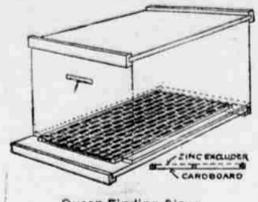


FARM AND BEES

SIEVE FOR HIVE ENTRANCES

Simple Device May Be Made of Piece of Zinc Excluder, Strips of Wood and Cardboard.

The queen-sieve recently described by J. P. Brumfield has suggested what I think is a simpler one. I fashioned a piece of zinc excluder, 10 by 14 inches, to strips of wood $\frac{1}{2}$ by $\frac{3}{4}$ inch on the two sides and $\frac{1}{2}$ by $\frac{3}{4}$ inch on the two ends and by $\frac{1}{2}$ inch on the top and bottom. I tacked a very thin piece of board or cardboard to the other side of the wood and one or two small supports in the center to keep the board and zinc apart, says a writer in the *Gleanings in Bee Culture*. I have this un-



der the brood-frames so that it is the only entrance to the hive. When the bees are shaken on a sheet in front of the sieve they must enter through the sieve, and the queen will be secured. No sharp lookout has to be kept; in fact, none at all, for whether one examines the sieve in 15 or 20 minutes, which is the usual time for them to go in, or five hours later, as I did with the last hive, the queen is sure to be in the sieve. All I have to do is to put in the sieve, shake the bees, and let them take their time to go in, and the queen is surely safe.

BAD EFFECTS OF EXPOSURE

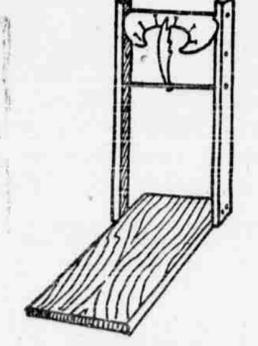
Maryland Station Makes Interesting Experiments Showing Injurious Effects on Exposed Manure.

The Maryland station allowed 80 tons of manure to be exposed to the weather for one year and found that the amount was reduced to 27 tons at the end of that period. Professor Shurt of Canada allowed two tons of manure, containing 1,938 pounds of organic matter, to be exposed during the four warmest months from April 29 to August 29 and found the amount reduced to 655 pounds, and the nitrogen was reduced from 48.1 pounds to 27.7 pounds, or almost one-half was lost. The experiments emphasize the necessity of putting the manure on the land as soon as possible. It is sometimes piled up and allowed to heat, thus destroying much of its value. It must not be forgotten that much of the value of manure and all forms of organic matter come from its rotting while in contact with the soil, and if allowed to decay before it is gotten into the soil much of the benefit will be lost. Crop residues, such as corn stalks, stubble, straw and all other forms of vegetable matter, should be turned back into the soil and not burned, as is the common practice in some parts.

SACK HOLDER IS VERY HANDY

Device Has Two Upright Pieces and Two-Inch Plank—Board Can Be Lowered or Raised.

The sack holder, shown in the sketch is very handy. It has two upright pieces 2 by 2 and a two-inch plank two feet long to which the upright pieces are fastened. About four or five inches from the top bore two



holes exactly opposite each other and place through these holes a long bolt, says the *Homestead*. Take a piece of plank or board and cut it to fit between the two uprights and place the bolt through this board so it will work easily. Cut this board in a half circle to fit the sack. Drive nails through this board around this half circle to which to fasten the sack. This board can be raised or lowered to the height of sack and is held in place by means of an iron rod which is fastened on the uprights about two feet from the bottom.

Fall Plowing.
Fall plowing is a decided advantage for some crops. Onion growers have for years recognized the value of plowing in the fall. The ground will be looser and pulverized after the action of winter freezing, and little work will be required to prepare the land for planting. Again, exposing the soil to freezing is destructive to insect enemies, and the land may be planted sooner than if plowing is delayed until spring. Fall plowing in the north, especially of sod land, is an advantage for all crops which are planted very early in the spring, such as potatoes, cabbage and lettuce.

IMPORTANCE OF GOOD SEED

Best for Farmers to Grow Their Own When Possibilities—Good Quality is Obtained at Small Cost.

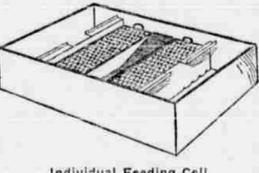
Most farmers can and should grow their own seed grains. It is a very difficult and expensive practice to depend upon purchasing the proper variety and quality from the seedsmen. With thorough preparation of land and culture, and very little extra cost of labor, most, if not all, the seed grain and most of the common vegetable seeds may be grown as good, and oftentimes of better quality, than seeds bought at twice the cost.

