

FRIENDS.

Not he that counts my errors, Not he that holds me back With doubts and fears to show me Wherein and how I lack; Not he that sees my failings; And, seeing them, is free To take my measure by them; He's not the friend for me.

JULIA'S LETTERS.

Susan Teall Perry, in Christian Intelligence: "Did you hear from Julia today, Minervy?" asked Mr. Ford, as he sat down in the west porch in the September sunshine. "Yes, father," replied the daughter, as she took a letter out of her apron pocket. "Jack Collins brought it this afternoon, when he came home from trading down at Elmville."

foolish to go down the road looking for it." Julia's husband had a good position, and there was no reason to think he would lose it. The scarlet fever had moved out of the neighborhood, and the little boy did not get it. His sister's eyes were better, and the doctor said there was nothing serious about the case. Julia had had a severe cold, brought on by her own imprudence, but was entirely over it, and Minerva wrote that Julia never looked so well in her life.

HOW THOUGH, CURES. Incipient Disease Readily Relieved By Action of the Mind. The fact that thought may affect the growth and functions of the body is coming to be regarded as a possibility by even the most conservative and material of scientists. The more advanced and speculative members of the demagogical profession have experimented on that line for a number of years with very interesting results.

strangest part of it is that they exhibit many of the minor symptoms of the real affection. This notion sometimes becomes a monomania, and a woman's suffering from nothing more serious than indigestion will go into a sinking spell and summon a physician, imagining herself at the point of death. To tell such a woman that her pulse is full and regular and her attack of heart failure a figment of the imagination would be quite useless, for she would not believe it. Hypochondria is a complaint which should receive very much more attention than it does at the hands of medical practitioners, and the wisdom of encouraging its victims in their delusions is a nice question of ethics and expediency.

HOUSEHOLD HINTS. If you have no flour box in your kitchen buy an empty coffee chest, paint it nicely, put on castors, and there is your flour bin. Celery leaves that are not quite nice enough for the table may be dried and powdered and used as a seasoning for roasts, dressings and soups. To clean the nickel plate on stoves polish with air-slacked lime. It will shine like a mirror. If any spots are obstinate use a piece of fine sand paper. Powdered rosin is the best thing to stop bleeding from cuts. Put on the powder and wrap a soft cloth about the injured member. If the wound becomes feverish, moisten the cloth with water. Freshen salt pork in some milk overnight. In the morning rinse it off, dip the slices in flour and fry to a light brown. Do not pour the fat over the meat, but serve it on a plate by itself. Did you know cake would be improved ever so much if you placed something in the oven while baking it to create steam? If you have cold beans, warm them in the oven while your cake is baking. Sapollo is our favorite scouring powder for tinware, slacked lime, finely powdered, for silverware, and baking soda for china. Rubbing nickel stove trimmings with kerosene and whitening, then rubbing with a dry cloth, gives a fine polish. Our kitchen broom is scalded every morning, and is always, when not in use, hung by a screw eye screwed into the end of the handle. A broom will last twice as long when treated in this way, besides being cleaner. If you have "eaten onions for supper," and want to go out for the evening drink a cup of strong coffee. The keeping of the kitchen clean is not one of the insignificant tasks of a housekeeper. Just keeping the sink and sloop pail clean and bright means many an hour of hard labor during the course of a year. We find kerosene oil the very best thing to clean and shine the zinc sink. We pour a few drops in and then rub with a cloth until it lathers, washing out immediately after in a hot suds. Two or three of the latter may be necessary. We do not, however, throw the water into our galvanized iron sloop pail. Any one having tried the combination, kerosene and galvanized iron, knows what an odor results. We would like any one knowing a better way, than by means of hot soap suds, to clean galvanized iron pails to tell us. We find this way satisfactory save that they lose their shine in time. This is a ware we like in the capacity of sloop pails, mop bucket or soft water receptacle. For drinking water we use granite iron. We have had our "run" on fiber pails, and are done with the "rotten" things. HOUSEHOLD RECIPES. SOUTHERN BUTTERMILK BISCUIT. Sift two quarts of flour, to which has been added a dessertspoonful of salt, into the tray. Chop in lard and butter in equal proportion, the size of an egg, each. To a pint of good, tart buttermilk add a level teaspoonful of cooking soda. Knead thoroughly with the hands. Mold with the hands into parts the size of a lemon. Bake quickly until a golden brown. Delicious and flaky.—Lottie B. Wyle, Atlanta, Ga. ROLLED JELLY CAKE. Beat three eggs well and add one cupful of pulverized sugar, three tablespoonfuls of sweet cream, one cup sifted flour, one heaping teaspoonful of baking powder. Bake in a long dripping pan in a quick oven. Sprinkle a clean wrapping paper with pulverized sugar and place the cake on it. Spread with jelly and roll, wrapping the paper around to hold it in place.—Mrs. W. J. Thompson, 772 Twenty-ninth street, Milwaukee, Wis. FRENCH CAKES. Take four tablespoonfuls of brown sugar, one tablespoonful of butter, one egg, one teacup of chopped nuts, a pinch of salt and black pepper. Grease and heat a long pan, mix all ingredients well and spread thinly on heated pan. It bakes in a few minutes. When done and while warm run knife lengthwise in strips. Turn pan over and when cool cakes should be crisp.—Violet, Kingston, N. Y. SOUR MILK DOUGHNUTS. One cupful of sugar, two tablespoonfuls of melted lard, one pint sour milk, pinch of salt, one level teaspoonful of soda, a little nutmeg if liked and flour to roll out. Do not handle more than is necessary. Cut into rounds or in lengths and twist. I like the twisted way best. Fry in plenty of boiling lard. Keep in stone jar.—Mrs. M. F. C., 32 Park street, Northampton, Mass. VIENNA ROLLS. Sift two or three times one quart of flour, two teaspoonfuls of baking powder and half a teaspoonful of salt. Work in one teaspoonful of butter, add one pint of milk, stirring into a dough of the usual consistency. Roll to the thickness of half an inch. Cut into circular forms and fold over once, moistening a little between the folds if necessary to make them stick. Butter the baking pan well, and do not let the rolls touch each other. When placed thereon, moisten the tops of the rolls with a little milk, or butter melted in

