

Books and Magazines

The Night-Side of Nature, by Catharine Crowe, is one of the earliest published of the many reputable books on puzzling psychic phenomena, such as dreams, trance, presentiments, clairvoyance, haunted houses, troubled spirits, apparitions, etc. The author was a woman of education and character, by profession a novelist and by nature imaginative but not superstitious. In "The Night-Side of Nature" she collected many stories of incidents that were inexplicable except by the then common belief of ghostly influence and the not uncommon fear of witchcraft. These stories she endeavored to clear of their mystery, but she had little assistance, for in her time there were no physical research societies such as now exist, to investigate such phenomena under the light of modern science, so her book is suggestive rather than conclusive, nevertheless it will today interest a hundred times as many people as read it when it first appeared.

Little, Brown & Co. will publish this spring a book by a new and promising western author which is destined to attract considerable attention. Frances Charles, a Californian, has written a tale of the Southwest, entitled, "In the County God Forgot." The hate of a rich old farmer of Arizona for his only son is the theme of the story. There are clever bits of philosophy, ably drawn character sketches, and stirring dramatic scenes, and the whole book is brimful of human nature.

"Kate Bonnet" by Frank R. Stockton is a novel of love, incident, adventure and humor, and it has been called by those who have seen advance sheets the most delightful book which Mr. Stockton has given us. A new story by this author is an event in itself, and the event becomes peculiarly significant when we find in the new novel such a joyous mingling of Mr. Stockton's humor and his command of unexpected incident as is presented in "Kate Bonnet." The daughter of an aspiring amateur, who burns to become a professional pirate, the charming Kate, beset with lovers as well as perils, struggles to lead her father out of darkness and to rescue him from the wrath to come. Captain Bonnet and the aggravatingly loyal Scotch Presbyterian, who officiously strives to save his soul, are creations of peculiarly distinctive individuality. Nothing so fresh, picturesque and amusing has been presented for a long time, despite the multiplication of novels; and "Kate Bonnet" will become a name to charm with in the ears of all readers of good fiction. It will be of interest to book lovers to know that "Kate Bonnet" is printed from a specially designed and peculiarly handsome new type, which is used in this book for the first time.

"Practical Astrology," by Comte C. de Saint-Germain, Laird & Lee, publishers, Chicago. The author's name is a guarantee of thoroughness, scientific depth and lucid presentation; while a glance at the make-up of the volume proves the publishers wise liberality and excellent taste. This book is a new departure in astrology, as the author has based his work on an entirely new method worked out by himself, or rather rediscovered by him, as claims it is the very method of Ancient Egyptians and Assyrian Magi lost during the dark ages intervening between their time and ours.

The Sign of the Prophet, by James Ball Naylor, is an historical novel by an author who knows his subject—"The Prophets War," incited by the brother of the great Tecumseh and ended by the great victory which made General Harrison a popular hero and started him on his career to the presidency. The campaign is described as carefully and accurately as if the author were writing history proper, yet it is merely the scene of a double romance in which love and adventure are modified by strange family secrets. The description of the Prophet and his doings are especially interesting, for the wily savage, though a coward, and in most ways unlike his noble brother, Tecumseh, was apparently the first American hypnotist, and could sway a turbulent multitude by his will force. (The Sealfield Publishing Co.)

The same house also offers the "Little Woman Play" and "The Little Men Play." The title page of both announce a two-act, forty-five minute play. Mrs. Elizabeth Lincoln Gould has adapted the plays from Miss Alcott's books, and Mr. Birch's pictures give useful hints about proper groupings, costumes, etc. These little dramas will afford charming parlor entertainments for home of school use.

"The Real World," by Robert Herrick, is a thoroughly good story which narrates the struggles of a young American from boyhood through youth to manhood, portraying faithfully but not monotonously his sordid beginnings, the influence of the caste of wealth and birth, his passions, his temptations and much else with which he has to contend. Mr. Herrick gives us genuine flesh and blood creations, enlivened and subdued with the grace of his imagination, yet complete and unexaggerated. The women of his story are no less real than his men. It easily ranks as a remarkable story both in its imaginative skill and its exposition of real life. New York. Macmillan Co. Price \$1.50.

