USEFUL AND SUGGESTIVE.

—The coffee plant has the general appearance of a cherry tree. It grows to a height of twenty or thirty feet, but in the course of culture is kept cut down to five or six feet.

—It is not proper to keep ducks and chickens in the same yard. The broad bill of the duck enables it to gormandize, and, being a voracious feeder, it is likely to deprive other fowls of their share of feed.

—There are just at this period in history too many going into some branch of agriculture with brass bands and flags flying. We rejoice they are not that class who have earned their money by hard labor.—*Iowa State Register.*

—Paint, to last long, should be put on early in winter or spring, when it is cold and no dust flying. Paint put on in cold weather forms a body or coat upon the surface of the wood and becomes hard and resists the weather, or an edged tool even, like slate.

—Cucumber salad: Slice the cucumbers two hours before they are wanted and sprinkle the slices plentifully with salt. Set the dish in the refrigerator. Just before dinner drain away the salt liquor from the cucumbers and mix them with oil first, and then with vinegar and pepper. Serve on a very cold dish.—*Chicago Herald.*

—Ginger pound cake, if made with care, is excellent with coffee for breakfast. Take one cup and a half of sugar, one cup of New Orleans molasses, three cups of flour, four eggs, one tablespoonful each of ginger and of cinnamon, one teaspoonful of soda dissolved in a little hot water. Bake in shallow pans in a moderate oven for half an hour.—*N. Y. Post.*

—Artificial incubation has been practiced from the earliest times in the East, chiefly in China, India and Egypt. In the latter country large mamals, or ovens, holding from 40,000 to 80,000 eggs, are still used for the purpose, and the villagers bring their eggs in the expectation of receiving, after a lapse of twenty-one days, 200 chicks for every 300 eggs deposited.

—At this season the little white worms that infest the soil are very troublesome, but they can easily be killed by pushing four or five matches, phosphorous ends down, into the pots. If they are very abundant put two or three up the drainage hole at the bottom of the pot. This proves death to them and does not injure the plants. Insect powder, such as is used to destroy flies, will kill the red spider and the aphis; but the plants should be washed after it has been applied an hour.—*Denver Tribune.*

A Chapter on Bread.

Whatever may be said to the contrary, one of the most important items which falls to the lot of the housewife is the preparation of good and wholesome food, and right in the forefront of this is the making of good bread, the "staff of life," the food of all classes. To be sure we may not all have it to do, but if not, we must have some one to do it for us, and it is by knowing how things should be done that we succeed in getting them properly done.

It would be unnecessary to give here a detailed account of the process, but merely a few items which must not be overlooked. The first essentials are good flour, good lively yeast, good fuel, and an oven that does good baking; and although we may possess all these and fail, lacking any of them, perfect success would be impossible.

The oasis of good yeast, whether liquid or cake, is good hops. When the yeast is added the batter should be at a temperature not above ninety-eight degrees, nor should it be allowed, during the process of rising, to fall below seventy degrees. The temperature is easily ascertained by the use of a dairyman's thermometer, but practice soon enables one to become quite accurate by the sense of touch. The flour for mixing should be as nearly as possible the same temperature as the sponge. For fine flour mix stiff and knead thoroughly, that the particles of leaven may be effectually and equally distributed among the particles of dough; but for graham or mush bread mix soft, but thoroughly, and mold into loaves immediately. When the bread is set to rise, see that it does not get so warm as to render it sticky and necessitate the use of flour when molding, and for this reason it is preferable to place it in a wooden or some thick vessel instead of tin.

The oven, for baking, should be at a proper heat, said to be three hundred and fifty degrees. Of this, however, I cannot affirm, never having the means of testing, but I do know that it should be sufficient to begin the baking process immediately and continue without additional fuel And lastly, a certain amount of practice in this as in other things is necessary to insure absolute success.