As, for example, a certain field of wheat might on the average be totally unfit for seed, while some parts of the field may be of a very good quality. By a little extra effort the seed may be selected from this small patch, threshed separately and run through the fanning mill once or twice to remove all small and shrunken grain and weed seeds. It may be best to thresh out a few bushels of grain with the old-time flail and hand pick the grain. After securing enough grain to seed an acre—a start with good seed may be had and the standard can be kept up by selecting the best land, properly preparing the seed bed and giving thorough cultivation and extra care in harvesting and threshing. The same method should be followed in the selection of oats, barley and corn. Although the quality of corn may be good, yet by careful selection of the best ears an improvement of both yield and quality of grain may be had. It will cost no more to grow a good ear of corn than a poor one. A good standard variety will sell for considerably more for seed. A Scotch gardener, known to the writer, made quite a neat little sum by growing a certain variety of sweet corn, lima beans and tomato seed for a northern seed firm. His sweet corn seed had a large sale and at an extra price. The winter is the time to select the seeds for next spring's sowing. Take time in making the selection; it is a profitable winter's work.

CELLULAR FEEDER FOR BEES

Ingeniously Constructed Device for Use During Early Spring When Food is Lacking.

An ingeniously constructed cellular feeder for use during the early spring, when nature does not provide sufficient nourishment for bees, has been designed by a French inventor, says the *Popular Mechanic*. The feeder



consists of a metallic box divided into five compartments. The middle one is the entrance, the end compartments contain the food supply, and the remaining two compartments are each provided with 250 feeding cells, which are perfect counterparts of the cells of a bee comb. The food, which consists of syrup made of sugar, is poured into the end compartments and flows into the feed cells through notches in the bottoms of the partition walls. The syrup only moistens the lower part of the cells, and the bees, each one selecting a cell, feed upon it undisturbed by neighboring bees. Two inclined runways lead from the entrance compartment to the cell compartments.

Bees and Farm Notes

Do not mulch while the ground is wet.

Late seeding grain should be top-dressed with long manure.

Winter vetch belongs to the pea family and is hardy, remaining green all winter.

Corn that makes 70 bushels an acre will yield about one and three-fourths ton for stover.

Mulch the ground when frozen. Freezing upheaves the soil, thawing throws the plant out.

The two-horse, low-gear wagon is largely used by the farmers of the New England states.

Protect from alternate freezing and thawing. Keep the cold in, not out of the soil, to prevent this.

One ton of good wood ashes will contain about 140 pounds of potash and 40 pounds of phosphoric acid.

The production of corn in 1879 was 1,754,592,000 bushels, as compared with 2,552,190,000 bushels in 1909.

The value of corn ensilage is beginning to be better understood by the eastern states than it was formerly.

One great advance made in agriculture is that of the use of the disk on stubble land, and especially in dry seasons.

The yield of wheat may be increased several bushels per acre by thorough preparation of the ground, careful selection of clean, heavy seed and drilling.

It is especially important to supply the bees with water for their use in diluting the honey that has become thick from long standing in the hive.

Celery grown in beds for family use should be gradually earthed. If too much earth is thrown to the stalks when the weather is hot and sultry, the stalks will rot.

Undoubtedly the most valuable permanent pasture grass for upland pasture is June grass or blue grass, since it endures better than any of the other available grasses.

The vetch grows rapidly, and makes a long trailing vine, with an abundance of side tendrils, having many leaves; the flowers are many and of a beautiful blue tint and quite sweet.

A good filter can be made by sinking a 20-gallon barrel in the ground where the roof spout from the house enters the earth to pass into the cistern. Fill the barrel with charcoal and let the water run through it.

SOMETHING for the LITTLE ONES

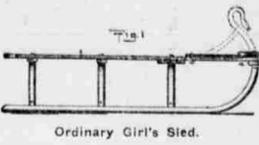
DIRIGIBLE SLED IS NOVELTY

Boy's Ordinary Sled May Also Be Combined With Handcar to Make Motor—Should be Low.

(By J. A. BERGSTROM, in the *Scientific American*.)

The accompanying illustrations show how an ordinary sled may be converted into a dirigible sled, and how it may be combined with a boy's hand car to make a motor sled.

Unlike the ordinary sled, that is steered by digging in the heels, or dragging the feet in the snow, from one side to the other, thereby checking the speed of the sled, the sled here shown has flexible runners, which may be curved to one side or the other by a steering bar, causing the runners to follow smoothly in the curving tracks. The sled should be built low and narrow, and the runners should extend well forward and rearward, which will materially add to the speed of the sled when coasting down a hill.



