SISTER'S VENGEANCE

By GEORGE MANVILLE FENN ログランテスティン ラントン オントンタテンテンテント

CHAPTER XVII.-(Continued.) 'Where are you?' eried the buccameer, in a harsh, imperious voice, deep almost as that of a man.

There was no reply Where are you, I say " was repeated, imperiously. "Are you ashamed to ing whisper,

faced round. Are you there? Coward! Traifor! the longity contempt the miscrable

coldness. Humphrey Armstrong-you, the brave officer!" 'Woman, are you mad?" "Yes! Mad!" cried the buccaneer,

fiercely. "I scorn myself for my weak, sternly, as he realized the folly of his pitiful fancy for so despicable a creature first surmise. as you. So this is the brave captain, holding nightly meetings with that wom-

"As I would with anyone who could help me to escape from this vile bondsaid Humphrey.

"Vile! Who has made it vile?" "You," said Humphrey, sternly, "and as if I were not degraded low enough,

you come here to insult me. There was utter silence for a few moments, and then a quick step forward, and before Humphrey Armstrong could realize the fact, Mary Dell had cast herself down, thrown her arms around him, and laid her cheek against his feet.

Trample on me and crush me, or kill me," she mouned. "I am mad, I did not think it. Humphrey, have pity on me. You do not know.

He trembled as she spoke, and clinched his fists tightly; but making an effort over himself, he said, coldly:

'You have imprisoned the woman's lover, and she says he is to die. She came, there, as she has come many times before, to plan escape with me and the man I persuaded to be the partner of my flight. For this he is to die."

"It is the men's will," grouned the prostrate woman.

"She has been praying to me to save her lover. I felt I could not ask you; but I do ask. Spare the poor fellow's life, and set him free.' "Do you wish it?"

"Yes. "He shall be set free. You see, I can be merciful, while you alone are stern and cold. How long am I to suffer this?" "How long will you keep me here a

prisoner?" "How long will you keep yourself a prisoner, you should say. It is for you to be master here; for me to be your slave, How can I humble myself-de-

grade myself-more?" Humphrey drew his breath in an angry,

impatient hiss. "For heaven's sake, risel" he cried.

"You lower yourself, You humble me. Come, let us talk sensibly. I do not want to be hard upon you. I will not say bitter things. Give me your hand."

He took the hand nearest him as he bent down, and raised the prostrate wom-

"Be seated," he said, gravely. "Let me talk to you as I would to someone who can listen in an unprejudiced spirit."

"Go on. You torture me." "I must torture you, for I have words to speak that must be uttered."

He paused for a few moments; and then went on, speaking now quickly and agitatedly, as if the words he uttered gave him pain at the same time that they

inflicted it upon another. When I was chosen to command this expedition, against one who had made the name of Commodore Junk a terror all round the gulf and amid the isles, I knew not what my fate might be. There were disease and death to combat, and I might never return."

He paused again. Then more hurried-

"There was one to whom-"Stop!" came in a quick, angry voice. do not love another. It is not true."

and then in a low, husky voice: "I bade farewell to one whom I hoped

on my return to make my wife. . It pains me to say these words, but you force them from me.'

"Have I not degraded myself enough? Have I not suffered till I am nearly mad that you tell me this?" came in piteous tones.

"Was I to blame?"

"You? No. It was our fate. What a trlumph was mine, to find that I, the master who had lived so long with my secret known but to poor Bart, was now were beginning to lose confidence in me, and plans of one whom I had spared, for no return to offer me for all I have suffered-all I have lost? Tell me this is bird he had stayed. false. You do not-you cannot-love this woman.

He was silent. "Is she so beautiful? Is she so true? Will she give you wealth and power? Will she lay down her life for you? have done, and kneet before you, saying,

'Have pity on me-I love you?' "Hush, woman!" cried Humphrey, hoarsely: "and for pity's sake-the pity of your words. Give me my liberty, and let | would sacrifice all to win?