"The New Americans," by Alfred Header, is a book to be thought over, to be read contemplatively, and with

a certain measure of scholarly research. The life of the people in the book is not a life which has been lived by the author, but it is a life which has been the subject of much earnest thought and is a distinct addition to the important novels of the day. Necessarily the action of the story is slow, and few dramatic elements of horror or no entirely in harmony with the general tone, but the book, as I have already said, is well worth reading. New York. The Macmillan Co. Price \$1.50.

"The Mastery of the Pacific," by A. R. Colquhoun, F. R. S., published by the Macmillan Co. This book contains an account of political and material development in the far East, with an estimate of the present status of Russia, Germany, France, Great Britain and Japan. The author takes into consideration the collapse of China and the vast changes imminent in that country owing to the appearance there of America. His final chapters bear on the future of the Pacific and the relation of Great Britain, America, Japan and Holland at present chiefly involved, and of Germany, deeply interested. This work fully illustrated, the photographs being reproduced in half-tone.

"The Mastery of the Pacific" is the subject of a new book by the well-known traveller and explorer, A. R. Colquhoun, the author of "China in Transformation." The Macmillan Co. The main land of Asia is now practically mapped out and the changes there have been practical unforeseen by the world. The next arena in the world's politics will be the Pacific, says Mr. Colquhoun. The conflict of interests is likely to become keen where the Oriental western powers meet. Few works of this scope have been so profusely illustrated. The photographs are reproduced in half-tone and add an ethnological and material significance to the volume apart altogether from the interest which naturally belongs to it.

Jacob Rits' new book, "The Making of an American," ran into its second edition on the day of publication. The Macmillan Co.

In fiction, Little Brown & Co. have brought out two new novels by women writers. The first, "Up and Down the Sands of Gold," was written by Mary Devereux, whose previous story, "From Kingdom to Colony," went into many editions. Her latest book is a story of the present time with characters which endear themselves to the reader. A third edition of "Up and Down the Sands of Gold" has already been printed.

"The Making of a Country Home," by J. P. Mowbray. Published by Doubleday, Page & Co., New York. Price, \$1.50.

Sir Edmond Andros, being appointed the first governor-general over New England, arrived at Boston in December, 1688. From this place he wrote to the colony of Connecticut to resign their charter, but without success. The assembly met, as usual, in October, and the government continued according to charter, until the last of the month. About this time, Sir Edmond with his suite and more than sixty regular troops, came to Hartford when the assembly was sitting, and demanded the charter and declared the government under it to be dissolved. The assembly were extremely reluctant to surrender the charter. The important affair was debated and kept in suspense until evening, when the charter was brought and laid upon the table. By this time, great numbers of people were assembled. The lights were instantly extinguished and one Captain Wadsworth of Hartford, in the most silent manner, carried off the charter and secreted it in a large hollow tree. The people appeared all peaceable and orderly. The candles were officiously relighted, but the patent was gone, and no discovery could be made of it on the person who carried it away.

Alligators, according to the late Prof. Cope, belong to a much more modern genus than that of their cousins the crocodiles. No undoubtedly extinct species of alligator has ever been discovered by geologists, but those animals are fast being exterminated at the present day, on account of the value of their hides. Alligators are found in China as well as in North America; the crocodile exists in Africa, southern Asia and northern Australia. The crocodile differs from the alligator in preferring salt water to fresh, and in being more vicious in its disposition.

Congressman Fitzgerald of New York is poking fun at the Indian commissioners' order prescribing the style of hair cut and the color of paint to be used by Indians. Mr. Fitzgerald says he wants more information. "I want to find out whether an Indian must wear a plug hat, white shirt, his hair pompadour and patent leather shoes before he can secure his rations," said Mr. Fitzgerald. "I don't think the latest order specifies whether the Indian must refer to his clothing as 'pants,' 'breeches' or 'trousers.' Congress must settle that question."

A writer in a Catholic periodical notes the striking effect on religious statistics of the acquisition of Porto Rico and the Philippines by the United States. By including the population of the islands as given by the bureau of statistics, he finds that the church-going people under the American flag, 90 per cent are Catholics.

FARM NEWS NOTES.

MAKING CLOVER HAY.

