



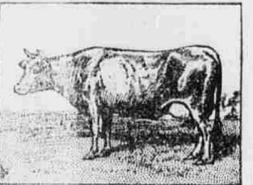
Up to a certain point fall pasturing is as good as in any other part of the year. But after one or two hard frosts it is well to offer the cows some nice hay when they come in at night, and if they eat it with relish one may be pretty certain the season has arrived to gradually change the herd from pasture to stable for the winter, says Farm, Field and Fireside. The cows should not be left out at night after it becomes chilly or to be exposed to cold autumn storms. They may be allowed in the field a few hours on all pleasant days until snow flies, but without expecting them to get much exercise and water. Before keeping them steadily at the stable and yards the feeding should be, by gradual steps, completely changed to the full stable diet.

Meanwhile, or on leisure days earlier in the year, the cow house should be prepared for its occupancy by the herd throughout the stabling season. Boxes, stalls and feeding troughs or floor should be thoroughly cleaned and disinfected, so that no animal can discover or be subjected to any unpleasant traces of another and previous occupant of the place. Then assign every cow her particular place for the winter and gently insist upon every one being always in the right place. The bedding, absorbents and disinfectants should be provided in abundance and in ample time for all to be quite dry. Use no damp material under the cow or rotten straw and no moist earth or sawdust.

It is a mistake to be satisfied with watering the herd but once a day. If they can be induced to drink twice or three times a day, it should be done. Cows need much water.

A Grand Old Cow.

The Jersey cow Garfield's Black Princess, here reproduced from American Cultivator, was bred on the Billings farm. She was sired by Gar-



GARFIELD'S BLACK PRINCESS.

field State Fogs 15,063, which was a son of Exile of St. Lambert, the sire of ninety-four tested cows, more than any other Jersey bull, living or dead. The dam was Lehigh Black Princess. Garfield's Black Princess dropped her last calf Aug. 30, 1905; her first milk was saved on Sept. 4. From that date to March 1, 1906, she has averaged over thirty pounds of milk each day. She has had during her life probably more than fifty Babcock tests, never showed less than 6 per cent fat and sometimes 7. She was twelve years old the 9th of February last.

Advantage of Thorough Milking.

The milk glands, like the muscles and other organs of the body, are developed by practice, and if the entire secretion of the udder of the cow at the time of milking is not removed the glands will soon become less active and will lessen the flow. Clean milking has a tendency to make persistent milkers, and this is the kind that as a rule are the most profitable. This is especially true in regard to heifers with best udder. By thorough milking, accompanied with proper and liberal feeding, the milk glands are stimulated to greater activity, and she will reach a much higher degree of profitability, and it is not an unusual thing now to find a heifer that can produce 500 pounds of butter in a year and in some cases even 500 pounds and better. —F. H. Scribner, Fond du Lac County, Wis.

Daily Records Essential.

The dairy record of the herd is a matter of the utmost importance, says Professor C. B. Lane of the United States department of agriculture. The highest degree of success cannot be attained unless dairymen know the productive capacity of each individual cow. The record should indicate not only the dairy performance, but a concise history and description of each animal. The farmer requires a daily record of the milk yield of every cow and a fat test of several consecutive milkings. If accurate records are to be secured, samples of this test may be mixed and this composite sample tested, thus obtaining the average.

The Dairy Barn.

The work of the milker can be made more interesting by making the stable more attractive, and partly for this reason should be well lighted and ventilated and made clean by dusting and whitewashing, also the use of sand plaster and some absorbent in the troughs, like oat or shredded corn fodder, for the purpose of keeping the table sweet and clean. Some pictures of some prominent cows of the breed you are keeping hung on the walls.

Fat Content of Milk.

The quality of the milk varies with the breed, period of lactation and the individual and very little with the feed. The fat content of the first milk drawn is about 2 per cent and that of the strippings 8 to 10 per cent. For this reason careful milking is of the utmost importance.

ENLIGHTEN THE CONSUMER.

Let Him Know the Value of Milk as a Food.