"To denounce me and mine?" "Am I such a coward, such a wretch, that I should do this?" he cried, passion- gers into his ears in a child-like attempt

"Then stay. Listen: I will give you lent whisperings which assailed him. love such as woman never gave man be- He gave one glance around, trying to fore. I loved your cousin as a weak, penetrate the darkness, and hesitated no foolish girl loves the first man who whis-It is to her all new and strange, the re- and, well accustomed to the place now, alization of something of which she had making straight for the pathway which, dreamed. But as the veil tell from my at its division, turned toward the old eyes, and I saw how cowardty and base temple. he was, that love withered away, and I All was still; but it seemed lighter shought that love was dead. But when away to his left than he could quite ac you came my heart leaped, and I trem count for, and he was starting again bled and wondered. I shrank from you, when a distant shout as of many voices telling myself that it was a momentary came through the slience of the night fancy, and I hed, for it was the first and died away. strong love of a lonely woman thirsting "To start alone on a cruise," he said, ey more than she leves leve.

for the sympathy of one who could love her in return."

"Oh! hush-hush;" cried Humphrey, "I old you that it can never be-"And she will never love you as I

would as I do," came in a low, implor-Yes, yes, a thousand times yes!" cried "Not What do you want?" Humphrey. "Even if it were not so, I The buccaneer started in surprise, and could not. No, I will not speak. I only

ay, for pity's sake let us part." He leaned forward with outstretched

This explains all. This is the meaning of hand, and bending down it touched the old stone of the altar. He swept his hand to left and right,

istening intently; but there was no "Why do you not speak?" he said,

His words seemed to murmur in the roof and die away, but there was no renty.

CHAPTER XVIII.

"Dinny! You here?" "Yes, sor it's me."

"But at liberty?" "Yes, sir; and I'm to attend on ye as I

did avore." "But-

"Oh, it's all right, sor! The captain's a bit busy, and I'm not to be hung at present. I'm to be kept till there's a big holiday, and be strung up then. It's the fashion out in this part of the counthry." "My poor fellow," cried Humphrey, I am glad to see you safe again!"

"Safe, sir; and d'ye call it safe, whin the first time, perhaps, as the shkipper gets in a passion I shall be hung up in all me youth and beauty, like one o' the big drooping flowers on a tree?"

"Nonsense, man!" "Oh, it's since, sor; and I shall droop, oo, wid all my moight!"

"No, no," said Humphrey, as he pondered upon the past, and saw in Dinny's eprieve a desire to gratify him. "No, my lad, I appealed to the captain to spare your life, and this is the result."

It was not until the next morning that he saw Dinny again.

"Is all quiet in the place?" he asked,
"An' is it quiet? Why, a tomb in
Agypt is a lively place to it. The schooner's getting rotting for want o' work, and the men do nothing but schlape, and the captain's shut all alone whin he isn't down in the forest saying his prayers." "Is it the calm that comes before the

torm, Dinny?" said Humphrey. "Sure, an' I don't know, sor; but I'll kape watch if I can, and give ye word if there's annything wrong; but me poor head's in a mix, and since I've been out of prison I seem to see nothing but Black Mazzard shwarming all over the place and takin' me darlin' away. Did ye intersade wid the captain, sor?"

"Dinny, I have not seen him again," said Humphrey, frowning. "Not seen him, sor! Why, he has been

here half a dozen toimes." "Been here? No." "Sure and I saw him wid me own ois, sor. Twice he came to the windy there

and four toimes along by the big pas sage. Sure I thought ye'd been colloguing." "I was not aware of it, said Humphrey, calmly; but his words did not ex-

press the feelings that were raging within his breast, and as soon as he was alone he tried to analyze them.

He must flee. He could do nothing else, and growing momentarily more excited, he tried to force himself to act and think.

The old temple. He would flee there for the present, he said. It would remove him from Mary's pursuit, for she would never dream of his seeking refuge there, and from that place he might per haps open up communication with Dinny. He had no weapon, so he caught up a

large table knife and stuck it in his waistband. It was not much, but something, and at that moment he recalled Mary "I know what you would say: but you Dell's history-how she had told him that they had begun with a canoe; through Humphrey Armstrong paused again, that captured a large boat; that larger boat had enabled them to take a vessel; and so on until the swift schooner had been obtained.

In the same way that knife should grow into a sword, he said to himself; and then he feit a sensation of half-blind rage at himself for making the compari-

"What is this hateful unsexed creature to me!" he said, augrily, as he stood thinking as to his next step.

