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NEMAHA, - - - - NEBRASKA.

THE CITY OF THE DEAD.

They do neither plight nor wed In the city of the dead, the city where they sleep away th

But they lie, while o'er them range Winter blight and summer change, a hundred happy whisperings o

No, they neither wed nor plight, And the day is like the night, For their vision is of other kind than ours

They do neither sing nor sigh In that burgh of by and by, Where the streets have grasses growing cool and long; But they rest within their bed,

Leaving all their thoughts unsaid, Deeming silence better far than sob Though the robin be a-wing, Though the leaves of autumn march a mil-

lion strong. There is only rest and peace In the City of Surcease

From the failings and the wallings 'neath And the wings of the swift years Beat but gently o'er the biers. Making music to the sleepers every one.

There is only peace and rest; But to them it seemeth best, For they lie at ease and know that life -Richard Burton, in Atlanta Constitu-

AUNT MARTHA'S MISTAKE.

BY FRANK B. WELCH.



N all things Aunt Martha was very exact and particular but in the affairs of her wido w e d brother's household, of which she was the presiding spirit,

she was particularly precise, and especially in the supervision of the culinary department. The kind-hearted yet severe old soul kept after Matilda, the kitchen girl, with a releatless persistency and a hawk-eyed vigilance which often made the poor girl sigh for relief from her surveillance, for anything that was done amiss had to be carefully rehearsed under the direct supervision of her inspector-general. As a result the culinary skill of Aunt Martha came to be known and bragged of throughout her wide circle of friends and acquaintances; and when anybody wanted to speak in praise of anybody else's pies or puddings the invariable verdict was: "Most as good as Aunt Martha's."

One evening a small but select company of Aunt Martha's friends was invited to take dinner with her, in celebration of her brother's birthday anniver sary, and she had given every detail of the cooking thereof her personal attention. The soup, meat, etc., had all received her approval before being ing bottles around where they did not placed before her guests, but when it came to the dessert, that she insisted upon preparing with her own hands. She made one of her famous cabinet puddings, as a treat for the occasion, and there was general rejoicing among her guests over the prospect of inserting their teeth in the much-vaunted dainty.

The pudding had been passed ere it dawned upon Aunt Martha that she had not made any sauce for it. Such an oversight would have been almost inexcusable on the part of anyone else, and the dear old soul was honest enough to declare that the error was even worse for its commission by herself. She was compelled to confess that in her haste she had overlooked that important item. but springing to her feet she exclaimed: "Wait a moment! I'll make sauce in a jiffy," and darting into the pantry she



"I PUT MACHINE OIL IN THE SAUCE."

*kirmished around for hardly more than a moment and reappeared with a look of triumph in her eyes and a bowl of translucent, paletable-looking sauce in her hands.

"There!" she said, as she proceeded to help each dish generously. "I guess little forgetful. I don't see, for the life of me, how I came to forget it; but law!

I'm getting old and careless." This candid acknowledgment brought a sly smile to the faces around the table. and to thoroughly convince their good hostess of their willingness to forgive her they all started in on the pudding with a vim that bespoke a previous knowledge of its qualities.

The first taste had a queer effect on | the whole company. Some dropped their spoons and raised their napkins, some paused with perplexed faces, and others made a brave effort to go on with the pudding. Then Aunt Martha her Economy Is Always in Order on the self tasted, then she smelled, then glancing wildly about, she cried: Land sakes! What is it? Do you find anything wrong with the pudding?"

they did, but no one had the courage to animals is the rule. The waste is not make reply. Their looks were enough, the quantity but in the quality of the however, and without further inquiry food given the live stock. Corn and Aunt Martha made a bolt for the pantry, from whence a moment later came the mares and older horses when not at agonizing exclamation: "Forever more! work, and when they are in high flesh. if I haven't gone and put machine oil in The same practice is found in feeding in position and the family moved to the sauce instead of lemon extract!"

The variety and intensity of expresmake light of the affair, but they were many cases. those who had eaten the last of the machine oil sauce; some looked sorry and sober and others looked positively ill. Then came a moan from the pantry that direction, and poor Aunt Martha inconsolable and declared in the most decided way that she would never be able to look any of them in the face

They went in the parlor and took Aunt Martha with them, and by all sorts of schemes tried to divert her mind from the sauce question, but without avail. She would break out every few moments with self-condemnatory interjections and bitter lamentations, and it was not until her company was leaving, with the most hearty and sincere assurances of their enjoyment of her hospitality, that she could summon even the faintest smile to her terribly-elongated countenance. As soon as they were all gone she lost no time in hunting up Matilda and giving her a very warm and emphatic lecture upon the reprehensible practice of leav-



"ID VAS YOUR OWN SELFS."

belong. "My stars!" she cried, "suppose that machine oil had been poison? etc. It is shown in the cut, which exhere we'd had a lot of cold corpses on our hands! It's just a mercy of Divine Providence that it wasn't carbolic acid wide and 4 feet long, placed as shown, or some such deadly stuff. My land! but I'll never hear the last of it. It'll travel from Jerusalem to Jericho, and Place a bundle of fodder in the box, put they'll be calling their machine oil your knee on it, and with hay knife Aunt Martha's pudding sauce, see if they don't!"