Milk is not a beverage, but an easily digested perfect food. It requires no cooking, contains no waste, is palatable, easily digested and is entitled to be classed among the economical human foods and ought to be more generally consumed.

One dollar spent for milk at 6 cents per quart furnishes 11 pounds of

protein, 1.3 pounds of fat, 1.7 pounds of carbohydrates and 10,300 calories of energy, while the same sum spent for beef steaks at 25 cents per pound furnishes 3 pound protein, 6 pound fat, no carbohydrates and 4,100 calories of energy, or the same amount spent for eggs at 36 cents per dozen furnishes 5 pound protein, 4 pound fat, no carbohydrates and 2,000 calories of energy, or the dollar spent for oysters at 35 cents per quart gives us 3 pound of protein, 1 pound fat, 2 pound of carbohydrates and 1,250 calories of energy.

Thus we can show that many of the standard foods are really luxuries in price when compared with milk on the scale of nourishment furnished for a definite sum. Now think you not if the consumer were made cognizant of these and other favorable facts, if they were thrust before his notice as are the claimed virtues of the so called cereal foods, nostrums or worse, would not consumption increase, naturally making a better price?

Advertise the Facts.

Suppose you have a folder printed summarizing these and other virtues milk possesses, with your name and address and business on the margin, this could be printed by your local dairy organization or individually and judiciously but liberally distributed, and then suppose you paint on your barn the legend, "Good Milk is a Perfect Food—Sweet Clover Farm Produces It—John Jones, Proprietor." Instead of the lie that the nostrum man will paint on if you allow it. Do you not think that advertising space would be as valuable to you as to the nostrum man? Would it not be possible to do good to your neighbor and to yourself at the same time? My experience in this line answers in the affirmative. I am a hearty believer in the Russell Sage or Rooseveltian philosophy of strenuousness, but muscular application alone must not expect more than the compensation usually paid for such exertion. Let us use our brains. It is not only pays, but it makes a better world. —National Stockman and Farmer.

Dairy Talk of Today

A milk sheet should be in every barn and the cows tested regularly and the milkers made known of the results. All these things have a tendency toward interesting them in their work and are productive of better results.

The Milk Herd.

The time has come for all dairymen to look well to their herds to see that they are composed of animals of constitution, and to that end production must be placed secondary, and everything that tends to the development of strength and constitution must be made of the first importance. Given these qualities, from good foundation stock, performance must surely follow.

Breed Tests.

The figures given here are merely types. They do not mean that every cow of the breed will yield milk of this grade. Some Jerseys will not go above 3.7, and some Holsteins will do better than 4.3. But as a whole the tests fairly represent the fat content of the milk of the breed. Holsteins, 3.25 per cent; Ayrshires, 3.7; shorthorns, 3.8; Devons, 4.4; Jersey, 5; Guernsey, 5. —Kimball's Dairyman.

May Be All Cream.

When you see a man going to the creamery with one can nowadays it's no sign he is running a one cow dairy. That may be a can of cream.

Field Weeds and Others.

The weeds are not all in the fields. Some are in the dairies, the cows that make us useless work, that reduce our profits, that discount our undertakings, so we cannot get 100 cents on the dollar from them, says Kimball's Dairy Farmer. Let us get rid of these—pull up, cut off, banish the weeds, in so far as they affect our success.

But the real universal, hopeless dairy weeds are the cows that make 125, 150, 140 pounds of butter a year, the ones the thoughtful farmer owns, feeds and milks. They are his dairy-sinking funds; they sink his labor, his profits and his hopes. What train loads of these would go to Packingtown if we would all weed them out at once.

Treat the Heifer.

Heifers should be taught to "hoist" the first thing, as it puts the udder in a better position to be handled. Cows that have not been taught this, when they come to develop large udders and are heavy milkers, are quite an annoyance to the milker, especially with cows that do not carry the udder well forward.

Careless Dairymen.

