same as above. then, instead of putting salt between the layers, green grapes, small lady apples. whole peppers and caraway seeds are put in, merely sprinkling the cask or tub with salt.

seuerkraut. One way is to cook a nice piece of fresh pork in it, and this, with mashed potatoes, makes a very good plain dinner.

Useful Hints.

Crackers that have been softened by, exposure will become crisp and fresh again by being heated in an oven a few minutes.

Cover house plants with newspapars before sweeping; also, give them a little ammonia once a week in the water you put on them.

To prevent children losing their mittens or gloves sew on each one a long ribbon, and fasten the ribbon to the inside of the coat sleeve.

When cooking cabbage or unions put a small quantity of vinegar in a cup on | Life indeed is short, but by ills it bethe stove. This neutralizes in a great comes too long.

disease in our family that in every case peculiar cough. It was so with all of. them. It seems that at least it is so with

"Boys, that cough which came to me a few moments ago was the first warnwhy care? Death must come some time. We are all in the same boat, and-let me see, where was I? I will finish my story. Oh, yes, I have it."

The story was finished. The teller seemed to throw into it all of his old-time spirit. With an almost reckless abandon he gave a tichness to the dialect of the anecdote and a delicious emphasis to every telling word. His face, too, was wreathed in smiles as he reached the end of the ludicrous tale. But not a laugh was heard. Among all of his listeners there was not a d y eye-not one who could for his life have to d what the story was about. What was a bit of comedy in the presence of a tragedy in real life like that?- Chicago Harell.

The First Watch.

At first the watch was about the size of a dessert plate. It had weights, and was used as a "pocket clock." The There are various ways of cooking earliest known use of the modern na m occurs in the record of 1552, which mentions that Edward VI. had "one larum or watch of iron, the case being likewise of iron gilt, wi h two plummets of lead." The first watch may readily be supposed to be of rude execution. The first great improvement-the substitution of springs for weights-was in 1500. The carliest springs were not coiled, but only straight pieces of steel. Early watches had only one hand, and, being wound up twice a day, they cou'd not be expected to keep the time nearer than fifteen or twenty minutes in twelve hours. The dials were of silver and brass; the cases had no crystals, but opened at the back and front, and were four or five inches in diameter. A plain watch cost more than \$1,500, and, after one was ordered, it took a year to make it.



