

#### Falling Leaves

Amidst the Indian-Summer haze, The forest's royal hues unfold, With richest crimson, cloth of gold, Russet and scarlet, all ablaze.

How quickly have the days flown by Since Spring, her first faint colors threw

In pure relief against the blue Of charming April's summer sky!

The budding white oak's rosy tint The summer changed to vivid green;

The slender birch's silvery sheen Was heightened by the sunbeam's

Now, soon each leaf, all seared and browned

With cutting wind and biting frost, By ruthless autumn torn and

Will fall and wither on the ground.

And so our lives must bud and grow, Warmed by the sunshine of God's love

And showered by mercies from above, 'Till we in health and beauty glow.

Then, 'mid the frosts of sorrow, still We shelter those lives yet to come, And when we fall, our voices dumb,

They live to do the Father's will. Dora Folsom Brokaw, in Farm Journal.

## Health Notes

As the cold weather approaches, we should avoid as long as possible the closing of doors and windows, lighted. The temperature of the living rooms should be kept not higher than seventy degrees Fahrenheit, and a few degrees lower would be better. Avoid extremes of artificial heating and extra clothing, but kindle the "fires within" by plenty of fresh air, exercise, nourishing food and deep breathing. For those who are exposed to inclement weather, the vest may be lined at the back with flannel, as this will serve to keep the spine comfortable, and thus the whole body warm.

Avoid neck scarfs and wraps, as these make the throat delicate, and ing it full of pins and straining it thus invite diseases of the throat Keep the hands and and lungs. wrists warm, as these have an important influence on the temperature time. The same may be said of of the body. Do not neglect the neglect and lack of care in combing feet; wear warm stockings and shoes thick enough to withstand do the mischief done by a few and easy fitting, and one should not sit with wet shoes on the feet. A the shoes. These are good for children, too.

As to foods, hot soups, rich, fatty produce heat, while bread and potatables, are heat producing.

blood will course more freely, and night, as this helps to bring back the the whole body will be revivified. | color by its tonic action on the scalp; The "remedy" is so deep and universal that we are apt to slight it.

### "Living Within One's Means"

The greatly increased cost of the

plainest living is working a great hardship on the families of moderate incomes. Many families have an income of but ten to twelve dollars a week, and these parents make great sacrifices in order to give their children common, living comforts. They are willing to live poorly and dress plainly to keep together; but what if the income is ten dollars, and the expense twelve? You will say, "Curtail expenses;" but you can not curtail the cost of a five cent loaf of bread when you can get it for no less, and with meat at almost prohibitive prices, the family of moderate means gets very little of it. Vegetables are almost as dear as meat, and fruit of any respectable quality is out of reach of small wages. Rents are exorbitant, the cheapest clean, healthy locations are taken so fast that nothing is left, and the poorest shelters in the city command six to seven dollars a month-mere sheds, most of them. The working people have squeezed their few dollars until they can squeeze no more. The question of clothing and incidental necessities seem utterly beyond solution. The increased cost of living, and the absolute inability of parents to meet their obligations to their children are conditions that break up homes, separate parents from children, and play a larger part than anything else in the so-called race suicide problem. suffers; now, when it is claimed to be a period of great prosperity, we see many honest toilers ready to give up the struggle, while homes are narrowing down to a room or rooms in tenement houses, small, uncomfortable flats, and mere sheds for shelter because of the impossibility to make income and expenses balance.

## Caring for the Hair

The practice of "ruffing" the hair. and using wads of cheap "rats," of applying hot irons to the front, stickwith combs, are all injurious and ruin the gloss and sheen in a short and brushing. It takes years to undampness; the shoes should be loose months of such abuse, and the best plan to revive its life and lustre is to lessen the number of pins, do good aid to warmth of the feet is a away with false hair or "wads," hot pair of clean, fresh cork insoles, as irons, washes and lotions. Shell this protects the bottoms of the feet pins should take the place of metal from any dampness of the soles of ones, and but few of these should be used. The various combs should be laid aside, as they pull and strain the hair. Let the hair hang loose an foods, butter, milk, eggs, cheese, all hour or two in the sun as often as possible, and at night braid it in a toes, together with many other vege- loose braid and pin a soft cloth or cap over it, preferably silk, to pro-When the body is weak, the brain tect it on the pillow. During the fatigued, and the whole system in day, while sweeping, or doing any a state of lifelessness, just go out dusty work, protect it with a dust into the open air, take a few vigor- cap. Once or twice a month the egg it is: ous inspirations and expirations, and shampoo should be used, as it is note the effects. The deep breath- good to restore life and gloss; the use a galvanized iron tank, three serious and growing evil is to be

the scalp should be rubbed with red vaseline or crude peroleum every night, to replace the oil that has been dried out. If this care is given it for six months or a year, there will be a decided improvement. It takes far less time to ruin than to restore.