Nine-tenths of the dairymen are still mixing breeds, housing cows in barns that are about devoid of sanitation, refusing to believe that what gets into the milk after and during milking is what injures it and sends it to "the dogs." That it does not pay to read and become dairy wise, that it is economy to ship or transport raw uncolored milk in old, battered, rusty cans, and it is something to be proud of to carry old, sour whey back home in the milk cans, and believe a cheese-cloth strainer will take all the bad things out of milk.

Curie Refused the Red Ribbon.

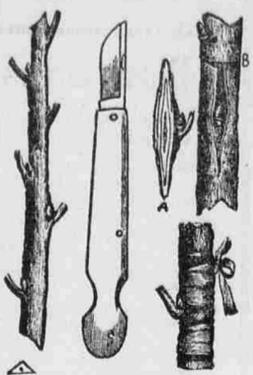
Mme. Curie has explained an incident in the life of her late husband. He had the distinction of refusing the red ribbon of the Legion of Honor. His reason was a matter of speculation. One institution was that the great chemist had a grievance that his wife was not decorated with him. Another, still less plausible, was that he did not care to accept a decoration which had never been conferred upon his father. Mme. Curie writes quietly to observe that all this is purely fantastic. M. Curie had a settled conviction that personal decorations were open to objections that outweighed their advantages, and, to her great joy, as sharing his opinion, he acted up to it in his own case. He had declined academic distinction before declining the Legion of Honor.



THE ART OF BUDDING.

May Be Successfully Done at End of Growing Season.

Budding consists in taking a bud from one tree and inserting it under the bark of another tree, says American Cultivator. It is used to take the place of grafting and is practiced in a commercial way in propagating peaches, plums, cherries, roses and certain varieties of ornamental trees and shrubs. It is essential that the bud and stock unite freely. To have this occur the cells of the cambium layer of the stock must be in a state of active division, indicated by the ready separation of the bark from the wood.



HOW BUDDING IS DONE.

The union of the two, the bud and the stock, takes place at the edges of the bark of the inserted bud. For this reason the bud should be inserted as soon as it is cut from the twig so as to avoid drying out. In climates having severe winters budding is most satisfactory when performed near the end of the growing season. The buds should be plump and mature when taken from shoots of the current year's growth. The "bud stocks" should be cut the day the buds are to be inserted, trimmed and wrapped at once in a damp cloth to prevent drying out. Trimming consists in cutting off the leaves, saving a bit of the stem to use as a handle in inserting. In cutting the buds use sharp knife; insert blade of knife one-fourth inch below bud, cut upward just behind bud, removing but little of wood, coming out about one-fourth of an inch above bud (see Fig. A).

To insert bud make T shaped incision in stock about two inches above ground (see Fig. B). With the spatula of budding knife loosen the lips of bark in angle of the T cut and slip in the bud (see Fig. B). The bud must be held firmly in place by a bandage wound above and below, being careful to leave the eye of the bud uncovered. Raffia fiber (wet), bast, candle wick or waxed cloth may be used for tying. Raffia is usually employed. If the bud "takes" remove the bandage in about ten days by cutting loose on back side of stock to prevent the hindering of growth of bud. In three or four weeks cut off the stock just above bud to stimulate the growth of new bud.

Peaches are budded the same year that the pits are planted. As soon as the seedlings are large enough to hold a bud they are ready for budding.

After budding examine the stock frequently and remove any suckers that may start at base of seedling.

Winter Wheat.

A remarkably good yield of winter wheat has been secured by growers representing a very large area of the winter wheat belt. It is also reported that the grain is of exceptionally high quality. This gratifying result will add to the substantial prosperity that prevails throughout the country. Winter wheat as a money crop has begun to interest farmers who hitherto have not grown it to any appreciable extent. A number of Illinois corn belt farmers, for example, are planning to seed much of their land to wheat this autumn. Wheat fits into rotations and is a dependable crop. It can be grown at an attractive profit as a rule, and owing to the perfection of machinery having to do with its production the crop simplifies the farm labor problem to some extent. There probably will be more land sown to wheat this year than for many seasons. Where it is a reliable crop it is a money maker. But it is hard farming to grow wheat in succession on the same land. It should be followed by other crops, especially legumes, and phosphorus usually should be applied to soil used for grain growing. —Breeder's Gazette.

