Classed as an Antique Also.

A charming hostess of one of the "big houses," as they are called by those who are welcomed into them, has the added beauty of prematurely white hair, says the Washington Star. That which seems to her contemporaries an added charm may appear to the crudely young a mark of decline, at least so it appears in one instance of which the hostess herself tells with enjoyment.

The lady is a connoisseur of antiques. At one of her teas a debutante rich with the glow of youth, but sadly constrained with her sense of her own novelty, was handed a cup of tea. The cup was beautifully blue and wonderfully old. The hostess, desiring to lighten the strain of her youthful guest by a pleasing diverting remark, said, "That little cup is 150 years old."

"Oh," came the debutante's high strained tones, "how careful you must be to have kept it so long."

In a Mexican Hat Store.

Half a million straw hats is no uncommon sight to be met with at one time in the hat stores of Mexico. The hats are made of a long pampas grass which grows nowhere else in the world. It is specially cultivated for the hat industry. So rapidly are the hats made that some skilled workmen can turn out ten or a dozen a day, and they are then sent to all parts of the world. They cost about fourpence each to make, are retailed at from 1 shilling sixpence to 4 shillings and are so durable that it not infrequently happens that those of an economical turn of mind make a single hat last ten years. —London Queen.

THE WEEKLY HISTORIAN

1086—The Domesday Book, a general survey of England, completed.

1093—Malcolm Canmore, King of Scotland, slain in battle at Alnwick.

1315—Swiss defeated the Austrians at battle of Morgarten.

1340—Moors defeated at battle of Tarifa, in southern Spain.

1381—Adolphus, Count of Cleves, founded "The Order of Fools."

1618—Sir Walter Raleigh beheaded at Westminster for high treason.

1686—Treaty of neutrality between England and France for America.

1715—The Barrier treaty concluded at Antwerp....The Netherlands, Naples, Milan, etc., added to the Austrian dominions.

1727—New England shaken by an earthquake.

1761—The ship L'Auguste wrecked off Cape Breton, 114 lives being lost.

1763—Mason and Dixon arrived from England to survey the Pennsylvania and Maryland boundary.

1770—Bruce, the African explorer, discovered what he considered to be the source of the Nile.

1775—Benedict Arnold, with American troops, arrived at Quebec to lay siege to the city.

1776—British under Howe attacked Fort Washington.

1777—Washington retired to White Marsh, below Philadelphia.

1806—Lieut. Pike first sighted the Colorado mountain which bears his name.

1810—First steamboat on western waters left Pittsburg for New Orleans.

1814—The "Robert Fulton," the first steam war vessel, launched.

1833—Remarkable display of meteoric stars seen over a large part of North America.

1839—Khelat, capital of Beloochistan, captured by the British.

1846—Cracow annexed by Austria.

1848—Count Rossi, minister of the interior, assassinated at Rome.

1849—The ship Caleb Grimshaw burned at sea with great loss of life.

1856—The Grand Trunk railway of Canada opened.

1860—Major Robert Anderson of Kentucky ordered to take command of the Federal forces in Charleston harbor.

1864—Gen. Sherman began his march to the sea....Gen. Sherman cut the wire connection between Atlanta and Washington....Gen. Sherman burned a part of Atlanta.

1881—Trial of Charles Guiteau, the assassin of President Garfield, began.

1885—Servia declared war against Bulgaria.

1888—Friends of the condemned Bald Knob outlaws in Missouri lynched five of the leading witnesses.

1889—Revolution at Rio Janeiro and a republic proclaimed.

1893—Demonstration by Chicago anarchists.

1894—Secretary Carlisle called for bids for a second issue of $50,000,000 of bonds.

1898—Earl of Minto sworn in as governor general of Canada.

1900—United States cruiser Yosemite wrecked at Guam by typhoon.

1901—Execution of Czolgosz for the murder of President McKinley.

1902—Attempt made on the life of King Leopold of Belgium.

New Volcanic Isle Changes.

Readers will recall the discovery last July of a new and steaming hot volcanic Island to the vicinity of Unalaska by the revenue cutter McCulloch, in command of Lieut. B. H. Camden. Lieut. Camden now reports of his second visit to the scene, three months later. The cloud of steam had vanished and one of the two peaks, named McCulloch, 335 feet high, had entirely disappeared, leaving the half of the other peak, known as Perry, "with its perpendicular wall standing in grim silence as a headstone at the grave of the departed peak." The rugged outlines of the island had been softened by a padding of lava dust, while the sand spit which connected the two parts of the island had attained the height of from 20 to 100 feet. At intervals while they looked on, masses of lava dust jarred from crevices high up crashed downward to the beach.

Vaudeville Deal Denied.

A. L. Erlanger, head of the theatrical trust, has denied most emphatically the report that his vaudeville campaign had been abandoned and a deal made with the Keith people, although he admitted that the latter had tried to buy him out.

