

"SOMETHING TO SHOW FOR IT."

How well I remember those words long ago, When running to father, with shilling in hand...

I treasured the words of my father that day, And straightway I went then and bought me a book...

If you have a dollar to spare, then, young man, Why fritter that dollar so easy away?

Said old Farmer Brown to his neighbor Sinclair, "How is it, my friend, that your son prospers so?"

Have "something to show for it" all through this life, How well it applies to the youth of the land...

"Some boys made him to make the children laugh," Gustave explained. "To-morrow we'll boil him for dinner."

The poor pumpkin boy was frightened nearly to pieces. He didn't know what being boiled might mean...

By and by—it was one morning when Gustave had a new little brother come—the air boy suddenly remembered his wish...

The Things to Print.

There is hardly a newspaper reader in any community who, in his own estimation, could not conduct a paper better than the local editors.

Back to the Country.

The glory of the world in early spring, the mystic spell of the plowed furrow, now lures back to boyhood's country haunts...

about for a change, and the first thing he saw was a funny little creature standing against a fence. It had a yellow pumpkin for a head...

The pumpkin boy now thought he had everything he could wish. He had two legs all his own, a fine place to stay, and every morning and every night he could look forward to seeing the children on their way to school...

Well, you know when we think we have everything to our liking, something is sure to happen; and it's a good thing, too, else, for aught we know, we might all have been pumpkin boys.

When Gustave's mother saw the pumpkin boy she commenced to laugh.



For the Younger Children...

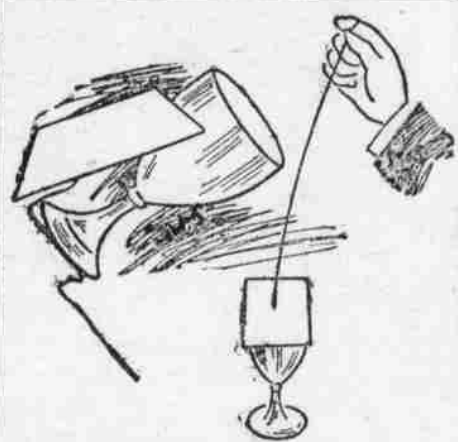


A WONDER.

Pet heard a cricket in the grass. Where she and grandpa chanced to pass.

A GOOD TRICK.

We all know that when we cover a drinking glass quite full of water with a sheet of stout paper in such a manner that not a single bubble of air remains between the liquid...



Doing the Trick.

the glass upside down without the water being able to escape. The following is one application of this principle:

Attach a string to the centre of a square of cardboard covering a glass by means of a simple knot on the inside...

Now suspend the glass by means of this string to a hook fixed to the ceiling, and you will have a pendulum that you may safely swing without the danger of the glass falling...

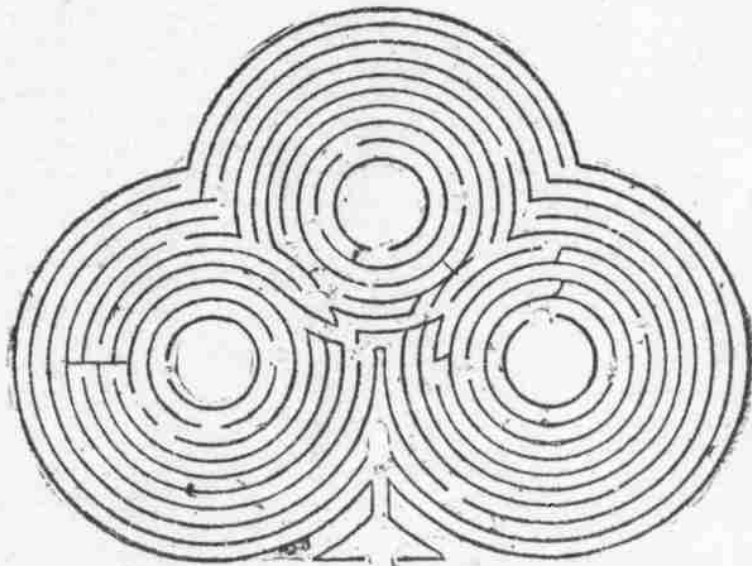
The experimenter will do well to grease the rim of the glass, so that no air will get in. Another precaution is to try the experiment for the first time on some unbreakable bowl or drinking cup.

