

THE DAWSON TRAIL

Get down to your work, you dog of a slave dog!
Get down to your work, I say!
It's a tough, hard trail we've come, dog,
And the camp is far away,
Pull for the life of us both, dog,
For dark is the end of day!

Get down to your work, you dog of a slave dog!
Get down to your work, I say!
Red is the sun in the southern sky,
Red is the trail behind the sleigh;
Red is the foot of the sled-dog gray;
Cold is the end of day!

Get down to your work! Shall a man
for a dog
Throw a man's life away?
The trail grows dim, and the tree trunks
gray;
In the northern sky the maidens play;
The goblin dance in the Milky Way;
Black is the end of day!
—Harper's Magazine.

PRIVATE LANGFIELD.

WHEN the man of the service left Valdes to build the interior of Alaska, Langfield went with them. He was unduly plain, undersized and over sensitive, and that was why he felt certain that Dolly could never love him. To be sure, he had had no intention of loving her, but when she met two of well-developed manhood, in the person of Tom Perry, came down from Circle City prospecting, Langfield found intentions and love had nothing to do with each other.

Tom and Dolly had known each other in the States, and Langfield watched with hopeless pain the renewal of their friendship. She had grown shy with him since Perry came, and there could be but one reason, he argued. He did not blame her; there was nothing in him to inspire a woman's love, and Tom—so he packed his fute and his knapsack and left with scarcely a farewell.

The men were not fond of Langfield. He had a way of shrinking into himself that only Shivers, the camp mascot, a lank, mongrel Siwash with the stump of a tail, understood. Langfield seldom joined the campfires, but when he offered broke out, he was the first to offer his services. He was not afraid of contagion, he told the sergeant, and anyway there was no one at home who needed him. After that he and Shivers took up their quarters in the hospital tent.

The fever had its run, but only one thanks to the nursing, was borne up the trail and laid away under the snow. Langfield planned a piece of spruce scantling and drove it in by the mound, but his hand was unsteady, and his eyes were heavy and dull.

The top sergeant, on his rounds the next morning, found him sitting up in his blankets. His face was swollen and discolored, and he was talking excitedly to Shivers.

"You mustn't let Dolly get the fever," he said, "she's so little. Nor Tom—promise me you won't let Tom." Shivers whined and thrust his muzzle into his master's palm. "She couldn't help loving him," Langfield continued defensively. "You know she couldn't yourself!" He fell back on the pillow and tossed restlessly for a moment.

"I'll be cool up there under the snow," he began again, "and I'll be heavy to pack. And say—" He sat up, pulling the dog close to him, "maybe she'll forget—that my hair was red."

The men were very tender to Langfield after that, and Shivers seldom left his bedside.

When, some weeks later, he became convalescent, he seemed smaller and slighter than ever, and his hair shone more vividly red against the plucked, white face. They carried him out into the sunshine, but his eyes wandered regretfully up to the snow.

In a month he was at his post again, doing the work of his company, with scarcely the strength of one.

He went down the mountain one night an hour behind time. The trail was slushy, and the early gray twilight lent a soft indistinctness everywhere. Suddenly he paused. From somewhere there came a faint cry, weak and indistinct, but undeniably human.

Langfield made a trumpet of his hands. "Hello!" he shouted, and strained his ears for the reply.

Some ten feet down the trail a glacier stream had gullied out the bank. Its icy, slate-colored waters fell almost perpendicularly over the rocks. Creeping on the slippery edge, he peered over and called again. A faint voice answered.

A steep, shelving path was just visible, and he clambered down to it, scratched and torn by the brambles at every step. A little further on a roll of blankets tipped his way, and he knew that somewhere in the ravine below he would find a prospector.

The man proved to be a big fellow, but the light was too dim to see his face. The force of his fall had wedged one leg between the crevices of rock, and it took Langfield's entire strength to extricate him. He pressed his countenance to the stranger's lips, and rubbed him vigorously.

"It's no use," said the man at last, "I can't make it!" and he sank limply on the bank.

The night wore on. Slowly the gray skirts of dawn swept across the eastern sky. The prospector could not see Langfield's face, but the slight, drooping shoulders seemed familiar. The pain was growing unbearable, and he groaned.