Ordinary Girl's Sled.

Fig. 1 shows an ordinary girl's sled, which is made into a flexible or dirigible sled. The top part of the runners, shown in dotted lines, is cut off on a level with the seat and the ends are fastened together with a transverse bar, a, made of iron or wood. From this bar, and fastened thereto, are bars b, one on each side of the seat and parallel therewith. These bars are fastened to all the standards of the sled. On the front bar is fastened a steering lever c, which is fulcrumed by the rearwardly-extending arms d to the front part of the seat of the sled. It is now evident that when the operator wishes to steer to the right, he presses the lever with the left foot, and vice versa. As the steering lever is thus moved, it will be noticed that it moves the transverse bar to one side or the other, thereby curving the runners in the same direction, which will then follow smoothly in the curved tracks.

It will be noticed from the plan view, Fig. 2, that the end standard is bolted to the seat of the sled, and that the other two standards are not, so as to allow a free movement of the runners when operated upon by the steering lever.

Two pieces of wood should be fastened under the seat, a short distance each side of the forward standard, to allow for side movement.

The old iron shoes on the wood runners should be taken off and curved or hollowed as shown in Fig. 4, or may be replaced by new ones. By referring to Fig. 2, it will be seen how this curving of the shoe may be accomplished.

A shallow groove is made in a block of hard wood, over which the thin steel shoe is placed. A short piece of round iron is laid on the shoe top; the latter is then hammered into the groove, assuming the hollowed or concave form.

Rivet the shoe on the runner, which should be hollowed out a little to fit. The object of the concave form of runners is the same as that of hollow ground skates. The outside edges have a tendency to dig into the ice or snow, and keep the sled in its course, or in "the same rut;" but when thrown out of line with the steering lever, they seem to take hold of the snow and change the course of the sled.

What is the Answer?
Why might you be justified in picking the pockets of a photographer?
Because he has pictures (picked yours).

Which of the planets has the most "specie"?
The moon, because he is constantly changing quarters.

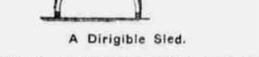
When does a caterpillar improve in behavior?
When he turns over a new leaf.

Why should a quill pen never be used in inditing secret matters?
Because it is apt to split.

What trade does the sun regularly follow?
Those of a tanner and a portrait painter.

Why is a coachman like the clouds?
Because he holds the reins.

Hen Laid Chickens.
"Oh, mamma!" exclaimed little three-year-old Margie, running into the house greatly excited. "What do you think? The old speckled hen has laid a nestful of little chickens!"

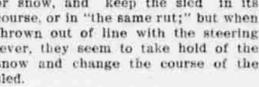


A Dirigible Sled.

ular in London. These quaint dolls, which go in pairs, have become nursery favorites all through England.

Big Difference.
Flossie, a city miss of four, was visiting in the country. One day she accompanied her grandmother to the barnyard, where she was very much frightened at sight of a big gobbler strutting about. "Why, Flossie," said the old lady, "is it possible that you are afraid of a turkey when you helped to eat one yesterday?" "Yes, grandmother," replied the little miss, "but this one isn't cooked."

Quaint European Doll.
The latest toy creation in Europe to challenge the popularity of the "Teddy bear" is a doll, now very popular in London.



Quaint European Doll.

Members of the family who do not get much bodily exercise, but whose brain is taxed, should have food easy of digestion as well as nourishing and should have food that is especially good for the blood.

To keep up the bodily energy, supply heat and build up waste tissues we need starchy food, sugar, butter, cream, as well as meat and fats.

Macaroni and cheese is a combination, with the white sauce used, which gives one a dish of solid food. To cook macaroni, drop the inch pieces into rapidly boiling water and boil gently until perfectly tender. The test for tenderness is to take out a piece, press with the side of a fork; if tender, it will be easily cut. Put a layer of the cooked macaroni on a buttered baking dish, pour over a little white sauce made of rich milk and thickened with butter and flour cooked together. Season and sprinkle with a generous layer of cheese, and if one feels able at this season of the year, a hard-boiled egg or two cut in slices, then follow with another layer of macaroni and cheese and white sauce, sprinkle a teaspoonful of onion juice over, cover with white sauce and finish with buttered crumbs. Bake until well heated.