UP A TREE.

The game called "up a tree" is great sport and may be played on a lawn beneath the trees or in a park. Chairs should be placed in a circle, all the players save one being seated.

A "speaker" is chosen to conduct the game, which goes as follows: The speaker is seated in the circle and, turning to the child on his right, asks the question, "Where do palm trees wave?"

CAN YOU GET THROUGH THE SHAMROCK MAZE?



Find Your Way to Each of the Three Centres in Turn Without Crossing Your Path.

SQUIRREL ROBBED THE MAIL. The robbing of the United States mail by a squirrel was a most unusual incident.

One of the mail carriers in the city was on his regular rounds, and had among his mail to be delivered an advertising card to which was attached a large walnut, inside of which was the matter advertised.

HE WANTED TO TALK. Little Tommy is very talkative, and, on going out to tea with his father and mother the other night, he was told that he mustn't speak until somebody asked him a question.

A Calculation. "I calculate," says Edison, "that we know one seven-billionth of one per cent. about anything."



TIMELY RECIPES

SOUTHERN COOKING.

All sections of the United States have certain vegetables to which they are especially partial. These receipts have been used in plantation kitchens for generations, and are both simple and palatable.

Baked Cashaw.—Cashaw is a vegetable resembling the Northern winter squash; it matures in the summer, and may be stored away for winter use, as are pumpkins. It is very delicate and finely flavored when properly cooked.

Sweet Potato Pone.—Pare and grate two large sweet potatoes, mix with a cup of molasses, with a pinch of soda dissolved in it, a little salt, two tablespoons of melted bacon grease, or butter, a tablespoon of flour, and a small quantity of ground spice.

Peas and Rice.—Wash a cup of dried field-peas, commonly called "cow-peas," or, if green, two cups will be necessary. If dried peas be used pour into boiling water, but if green, into cold, add two or three slices of bacon, and boil in plenty of water till nearly tender; then add a cup of washed rice, a pod or two of red pepper and a little salt.

Eggplant Fritters.—Pare and split open a large eggplant, boil until tender, remove all the seeds possible, and mix with two tablespoons of flour, an egg, salt, pepper and a small onion, finely chopped; drop in spoonfuls into boiling lard, and fry brown. Serve with tomato catsup.

Fried Green Tomatoes.—Cut into thin slices large green tomatoes, sprinkle with salt and dip into corn meal, fry slowly in a little butter, till well browned; keep the frying-pan covered while they are cooking, so they will be perfectly tender. These are very delicately flavored, and much easier to fry than ripe tomatoes. They make an excellent breakfast dish.

Stewed Okra.—Have a few slices of good bacon simmering in a saucepan, wash and cut the ends off a dozen pods of tender okra, add to the bacon and let it cook slowly till very tender; drain, remove bacon and serve with rice.—Good Housekeeping.



Clean oil cloth with skimmed milk or milk and water; soap will ruin it. A lump of sugar dropped into a teapot not constantly in use prevents any mustiness.

In baking potatoes put a small pan of water in the oven and you will find they bake much quicker. If you are troubled with black beetles in your rooms, make a paste of red lead, flour and water, roll out thinly with a glass bottle, and put try dipping your pork chops and pork tenderloins in flour before frying them, and see how delicious they are.

To freshen stale rolls dip quickly in cold water and heat in the oven. If the rolls are large they should be covered with a pan part of the time to prevent undue browning.

If shoes have been thoroughly wet don't attempt to dry them near the stove. Rub in plenty of vaseline or plain lard and let stand in a cool place several days, and much of the original oil will be restored.

Never hunt for a leak in a gas pipe with a lighted match if you would avoid explosions. Instead, paint the pipe with thick soap suds, and where there is an escape of gas it will blow up soap bubbles at the mouth of the leak.

Don't spend hours each week blacking your stove. Ten cents' worth of stove enamel, which can be applied in a few minutes, will last six months, and all it needs is a daily wiping off with a damp cloth. Besides it looks much better than blacking.