Langfield started. "Yes, yes," he answered absently. "I'd forgotten," and jumped to his feet.

The morning light was flooding everything, and it fell upon the two men, as they looked into each other's eyes. Langfield drew in his breath with a gasp, and then he uttered a low, guttural sound. The other muttered an oath and leaned weakly back toward him. "You!"

The man nodded.

The lines on Langfield's face were tense with an effort, and he steeled himself with a frown. "Well," he said at last, "it's time now to camp, and we'd better be moving."

There were a few drops left in his canteen. He offered them to his companion, converted himself into a prop for the wounded sled, and the slow, weary march began.

"You're talking much," he said.

"On the mountain," he said, "I've had an interesting career. He enlisted under President Lincoln's first call. For 75,000 men, but was rejected on account of his age, being not quite 17. Again he tried and was rejected, but finally was accepted as a member of company A, Ninth Illinois. Before he was allowed to go to war, however, he

WONDERFUL BRAIN WORK

Mall Clerks' Memories Heavily Taxed.



RAILWAY POSTAL CLERKS UNDER EXAMINATION OF SCHEMES.

THINGS that a railway postal clerk must remember have increased in such volume that one would think every cell of his brain would be filled with the name of a postoffice or railway connection, and the wonder is that the clerk's mind does not falter under the pressure. Despite these facts, cases of insanity among this class of public servants are rare. One Chicago postal clerk maintained for several years a record of 21,000 cards (which take the place of letters in examinations) with an average per cent of correct distribution of a fraction over 90 per cent. He knew how to reach that many offices in several States by the shortest, quickest route, and he knew the correct location of each office in its State.

A clerk on the New York and Chicago railway postoffice must know the correct location of every postoffice in a group of States made up of Illinois, Iowa, Wisconsin, Indiana, Minnesota, South Dakota and Nebraska. In these seven States there are 12,317 postoffices. Not only is the clerk required to be "up" on the general scheme, which means the correct location of the postoffices in each State, but he must know how to reach the whole 12,000 postoffices from one of his stations.

A clerk running between Chicago and Minneapolis underwent no fewer than seventy-eight examinations in fifteen years, learning 13,906 offices in fifteen different sections of the United States. In some of these examinations he was required to make a Chicago city distribution which named 10,000 streets, and seven States there are five postoffices named Hamilton, six Grants, four Garfields, four Genevas, four Smithvilles, four Spartas and five Jefs.

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FARM AND GARDEN

Destructive Cabbage Worm.
The common white butterfly seen in cabbage fields is an imported insect and very destructive, says the Orange Judd Farmer. The adult female insect is shown in the illustration. The eggs are laid upon cabbage and allied plants, producing the well-known green cabbage worm. After feeding for a time the worm leaves the plant and changes to a chrysalis, from which the adult emerges shortly afterward. There are several broods each season.

Attempts have been made to destroy these pests by the cultivation of a contagious disease, which has been found to attack the worms. This remedy, however, has not been successful and other means must be followed for its destruction. Hand picking the worms, although tedious, is an effective remedy on small areas. Insect powder, known also as pyrethrum, or buchay, may be mixed with six or eight parts of fine sand and dusted on the plants. It should be applied about once a week. It is not injurious to human beings.

In some places hot water has been used to good advantage. It can be applied at a temperature of about 120 degrees without injuring the plant, and is sure death to the worms where it reaches them. Paris green is perhaps the simplest and best remedy.

Money in Potatoes.
In some localities, notably in sections of the East, considerable money has been made from potatoes this season, one man marketing 2,000 barrels from a little over twenty-two acres at an average of \$2 a barrel. Such cases are, of course, unusual, and due to the high prices incident to a short crop. The yield, too, is out of the common and secured by the following treatment of the soil: As a foundation for the big crop of potatoes a field is selected, heavily manured, plowed under and planted to corn, which is faithfully cultivated until well high. The following spring the ground is plowed deep and covered with the stalks of the corn, which is then cut and plowed under. The soil is then harrowed until it is in shape for the seed potatoes. Potato planters are used, the seed being dropped fourteen inches apart in the row with the rows three feet apart. After planting the soil is harrowed, and the cultivation begins and is kept up through the season until the plants meet across the row, the cultivation being done as close to the row as possible at each operation. Thorough soil preparation and constant care through summer cultivation are the secrets of success in potato growing.—Indianapolis News.