To make good clover hay requires plenty of help in proportion to the amount of work to be done and plenty of sunshine, for rains and weathering very seriously injure clover. The usual estimate of practical farmers, whose test is their observation of how hay spends when fed out, is that clover hay may easily be damaged one-half by weathering, and this estimate from the practical side is confirmed by the chemist upon analysis. To make good clover hay, therefore, requires good weather and quick curing.

Men differ about the time when clover should be cut. Our own judgment is that, all things considered, the best time to cut clover is when it is in full bloom. If cut earlier and safely cured the hay would probably be somewhat richer in its more valuable nutritive elements, but at this earlier period its growth it is considerably more sappy and a good deal harder to cure, and there is larger risk of failure to secure good curing at all. If cut much later than when in full bloom the plant is drier and the work of curing is a much simpler matter, but the product is more woody and has suffered loss of its valuable nutrients. Where there is a good deal of clover hay to make, with a limited force to make it, one cannot always choose the stage at which it would be best to cut for the whole of it, especially when there are showers to be dodged; but in a general way we think the period of full bloom ought to be what the clover hay maker should aim at.

The most valuable part of clover is its leafage and finer stems, and care should therefore be taken to handle it gently and never unnecessarily, after it has become dry enough so that these finer parts may break off. Otherwise the best portion of the forage is likely to be left in the field.

There are a number of different ways of cutting and curing. One of these is to cut after the dew is off in the morning and then let the clover lie undisturbed until afternoon, and then gather it into windrows and later into cocks before the dew falls and then let it stand until sweated, after which the cocks are opened out, when they give up their moisture rapidly and the hay is soon ready for the barn. This is a very good method where the weather can be relied on with reasonable certainty, and it is the method most in favor with old clover hay makers who have the work well systematized and who don't think it too much trouble to provide hay caps for the sake of having good clover hay.

Another method is to cut as soon as the dew is off and then by the use of the tedder give it frequent stirrings with a view of getting the hay under cover the same day before the dew falls in the evening. With good, bright, drying weather many succeed very well by this method, although it seems to us that even with the best of weather the clover would have to be a little more mature when cut than we would care to have it, to make this plan successful. Still other hay makers cut the clover late in the afternoon and then begin the turning and curing next morning as soon as the dew is off, getting the batch of hay cut one day into the barn before the dew falls the following day.

It is important that the clover should not be stored with too much moisture in it, nor any upon it. It should not go into storage while any rain or dew is upon it, nor while too much sap is in it, although the modern tendency is to put up clover hay greener than was formerly thought to be permissible. The wringing test is probably the best to determine whether the internal moisture has been sufficiently evaporated to make the storage safe. If a wisp becomes slightly damp on the surface it will do to go into the barn. If found too green it would probably be best to throw it into cocks and finish the curing the next day.

THE RASPBERRY CROP.

Before the end of June the raspberry crop will begin to ripen. This crop frequently suffers from summer drouths. Cannot the grower do something to mitigate the effects of drouth by continuing cultivation up to the time of ripening and perhaps later? The larger fruits have been greatly benefited by such a practice and I know no reason why raspberries, blackberries, currants and grapes may not be. Strawberries are different and late cultivation might cause them to be covered with dirt, especially if showers should occur. To cultivate raspberries when the branches are long and weighted down with fruit would require the exercise of more care earlier in the season, but I believe it can be done with good results. Perhaps a branch might occasionally be broken down and the operator be obliged to wear buckskin gloves to protect his hands, but if a considerable per cent could be added to the yield and larger berries produced it would pay in the end.

GIVE THE HENS A SHOW.

We are told that there is as much nutriment in a new laid egg as there is in a four-ounce mutton chop. If you had a sheep that you could cut a chop from every day for about 150 days in the year the average farmer would think he had struck a gold mine, and yet it is impossible to make a large percentage of them believe that there is any money to be made through the hen. Treat, feed and house the hen as she should be in how to "push the button." The hen will very soon show you how competent she is to "do the rest."

DAIRY FEEDING.