When she had finished her lecture, and Martha had a chance, the long-suffering servant said, in her most correct and vigorous English:

"Aund Marda, I didn't vas pud das boddle in der bandry, neider! Id vas your own selps. I dink you vas make a liddle on der knife sharper und you didn't vas toog id oud yet."

Upon thinking the matter over carefully, Aunt Martha found Matilda was right, and she shouldered the whole biame, and was further humiliated by having to make due acknowledgment to the girl, who, in the depth of her sense of wronged innocence, was saturating her apron with tears. After fully atoning for her injustice Aunt Martha left the kitchen to Matilda, with the assurance that she would trust everything to

her in the future. The soothing hand of time gradually Ohio Farmer. healed over the terrible wound to Aunt Martha's self-esteem, but she never forgot her awful mistake, and regarded the slightest allusion to it with severely silent disapproval.—Chicago Saturday Evening Herald.

Heroic Bearing of an Elephant.

No animal will face danger more readily, at man's bidding, than the elephant. As an instance, take the following incident, which recently occurred in India. A small female elephant was charged by a buffalo. in high grass, and her rider, in the hurry of the moment, and perhaps owing to years resulted in the condemnation of the sudden stopping of the elephant, fired an explosive shell from his rifle, not into the buffalo, but into the elesevere that it had not healed a year later. Yet the elephant stood firm, although it was gored by the buffalo, elephant was not "gun-shy' after-

ward. - Her infant babe had from its mother caught the trick of grief, and sighed among its playthings. -Wordsworth.

THE FARMING WORLD.

CHEAP FOOD MATERIAL.

Average Stock Farm.

Great waste of food is the rule on the average stock farm. This is especially true on the general farm, where There was no concealing the fact that but a moderate number of domestic oats are often fed freely to the brood dry sows, ewes, sows, etc., when they are loaded with flesh and fat. Discrimsions on the faces around that table ination is not made in feeding for would have furnished a funny car- growth and for the proper maintetoonist with inspiration sufficient to nance of good condition. The food of last a month. Some tried to laugh and support is too largely augmented in

ing stock.

There is always danger in the effort to limit food of going to the other exwhich caused a general scramble in treme. This may be avoided by the substitution of the cheaper grades of was dragged forth with her face in her food. The ensilage furnishes a cheaper hands and her whole manner denoting quality but a very satisfactory food for the deepest mental distress. She was making gain, and also maintaining condition and vigor of digestion. The various roots, vegetables and fruits can be substituted as a part ration for all of the stock not fattening to a finish. The bulky provender, too, should be used freely instead of grain, as the grain can be more easily carried over to next year when it may be much more valuable. A wise use of economy in feeding. Ordinary salt and wood ashes, kept accessible to the stock, do good service in maintaining good heath, as well as in giving full effect to the food given to the animals on the

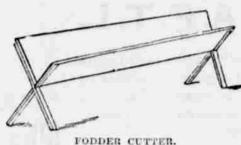
There is, occasionally, a false pride about the condition of one's domestic animals. The horse for work or the young growing animal is better able to maintain vigor or make the best growth, if in good flesh rather than excessively fat.

Grazing can be provided on most farms during nine months of the year. The rye, early oats and winter wheat are all the better when grazed judiciously. This reserves the blue-grass for rainy, windy days in winter, and enables limited acres of regular pasture to do greater service. Oats can be sown in March, and will afford grazing to colts, calves and lambs after May 1, and to hogs after May 20. From March 1 to September 1 is a good time to save the good corn and oats, in view of crop possibilities. Economy is always in order.-Western Rural.

CHEAP FODDER CUTTER.

A Homemade Device Which Will Answer

Every Ordinary Purpose. We farmers must economize. If we ean make a device that will answer every purpose, we needn't buy one, and thus save the money to pay \$2,000 official salaries and inflation railroad fares. I made a cutting box, to cut cornfodder, Twould been used just the same, and plains itself. Four pleces of scantling 2x2, and 28 inches long, make the x frame or ends. Two boards 14 inches make the box. This makes a box a little higher than an ordinary man's knee.



shear off the ends sticking over the box. Push the bundle along and repeat. Cut up to the band, then turn the bundle around end for end, and go ahead again.

For horses, I cut 3 or 4 inches long, and think it short enough. With a box like this I cut fodder for six horses and three cows last winter, feeding a bushel apiece at a feed. It took me about five minutes to cut enough for one feed .-

FACTS FOR FARMERS.