For Winter Eggs.
It is not an easy matter for one not having had some years experience in poultry raising, to feed the hens during the winter profitably. Corn cuts too large a figure in the winter food of poultry. It is a valuable food beyond all question, but it is fed too liberally when eggs are wanted. An almost perfect food for laying hens is clover hay, but of course they can not be worked out of this to give them the food quantity needed. The best way to feed clover hay is to have it chopped fine and then scattered on the floor in small quantities for the hens to eat of it as they will. This is better than mixing it with the grain or the soft food, which if one has a supply of corn, wheat and oats with which to alternate, they feed with the clover hay, bone meal and animal food once a week will keep the hens in good laying condition. Quantities and times and methods of using the grain or the soft food, which if one has a supply of corn, wheat and oats with which to alternate, they feed with the clover hay, bone meal and animal food once a week will keep the hens in good laying condition. Quantities and times and methods of using the grain or the soft food, which if one has a supply of corn, wheat and oats with which to alternate, they feed with the clover hay, bone meal and animal food once a week will keep the hens in good laying condition.

Keeping Apples in Winter.
Large quantities of fruit are to be kept there is no way equal to the modern cold storage process, but this is expensive. Oftentimes, however, one has a few barrels of fine fruit designed for home use or to keep for a select trade, and these may be kept in good shape by either of the following methods. Only the finest and most perfect specimens are used in either case: Take good barrels, and in the bottom of each place one inch deep. Then wrap each apple in newspaper and pack a layer on the outside, not permitting the apples to touch. Then put in another layer of oats, and on this a layer of apples, as before. Continue this until the barrel is full. The other method is simply to omit the oats and pack the apples in the same way, after wrapping each specimen in oiled or waxed paper. In either case the barrels must be kept in an even temperature, where it is cool but above the freezing point.

American Poultry.
Mr. Lewis Wright, of England, who has been, if he is not now, called one of the highest authorities on poultry breeding and growing that ever put pen to paper, writes that the American breeds are several times the number of the English breeds, originated a few years ago by Mr. Cook, of England. He also pronounces the American breeds as bred here better than the same breeds when bred in England. There they incline to the Cochin type in all the American breeds, more cushiony, fluff and feathers than American-bred birds, which detracts from their utility, though the English think it adds to their beauty.—Exchange.

Subjecting Cattle and Horses to Hardships and Exposure for the Purpose of Hardening them and Giving them a Resistant Constitution.
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slight pull of the horse will bring over to the shock. With a boy to lead the horse and a handy hitch to the rope you can average a shock a minute and have it in much better shape for husking than when torn down by hand. You can in this way pull over a day's husking what it would take a week to do in the old-fashioned way. If the fodder will be damaged or husking time is left standing till wanted, it will be another advantage to you if you are careful to pull over your shocks so that you can face the wind while husking, letting the wind blow the fodder to you and not away.—Olio Farmer.

Winter Poultry Yards.
When poultry are confined during the winter they should have a yard in which to run on pleasant days if no scratching shed can be provided. A good plan is to protect the yard on the windy side by piling corncobs high against the fence. Then have a heap of coarse straw manure in the yard, and pile the material in another spot, then spade up the soil where it lies, as possible with this heap, or, better still, have several such heaps, and protect them with boards, so that the fowls cannot get at them and scratch. Uncover one of these heaps at a time, and pile the material in another spot, then spade up the soil where it lies, as possible with this heap, or, better still, have several such heaps, and protect them with boards, so that the fowls cannot get at them and scratch. Uncover one of these heaps at a time, and pile the material in another spot, then spade up the soil where it lies, as possible with this heap, or, better still, have several such heaps, and protect them with boards, so that the fowls cannot get at them and scratch.