New York Skyscraper Limit.

Drastic regulations adopted unanimously by the Building Code Revision Commission of New York City to be in effect after Jan. 1 provide that no new building shall be over 250 feet in height. This is expected to end the mad race of builders for the prize of "the highest building," if the regulations are approved by the Board of Aldermen. Already more than twenty buildings in New York have exceeded this limit. This action is in response to the warning recently sounded by the fire underwriters and by the fire fighters.

FARM AND GARDEN

Spinach for Market.

Early sown spinach should be ready to cut in October. Watch the market and rush it in. A heavy freeze will ruin the growth already made.

The Collard.

The southern collard is the surest and safest vegetable product known to the gardener, and there is a market for collards in every town containing business men who were country boys.—Texas Farm and Ranch.

Tickle Grass.

The stand of wild barley, or tickle grass, as it is sometimes called, is fully up to if not better than the stand last season, says a farmer in Iowa Homestead. The acreage has increased, and no doubt there will be many tickled people when the crop is harvested.

Women and Dairy Work.

The lady manager of a dairy makes a point of getting her milk only from farms that are under medical supervision, and carried on exactly as they would be were they directly supervised by her. Then the vital part of preparing the milk for delivery to the public she is able to give her undivided attention. And one can be quite sure that instead of the pernicious system of adding drugs to it to make it keep in hot weather, she will use the infinitely more hygienic, if more troublesome, method of pasteurizing it.—Woman's Life.

Two Fine Strawberries.

One of the best of the newer strawberries is the Senator Dunlap, says an Ohio man in American Cultivator. It is a very early kind and keeps in bearing long enough to be classed also as a midseason variety. It is as reliable and productive as the Haverland and has a good color and pleasant savor. The Dunlap and a good late kind like the Granville make a fine team for the strawberry grower. An important practical point is to put on straw enough for mulch and winter protection to last until the bearing season and keep the berries clean.

Success of Kharkof.

About four years ago the Department of Agriculture began a systematic distribution of the Kharkof wheat, and extensive trials of this variety in cooperation with the State experiment stations. It is the hardiest winter wheat yet grown in this country and is now thoroughly established.

By its use the area in which winter wheat can be successfully cultivated has been much extended to the northward and westward, particularly in Nebraska and Iowa, while a considerable amount is now grown in South Dakota and Southern Minnesota. It will be conservative to state that, wherever this wheat has been introduced, the yield per acre is being increased on an average of five bushels.

Horse and Dog Meat.

In 1906 there were slaughtered for food in the Kingdom of Saxony 12,922 horses and 3,736 dogs. This was an increase of 224 horses and 133 dogs over the year 1905.

In the whole empire in 1906, according to the Southern Farm Magazine, there were slaughtered for food 182,000 horses, and it is estimated that about 7,000 dogs go into food in the empire annually.

"Horseflesh is very generally advertised in the German newspapers, especially in those of the large industrial centers," says United States Consul Ifft, "and most German cities have at least one market which makes it a specialty, claiming for it a higher percentage of nourishment than that of either beef, veal, mutton or pork.

"Neither is it unusual to find advertisements of dog meat or for the purchase of dogs for slaughter. Nor is it possible to read the German newspapers for any length of time without coming to the conclusion that a great many dogs are killed and eaten that do not give up their lives under official inspection.

"News items detailing the arrest, trial, conviction and punishment by fine or imprisonment of men charged with killing and eating dogs that belonged to others, sometimes valuable animals or cherished household pets, are not infrequent."

Bitter Milk.

Abnormal flavors in milk and milk products may be due to a number of causes, as it is well known that certain weeds eaten by cows impart a characteristic flavor to the milk. Wild onion or garlic is a noticeable instance.

A recent bulletin of the Ontario Experiment Station gives some interesting observations on bitter milk. In this case, however, the bitter flavor was caused by a form of yeast rather than by bacteria. Numerous cheese factories in Ontario were annoyed by the development of a bitter flavor in milk and curd. From a sample of such curd a yeast-like micro-organism designated Torula amara, or bitter torula, was isolated. This yeast, when separated from all other micro-organisms and added to milk which had been rendered sterile by heat, produced the characteristic bitter flavor. Cultures of the torula were added to milk, and the cheese and butter manufactured from it also possessed the bitter taste.

In preventing such troubles as bitter milk, proper care of the milk is essential. Milk cans and all other utensils should be thoroughly washed and sterilized by heat, the milking should be done under the most favorable conditions for lessening contamination, the milk should be cooled promptly, and guarded as carefully as possible from all known sources of infection. A Farmers' bulletin of the Department of Agriculture contains suggestions for the care and handling of milk which, if followed, may be expected to lessen or prevent such troubles as arise from the growth of undesirable forms of micro-organisms in milk. This bulletin may be had free on application to the department at Washington.

The Art of Plowing.

There is an art in plowing. In other words, there is a way to do the work and get the best results, and there is a way that will be quite the opposite.