Any one who studies the average composition of milk will find that it is a highly nitrogenous product having a narrow nutritive ration of about 1:3.5. A moment's thought will also satisfy us that the cow, like the children of Israel, cannot make bricks without straw; that is, she cannot produce largely a nitrogenous product without taking into the machine considerable quantities of nitrogen or protein. The feeding of the dairy cow, therefore, from the time she is dropped as a calf until the end of her productive life, must be conducted with this idea in view. If, as a calf, she is fed fattening foods she will develop a habit of taking on fat, just as those breeds do that have been bred and fed for beef production. On the other hand, if she be fed meagerly of fattening food and, comparatively speaking, largely on protein, she will develop the lean, nervous, angular habit of body that is usually regarded as one of the signs of the good milk cow, and this kind of feeding must be continued, with such modifications as her temporary condition may render expedient, after she enters upon her productive life. The well fed dairy cow is one that receives a ration which in nutritive elements contains enough of the carbohydrates, or fuel, to keep the vital processes in vigorous action from day to day without fattening, and of protein enough to make the nutritive ratio about 1:6. The feed stuffs composing the ration should be as varied as possible, so that palatability may encourage large consumption; it should make provision for succulence by the use of silage or roots, and in quantity it should be all that the animal can consume and make profitable returns for. There are a great many who seem to think that every pound of feed they give a cow is so much loss. This is a mistake. Mere maintenance costs a given amount of feed per day. Feed no more than this and there will be nothing with which to produce. The dairyman's profit lies in the amount he can induce a cow to consume and assimilate in excess of the maintenance ration, always provided that she has capacity to make returns in milk for the extra feed. There is no better food for the milk cow than good pasture composed of nutritious grasses, and it is only a pity that the pasturing season is so short. It is doubtful whether grain feeding on pasture of this kind pays. When cows are on stable feed the proportion of digestible nutrients she derives from concentrated feed should be about four-tenths of the amount she consumes, and the other six-tenths should be derived from the coarse forage. With these general ideas as to how the dairy cow should be fed, the further subject study by the dairyman should be how to get a ration composed as indicated most economically.

EARLY GAINS CHEAPEST.

It is a well established fact that gains are more cheaply made per pound in young animals than in mature ones, and that the feed cost increases in regular progression as the age of the animal advances. The early maturity that the market now prefers is less expensive to the producer than the meats from older animals that were once popular. Instead of liking "six-year-old" mutton, consumers now give preference to lambs; there is no demand now for 600-pound hogs, and 20-month-old beef if right in other respects, brings a better price than the steer that used to be four or five years old when it went into the feed lot. Then push animals intended for slaughter from the day they are born until they go forward to market. The newly farrowed pig should be nursed by a well fed sow that is a good milker to begin with, and should have meals added to the milk, beginning not later than four weeks old; the lamb, long before it is weaned, should become acquainted with the "lamb creep" and the appetizing side dishes it can be made to contain; the calf, even when it runs with the dam, should be taught early that "Heaven helps those who help themselves," and should be induced to help itself, on the side, to grain and forage that will push its growth as fast as possible and never allow it to lose its "calf fat." In short, gain from the start should be the motto, for not only does the market prefer young, well finished animals, but early gains that are the cheap gains.

FARM NOTES.

Whitewash is the cheapest decoration we can put on the inside or outside of poultry houses.

One breed of fowls well kept is more satisfactory than several that are but poorly housed and fed.

Fresh dirt or old plaster serves to keep pure the dropping boards and floor of poultry houses.

Buff and white fowls are now popular, but it will be hard to supplant some of the old and tested breeds.

Poultry houses and yards should always be situated on high, dry land; a sandy hillside is the best of all.

The man who breeds small horses may now and then get an animal of this kind, but he has no assurance of this, or even of getting enough out of them to pay for their raising. Small park horses do sell for fancy prices now and then, but for every little horse that brings a big price there are 10,000 that owe their breeder's money when they go to market. No breeder who has to make a living from his business can afford to take any such risks. Better breed big ones. Good big horses will average more than little ones of the same quality. Let the ranchmen produce the little fellows, they can do it cheapest, and go in for size along with quality.

LADIES' COLUMN.

"SISTER'S BEST FELLER."

My sister's "best feller" is "most six-foot-three, and handsome and strong as a feller can be; And Sis, she's so little and slender and small, You never would think she could boss him at all; But, my jing! She don't do a thing But make him jump round like he worked on a string; It just makes me 'shamed of him sometimes, you know, To think that he'll let a girl bully him so.