milk, and bake in a hot oven.—Sarah A. Homer, Garrison, N. Y. PRESIDENT'S PUDDING. Tie closely in a small piece of thin muslin a vanilla bean cut up and a stick of broken cinnamon; boil the bag and its contents in a quart of rich cream until the cream is highly flavored; remove the bag and pour the hot cream over half a pound of sponge or almond cake sliced thin and laid in a deep dish; cover the dish and let the cake dissolve in the cream; have ready four ounces of sweet almonds, two ounces bitter almonds that have been blanched and pounded to a paste, with sufficient rosewater to keep them from oiling in the mortar. Beat eight eggs very light; when the cream and cake are cold stir alternately with them the eggs, the almonds and half a pound of powdered sugar, butter a deep dish and put in the mixture; have ready a star cut from citron and several smaller ones, with which garnish the pudding. Set in a quick oven and bake well; cover with paper if it becomes too brown. Serve cold with whipped cream flavored with a little sherry.—M. C. H. CROP FACTS. HOW TO GET A BIG POTATO CROP. Prof. Roberts, of the agricultural college of Cornell university, spoke at the closing meeting of the Central New York Farmers' club, which was held at Utica a few days since, and among other things made some remarks about potato culture which may be read with profit by farmers everywhere. The general principles enunciated with reference to soil culture are everywhere applicable. Prof. Roberts said: "The first and most important thing for the farmer to learn is the nature of the soil he cultivates. The soil in this section is full of nitrate of potash. The average farm land contains from 12,000 to 40,000 pounds of potash, and yet you are buying potash. In the first eight inches there is also often a great amount of nitrogen and potash. Your land is worth from \$2,000 to \$3,000 per acre if you could only get out the nitrogen and potash and sell it to the potash maker. Don't be afraid of getting this out of the soil. I am a great believer in hot plowshares. The nitrogen goes down and comes up, rises and falls. We are going to try from 500 to 400 farms this summer and see if we can't get those wonderful results we are getting up there on the hill at Ithaca." Prof. Roberts said that Great Britain had expended one dollar in investigating and preventing potato rot in Ireland for each \$1,000 put into battleships there would have been no famine in the green isle. Great Britain has this year, for the first time, made appropriation for experiments in potato culture. The average crop of potatoes in the United States is 100 bushels to the acre. At Cornell they raise 340 to 360 bushels to the acre. Mills Endurance is a new and very promising variety that they planted last season. His advice was to plow deep, plow in the fall and again in the spring, plant in rows, cultivate close to the roots and roll the surface flat. Prof. Roberts said that agriculture is like religion. The preacher and the professor can point the way, but every man must work out his own salvation. HARD CROP. This is a trouble that is not peculiar to any breed of fowls or liable to occur any more at one season than another. It is due to causes liable to come from certain foods and conditions, and may be averted by a close application to business. It is caused by some substance closing up the passage leading from the crop to the gizzard, usually dried grass, long hay, or old rope which may have been picked up by the fowl. Turkeys are liable to this trouble as well as chickens. When the fermentation of the substance sets in the fowls dies. The remedy requires a species of surgery, and consists of an incision made at the right place, and this will save the life of the fowl. Many do not know how to do this, however, and the fowl generally dies if not relieved in some manner. This malady is not very common in flocks that are well cared for. SOME LATE INVENTIONS. Nuts are securely locked in place by a new device, having the nut on one side to receive a lever, which is pivoted in such a position that when its long end is depressed the short end bites the threads and prevents revolution of the nut. Druggists will appreciate a new bottle forceps, formed of a single piece of wire bent into a double coil at the center, the ends being covered with rubber and curved to fit the neck of a bottle, thus preventing the spilling of acids on the hands in filling. Gloves are made to go on the hand easier by the use of a new stretcher, which is of a similar shape to those now in use, with the exception that one finger is hollow and contains a powder which is discharged inside the glove when the stretcher is in operation. Wagons will run much easier if fitted with a new running gear, the axle being divided at the center and rigidly fixed to each wheel, with a sleeve at each end of the beam in which the axle revolves, the inner end being formed into a ball resting in a round pocket. Two New Yorkers have designed a kneading machine for mixing dough, a pan being mounted at the end of a vertical shaft, with fluted rollers inside the pan carried by loose spindles to revolve with the pan, the corrugations entering the mass of dough to mix it.