Old Pastures Reclaimed.

Some years ago a neighboring farmer undertook the renovation of a portion of his pasture that was overrun with worthless growth. It was on the southern slope of a hill and naturally a good soil. The piece was fenced and for two years devoted to crops. No manure was used, only commercial fertilizers. This land was not run out, but simply the grasses had given place to weeds, brakes and other wild growth. It had never been plowed, and the thorough treatment given resulted in a good catch of grass and was afterward a fine piece of pasture. This was a case where a moderate amount of labor and cost transformed an unproductive field into one of much value.

SELECTING SEED CORN.

Carefully Choose Ears That Nearest Approach Perfection.

The ideal ear of corn is not one of greatest length or diameter, but is described as being "about ten inches long, with grains deep and wedge shaped, set in twenty-four rows as straight and uniform as soldiers on parade and as thick at the tip as at the butt." The ears of this character that are exhibited at corn shows are, it is claimed, the result of years of

careful breeding and selective cultivation.

Yet, having these characteristics in mind, ears approximately perfect are to be found in every well cultivated cornfield, and these should be carefully selected and stored for seed, from which, year by year, the standard of quality may be raised and the yield per acre increased.

Until very recently but little attention was given to the selection of corn for planting. It was thought that if the germ was vital the plant would produce as well from a misshapen seed as from one that was entirely symmetrical and from an ear on which the rows were crooked and the kernels somewhat scattered as from those that were straight and close set. Careful study has ascertained, however, that these minor characteristics are as readily inherited as the more important ones of the proper proportion of grain to cob and of gluten to starch and protein in the kernels.

Uniformity in size of ear and in set of kernels, in weight, length and diameter of ear is desirable not only for their intrinsic value, but because where machinery is used for husking and shelling the latter can be most easily and satisfactorily employed upon grain that is not too diverse in these matters. —Farm Progress.

HOGS AFTER CATTLE.

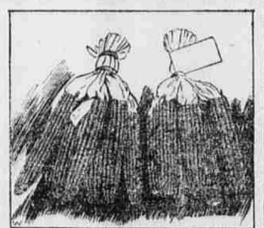
Proportion of Swine to Follow Steers Profitably.

The amount of pork one may expect from hogs following cattle depends upon the way in which the corn is prepared. With broken ear corn and clover hay and paved feed lots, as in a recent Illinois experiment, between six and seven pounds beef and from one and one-fourth to one and one-half pounds pork may be expected from each bushel of corn fed where eight hogs follow thirteen head of steers, and with corn in snapp'd, shelled and ground form, with supplemental concentrates and wheat straw for roughage, as in the Iowa test, from one and one-half pounds pork can be expected per hundred pounds corn fed. In the Iowa test twenty hogs followed each lot of twenty steers for the first fifty-six days and ten hogs were in each lot during the last thirty-eight days. The feed lots were not paved, but were ordinary Iowa dirt lots.

If no additional corn is fed about three-fourths as many hogs as steers should be allowed where corn is fed in shelled or ear form, fewer hogs if corn is ground. The preferable plan appears to be that followed by the majority of successful feeders, allow one hog per steer and feed such additional corn as the hogs require on a feeding floor in one corner of the yard. This insures the cleaning of all waste, keeps hogs growing at a rapid rate and finishes them for market sooner than if dependent entirely on gleanings. As soon as the hogs become heavy and fat they can be moved out of steer lots and lighter, more active hogs substituted. —Wayne Dinsmore in Wisconsin Farmer.

Corn Well Displayed.

In selecting corn for exhibit at a state or local fair farmers should take only perfect and uniform ears. Frequently corn is ruined for exhibition purposes by being handled carelessly. One of the neatest ways of showing



small lots of corn that we have seen is shown above. This was a first prize lot grown, selected and put up by J. L. Keckly of Ohio. Here is a hint for farmers in general, and the suggestion may prove helpful. The husks are turned back and tied as represented in the picture, says American Agriculturist.

Preserving Seed Corn.