A lot of old-time sheepraisers who sold out a year or two ago are buying up again.

It is a good plan to get the poorest land on the farm in grass and cultivate

the more fertile land. There is no need of run-down farms where those in charge grow clover liberally and rotate with good judg-

Experiments with sachaline and the flat pea at the Swiss station for three

inches deep the plants will be safer we will have sauce if Aunt Martha is a phant's shoulder. The wound was so from a hard frost or a dry spell than if too shallow.

The director of the Oklahoma experiment station says: Teosinte, a giant which was then killed by another gun. grass, somewhat like corn, makes a What is even more strange is that the large growth.. At the experiment station as much as 25 tons per acre of green of Agriculture.

HANDY POULTRY COOP.

One That Is Easily Moved from One Part of a Field to Another.

During winter poultry men should find time to repair old chicken coops and make new ones. With ordinary care more vigorous pullets can be raised by scattering them about the fields in small colonies after having, as insects then form a very cheap and important portion of their diet. When biddy brings forth her brood, place her in one of the coops with the movable run in position. This allows her to get to the ground. After she leaves her chicks the run is removed, the roosts placed any convenient spot. Pullets may be sheltered in such a house until cold weather or until they begin to lay. The coops will accommodate 25 chicks or 10 well-grown pullets. It is 4 by 3 feet, and 21/2 feet high at the caves. The run is 4 by 3 feet. The run and roof are It is not safe to overfeed the breed- built with a pitch of 90 degrees. The



sills are of 2 by 4 material, and extended as shown in the cut to facilitate moving. The plates are of 2 by 2-inch material, and extended each way 1 foot beyond the eaves for handles. sides, roof and floor are of jointed pine boards. The roof is covered with one thickness of sheathing paper held in place by cleats. If this is jointed it will make a waterproof roof that will last a number of seasons. The first 15 inches below each gable should be of half-inch wire netting for ventilation. Each end is provided with a door 1 foot wide, one hinged, the other arranged to slide. The roof should have a 2-inch projection all around to throw rain. The run is made by nailing laths 21/2 inches apart upon a frame made of 2 by 2 scantling. Two men can easily move this coop from one part of field to another, giving the chicks new feeding room.-American Agricultur-

SCIENCE IN FARMING.

It Will Pay Only When Joined to Plain Common Sense.

The following, from a book recently published entitled "999 Queries With Answers," emphasizes our warning frequently given that while cultivating scinence farmers must use judgment. The intelligent practice of agriculture is now guided by science, and in the future it will be ruled by it. Unfortumately, but a small proportion of agriculturists will possess scientific intelligence, and, consequently, the practices and errors of the past will be continued by the great majority. There will be three classes of agriculturists—the altogether unscientific, the practical cultivator with some scientific attainments and the scientific theorist, without practical experience or capacity for making things pay. The agricultural experimental stations have done more in the last 20 years to disseminate scientific knowledge of the action of fertilizers, plant diseases and cures, injurious insects and methods of destroy. ing them, than any agency which ever existed. Agriculture is becoming scientific, but it can never be entirely so, as no method or system can be depended upon to produce a fixed result, consequent upon the uncertain effect of meteorological happenings. No art will call to its aid to interpret it so many scientific branches as agriculture, but all that will never make it a perfect science on account of the unfixed quantity of heat and cold, rain or drought, the variations of which defeat all calculations.

FATTENING LAMBS.

Prof. Roberts Tells What Experience Has Shown to Be a Good Ration

For fattening lambs Prof. Roberts gives the following ration in the Rural New Yorker:

Cornmeal should form, in connection with the other foods mentioned, onethird of the grain ration. Cornmeal, 100 pounds; wheat bran, 100 pounds; oil meal, 20 pounds; peas, 30 pounds; oats, 50 pounds. Mix and feed from one-half to one pound per day per lamb. This will do when shredded cornstalks are used, but when clover is fed there should be a greater propertion of corn, and less of oats and peas. If one feed is of shredded corn and one of clover each day, then the corn should not be increased, and the oats and peas diminished as much as when clover is fed exclusively.

Sheep do not relish wheat as well as the other grains, either whole or If the oats are covered two or three ground. Better feed the wheat to the chickens. The grain alone would give a nutritive ratio of one to five and five-tenths. The shredded corn fodder would widen it possibly one to six or one to six and five-tenths. It would be still too narrow for fattening lambs in cold quarters; if kept in warm quarters, it would be wide enough. By substitutfodder was secured from a small plat. ing a little corn for a part of the highly This crop is troublesome to handle, and nitrogenous food (peas and oil ment) the fact that it does not mature seed in the ration could be easily widened. A this climate is an objection .. - Journal few mangels or some other succulent food would improve the ration.