All was silent, and the drawing aside of the great curtain proved that Bart was not on guard, for there was no dull, yelbeaten, humbled-to find that day by day low gleam of his lantern at the end of the I was less powerful of will-that my men corridor, and once more it came over the prisoner as a feeling of wonder that he and were ready to listen to the plots should not again and again have taken such steps as these. Almost unguarded, him to become a more deadly enemy day his prison doors and windows always by day. Humphrey Armstrong, have you open, and freedom given him to wander about the ruins, and yet like a pinioned

"They know that the sea before, the forest and mountain behind, are stronger than bolt and bar," something seemed to whisper to him as he stood listening.
"But not" to a determined man, ready

to do or die!" he cried, as if forced to Would she degrade herself for you as I answer aloud; and he set his teeth as he still hesitated and paused before hurrying out of the great dark place.

He stopped. What would she do when she found that he had gone? What would which you speak-let us part and meet no she say of the man whom, with all ber more. I cannot. I will not listen to faults, she evidently dearly loved, and

Humphrey Armstrong stamped fiercely upon the old stone flooring, making the vanited roof echo as he thrust his finto shut out and deafen himself to the si-

longer, but strode away, passing out of

half aloud, "What madness!" Then passionately: "It all seems madness, and

can do nothing but drift with fate." Fighting down the shrange healtancy which kept assailing him in various forms, especially now in that of conjuring up difficulties in the way of escape plunged sturdily into the forest path. and as fast as the darkness allowed went on straight for the old temple, grim place of refuge, with its guartly relies; of Abel Dell lying, as it were, in state, and the horrible, haunting recoffections of the cavern where the wouldbe assassin had met his fate, and the other had been consigned as to his tomb. A sudden turn brought him close to the fork, where one path went winding to the left toward the men's and the cap-

tain's quarters, the other to the temple As he approached he became conscious passing through the forest, and he snatched his knife from his waist, ready to strike for life if attacked; but, firmly convinced that there were no denizens of the wild there but such as were more likely to avoid him, he kept on again, to reach the dividing path just as he be ame aware that it was no creature passing through the wilderness of trees, but someone, like himself, hurrying along the track for the men's quarters so rapidly that they came in contact, and a hand seized him by the throat, and the point of some weapon seemed to be presseagainst his breast, as a voice exclaimed in a hoarse whisper:

"Make the slightest sound, and it i your last." And as these words seemed to be hiss ed into his face a shoul arose from some

distance along the path, and the tramping of feet and rustling of branches intimated that people were rapidly coming in pursuit. "You!" exclaimed Humphrey, hoarsely as he stood with hand uplifted to strike,

de had suddenly become stone. "Humphrey Armstrong!" The hand that had grasped his throat iropped nerveless, and the weapon fell from his breast as the shouting of men

but suspended in the act as if every mus-

increased.
"Well," said Humphrey, bitterly, as if he were forcing himself to say words that he did not mean, "why do you not

strike? I was escaping. Call up your gang of cutthroats and end it all." "Hush! For heaven's sake, hush! You will be heard." "Well," said Humphrey, aloud, and as if in defiance; but a warm, soft hand was

placed over his lips, and its owner whispered: "You were trying to escape, or did you

cnow?" "Know!" said Humphrey, involuntarily speaking lower. "Know what? I was scaping. "To the old temple! No, no, they are

coing there."

"Your hounds!" "Silence, man, for your life!" was whisered close to his ear, and the hand once

nore sought his lips. "Come on, my lads!" came out of the larkness ahead. "I know where to find aim, sniveling yonder among the old im-

ages. Come on!" There was a shout, and it seemed as if the leader of a body of men, beneath whose feet the rotten branches that bestrewed the path crackled, had suddenly halted for his companions to close up before saying a few final words of encour

agement. "Now, then," the voice said in thick, husky tones, "stand by me, lads. He's of learning how to raise this bacon, erywhere in the stock-growing see lemons, two tablespoonfuls of white gone on there, and there's no getting after a while he will reap gratifying tions. A cattle dealer of long expert wine and a quart of cream; beat it back. One good, hold blow, and we'll returns.-Indianapolis News. scotch him like a snake. Then fair share and share alike of all there is hidden away, and start straight. He's no good

gone. Ready?" "Ay, ay!" came in hoarse tones; and as Humphrey felt himself pressed back into the pathway by which he had come there was a staggering of feet, and a dull trampling, as about a dozen men passed

"Now!" as the steps passed on, "Now," was whispered in Humphrey's ear; "this night, way.

