

MICHIGAN FARMER

AND STATE JOURNAL OF AGRICULTURE.

DETROIT, APRIL 15, 1884.

THE HOUSEHOLD--Supplement.

AN IDEAL WOMAN.

She was my peer:

No weakling girl, who would surrender will
And life and reason, with her loving heart,
To her possessor, no soft, clinging thing
Who would find breath alone within the arms
Of a strong master, and obediently
Wait on his will in slavish carefulness;
No fawning, cringing spaniel to attend
His royal pleasure, and account herself
Rewarded by his pats and pretty words,
But a sound woman, who, with insight keen,
Had wrought a scheme of life, and measured well
Her womannood; had spread before her feet
A fine philosophy to guide her steps;
Had won a faith to which her life was brought
In strict adjustment—brain and heart meanwhile
Working in conscious harmony and rhythm
With the great scheme of God's great universe
On toward her being's end.

—Holland.

THE HORSE FOR THE FARMER'S WIFE.

We see a good deal in agricultural journals about the best horse for the farmer, its qualifications in the matter of speed, weight, and the like, but none of us can recollect seeing anywhere mention of the best horse for the farmer's wife. Probably some would-be wit would reply that the clothes-horse would be a safe animal, and one she could manage successfully. It is generally conceded that a woman has certain inalienable rights and privileges as regards domestic animals. That is, she has a perfect right to feed the calves; the privilege of feeding the pigs is not unfrequently vouchsafed her; the motherless lamb is often "hers" till market day comes—when the money it brings isn't,—and some men think lovely woman looks her loveliest with a milk pail in one hand and a one-legged stool in the other, as she endeavors to fascinate the family cow by a persuasive "So boss!" But so far as the nobler animal, the horse, is concerned, as a general rule she has no rights which a husband is bound to respect. She may occasionally, as a great favor, be allowed to draw rein over some ancient equine, with both fore-feet in a metaphorical grave, and set out for town in the "one hoss shay," at a snail's pace, to take the dust of everything on the road, and wish she had stayed home before she gets fairly started. Some men will let three or four horses stand in the stable idle, while their wives are just longing for a trip across country to a friend's, to a neighborhood gathering, or for a breath of air outside their own farm, yet a request for such mild recreation is met by a sarcastic reminder that horses need rest as well as people, or the assertion that

they "can't drive." And the horses stand in the barn and "eat their heads off" in idleness, and the women stay at home, which the Reverend Morgan Dix says is the place for them.

As regards the "can't drive" part, we must confess there is no small truth in the statement, when we see women sitting up in a carriage, a rein in each hand, their hands held well up, nearly to the chin, flapping the reins on the horse's back and chirping or otherwise encouraging the amiable quadruped, (amiable, because a horse must be pretty good-natured to allow such a "circus" without "kicking"). A good many women *can't* drive a horse; they hold the reins and think they are doing the driving, when the horse is really managing himself and fully aware of it. Next there is an accident, and "a woman can't manage a horse."

Well, if she can't, why can't she? Simply because she never had the chance to learn, and because no one ever gave her any instructions as to the proper way to hold the reins and manage the whip, nor taught her that the way to control one horse may not answer with another. She is frightened out of her seven senses if a hard-bitted animal does not "come down" at a slight turn of her wrist, and curbs a tender-mouthed one till he is white with foam, because no one hinted the propriety of taking that one minute's observation on starting up, which would have told her whether to drive with a tight or loose rein. The harness is to her a mysterious complication of straps and buckles, which may or may not have a purpose in their existence, and if anything gives way, she is "all broke up" as well as the harness. A woman who cannot harness a horse on occasion has no business to drive; she needs to know the uses of the various parts, so that in case of breakage or accident she will know what to do. A woman with any spirit herself does not crave the job of driving the superannuated denizen of the stables generally known as the "women's horse," and kept because of that eminently honorable and just feeling that it is disgraceful to turn off a faithful servant in his old age; she enjoys with a zest akin to a man's the handling of a spirited and intelligent animal. And she is generally a more merciful driver than mankind, and it is well that this is so, for though it never hurts a horse to sweat under masculine management, such evidence of exercise is severely frowned upon when a woman has held the reins.

It would seem as if it ought to be a part

of the practical education of every farmer's daughter to harness, unharness and drive a horse. It should be taught her as well as the boys. After having been properly taught, there is no reason why she should not be trusted to drive as well as her brothers. It is selfish and inconsiderate in "the powers that be" to refuse the use of a horse, when not employed in farm work, to the "women folks." Women on the farm are restricted, by the very nature of things, in their social privileges; there should be no added deprivations through the perversity of husbands and fathers. Every farmer ought to keep at least one horse that the women of his family can drive. Aside from the pleasure afforded them, it would often be a convenience to him in busy times.

We would be glad to have some of our good horsemen give us a few plain, straight-forward, practical directions for the driving and management of the horse through the Household, and we hope some of them will accept this invitation.

BEATRIX.

A HAPPY MEDIUM.

Oh for wisdom to be wise! To say just enough, not a whit too much! A few weeks since I read in the Household that the good housekeeper wore laurels that were precious; that to her we should reverently bow our heads, that if she be "a good cook she is commander-in-chief of all social forces, and deserves a place in the heaven of heavens." My enthusiasm on the subject, and my ambition for laurels led me to double my diligence, to rise early in the morning, and with an anxious, careful brow give everything an extra brush, shake, rub, smoothing down, and pressing together. I at once began to bake E. S. B.'s bread, and try a variety of new recipes for pies, cakes, puddings, etc. Our bread was delightful, and we enjoyed several good dinners. I began to dream of future rewards, and to think I was happy.