SWALLOWED THE SHAMROCKS.

"Johnny" Powers Robbed by a Fellow-Alderman.

"Yarra begarry, but thot waz th' divil's own joke or. Johnny Powers, so it waz."

"Phwat joke hov ye riference t', Soolivan?"

"Oh, be th' ghost of St. Columbkill, but Johnny waz mad. Pull your chair over t' me an' give me a drag uv th' pipe an' Oi'll tell ye how it happened."

Lieut, Smith pulled a chair close to that of the patrolman, and the latter, blowing a cloud of smoke toward the ceiling, said:

"Phwat joke hov ye riference t', Sooli-Oirish an' I bein' Oirish will appreciate the joke. You see, Johnnny recaived a fine bunch av shamrocks frum th' ould dart lasht Chewsday, and t' frishin thim up a bit befure he'd disthribute thim t' frinds at his saloon St. Pathrick's day he pit thim in a dish av wather, an' set th' dish on the back av th' bar. They hadn't been there long phwin Aldherman Rhade kem in. Ye know how famoolar wan aldherman is anither aldherman's saloon?"

"To be sure Oi do. Don't they drink up wan anither's liker widout as much as sayin' thank ye?"

"Well, dhin, while Johnny wuz busy talkin business, dyez moind, t'a brace of foine-lukin' sthreet railway min, Rhode was schnoopin' around to t' see phwin he waz cumin' in on th' play. Dyez git on t' me curves?"

"Troth Oi do, but cum t' th' pint." "Howld yer whist. Rhode waz not long in shpoyin' th' shamrocks in th' dish, an' phwat did he do, but, thinkin' they were wather crissis, sprinkled salt on thim an' ate iviry dang wan, shtems an' all."

"Fur th' luv av hivin, do ye be tellin'

"Thot's as thrue as th' hangin' av 'Puck' Ryon at Cashelcennel. Johnnie saw th' lasht av th' shamrocks dishappear down the Dootchman's throat, an thin, shlay as a fox, he appeared t' take it gud-natured until he could lave howlt av th' beer mallet."

"Did he shtroike Rhode?" "Did he shtroike him? Be th' powers but he lay his schalp open from th' rcot av his nose t' th' back of his neck. They carried Rhode home, an' it's tin chances t' wan that he will not be able t' be prisint at the next meetin' av the council. Dyez see?" - Chicago Jour-

WHEN AN ACTOR SMILES

If a Star Tells the Story Its Humor Is Admitted.

It's funny how everybody laughs when an actor tells a story. Any other man might tell the same story, and tell it better, and yet never be rewarded with a smile. A party of men, including a well-known player, were seated about a cafe table one Saturday night, and the actor told a story. Said he: "There was a fellow named Jenkins playing in the same company with me once, and he had a great crop of fiery red hair, but he was a good actor, and understudied the star, although he had never been forced to go on in that capacity. Well, one night about an hour before the performance the stage manager came rushing into the theater with the startling announcement that the star was laid up and couldn't speak above a whisper. There was nothing to do but fall back on Jenkins. But there was his long, red hair. A hero with such hair would be laughed off the stage. What did the manager do but hustle poor Jenkins into a barber shop, have his hair trimmed and dyed black. Talk about your expedients! Actually had his hair dyed!" The listeners burst into paroxysms of laughter, as though it was the funniest thing that had ever happened-that is, all but a quiet little man in the corner. He merely said: "I should think he would have worn a wig." And you could have cut the silence with a cheese knife .-Philadelphia Record.

How She Spelled It.

Every one knows how to spell "hard water" with three letters, but probably some readers would be puzzled to spell "yesterday" with six. A Cincinnati girl could tell them how, according to the Enquirer. She does not go to school, but is taught by her mother at home. The other night her father was hearing her spell. One word after another was successfully disposed of, and then he said: "Now, Annie, I am going to give you a hard one. If you spell it correctly I'll bring you some candy. How do you spell 'yesterday?" It was a hard one. Annie thought of the candy, and just then her eye caught the calendar hanging against the wall. Then she answered, with a smile of triumph: "F-r-1, yester, d-a-y, day, yesterday."-Atlanta Constitution.

Chicken Salad Dressing.

To make the dressing, first chill the plate, eggs and oil. Put the yolks of two eggs in a soup plate; add one-half teaspoonful of salt and stir with a silver fork until the yolks are well beaten and mixed; add the oil, drop by drop, being careful to always stir in the same direction, adding a drop of vinegar whenever the mixture begins to look oily. Add only acid enough to keep the dressing from separating. Two eggs will take a pint of oil. Season with salt and red pepper, and lemon juice, if necessary. A perfect mayonaise should not be too acid, as that destroys the flavor of the oil.—St. Louis Republic.