Although some may look scornful at the idea of hints upon such a commonplace theme, what is there which adds more to the palatableness of a meal than light, sweet and wholesome bread, and it is the experience of those whose lot it is to "board around," that in no other department does there exist a greater deficiency. Then, too, very many of us are within easy reach of the baker, but who would not prefer the good, home-made article to the puffed-up, tasteless, too often sour, and ill-nourishing bread of bakers' make. Think not that in this I would underrate the many other branches of cookery, but merely make this prominent and give it a place among the rudiments of the culinary department.—*Cor. Household.*

MR. JOHNS came to a hotel in Bismarck with a cheap-looking trunk, worth about $7. The clerk sized him up and gave him a back room, just under the roof, with a dormer window, a camp bed and a tin basin for furniture. The porter snubbed him, and he was the last man waited on at the table, and was always seated where he couldn't reach the bread and the castor. He went away on business, was gone six weeks, and left his room door open. And then when he came back and opened that old trunk, and took $12,000 in gold out of it, the landlord pulled out all of his hair for mortification, and went and got roaring drunk for five days; the clerk forgot to paste down his front hair, and went one whole day without changing his eight-inch cuffs, and the porter went out in the woods and lay down and died. Moral: Never disdain to go through a trunk because it looks cheap. You can't tell what it may assay.—*Chicago Times.*

THE palmy days of a boy's life are those in which he gets properly spanked by his mother.

WHAT kind of a field is older than you are? One that is pasturage.

WHY is smoke like straws? Because it shows which way the wind blows.

THE more that fun is poked at the poke bonnet the more the poke bonnet seems to be poked into public assemblages.—*Detroit Free Press.*

THIRTY years is said to be the life of a locomotive. Possibly they would live longer if they did not smoke so much.

"MAGNIFICENT promises sometimes end in paltry performance." A magnificent exception to this is found in Kidney-Wort which invariably performs even more cures than it promises. Here is a single instance: "Mother has recovered," wrote an Illinois girl to her Eastern relatives. "She took bitters for a long time but without any good. So when she heard of the virtues of Kidney-Wort she got a box and it has completely cured her liver complaint."

"UNCLE," said a young rascal to his worthy relative, "that man over there wants to see you." "What does he want?" "Dunno; didn't ask him." So uncle sauntered over to where the stranger sat, and said: "Did you wish to see me, sir?" "No, sir." "I beg pardon, but I was told by that young man over there that you wanted to see me." "So I do, so I do. I've been blind these ten years, and I want to see anybody."

"TAKE back the heart thou gavest." He was a butcher, and she wanted liver. They don't speak now.—*St. Paul Dispatch.*

RESTAURANTS are using fine shavings for cold slaw, because cabbage is too high.—*Baltimore Every Saturday.*

WE'D like to be introduced to the man who knew enough to keep happiness when he once got hold of it.—*Boston Star.*

OLEOMARGARINE, despite its high-sounding name, is butter fraud after all.—*Boston Commercial Bulletin.*

THE boy who was kept after school for bad orthography said he was spell bound.

SONG of the cheese—"Will you love me when I mould?"—*El. Ry. Journal.*

TRY the new brand, "Spring Tobacco."

"IT'S no use to feel of me wrist, docther," said Pat, when the physician began taking his pulse; "the pain is not there, surr; it's in me hid entoirely."—*Boston Transcript.*

THE Boston *Globe* is authority for the statement that a Chicago belle recently found it impossible to disguise herself in male attire because she could not get her feet through the trousers.

A MAN may under certain circumstances be taken for another and yet not look in the very least like him. "I know I don't resemble him," said a very wise and sad man, "still in an unguarded moment I indorsed the fellow's note, and I was taken for him—by the Sheriff."—*N. Y. Herald.*

MRS. SMITH (emphatically)—"Poor Mrs. Siren. They say that she has been ordered to a warmer climate. Do you think she will go?" Mrs. Brown (grimly)—"No, not while she lives."—*Grip.*

BERTHA MILLER, of New York, aged only sixteen years, has succeeded in swallowing a ten dollar gold piece. Here's your savings-bank, young gentlemen.—*Elmira Free Press.*

AN exchange announces a new story, "Written in Blood." If any one sends to this office a story written in blood, it will go into the waste basket instanter. A story written in purple ink is bad enough.—*Detroit Post.*

IT does aggravate a man to think that, while his wife isn't afraid to tackle him and nearly yank his head off, she is madly terrorized by a cow that he can chase out of the yard at any time.

A PRINTER who has been paying a visit to Constantinople said he knew all about hair-spaces, but that there they had hair-ems. A map of this joke will be furnished on application to our composing room.—*Philadelphia Bulletin.*

A TEXAS paper alleges that Dallas uses 50,000 gallons of water a day. We had no idea there was such an influx of strangers at Dallas. We thought it was only when press conventions were in town that there was such a demand for water.—*Texas Siftings.*