A Ration for Sheep.
Where there is a fair supply of mixed clover and timothy hay on hand, it is comparatively easy to carry a flock of sheep through the winter at light expense, provided they are in good shape when they are put into winter quarters. With all the clover and timothy they desire a ration of about 120 pounds a day, made up of two parts of wheat, one part bran and one part oats, with a handful of oil meal, will keep them in splendid shape, even the breeding ewes. Enough roots should be added to give them an occasional feeding of roughage, but if this is done it may be necessary, with some sheep, to increase the grain ration slightly. The ration as given will be found very satisfactory by feeders whose crop of corn is limited, but who have a fair supply of hay and corn tlover, and a crop of grain mentioned at a fairly low price.—Exchange.

Home-Made Grain Bin.
Where a comparatively small quantity of grain are to be kept, barrels may be utilized to good advantage. Select two well-made sugar barrels and set them on a platform raised a few inches from the floor, building a rack about them to hold them in position and having the back strip of the rack the same height as the barrels. If this is done the cover may be slung to this strip and will come down closely over the barrels. This plan is an improvement over the usual way of covering the barrels with a blanket or old bags, having the cover the horses or cows, and the barrels are not so likely to get soiled. These bins should not be confined to two barrels, for as many may be used as desired, but it is best to arrange the covers to cover every two barrels, so that they may be more easily raised.

Buff Breeds of Fowls.
The buff fowls of various breeds seem to be one of the poultry fashions of the present. Buff Plymouth Rocks are a comparatively new variety, but one which has been bred by the front on its own merits. Beautiful and utility combine to make these a fine general purpose fowl for farmers. Weights in points are the same as for Barred Plymouth Rocks, but the plumage should be an even shade of golden buff. Golden Wyandottes are newcomers and very popular. The buffs are probably the most numerous and best liked of the poultry. Buff Leghorns, a comparatively new but very popular variety, have taken a foremost position solely on their merits.—Exchange.

Ginseng Culture.
Under the most careful culture ginseng gives promise of something, but it is doubtful if it will bring in any more money than a good crop of any of the standard things we grow. Growers in all sections of the country agree that under the most favorable conditions and with the best care, better care than could be given if areas were larger, the plant is an exceedingly slow grower. Some of the experiment stations will make lots of ginseng, while the directors of other stations refuse flatly to have anything to do with the plant. Its slow growth would indicate that yearly crops are not likely, even after the plants become well established.

Draft Horses Popular.
The draft horse now enjoys the highest prosperity and greatest popularity of any breed of horses among the American farmers. The prejudice against the draft horse being too big has given place to the universal desire to raise them as large as possible and farmers generally want to raise draft horses for the market, and they have learned that the big draft mares and young geldings make the best farm teams, and as fast as they mature the markets take them at good prices.—Live Stock Journal.

The Economical Pig.
Pigs are able to make much more effective use of the foods with which they are supplied than any other class of farm animals. Experiments have shown that while the pig is capable of laying on flesh at the rate of one pound for every five pounds to seven pounds of dry food which it consumes, cattle require to eat from ten pounds to twelve pounds and sometimes from fourteen pounds to fifteen pounds of dry food for every pound of increase in weight that they show.

Martening Horses.
Subjecting colts and horses to hardships and exposure for the purpose of hardening them and giving them a resistant constitution, says Farm and Ranch, is wisdom of the same kind as that which is the result of the practice of subjecting man to hardships and exposure for the purpose of hardening him and giving him a resistant constitution.

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THE HOUSE

Home Cleaning.
Gasoline is the best thing for cleaning your coat. Have a clean cloth and pour only a little into a vessel at one end. Wring out rapidly when you are done. Go over the coat very carefully with a small portion at a time well-soaked cloth and then get with one dry, and when the coat is soiled take fresh ones, as taking plenty of time to the work of successful cleaning is so important. Do not use kerosene or lamp light for the cleaning, as gasoline is highly inflammable and dangerous when used near a blaze. The professional cleaners will make the coat look like new for a trilling sum, if it is not badly stained.