Timelessness of Rome.
Few of us ever ask ourselves where in the eternity of Rome consists. It does not consist in a physical eternity, for Rome was not without beginning and she shall surely not be without end. It is rather a philosophical eternity. It is eternity as Kant has taught it to us, the eternity of timelessness. It is the timelessness of Rome, rather than the actual extent of time which makes the eternal, and this timelessness shows itself in nothing more clearly than in Rome's eternal youth. She who today might well be an old lady with her three thousand winters, is only the incorporation of young Italy, this modern young woman, with her head full of socialistic theories and her garments ornamented with the gridiron pattern of tramways.—*Jesse Benedict Carter, in the Atlantic.*

Draws Large Sum in Subsidies.
The Cunard line collects subsidies to the amount of \$25,000 from the British government.

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WHY WAIT?

Grace—I just refused to marry Jack. He said he would not be in a position to marry for a year.

Maud—Well, what of that?
Grace—Why, I know a man who is in a position to marry any time.

Cremation Among the Franks.
An interesting archaeological discovery was made lately near Brecht (Belgium), where the remains of what was evidently a Frankish cemetery have been found. The main interest in the discovery lies in the fact that clear traces are to be seen in the cemetery of cremated remains, as well as of bodies buried in the ordinary way, whereas hitherto it has always been believed that cremation was not practiced amongst the Franks.

Much Better Purpose.
Miss Charmyng—Don't you think I was made for a business woman?
Jack Huestler—No, I don't. I think you were meant for a business man.—*Stray Stories.*

Didn't Think Much of Fred.
Louis—"They tell me she will get a million the day she marries Fred."
Louis—"Well, it's worth it."—*Chicago Daily News.*

GRAND TO LIVE
And the Last Laugh is Always the Best
"Six months ago I would have laughed at the idea that there could be anything better for a table beverage than coffee," writes an Ohio woman, "now I laugh to know there is."
"Since childhood I drank coffee freely as did the other members of the family. The result was a puny, sickly girl; and as I grew into womanhood I did not gain in health, but was afflicted with heart trouble, a weak and disordered stomach, wrecked nerves and a general breaking down till last winter, at the age of 38, I seemed to be on the verge of consumption."
"My friends greeted me with 'How bad you look! What a terrible color!' and this was not very comforting."
"The doctors and patent medicines did me absolutely no good. I was thoroughly discouraged."
"Then I gave up coffee and commenced Postum. At first I didn't like it, but after a few trials and following the directions exactly, it was grand. It was refreshing and satisfying. In a couple of weeks I noticed a great change."
"I became stronger, my brain grew clearer, I was not troubled with forgetfulness as in coffee times, my power of endurance was more than doubled."
"The heart trouble and indigestion disappeared and my nerves became steady and strong."
"I began to take an interest in things about me. Housework and homemaking became a pleasure. My friends have marveled at the change and when they enquire what brought it about I answer 'Postum, and nothing else in the world.'" Name given by Postum Co., Battle Creek, Mich.
Read the little book, "The Road to Wellville," in pkgs. "There's a reason." Ever read the above letter? A new one appears from time to time. They are genuine, true, and full of human interest.

LIKING FOR DOLLS IS VARIED

Poor Little Girls' Ideas Differ From Those of Wealthy Homes—Baby Face is Wanted.

Two little girls stood side by side with their brothers at the doll counter of a big shop the other day. One was beautifully dressed, the other thin and white faced, and her elated not only were faded and worn but a size or two too small. She held tight to her mother's hand and her big eyes roamed about the department, seeming to take in every doll there, and at last rested contentedly on a big pink and white faced, blue-eyed, golden-haired beauty, dressed in a fluffy blue silk gown with an impossible looking blue hat on her blond locks.

"Oh, mamma, if only I could have that one!" she cried.

But the mother shook her head. The second little girl and her mother both turned to look at the child who wanted the blue-gowned doll and the little girl laughed, not unkindly, but amusedly.

"Oh, mother, isn't she funny to want an old-fashioned doll like that?"

Stilting her daughter with a look, the mother turned to talk to the other child and in an incredibly short time, for a busy shop and its red tape, a certain blue-robed, blue-eyed doll filled with the arms of the poor child. As the mothers and the two children went on their way the clerk turned to another customer.

"Isn't it funny," she said, "the difference between the children of the well-to-do and those of the poor? This year there is such a fad for the character dolls that we find the pink-faced dolls of our own youth almost a drug on the market. All the little girls want the real baby-faced dolls in their plain gingham and sheer white costumes, but when a poor child comes in she invariably demands the richly-dressed, blond, blue-eyed dolls. I suppose it is the law of contrasts, or it may be that poor children do not keep up with the fads."