"Ah!" arose in a fierce growl, as some one of the party who had not gone on with the rest made a dash at and seized the buccaneer captain. "Prisoner! Who is it? Here, hi, mates. I've-

He said no more. Without pause or strong made a spring in the direction of the voice, his hands came in contact with a coarse bull throat, and its owner was driven backward, to fall with his head striking a projecting piece of stone, drag. pocket.—Farm and Home. ging the buccaneer in the fall, (To be continued.)

trish Politics.

The tragic times in Ireland, wher peasant was at open war with landlord and all were at war with English rule, are relieved by many good stories. As Michael MacDonough says in his book, "Irish Life and Character," the mercurial Celt is whimsical in time of trou-

When A. J. Balfour, the present Premier, was Chief Secretary for Ireland, he met Father Healy at a dinner hens to lay. Hens have no almanac, in Dublin.

"Tell me, Father Healy," said Mr. Balfour, "is it true the people of Ireland hate me as much as the Nationalist papers represent?" "Hate you!" replied the priest. "If

they hated evil as they hate you, Mr. Balfour, my occupation would be gone." years later had accomplished much to sponge or cloth. Allow to dry for five ward the pacification of Ireland. His pr ten minutes. Then oil, rubbing every name became amusingly prominent in part of the harness, except the patent Irish families. A gentleman driving leather, with a cloth well soaked in into the town of Westport, County heatsfoot oil, or pour out two or three Mayo, was stopped by a pig which ran quarts of oil into a pan and draw each

was watching the pig stupidly:

away?" asked the old man about it, and found and an ounce or two of beeswax .pers compliments and sings her praises the long corridor out among the ruins, that is gratitude to Mr. Balfour, who Field and Farm. had been the means of getting them the pig, the peasant had given the animal his name.

> A soldier doesn't necessarily undergo a surgical operation when deprived of his arms.

Beware of the woman who leves mon



Bacon Breeds of Hegs. Several years ago considerable was would have to know the age of your eing written about the Tamworths as horse and manner of breathing, that I the only breed that would make good might locate the trouble which pro One pound of butter, 10 eggs, 1 gill of bacon hogs. It is doubtless true that duces his irregular breathing. I will brandy, 1 pound of powdered sugar, 1 this particular strain is best suited for say, however, that all forms of heaver bound of flour, and 14 teaspoonful of the purpose, but, on the other hand, it are incurable. The best that can be made. Beat the butter to a cream, of a rustling sound, as of a wild creature is a question if it ever paid any farm- done is to alleviate. In old chronic add gradually the sugar, beating all er to raise them exclusively. True, cases of so-called billious heaves the the while. Beat the eggs without septhere are specialists who have made first thing to do will be to regulate the arating until very, very light; add noney in catering to the fancy bacon feeding by feeding hay very sparingly them gradually to the butter and sugnarket, but they found it profitable and oats plentifully. Wet all hay with ar, and beat the whole vigorously, only after long years of experimenting lime water and give Fowler's solution Add the flour sifted; bent well, and and fully learning the secret of feed- of arsenic in tablespoonful doses three add the mace and brandy. Line s ng to produce certain results. With times per day. This is best given by round cake pan with buttered paper, the average farmer, who raises what mixing with a half plat of water and pour in the cake, and bake in a modpork he needs for home consumption use to wet the grain feed. So-callet erate oven one and a quarter hours. and perhaps a dozen head besides, it is bronchial heaves can be relieved by doubtful if it pays him to experiment feeding as above recommended and giv much with breeds, beyond getting some ing in the grain feed a tablespoon of strain that will give him the best re- mixture of powdered elecampane roos turns in weight at the smallest expense 3 ounces, ginger 2 ounces, powderer for feed. If one is raising swine with squills 2 ounces, powdered lobella an idea of selling the progeny when ounces, fenugrec 2 ounces, chlorate of er and cook for twenty minutes longer. young to other farmers, then consid- potash 4 ounces. rable care should be taken to secure a reed for which there is a demand, and hen to breed the animals on the plan hat will give strong, healthy and pure- of all kinds, particularly of the beet ly; then secure them with twine. When ored young, and in this way work up a breeds, has encouraged the sale of all are done bake in a brisk oven for eputation. It must be admitted, how- such stock by public auction, the prices an hour. Remove the wrappers and

the United States live on farms, and more than a third of all the people engaged in gainful occupations work on farms. In one year the products of American farms have reached an aggregate value of nearly \$5,000,000,000

How to Treat Heaves.

