

DOMESTIC CONCERNS.

Potato Balls: Take the mashed potatoes left from dinner the day before, moisten with a little sweet cream, adding salt and pepper to taste. Work into balls and fry a nice brown in butter or drippings.—Housekeeper.

Apple Tapioca Pudding: To one-half teacup of tapioca add one and one-half pints of cold water, cook until almost boiling frequently, sweeten and flavor with nutmeg, pour into deep bake dish in which have been placed six or eight pared and cored apples, bake until apples are done. Serve cold with cream and sugar.—Farm, Field and Fireside.

Baked Rice: Over a pint of boiled rice pour an equal quantity of very hot milk, and allow the mixture to cool. Then stir in half a tablespoonful of melted butter, three eggs well beaten separately, and a scant teaspoonful of salt. Beat intimately together, and then add gradually flour enough to slightly thicken—a gill will be about the proper amount. Bake in a hot oven for thirty minutes, and serve while warm.—Good Housekeeping.

Silks, when faded, may be improved in appearance by gently sponging them with warm soap and water. Then stretch them on a flat surface (a wooden table is as good as anything) and rub them with a cloth until dry. Iron on the wrong side with moderately hot iron. In the case of black silk, spirits may be used instead of the water and soap, and it may be ironed on the right side, provided that a thin piece of paper be put between the iron and the silk.

Tipy Pudding: One pint milk, yolks of three eggs, three tablespoonfuls sugar, and one tablespoonful of starch; put the milk into the double boiler, when boiling stir in the yolks, well beaten with the sugar and cornstarch; cook until creamy; take any slices of cake and steam, lay them into your dish, you wish to serve it in, and pour the pudding over them, and garnish with a little sugar for frosting and brown lightly.—Boston Globe.

Graham Rolls: Put one quart of sifted graham flour into a bowl with one heaping teaspoonful salt, one-half cup of butter and lard mixed, one-half cup sugar and one-half pint of milk with one-half pint of hot water. Stir thoroughly, after adding one-half of a compressed yeast cake dissolved in one-half cup of warm water; cover and stand in a warm place overnight. In the morning add sifted graham flour enough to make them roll easily; cover and stand in a warm place until light. Roll them into oblong shapes and place them on shallow tins; cover lightly with a cloth and put in a warm place until light. Bake in a quick oven. When done turn out on a board and brush the tops over with milk.—Ladies' Home Journal.

LATEST IN LAMP SHADES.

Everything is Empire Style, With Napoleon as a Model. The fashions in lamp shades are quite different this autumn from those which have been so much the vogue for two or three years past, and as the lamp-shade is considered almost as necessary in a drawing-room as the lamp itself, it is not surprising that work remodeling and refurbishing them.

Of course everything in the empire style is correct, and the favorite lamp shades are those modeled on the shade fashionable at that time. Medallions representing Napoleon are let in the side of the new shades, even with the somewhat startling incongruity of chintz and flowered silks as the principal material. The full petticoat effect that has made the drawing-rooms look so dressy will be sadly missed, and the ruffles of tulle and lace over silk are in sharp contrast to these severely simple ones. There are one or two of the elaborate ones allowed in the drawing-rooms, but these newest ones are the favorites.

They are nearly straight around, almost as wide at the top as at the bottom, and the wire frame is novel in them in place has one decided advantage over the former fashions, for it can be folded up and packed away.

Silk shades made to look like flowers are still fashionable for the fall piano lamps, and they are wonderfully beautiful. Orchids and roses are the favorite flowers to represent, and the petals are of the finest silks, put on one over the other in a bewildering number. Under all is a deep field of white lace, which softens any hard outlines.

Shades seem as necessary to lamps as clothes to persons, and every tiny lamp and even candle must have its appropriate covering. The collection thus gotten together in an ordinary drawing-room is apt to be kaleidoscopic in effect, and persons of severely simple and expensive tastes are now using the openwork and very tiny lamps from iron, lined with some bright color. Certainly these have a more solid and durable look, but the others give a very "smart" look and seem to proclaim that the chateleine has taken a personal interest in the furnishing of her rooms, instead of relegating that office to upholsterer or decorator.—N. Y. World.

Parina Cups.