The seed corn selected should be placed in a dry, well ventilated room where the ears can be spread out. They should not be piled in a heap, as it is important to expose them to a free circulation of air, so that they will dry quickly and thoroughly without molding. It is a good practice, often followed, to leave a few husks attached to each ear, so that the ears may be tied together in pairs by means of the husks and then hung over poles or wires in the upper part of the room. If convenient racks can be made like bookcases, with slat shelves about four or five inches apart and open backs and fronts, in which the ears can be arranged until thoroughly dried. Only one row of ears should be placed on each shelf. This method allows the preservation of a large amount of seed corn in a small space. —United States Bulletin.

E. A. Martel, widely known for his explorations of deep caverns in France, has added a new natural wonder to Europe's list of such things, and, it appears, a wonder of the first rank. It is a canyon in the department of the Basses Alpes, through which the river Verdon flows a distance of thirteen miles. Mr. Martel and two or three friends were the first to explore it last August. They found the walls in the highest places varying from 800 to nearly 2,300 feet in elevation. The trip down the canyon occupied three days and was attended with some danger. The stream flows with a very swift current over many natural obstructions, and the explorers observed that it is still cutting its channel deeper. It flows through rocks of the jurassic age. Mr. Martel says that this canyon far exceeds in grandeur any other known in Europe, not excepting the celebrated gorge of the Taro.



MRS. ANNA C. FALL.

One of the Cleverest of Boston's Women Lawyers.

Mrs. Anna C. Fall of Malden is one of the cleverest of Boston's bright circle of women lawyers. Mrs. Fall, indeed, was among the very first women to practice law in Boston. She graduated from the Boston university law school in 1891 and tried her first case in November of that year, it being the first jury case tried by a woman in Massachusetts.

Mrs. Fall is the author of a pathetic little story, "The Tragedy of a Widow's Third," which proved a strong argument in favor of increasing the wid-



MRS. ANNA C. FALL.

ow's share of her husband's property when the matter was being agitated in the legislature some years ago.

For nine years this bright little woman was a member of the Malden school board, where her influence was very valuable.

So successful has Mrs. Fall been in her chosen occupation that her daughter is following in her footsteps and is a student at the Boston university law school. —Boston Traveler.

Care of the Piano.

A piano should be tuned at regular intervals, preferably after the beginning of each season. It comes out of tune as much by change of temperature as by use.

Too much stress cannot be placed upon the selection of a tuner, as an incompetent tuner can do great damage and will usually magnify a slight trouble in order to justify a high price. It is best never to engage an unknown tuner, or if he is engaged be careful to examine his references and be satisfied that he is reliable and experienced.

The flanging or singing sound at times noticeable when the piano is played frequently is due to what is called "sympathetic vibration." This is produced by an ordinary article in the room vibrating in sympathy with some particular note in the piano. To ascertain the cause of this vibration the key which seems to produce the difficulty should be struck by one person and another should go about the room listening carefully, and thus the article which vibrates can be discovered and the cause removed.

Any hard substance, no matter how small, when dropped inside of a piano will cause a rattle or rattling noise. If a pedal should squeak remove the bottom panel of the piano and apply a little black lead, powdered from a pencil, at the part where friction exists.

Cleaning the case may be accomplished by wetting a piece of cotton flannel and dropping upon it a few drops of ordinary olive oil. Rub a small portion of the piano at a time, wiping it off thoroughly with a dry piece of cotton flannel. Afterward rub with a soft, clean chamois skin or another piece of clean cotton flannel, always taking care to rub with the grain of the wood and occasionally to breathe on it in order to remove every particle of oily substance.

Sanitation in the Country House.

The general problem of good water and safe sewage appeals to every owner of a country house. The best soil for these purposes is a sandy one, and wherever a rocky or clayey soil gives possibility of a fissure which might connect water and drainage expert examination should be called in. The individual plant for sewage disposal may often be a well and a cesspool, the cesspool, once a boggy to sanitary, being now justified by the fact that principles are employed in its construction. Two points must be recognized here: Such a covering of the well that the grave danger of surface pollution may be avoided, for it is most essential that no pollution should be washed through covering boards; also the direction of drainage, which is generally toward the nearest water course, must be such that the water supply may not be below the point of sewage disposal. With these simple precautions of soil, covering of well and proper location of water and drainage, the isolated country house owner may feel secure. —Hollis Gouffrey in Atlantic.