In answer to an inquiry as to the treatment of heaves, a correspondent of the National Stockman writes as follows: "To answer you in relation to what you particularly wish to know, I

How to Condect a Stock Sale. A brisk demand for well-bred stock ners together and twisting them snug

ever, that there is a demand for fancy being quite satisfactory. These live serve with a cream sauce to which

Excellent Pound Cake. The ingredients for pound cake are

Onions Baked in Paper Cases. Wash and peel six large onlons Cover with boiling water, add a tea spoonful of salt, boil for ten minutes and drain; add more boiling salted wat Have ready squares of thick brown pa per. Dip each onion in melted butter, wrap it in the paper, bringing the corhas been added a tablespoonful of

> Apricot Pudding. The canning of apricots has made it possible for a variety of desserts to be made from this delicious fruit. Soak one-half pint of granulated tapioca over night in enough cold water to cover it. In the morning drain the juice from a can of apricots, stir it into the

taploca, and add half a cupful of sugar and enough water to make it rather thin. Let this boil until clear. Cover the bottom of a pudding dish with the fruit, sprinkle with sugar and pour on the tapioca. Bake for half an hour and serve cold with a cream or milk sauce

Hearhound Candy. Put a teaspoonful of dried hoar hound leaves in a cup and pour over them half a cupful of boiling water cover and let it steep until cold, strain and pour it over a pound of granulated sugar and a tablespoonful of vine gar. Boll without stirring, and if any seum rises to the top remove it. Test the candy in cold water, when brittle remove from the fire and pour into a buttered pan. Mark into squares before it is cold, or break into irregu-

lar pieces. Italian Cheese.

Mix with nearly half a pound of risk quite a few dollars in the process. West, but are now fairly common ev pounded loaf sugar, the juice of three ence lays great stress on preparing ant with a whisk till quite thick, which mals especially for the sale. Even if may be in half an hour; put a bit of an animal is well bred, has a good out muslin into a hair sieve, and pour in Why is not something more being line and other requirements, if its con the cream. In twelve hours turn it now, and the others'll join in when he's done to encourage horseback riding dition is unsatisfactory in any way, its out, and garnish it with flowers. It good qualities will be overlooked. The may be put into a tin shape, with

Panned Oysters. Put twenty-five nice oysters into a clander to drain for ten minutes. Put an iron frying pan over a brisk fire to heat; as soon as it is hissing hot throw in the oysters and stir until they boil; add salt, pepper and butter the size of in egg. Serve immediately.

Brief Hints. Half a teaspoonful of sugar will rerive a dying fire.

When baking a custard pudding or pie, as soon as the custard becomes solid remove the dish from the oven, When flavoring has been forgotten in

emedied by rubbing the desired exract over the outside of the cake as oon as it is taken from the oven. Every scrap of the bread box's remunits should be dried, rolled and saved for use in frying or other culinary pro-

esses. The crumbs keep better in a

pudding or cake the fault may be

on a very cold day will help to keer paper bag than in an air-tight glass To have fried oysters crisp, tender and plump, they should be breaded, hen dipped in beaten egg, and again olled in crumbs. After this aflow

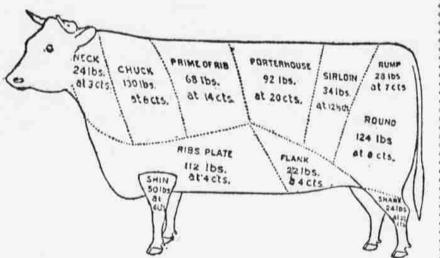
them to stand at least an hour before frying. Smoked and dusty globes may be leansed by soaking them in hot water o which a little sal soda has been addd. Next scrub with a stiff brush in bins, or on the way to market. They mmonia and water, rinse in clear wats

> er and wipe dry. Varnish stains may be removed from lothing by wetting the spots with alohol, letting the cloth lie for a monent and then sponging again with alcohol. If this should fade the color of the fabric it may be restored by

Glass stoppers, whether in tollet bots quarters are dry. Whole oats and des or decanters, occasionally stick and corn, some cabbage or boiled vegeta, cannot be removed. A few drops of sweet oil or glycerin dropped around he neck of the bottle will have the It may be an advantage to change effect of loosening the stopper. It may the desired effect is roduced.