Take one pint of orange juice, make a sirup of two cups of sugar and one of water, add the orange juice, the juice of one lemon and sufficient water to make one quart of liquid. Bring to a boil, add gradually one cup of farina, stir and cook for ten minutes. Fill cups or punch glasses previously wet with cold water, and put away to harden. When ready to serve turn out and garnish with whipped cream and candied cherries. Any Bavarian cream or corn starch may be molded in cups and used as a "company" dessert, being more attractive and easily served in this manner than when formed in a but one large mold. Charlotte russe is really the simple form of the various Bavarian creams.—Cincinnati Enquirer.

Broom Covers.

A broom cover of cotton flannel in any dark color is a veritable boon to a tired housekeeper. Fit the cover over the broom in bag fashion, tying it closely on a string run in the upper hem. The best colors for these covers are dark gray, red, or any color that does not crack after sweeping off the kitchen floor, or any painted or hardwood floor. Go over it with a covered broom, and every particle of dust can easily be taken up and the floor polished almost as bright as if it had been rubbed with a cloth by the hand. A covered broom is valuable for sweeping piazzas, as well as for sweeping down walls.—N. Y. Tribune.

AGRICULTURAL HINTS.

POULTRY HOUSE PLAN.

Designed to House Two Hundred Birds the Year Around. Can you give me a plan for a poultry house for a single brood, to house in both winter and summer about 200 fowl—something that is easily kept clean, with as little space as possible for vermin to collect, and for practical use only, not for ornament?

Two plans are suggested by the Country Gentleman in response to the above inquiry. In design one we have a house 100 feet in length, divided into ten pens, each ten feet by ten feet, and intended to accommodate 20 fowls. At the rear of the pens is an alley extending



ing the whole length of the building three feet in width, and having a door at each end. Such an alley is a very great convenience in cleaning and feeding. The house is 12 feet high in front, seven feet in the rear, and is designed



to be boarded and the roof covered with shingles. If the roof is to be covered with paper, the front need not be so high. The width of the house is 13 feet, divided between the pens and the alley. Figure one shows the front elevation; figure two the end, 12 feet front, 13 feet

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SCIENCE IN FEEDING.

The Hen Deserves as Much Thought as the Other Farm Animals.

The science of feeding, says the New York Times, is supposed to be based on two elements, one the special necessities of the animal, the other the special elements in the food that may be digested by the animal. In regard to the feeding of cows, considerable study has been given to this subject, but not so with regard to the feeding of other farm animals. The hen, for instance, is never thought of in this light, but as far as her proportionate value as a productive animal goes, she well deserves study of this kind. So it is with the pig, for in its value and usefulness proportionately, it comes next to the hen and before the cow—that is, there is the most money made for the amount invested in a hen than from any other farm animal, and the pig will easily stand next. Surely there is reason, then, for studying the manner of feeding these animals for the preservation of health and for feeding as much as we study the production of cows for the same purpose.

The hen is the most productive animal in existence. When well fed she will reproduce herself in embryo, at least, more than 100 times, and in proportion to the size of the animals, the live produce of a hen is much greater, for counting the weight of her eggs laid in a year, it will be found that the product is equal to four or five times her own weight. This is as if the sow, in her two possible litters in a year, gave birth to 400 small portions of pigs, while but a very small proportion of sows have two litters. Thus the feeding of a hen is to be studied, and noted as a profitable expenditure of time and energy.

It will be thought just now—is not the common undue feeding of the poultry the cause of those prevalent diseases which they share with the equally ill-fed swine, that are yearly decimated by that disease known as cholera—and which is directly attributable to excess of carbonaceous or heat producing elements in the food.

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The Force of Habit.

On the day before the execution the keeper informs a doomed man that a visitor wishes to see him.

"Do you know who he is?" asks the doomed man.

"Well, just ask him if he wants to collect a bill, and if he does tell him to call day after to-morrow."—Texas Siftings.

A Recommendation. "Let's see," said Dawkins, "what would I better eat to-day?"

"Our flet berraine is very nice," said the waiter.

"Have you tasted it yourself?" asked Dawkins.

"No, sir," replied the waiter, "but it costs you \$1.25, and at that price it should be excellent."—Harper's Bazar.

What Other Kind? "What a nasty smell burnt powder has!" said Johnny.

"Powder?" exclaimed his elder sister, Miss Maud, looking up. "Why it hasn't any sm-O, you mean gunpowder!"