Cream Dates.
Take the white of one egg and an equal amount of cold water. Beat together until well mixed. Purchase two pounds of confectioners' sugar, and stir in a little cold water until the length of the date. Proceed to press in this way, and stick one on each side of the date. Pinch them closely together so they will adhere. Stand away until slightly hardened.

Tobacco is the Best Insecticide.
Most of the insects that damage house plants dislike tobacco as much as does the cleanly housewife. The best way to use it as an insecticide upon window plants is to secure a good handful of tobacco stems, place them in an old basin, pour boiling water upon them, and let them steep in a large hotel tub. Then drain off the liquid into a tub deep enough for immersing tops of your plants in, and fill with warm water until it is a faint tint of brown. Then take plants one at a time, and hold tops down in the water, wash clean.—Ladies' Home Journal.

Tough Steaks Made Tender.
You can make a breakfast of the inferior quality such as rump or round, as tender as the most expensive cuts if treated in an ordinary twenty-four hour long. A tablespoonful of the finest olive oil is sufficient. Pour it over the steak, then rub it with the fingers into every part thoroughly. Put it in a cold place, the coolest corner of the refrigerator in summer or a well-chilled plant in winter. Sometimes in a large hotel the steaks are cut a week before they are wanted, well oiled and put in cold storage.

Bread Boards Revived.
Recently a very economical and attractive custom is being revived among the dainty housewives in the use of the bread board on the table. These boards are made attractive by the ladies with poker decoration of wood, beads, or sprays and eye tops. These decorations are only put upon the beveled edge, the top being left clear and white for use. It requires some practice to cut the bread neatly, thus offering a new accomplishment to the lady presiding at the table.

Oyster Sandwiches.
Half a dozen large oysters fried and perfectly cold, lay a crisp lettuce leaf dipped in French dressing upon each, buttered slices of white bread, or spread a little mayonnaise on each leaf. Cut the oysters into nice little slices, crosswise, rejecting the hard part, and lay the slices, overlapping one another, between the lettuce leaves.

Scalloped Apples.
Pare, core and cut in slices a large good tart apple, and place in a layer in a baking dish with sugar, cinnamon and a grating of lemon rind, dot with tiny lumps of butter, then another layer of apples, sugar, etc., and so on until the dish is full. Add a very little water and the juice of a lemon, and use a little more sugar and butter on top than on the other layers. Bake until the apples are thoroughly cooked. Cover until nearly done, when the cover should be removed to allow them to brown. Serve hot with cream or hard sauce.

Medicinal Vegetables.
Does someone in the family need the purifying touch of sulphur in the blood? Give them turnips, onions, cabbage, cauliflower, watercress and horseradish. Surely a varied enough list. If the liver needs stimulating, serve tomatoes. For kidney troubles, asparagus will be beneficial. Celery is of tremendous benefit to those suffering from rheumatism and neuralgia. It is also good for nervous disorders. Carrots form blood, and are good for the complexion. Beets and turnips are also beneficial to the blood.

Chocolate Pudding.
Beat one-quarter of a pound of butter to a cream and stir in six yolks, one at a time, then add a quarter of a pound of fine, sweet chocolate grated, a cup of almonds blanched and chopped fine, six tablespoonfuls of granulated sugar, and one tablespoonful of citron cut very fine, beat the six whites of eggs to a stiff froth and stir in at the last. Pour into a mould and boil three-quarters of an hour and send to the table hot with whipped cream poured around it, or any fine sauce served in a saucetoon.

An Artistic Breadboard.
An ordinary wooden bread-cutting board may be rendered decidedly artistic by the application of a few simple rules. Select a circular board and sketch a design in wheat sprays or wild roses around the edge, scattering a few petals on the board as if blown off. Burn the design in, polish a tone down with oil. Take care to choose a board of fine grain.

Souffle of Chicken.
Cut the meat from the breast of an uncooked chicken. Mince, pound and pass it through a sieve, then mix in half a pint of very stiffly whipped cream, salt to taste, pepper, add some minced mushrooms or truffles. Put this mixture into a buttered mould and steam for twenty minutes, pour out and serve with supreme sauce poured over it.

When his present term expires, Mr. Allison, of Iowa, is expected to be elected United States Senator consecutive years.



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