Fancy skewers are one of the devicer lect to leaching, like other portions of for garnishing cold meats. U. oose a the farm, the clover roots go down skewer with a fancy head and thread the United States during recent years and bring the fertilizing ingredients to on it alternately a button mashroom. there has been no more conspicuous the surface. As the garden is also in olive or cranberry, a section of r feature than the growth of agriculture. made rich by extra applications of ma. emon, another cranberry, an office and The amount of fixed capital invested in | nure a change of location enriches a 1 mushroom. The decoration car be agriculture is about \$20,000,000,000, or different plot every year or two, while varied in many ways. Whole hard four times that invested in manufacthe close cultivation destroys the tolled eggs are sometimes used effectively.

HOW CHICAGO BUTCHERS VALUE A CARCASS.



To fatten cattle profitably, the feeder should know the cuts of the carcass which sell for most money. A good 1,200-pound steer dresses about 800 pounds, and of this, 708 pounds are marketable meat. The description best cuts are taken from the ribs, loin and hind quarters. These cuts descriptions weigh, in all, 346 pounds, and at the prices in the diagram sell for \$44.58. 2 The less valuable cuts from the fore quarters, belly and flank, weigh \$ 363 pounds, and bring only \$16.48.

bacon, and if one is in a position to stock sales first became popular in the

Why Don't the Boys Ride? among the boys on the farm, Comparatively few farm boys can ride gracefully and with ease. They get astride the old mare, and jog along to and from the stable and pasture, and call it riding a horse. It is as far from real gen-

No class of horses sells better on a struction of temporary sheds of a few market to-day than first class, well boards and props will make the buyers broken saddle horses. There are deal- comfortable. Before the sale begins ers, who make a business of training coffee and sandwiches, or food of a simthese horses for the purchaser. Why liar kind, are passed around. Wellcould not the farmer's boy do this fed people make lively buyers. Finally thought why he did this-why he sought work instead. If he were given some in- provide a good auctioneer, one who o save his companion-Humphrey Arm- formation as to what the requirements knows all about stock and pedigrees of a good saddle horse were, and how to train such a horse for riding, it advantage. Good assistants should be for too long cooking will make the cus-

> Green Food for Poultry. If you doubt the importance of green feed for fowls in winter, hand them a sample and see the voracity with which it is devoured. When in doubt as to chicken feed, ask the hens about it. They know what they want and what they need. Everybody who raises fowls should make provision for some green stuff for the winter. A little patch of winter grain, alfalfa, rescue grass, turnips, beets, cabbage or any root or vegetable that fowls will eat is good for them and will encourage and the only way they have for distinguishing the seasons is by the sort of stuff they have to eat. Feed spring victuals and give physical comfort, and

you will have eggs to eat if not to sell. Oiling Harness.

Unbuckle every strap, and wash care-Yet it was Mr. Balfour who a few fully with water, castile soap, and in front of his horse. An old peasant piece through it slowly, bending and shouted across the ditch to a boy who rubbing the strap. The buckle holes should have a little extra oil, also the "Arrah, Mick, will ye stir yerself? bellybands, breeching and the straps Don't ye see Arthur James runnin that buckle to the bits. To give the leather a new look, add to one pint of Struck by the name, the gentleman oil a large teaspoonful of lampblack

Billions in Agriculture.

In the industrial progress made by ures. More than half of the people of | weeds.

cattle must be fed into good flesh and holes in it. must be well groomed and thoroughly cleaned. This expert believes in judicious advertising as a means of promoting a sale. He advises that the sale be wine horseback riding as day is from held under cover, in order to be prepar ed for any kind of weather. The conand how to describe them to the best would mean money in the farmer's provided to handle the animals in the lard watery. ring. The sale is carried on briskly: no unnecessary pauses. These sugges tions apply to general public sales of

> any kind.-American Cultivator. Farm Notes. To have clean, smooth-barked trees whitewash them.

you warm. If you did not cut out the borers from peach, quince or apple in the summer or fall, do it now.

A lighted lantern under the lap-robt

A woolen rag moistened with castor oll rubbed over the harness will keer mice and rats from gnawing them. Equal parts sifted coal-ashes, salt and clay moistened with a very little

water will cement cracks in stoves.

Do not let the apples freeze either in

may tell you it will do no harm, but Small apertures in the walls of buildings often admit draughts of air sufficlent to cause great injury to stock,

especially the dairy cow. Give geese a dry shed from dampness and drafts. They will stand al sponging lightly with chloroform. most any amount of cold if their bles and plenty of pure water make the best rations.

the garden location every two years be necessary to wait some time before and sow clover on the plot. The reason is that as the garden soil is sub-