And she turned a lovely, crimson shade of vermillion and became absorbed in her fashion magazine again.—Chicago Tribune.

Not a Mere Clerk. Wealthy Parent—What, engaged yourself to young Tapster? Outrageous! The idea of a Van Junesberry marrying a mere store clerk!

Daughter—But he isn't a store clerk now, papa. He is a gentleman of leisure.

"Eh?" "Yes; he has been discharged."—N. Y. Weekly.

Breaking a Record. "Tommy," whispered his mother, as they sat down to dinner, "you mustn't say anything about that large mole on Dr. Fourthly's chin."

And Tommy didn't. He is probably the first boy of the kind of whom history makes any mention.—Chicago Tribune.

Afraid of the Dark. "It's getting quite dark now," remarked Cholly, as they sat on the front piazza.

"Yes," she answered, with a touch of scorn as she surveyed the small distance between them. "One might imagine that you were afraid of the dark."—Texas Siftings.

A Marked Man. "There goes a fellow who has a great pull," said the drummer.

"Ah!" answered the visitor to town, with heightened interest; "one of your local politicians, probably?"

"No," the drummer replied, with a drumming of right adherence to truth; "he's a barber."—N. Y. Recorder.

A Powerful Plea. He—Won't you let me have a kiss now that I am going away for a day? She—If you can give me a good reason why I should, I might think about it—possibly.

He—I should like to establish a precedent.—Bay City Chat.

Unanswerable. A rolling stone gathers no moss, it is said. But the saying's repeated in vain. To the youth who remarks, with a shake of his head, "What of that? The stone doesn't complain."—Truth.

IN PARIS. Waiter—Shall I bring in Monsieur a demi-tasse? Wilkins (from Chicago)—Yes, and a small cup of coffee.—Truth.

He Knew the Sex. Higbee—I'll have to leave you, Meek. I've got to be at the Murray Hill by two o'clock.

An Engagement? Higbee—Yes; my wife said she would meet me there at one.—Bay City Chat.

Exactly What He Shot. "Hello; been hunting?" "Yep." "Shoot anything?" "Yep." "What?" "Gun."—Chicago Record.

He Didn't Have to Like It. Stern Father of the Girl—I saw you kiss my daughter as I passed the parlor awhile ago, and I want you to know I don't like it.

Young Man—You may not, but I do.—Spare Moments.

THE MARKETS. NEW YORK, November 18, 1895.

Table listing market prices for various commodities including CATTLE, HOGS, SHEEP, FLOUR, WHEAT, OATS, RICE, and other goods.

Good Definition of Americanism.

It seems to me to be, first of all, a consciousness of unfettered individuality coupled with a determination to make the most of self. One great force of the American character is its naturalness, which proceeds from a total lack of traditional or inherited disposition to crook the knee to any one. It never occurs to a vulgar American to be obsequious in regard to ignorant personalities this point of view has sometimes manifested itself, and continues to manifest itself, in swagger or insolence, but in the finer form of nature appears as simplicity of an unassuming yet dignified type. Gracious politeness, without condescension on the one hand, or fawning on the other, is noticeably a trait of the best element of American society, both among men and women.—Robert Grant, in Scribner's.

The Sainte union of 1876, or Holy league, was projected by the leaders of the Roman church to counteract the encroachments of the reformers. Although its objects, as set down in the articles of agreement and bond of union, were numerous, the principal purposes proposed were three: First, to exterminate root and branch the Calvinists of Germany and Switzerland; second, to shut up Henri III. in a monastery, he being judged inimicable, or at best indifferent, to the cause; third, to place the duke of Guise upon the French throne and thus beyond all doubt to establish the power of the Catholic party in the heart of Europe.

The powerlessness of an ordinary navy is apparent from recent experiments in explosives. It is stated that dynamite cartridges can be thrown in such a way that no warship could hold out against them. While this is undoubtedly true, the question arises: How can we get along without a navy of some sort? It is not to be supposed that having guns of such tremendous power will tend to demoralize naval armament. It will, however, make this portion of our defenses less useful and effective than heretofore. It will probably do away with the enormous heavy and unwieldy ironclads, and favor the introduction of faster and lighter craft. Ships of war will carry smaller guns and lighter equipment generally, and depend more on quickness of movement and strategy than on the great bulk and resistive power of ironclads. It is not to be conjectured that intelligent Christian lands can not find some other way to settle their differences than by such terrific slaughter.—N. Y. Ledger.