He goes to walk with her and carries her muff And coats and umbrellas, and that kind of stuff; She loads him with things that must weigh 'most a ton; And, honest, he likes it, as if it was fun. And, oh, say! When they go to a play He'll sit in the parlor and fidget away, And she won't come down till it's quarter past eight, And then she'll scold him 'cause they get there so late.

He spends heaps of money a-buyin' her things Like candy and flowers, and presents and rings; But all he's got for 'em 's a handkerchief case— A fussed-up concern made of ribbons and lace— But, my land! He thinks it's just grand, 'Cause she made it, he says, "with her own little hand." He calls her an "angel"—I heard him—and "saint," And "beautifullest bein' on earth;" but she ain't.

'Fore I go an errand for her any time I just make her coax me and give me a dime; But that great, big silly—why, honest and true!— He'd run forty miles if she wanted him to. Oh, gee-whiz! I tell you what 't is! I think it's awful—those actions of his. I won't fall in love when I'm grown—no, sir-ree! My sister's best feller 's a warnin' to me! —Puck.

Serving Fruits At Meals.

The hostess and the family physician ought to work together in planning the dinner courses, instead of leaving this to be ruled by fashion," said a practical physician at a recent dinner party, and, although the hostess seemed inclined to resent such conversation, even at the little family dinner to which this great specialist had been invited, the others seemed interested, and he was encouraged to continue the theme.

"The daily course dinners are at fault for much of our ailments," he continued. "Pimples, eruptions and similar skin diseases of the face are not hereditary, and may be cured in a very short time by a diet of laxative foods, varied according to the season. I advise ornamenting the table at each meal with whatever fruit is seasonable, and allowing the individual to be helped whenever and as often as he or she may desire. This serving of the fruit course at the end of the meal when the appetite is appeased to repletion is a great mistake.

"If I feel like eating an orange or a handful of dates, I do so, whether the soup has been served or not. When the dessert comes on the chances are even that I won't want any. That's my gain, not loss; for the wholesome orange or apple was better for me. Chicken salad and patties, cheeses, pastry, and a number of other popular and indigestible dishes, should have their turn at the end of the meal. The nearer the beginning such things as fresh, ripe berries, juicy tropical fruits, asparagus, cauliflower, onions, spinach, lettuce and stewed seed fruits, such as figs, plums, prunes and cranberries, are served, the better."—Phila. Record.

Table Wedding Decorations.

The usual decorations for all wedding feasts are white and green. Bride roses are always preferable. Where they are not obtainable any white flowers may be used. In these days the many varieties of trailing asparagus tend themselves to table and room decorations. White violets with smilax are exceedingly beautiful, and it must not be forgotten that just now baskets are much used; open baskets with high handles, and small square and round baskets with flowers peeping out of the half-open lids. On the center of the lid is usually placed a bunch of white ribbon. Maidenhair fern is always dainty and appropriate. Where a chandelier is immediately over the table, white ribbons may be festooned from the chandelier to the corners of the table. The ribbons may be plain or laden with flowers. Candelabra, either of silver or glass, with dainty silk or paper shades, are also attractive. When possible the color of the flowers should be repeated in the china.—Ladies' Home Journal.

Increasingly great is the range for lace appliques in white, black and deep cream color and lace in every possible form on smart summer gowns, light wraps, boleros, fancy waists and high-class summer millinery. Fine old-fashioned thread and Chantilly patterns in white or cream color are laid over Liberty satin cape collars with scarf ends, and the insertion bands are used as borders to revers, panels, flounces and jackets on costly evening toilets.

DISHES FOR THE TABLE.

Quick Pudding—Boil some rice; when done soft, break in three eggs, half a cup of cream or milk, and flavor to suit the taste. Give it one boil, and send it to the table with bits of butter on the top.

Hickory-Nut Cookies—Take two cupsful of sugar, two eggs, half a cup of melted butter, six tablespoonfuls of milk or a little more than a third of a cup, one teaspoonful of cream of tartar, half a teaspoonful of soda, and one cupful of chopped kernels stirred into the dough.