"I only know that this year the character doll is in great demand. The rage started last year in Germany, and this year it is quite as bad here in this country."

"Here are some of the newest dolls. See how individual they are. No two just alike. Our buyer says that the dolls are made after the photographs of real children and I am sure they look it. Why, even grown women come in and look at them, and I do believe they long to buy them, only they are ashamed."

MANNER OF GOING TO SLEEP
It is Gradual Process, Senses Sinking Off One at a Time Until All Are Unconscious.

Did you ever think of the way in which you fall asleep?

It is a gradual process, the senses sinking off one at a time until they are all unconscious. The first to be affected is the eyesight. The eyelids quiver and blink, and you say that you are drowsy. After the sense of sight is fast asleep often you will continue to hear and feel for some time. Taste follows sight to sleep, and then come smell and hearing, and finally, last of all, touch. Touch never sleeps very hard unless you are worn out with fatigue. Frequently, as you know, if you so much as lay your finger on a friend who is asleep, up he will jump, wide awake. The quickest way of arousing a sound sleeper is to lay a cool hand on his forehead.

With cats, however, it is different. Sight, hearing, taste and touch may all go to sleep and sleep very soundly, but the cat's sense of smell never sleeps. Some of you who have pet cats will find lots of fun in experimenting with them. When puss is fast asleep get a juicy bit of meat or a mouse and very quietly place it near her nose. Instantly her eyes will pop open and she will be ready for dinner.

WHAT TO EAT IN WINTER.
During the cold winter months our bodies are able to assimilate heavier food. Many foods combine both to nourish the tissues and warm the body, and it is these foods which are now of especial interest to the housewife who is planning meals for her family.

Cereals are a valuable food, as they are both tissue builders and heat producers. Lean meat and a goodly portion of fat, milk, eggs and cereals with as many kinds of vegetables as are procurable, will make a well arranged diet.

Buckwheat is heating and should only be eaten during the cold weather, as it is especially a cold weather food. Pork is heavy, hearty and hard of digestion, so should be largely eaten during cold weather, when exercise and work will help to eliminate the waste.

The age, sex, physical condition and occupation is a great factor in determining the diet at any season.

Members of the family who do not get much bodily exercise, but whose brain is taxed, should have food easy of digestion as well as nourishing and should have food that is especially good for the blood.

To keep up the bodily energy, supply heat and build up waste tissues we need starchy food, sugar, butter, cream, as well as meat and fats.

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THE KITCHEN CABINET

IT IS the fault of all of us till we have duly practiced our minds, to be unreal in our sentiments and crude in our judgments and to be carried off by fancy instead of being at the trouble of acquiring sound knowledge.—*Cardinal Newman.*

WASHINGTON BIRTHDAY ENTERTAINMENTS.
The colors to be used for this day's celebration are the national ones, of course.

For place cards one might use small hatchets cut from card board, and for decoration a small head of Washington under two crossed flags for the ladies, and Martha Washington's head with same setting for the men.

One can buy the penny pictures of any celebrity and do the decoration one's self. It is always so much more appreciated and gives a touch of originality to any entertainment to have these little favors made at home.

A very pretty decoration for the candle shades, simple, too, is to cut the shades out of cardboard, small holes the size of cherries, and a leaf or two in good arrangement, then paste back of the perforations red paper behind the cherries, and green behind the leaves. When the candles are lighted the design is strikingly pretty.

If one cares to carry out the warlike spirit of the times of Washington, chops prepared French style and stood on the side as cannon, surrounded with cannon balls in orderly piles made of sausage, is good.

Small flags stacked to stand upright and striped stick candies made in the pretty red, is very pretty for table decoration. With candies, flags and a center piece of red, white and blue flowers, the table will be appropriately dressed.

Bon-bons may be served in the small pasteboard caps, in colonial shape, and the ices likewise may be served in some such form.

Creamed Chicken With Mushrooms.
Pick into pieces the meat from two boiled chickens; boil for five minutes a bottle of mushrooms in their own liquor, add a cup of cream; season and thicken with two tablespoonfuls of flour, stir in the chicken and mushrooms and serve in patry shells.

The hollow of an angel food may be filled with preserved cherries, the cake trosted and when served a few of the cherries may be given with each helping.

TRUE courage is not incompatible with nervousness; and heroism does not mean the absence of fear, but the conquest of it.—*Van Dyke.*

Life is mostly froth and bubble, Two things stand like stone: Kindness in another's trouble, Courage in your own.—*A. T. Gordon.*

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