The Linen Closet.

The woman who can get a whole closet aside for her linens and can have that closet shelved to her fancy is a fortunate individual indeed, for there's never a woman living who doesn't like linens kept just so.

Each kind should have its separate shelf, which should be covered with clean white paper, or, better still, with the pads made of dimity or of cheese-cloth lined with perfumed wadding. Lavender is the most pleasant perfume to use for linens, especially the lavender flowers, sprinkled thickly in the padding and perhaps sewed up in little flat bags as well, which are laid here and there among pillow cases and sheets. No other perfume has quite so clean and fresh a quality about it for the purpose. Sheets and pillow cases alike should be marked with indelible ink unless you prefer to smudge everything, giving each set some dis-

tinguish, so that they are kept together and meet the same amount of wear and tear. A change for each bed is the usual allowance.

Refreshed Bedstead.

One might term a bedstead recently evolved by an ingenious housewife a hybrid, yet it might be said in its favor that it combines the advantages of appearance of the mahogany four poster with the hygienic merits of the metal bed. This is accomplished by using the four posts of the mahogany bed with the springs and frame of the metal bed. A dimity tester and valance with a colonial spread entirely concealed the metal portion in the daytime, and its possessor says she prefers it to the entire mahogany bed. In explanation it might be said that the mahogany bedstead used was bought for a song at a sale, as the only good thing about it was the four fine posts.

How to Dry the Hair.

Some children catch cold very easily after having their hair washed. In order to dry it quickly and prevent this use for the final rinsing quite hot water in which a few drops of alcohol have been added. Then rub the hair well with alcohol and wring it out as dry as possible. Next take two or three towels, divide the hair and wipe each strand separately. Let the child sit in a warm room or, if possible, in the sun. Fan the hair and wipe each strand separately, and it soon will be perfectly dry.

Kitchen Rugs.

Very neat and serviceable rugs for use in the kitchen can be made from old trousers legs and heavy dress materials which are past redemption wearing apparel. Wash the material and cut it in strips about two inches wide. Sew the strips together, making three lengths, which braid together tightly. Make the center of the rug of a heavy piece of material or a scrap of carpet, cut oval or round, and sew the braided strip round and round until the rug is the desired size.

Effective Table Square.

A very effective table square was made at small cost from unbleached linen toweling twenty inches wide. Two lengths of linen were used and a line of heavy linen lace insertion was used to join the pieces. Narrow linen lace to match edged the square, and small round medallions of lace were let in at eight corners of the cloth.

A Test of Housekeeping.

As good a test of the right sort of housekeeper as the old time one of looking in corners and under beds for dust is that of passing a cloth over the tops of doors and windows. Your true housewife will look to it that they are dusted as regularly as the furniture is and every sweeping day will see them wiped off with a damp rag.

Plating a Skirt.

Plaits that are to be stitched only a certain number of inches from the waist line should be graduated from the front to the back and the depth of the plaits marked by a colored thread. The plaits, however, should be basted to the foot of the skirt and pressed carefully their entire length.

Household Safes.

The fashion of small safes concealed in unlikely places is such a popular one that any piece of furniture may now be used to baffle burglars. The latest is a linen chest, a substantial thing of oak or cedar, which contrives to hide a safe. The safe is fire as well as burglar proof.

Pressing Sleeve Seams.

For pressing the seams of a sleeve procure a three-quarter round, short length of lumber. Pad it and cover with a piece of white ironing cloth. This furnishes a firm base for the pressing, which is utterly lacking in the customary broom handle.

Soft Pillows.

The best soft pillows are covered with waxed cotton. This is done by ironing the inside of the cover with a hot flatiron rubbed on a cloth well saturated with beeswax. When treated in this way it is impossible for small, elusive down to work through.