Coconut Pudding—Take half a pound of desiccated coconut and two thick slices of bread; put them to soak in a quart of milk for two or three hours; then add an ounce of butter, two ounces of sugar, the yolks of four eggs, and a saltspoonful of salt; beat the whites of the eggs to a stiff froth; add them to your pudding and bake in a hot oven for three-quarters of an hour. Serve hot.

Stuffed Egg Plant—Cut them in half lengthwise, and parboil them in salted water; scoop out most of the inside and pound this to a paste in the mortar with a little fat bacon and some mushrooms previously chopped up, a little onion also chopped, pepper and salt to taste, and a little crumb of bread soaked in stock. Fill each half with this mixture, lay them in a well buttered tin and bake for about a quarter of an hour.

French Beefsteak—Cut the steak 2-3 of an inch thick from a fillet of beef; dip into melted fresh butter, lay them on a heated gridiron and broil over hot coals. When nearly done sprinkle pepper and salt. Have ready some parsley chopped fine and mixed with softened cream. Beat them together to a cream, and pour into the middle of the dish. Dip each steak into the butter, turning it over, and lay them all round the platter. If you desire, squeeze a few drops of lemon over, and serve very hot.

Orange Pie—Grate the rind of one and use the juice of two large oranges, beat the yolks of four eggs very light into two tablespoonfuls of butter and one heaping cupful of sugar, and put to the juice; add a little nutmeg. Beat all well together. Cover the pie-dish with a thick paste and pour this mixture into it, and bake in a quick oven; when done so it is like a finely-baked custard, add to the whites of the four eggs two tablespoonfuls of white sugar and one of orange juice. Cover this over the pie, and set back into the oven till a light brown.

Chicken Pudding—Dress carefully and cut up neatly into small pieces; lay them in a saucepan or kettle with a little boiling water; season with salt and pepper. Boil slowly till quite tender, then take it up, with what little liquor remains, and put into a pudding dish. Have ready one quart of green corn, grated or cut fine (canned corn must answer for winter at the north, but not half so good). Add to this three well-beaten eggs and one pint of sweet cream or rich milk. Season with more salt and pepper if needed, and pour this mixture over the chicken; dredge thickly with flour, lay on bits of butter, and bake till done. You will find this very nice.

Quick Cold Desserts.

Pineapple food is made by grating the fruit quite fine and adding sugar enough to sweeten. Drop a candied cherry or a small spoonful of jelly into the bottom of a punch glass and cover with the pineapple; when ready to serve, add a spoonful of whipped cream to each glass and put a candied cherry on top. Jelly may be substituted for the cherries, and the glasses after being filled should be placed on ice for twenty minutes.

For cherry snowballs, select large red and white cherries, firm and ripe. After stoning them, roll each one in a soft icing made of confectioners' sugar and colored pink, for the white cherries, then roll them in freshly grated cocoanut. Place them on ice for a short time before wanted.

Strawberry charlotte requires slices of sponge cake, with which a mold is lined; cover the bottom of the mold with crushed, sweetened strawberries, then fill with stiff whipped cream, which may be colored with strawberry juice. Put in the ice box until wanted when it should be turned out on a glass dish.

A dish that is pleasant to the eye, as well as to the palate, is made with a pineapple, four oranges, four bananas and cherries. Place in the center of a dish a pineapple, pared, cored and sliced, yet retaining as near as possible its original shape. Peel, quarter and take out seeds of the oranges; arrange in a border around the pineapple. Put the bananas into lengthwise slices and arrange zig zag fence fashion around the border of the dish. In the spaces put stoned and sugared cherries. Whipped cream is poured over this, or clear sugar syrup flavored with a little brandy.

Strawberry velvet takes a little more time for preparation, as gelatine is required—a half ounce dissolved in a gill of water; add to it half a pint of sherry, grated lemon peel, the juice of one lemon and a quarter of a pound of sugar. Stir over the fire until the sugar is thoroughly dissolved, strain and cool, before it sets beat into it a pint of cream. Half fill small moulds with strawberries and pour the cream on top. Put this on ice until needed.

Detroit Journal, "What a long arm about me," the wife said, "nothing!" "My darling!" she said, "But what were to see us!" she claimed, a look of vesting her glorious