If the hair is loose at the roots, there is no way on earth to tighten it; it must come out to give the new growth a chance, and the sooner the dead and lifeless hair is out, the better. A scalp that sheds hair should be massaged very gently, combed carefully, and if at all diseased, should be treated until well, at the same time looking well after the general constitutional health.

### The Salt Rub

Various sanitariums and private sanitariums and private hospitals are using the "salt rub," and it is becoming so popular that some Turkish bath establishments are advertising it as a special attraction. It is just as good for well people as for sick people, is the most refreshing of all baths and rubs ever invented, excepting only a dip in the sea, and is matchless in its effects upon the skin and complexion. With all these virtues, it is the simplest and most easily managed of all similar measures, and can be taken at home—any one in ordinary health can do it very satisfactorily. Put a few pounds of coarse salt—the coarser the better, and sea salt is preferable if it can be obtained-in an earthen jar and pour enough water on it to dissolve the salt. Some physicians recommend that the salt be only well side of the barrel, filling up the ceneven after the first fall fires are It is not only the shiftless class that moistened; this should then be taken | ter as compactly as possible, packup in handfuls and rubbed briskly over the entire person. This being work into the spaces as much salt done, the next thing is to take a immediately felt, and the satiny texture of the skin with increased brightness and clearness of the complexion swells the testimony in favor of the salt rub. In case of weakness, and debility a second person should do most of the work, but the patient should do as much of it as possible greatly fatiguing without muscles.

Another method is to take a medium sized Turkish towel-generally sold for ten cents, and dip it into very strong brine, hang on the line without wringing and let dry. At night, on removing the clothes, take this salted towel and rub the brine will spoil the whole barrel. body all over, thoroughly, with it. A glow and feeling of warmth follows, and if regularly persevered in, it will quickly build up the system, giving improved health. It costs little to try it. The effects are assured. The same towel may be used two or skim and cool. Have the meat closethree times, then washed and salted ly packed and weighted, then pour

# Filter for Cistern

A good friend writes us that he has a better way of filtering water for the cistern, and kindly sends his method for its application. Here

Build a filter of cedar wood, or

having a false botton perforated freely with quarter-inch holes eight inches deep up from the permanent base of the filter, and a large opening out of the space between. Fill the upper space with one foot deep of gravel or finely-broken rock; next, eight inches deep of lump charcoal; next, six inches of clean, sharp sand. The pipe from the roof leads to the lower space below the false bottom. This allows the roof and gutters to wash out first; then a plug is fastened in the opening near the base, and the water commences to filter up through the perforated false bottom, gravel, charcoal and sand, and at the top of these a pipe leads this really filtered water into the cistern, which is under ground. The filter being at the top of the ground surface, over the cistern nothing but absolutely pure water ever enters the cistern. After the rain is over, the plug to the false bottom space is to be pulled out, and all the substance caught on the false bottom and in the filter material is washed away, leaving the filter clean for the next rain. Do not have a wooden platform over the cistern, but have the arch finished with a large rock, or cast-iron top, with a "man-hole" therein. With a filter as above, the cistern will never need cleaning.—J. F. E., El Paso, Texas.

This seems to be all right, and we hope every one of our country readers, as well as others, will have the cistern, and finish as our friend suggests. But have the cistern, by all means, for laundry purposes.

### Pickling Pork

Answering G. H. B .- After the animal heat is all out of the carcass, cut the meat in strips about six inches wide, take out all bone possible, cutting the parts in handy size for cooking; or the hams and shoulders may be left out for sugarcuring. Pack the strips of meat in a perfectly clean, sweet barrel, setting the pieces on edge, not laying flat, beginning at the sides of the barrel and continue on around the ing closely, until one layer is packed; as you can, then add another layer thorough douching with clear cool in the same way, until all is packed. water, and then rub briskly with a Make a brine very, strong-so an warm dry towel. The effect of ela- egg will float, and be sure it is a tion, freshness and renewed life is fresh egg; boil this brine and let it cool, then pour over the meat. There must be sufficient brine to well cover the meat; lay three hickory sticks on top of the meat, then put a weight on this. When the brine becomes red, with the blood out of the meat, pour it off and boil it, skimming until nothing is on top, let get cold and pour over the meat again, adding brine to cover if more is needed. Pour off and scald the brine as often as it needs it-sometimes three times. Keep the barrel well covered, and the meat weighted down in the brine at all times. The least little piece sticking out of the

Another-For every 100 pounds of pork take four gallons of water, eight pounds of coarse salt (rock salt is best), two ounces of saltpeter, one pint of New Orleans molasses, one pound of brown sugar. Boil,

over it the cold brine. Many persons do not pickle the bony pieces, or when they do, remove as much of the bone as possible, as it is apt to spoil in the joints.

Can Boys Be Taught Not to Swear?

The discovery that profanity in American schools and colleges is ing will invigorate and stimulate, the sage tea should be applied every feet in diameter, and three feet tall, credited to Alfred E. Stearns, prin-