Goblets with stem and stand, like those we use at the table, were employed by Troy nine hundred B. C. Among the valuable objects found by Dr. Schliemann was a golden goblet. Vessels of this metal were commonly employed in the service of the temples. A curious goblet with three stems has been found at Pompeii. Its use is conjectured, but the supposition is that it was used to pour libations to the gods.

When Traveling. Whether on pleasure bent, or business, take on every trip a bottle of Syrup of Figs, as it acts most pleasantly and effectively on the kidneys, liver and bowels, preventing fever, headaches and other forms of sickness. For sale in 50 cent and \$1 bottles by all leading druggists.

What can I do to prove the sincerity of my love? said young Mr. Spiffin to his Boston sweetheart. "Promise me that you will learn to like Browning," replied the belle creature.—Pittsburgh Chronicle-Telegraph.

Our laws are no restraint upon the freedom of the good, for a good man desires nothing more than a just law will interfere with.—Froude.

"Tom has proposed, and asks me to give him his answer in a letter." "Shall you do it?" "No; I will be more liberal and give him his answer in two letters."—Harper's Bazar.

There are such things as adorable faults and insupportable virtues.—Fleegle Blistler.

"A prudent man," says a witty Frenchman, "is like a pin. His head prevents him from going too far."

Dr. Williams' Pink Pills for Pale People. I do not hesitate to go at once and purchase two boxes of Dr. Williams' Pink Pills for Pale People, and before the first box was used I felt a good bit better. Really the first dose convinced me that I had made a great error. Before the two boxes were used I sent my husband for three more boxes, so that I would not be without them. When I had used these three boxes I felt like a different woman and thought I was almost cured.

"Since that time I have been taking them whenever I began to feel bad. When I began taking Dr. Williams' Pink Pills for Pale People, I weighed only 113 pounds and after I had been using the medicine for about six months I weighed 125 pounds. I have had a good appetite ever since I commenced taking Pink Pills and instead of nothing coming out of my feet I could eat even with an effort, I eat most anything that comes on the table. I am not the invalid I was, do not have to be waited upon now as I was a helpless child, but I work all the time, doing the housework and running and working in the garden without that dreadful feeling which comes over a person when they are afraid they are going to have one of those spells that I used to have."

"Work don't hurt me any more. I honestly believe that had it not been for Dr. Williams' Pink Pills I would now be in my grave. I still have what the doctor calls bilious colic but the Pink Pills have made me much better and the spells are not so frequent and are nothing like as painful as before I began to use them. I would not be without the Pink Pills for that disease alone under any circumstances, but say nothing of the other diseases for which they are especially recommended. I take pleasure in telling my neighbors the benefits I have received from Dr. Williams' Pink Pills for Pale People, and know of several who have been greatly benefited by them."

Dr. Williams' Pink Pills for Pale People are considered an unfailing specific for such diseases as locomotor ataxia, partial paralysis, St. Vitus' dance, sciatica, neuralgia, rheumatism, nervous headache, the after effects of grippe, palpitation of the heart, piles and similar complications, that result from nervous prostration; all diseases resulting from vitiated humors in the blood, such as scrofula, chronic erysipelas, etc. They are also a specific for troubles peculiar to females, such as suppression, irregularities and all forms of nervousness, in which they effect a radical cure in all cases arising from mental worry, overwork, or excesses of whatever kind. Dr. Williams' Pink Pills for Pale People are sold by all dealers, or will be sent postpaid on receipt of price, 50 cents a box or six boxes for \$2.50.—They are never sold in bulk or by the 100 by addressing Dr. Williams' Medicine Co., Schenectady, N. Y.

"I PRUDENT MAN," says a witty Frenchman, "is like a pin. His head prevents him from going too far."

Dr. Williams' Pink Pills for Pale People. I do not hesitate to go at once and purchase two boxes of Dr. Williams' Pink Pills for Pale People, and before the first box was used I felt a good bit better. Really the first dose convinced me that I had made a great error. Before the two boxes were used I sent my husband for three more boxes, so that I would not be without them. When I had used these three boxes I felt like a different woman and thought I was almost cured.

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