Furniture Polish.

This is an excellent furniture polish where a bright surface is desired: Half a pint of alcohol, half an ounce each of rosin and shellac powdered. Mix these with the alcohol, then add half a pint of linseed oil. Shake thoroughly before using.

One should never tamper with moles. It is unsafe and sometimes is followed by serious consequences. If any treatment is necessary go to a reliable physician for it.

Albani and Royalty.

Among the many anecdotes told of that famous Italian contralto, Mme. Albani, is one which, reading like fiction, is nevertheless perfectly true. Many years ago at a state concert at Buckingham palace Mme. Albani was commanded to appear. And appear she did and sang exquisitely. As she turned to go after her last aria she slipped her hand into her pocket and drew forth a pair of scissors, sharp and new. Bending down, she quickly snipped the rope which separated the artists from the audience. "I have done it," she whispered triumphantly to a friend and escaped as gracefully as might be. Mme. Albani had republican tendencies.

Glass Broken by the Voice.

It is scarcely credible, but it is a fact, that a glass can be broken by the voice. If you strike a thin wine-glass while you hold it by the stem it will emit a certain note, in most cases a pretty deep one. On bringing the glass rapidly to your mouth and shouting into it the same note as loudly as possible, the vibrations of the glass being thereby extended, it will be shattered into fragments. This used to be a favorite experiment of Lablache, the renowned singer, who would thus break, one after the other, as many glasses as were handed to him.

SPOONS.

Date of Their Origin Unknown, They Are So Very Ancient.

If you desire to know about the scarcity of really reliable data on the history of spoons, take down your handbooks and encyclopedias and see if it doesn't take you a long while to learn anything concerning their origin, "activity," etc. In fact, the antiquarians do not pretend to give us anything of value in that line. It is admitted that they are "very ancient," but just exactly how old they are and by whom and where they were first used are points upon which we are left completely in the dark. Creighton says, "Spoons must have been a very ancient invention, for a Saxon spoon of perforated silver gilt, ornamented with gems, was found in a grave at Sarre, Thanet."

When forks were unknown spoons played a very important part of the table. Spoons of the thirteenth century, and even later, had handles terminating in a knob, knot, acorn or other odd and cumbersome devices. About the period of the restoration, of which so much is said in English history, a great change was made in the forms of spoons. In some of the unique patterns the "spoon" part was divided into two, three and even four parts, and the handles always split or twisted and turned up instead of down and back. Spoons of that period were all blunt instead of being pointed, as in the forms generally seen at present. They continued short and blunt to the time of George I, when they were first made pointed and had the handles turned down instead of up.

About the year 1500 what were known as "apostle spoons" were introduced. They were so called because they had the figures of the twelve apostles carved upon their handles. They were generally given by sponsors to children at their time of baptism. The wealthy presented the entire twelve, those who could not afford to indulge in such extravagance giving one or more, according as they felt able.

The most curious and remarkable spoon in the world perhaps is a "coronation spoon," preserved among the other royal relics in the Tower of London. The bowl is of gold and the handle of silver. The handle is split down the middle and set with all kinds of precious stones. The relic is valued at about £20,000, or upward of \$100,000.

Standing Honors.

There may be more than one just cause for pride in the soul of the small boy at the close of his first day at school.

"How did you get on with spelling?" Bob's mother asked him. "You look so pleased, I'm sure you did well."

"No'm, I couldn't spell much of anything," admitted Bob. "And I couldn't remember the 'rithmetic very well, nor the 'jogger'y'."

The mother's face wore a look of disappointment, but Bob had reserved a choice morsel which was sure to raise a sensible parent to heights of appreciative joy.

"But that's no matter, mother," he said, bestowing a bear's hug upon her; "the boys all like me, and I've got the biggest feet in the class!"

Roumania.

Roumania is inhabited by a bewildering variety of races, but whether of Greek, Slav or Teutonic lineage, the modern Roumanian makes it a point of honor to claim descent from the colonists whom Trajan planted in the conquered province of Dacia, A. D. 107