On the ground that does not need furrows for drainage, plow from the center, and to the center alternately, and in this way keep the field free from furrows and ridges, especially at the corners.

S. B. Hartman, an experienced farmer, says he has seen fields having the soil so plowed away along the lines running from center of field to outside corners by continually throwing furrows toward the outside of the field, that crops would hardly grow on a strip 8 or 10 feet wide, while much good soil was piled in a ridge along the fences where little use could be made of it except to grow briars and weeds. Starting the field in the center a few times will correct this. Some attempt to correct the ridges along the fences by plowing lands along each side. This throws the furrow from the fence, but creates a ridge along the back furrow and does not fill the low places at the corners.

By doing a little measuring before starting to plow, and occasionally while the plowing is in progress to see that all sides and corners are kept equal distances from the fence, almost any shape of lot can be plowed from the center. The furrows left from the last plowing will also help in plowing from the center.

It is better to plow rather shallow in case the soil is dry, in the spring, than to plow deeper, say 7 or 8 inches. But it is best not to turn up too much subsoil excepting where it is intended to fertilize heavily, or where it is intended to get the surface soil deeper than that already on the field.

Plowing is not so simple an operation as it would appear, and it is surprising how few farmers are really good plowmen.

Winter-Made Butter.

You cannot produce first-class winter butter unless you churn often. To churn every other day is better than once in three days, while to put it off to every fourth day is execrable practice. And yet a vast amount of butter manufactured on the latter plan is marketed every winter, much to the disgust of the dairy trade.

It is found primarily in country stores, where it has been exchanged by small dairymen at a second-rate price for groceries.

The tradesmen ship it in lots to the city market, where all the way through, whether it ends in the larder of a baker or on the table of the poor workingman, it is classed as inferior and sells for a low price.

And yet the original material from which this butter was made was as good as that which is employed in turning out the 25 and 30-cent article.

The inferiority of quality and consequent loss to dairymen follows, because they ignore the right principles of butter making. Suppose that a farmer, after raising a fine crop of potatoes and digging them, should allow the tubers to lie a day or two in the sun before storing them in the root cellars. Could he expect to sell the green, bitter vegetables for full market quotations? Certainly not, and even the most obtuse are thoroughly well aware of this fact.

And yet, those who use common sense in this respect, with inconceivable folly, will spoil good cream and butter by wanton neglect, as outlined above. It is pretty costly neglect, too, as it forfeits from 8 to 10 cents on every pound of inferior butter.

This could all be obviated by churning cream when it is fresh and pure, i. e, slightly matured, but not bitter, and manufacturing it into butter according to modern principles.

Cream should all be secured from the milk in at least twenty-four hours, and churned within the next twenty-four. This can be done usually by keeping it at a temperature of between 60 and 70 degrees. It is where cream is kept at near 40 degrees, and for several days, that it develops that bitter flavor ruinous to butter quality.—George E. Newell.

Familiarity in Business.

"Familiarity, in business or out, breeds contempt between men and women," says Anna Steese Richardson in a remarkable article on "The Influence of Women on Business," in the Woman's Home Companion. "It is all very well to say that the modern girl is happier in the end for losing some of her illusions regarding men. Perhaps. But if she gains along this line she loses by having no more illusions about womanhood, wifehood and motherhood. Only the woman who can hold these sacred for herself and the man she loves enriches the home life in America and leaves to her country the heritage of well-balanced sons and daughters.

"The woman embittered by the contempt which follows familiarity with me in business sees in matrimony only relief from irksome toil. For her, marriage does not represent the fulfillment of her highest destiny, the most wonderful opportunities of womanhood. She is not reaching out for the crowning happiness of her life. She is grimly trying to choose the lesser of two evils."

Deduction.

Farmer Meddergrass (reading paper)—Thet Vaudeville must be a great show town.

Mrs. Meddergrass—Why so, pa?

"W'y, I see here where another one of our greatest actors has made arrangements t' stay right thar fer a hull season."—Puck.

About $80 per year is charged for an unlimited telephone service in Paris, but in addition to this the subscriber must purchase his own instrument, which may be any one of a number of different kinds.

Wrong Idea.

Customer (at department store)—Where is your complaint department?

New Salesgirl—Complaint? Guess you've come to the wrong place, mister. This ain't no hospital.

When They Fail to Match.

"I suppose," said the visitor who had paused at the door of the joke-smith's cage, "that your work is easy."

"It is at times," replied the funny man, "but when I have in stock a good joke without a point and a good point without a joke and can't get them to double up the mental strain is something fierce."

The Latest.

Customer—You say, then, that this material is the latest? Shopman—The very latest, madam. Customer—But will it fade in the sun? Shopman—Why, it has been lying in the window for two years, and look how well it has stood.—London Mail.

MENTION THIS PAPER WHEN WRITING TO ADVERTISERS.

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