Two weeks passed, then came the crushing article with the statement that "the woman who spends so much of her time with the trivial details of her house, will dwarf her mind, and will become a mere automaton."

What a victim of deluded hope I had been! Instead of laurels, the badge of the culprit seemed more appropriate. I seemed so narrow minded, I began to wonder if the neighbors were talking of my wasted intellect. After giving myself a severe castigation for lost opportuni-

ties, with the spirit of Uriah Heep, I stretched forth my hand and brought the article once more before my downcast eyes, that I might re-read and make necessary preparations for beginning a new life.

This time I noticed for the first the sentence: "No woman has any business to forget that she has a brain and heart as well as hands." How thankful I felt that the word heart was inserted there! A sense of relief came over me, a little self-esteem came back. My heart had not become withered. It was true I had not read much; 'twas true I'd not written much, but every day's work had been broken by a few resting hours. My resting had been devoted to darning, and amusing and entertaining and enjoying my children.

I will leave it to the mothers to decide, whether there is anything of love developed in the heart of both mother and child, by a cheerful and frequent response to the earnest and oft repeated request of a four-year-old, "Won't you read to me, mamma?" "Won't you tell me a story, mamma?"

Is it right, if your morning hours are occupied by household duties, when you sit down in the afternoon and your little daughter, one and a half years old, climbs into your lap almost before you are seated, with the petition to "Bye lo baby, mamma?" to push her away and say, "Mamma must read an hour," or "Go away, mamma must write?" I will confess to the weakness of yielding a good many times to the pleading of those lovely eyes (not the eyes of an angel, but of a veritable little mischief,) and being beguiled from an honest intention to write, or to leave unread some desirable article. To be real plain in my speech, I've played, when work was not necessary. Now tell me, ye good housekeepers, good cooks, and dear, wise Beatrix, where shall I be classed when the great day of reckoning shall come?

F. E. W.

CHELSEA, April 8th.

THE LAND OF FLOWERS.

As if to render visions of the "Sunny South" more enchanting, the mercury indicated 20 deg. below zero, when we hovered shiveringly about the hot coal fire, waiting for the train, that January morning in Cincinnati. We were all bound for Florida, the "land of flowers," and forgot we were strangers in our eloquent expressions to each other concerning the fair prospect so soon to greet our eyes. How the ladies reveled in morning walks beneath golden fruited trees and amid trailing vines and blossoming plants, growing in lavish and wild profusion! Had not newspapers and guide books told them of the tropical scenery, the bright plumaged birds and ever-blossoming flowers, which made Florida the Paradise of America? How the gentlemen talked learnedly of a soil which was only to be "tickled with a hoe to laugh with a harvest," and of orange groves and pineapple plantations, dotted by occasional coconut palms and nodding palmettos! Is it any wonder that with such anticipations,

the train seemed intolerably slow, and that we looked with half indifferent eye upon the panorama we could view from the car window? As we glided on through cotton fields and grand pine forests of southern Georgia, not far from the Florida line, it did strike us as a trifle odd that sealskin cloaks and arctic overshoes were so comfortable, but then that wasn't Florida! When the porter announced "Over the line," the wonder grew, and a strange look crept over the faces as we dazedly asked of each other, "Can this be Florida?" Florida it surely was, and we looked out upon tall pines, and clusters of low scrubby palmettos, upon long stretches of swamp, the black water and decaying logs suggestive of snakes and alligators. Mile after mile, hour after hour, and no change in temperature or scenery, till just as a discouraged silence settled upon the inmates of the "Celtic," the train pulled slowly into the depot at Jacksonville. Hurriedly collecting wraps and parcels, we rushed out only to be met by a chilling air, and a babel of voices, calling out the names of a score or more hotels. At last we find ourselves in a coach, breathless from the struggle and thoroughly chilled, struggling to a hotel somewhere in the dimly lighted distance. Now we turn into a paved street, brilliant with gas and electric lights shining from gay shops and great hotels, to one of which we seek admission. "No room." We drive to another, the same answer, to another advertised as "first class in all respects," and receive the cheerful tidings that two of the best rooms are just vacated. The parlor looks very cozy with its two bright fires about which are grouped so many guests we cannot get near enough to get warm, so we ascend to our chamber and feel the first wave of homesickness, as we view the "elegant rooms." Furniture which once was new, the bed surrounded by suggestive mosquito netting, an untidy fireplace, and cracked water-pitcher, and curtainless windows, through which came chilling draughts of air. We remonstrated, and were met by the calm reply: "What can you expect in a cheap hotel where they charge only four dollars per day." We gave it up and staid—because we could do no better at that time.

Enthusiasm somewhat revived during our walk next morning, when we strolled down a street shaded by mammoth live oaks, draped in long waving wreaths of gray moss, that gave the town a strange, half mournful aspect. The walk however was not a long one, for we soon became fatigued, wading through the light shifting sand which constitutes the soil of Florida.

The trip to St. Augustine by rail is exceedingly monotonous, as indeed is all journeying through the State. Imagine a low, flat, sandy plain, covered by cabbage palmettos, a few live oaks, whose foliage is concealed by the inevitable grey moss, scattered yellow pine, and a few scrub oaks, varied by long stretches of dense dismal looking swamp, and you have a true picture of the "Land of Flowers." Though we searched diligently all over the State, not a wild flower did we

find in this famous flowery State, while "golden fruited trees" were mainly confined to private gardens, and few of them.

St. Augustine is chiefly interesting because the oldest town in the United States, having been founded by the Spanish in 1565. The railroad station is some distance from the miniature city, and the air of serene old age which lingers about it is undisturbed by locomotives and railway bustle. As you enter, the first thing that strikes you as peculiar is the narrowness of the streets, and the hanging balconies, which seem charmingly quaint. Treasury Street is only seven feet wide, and tradition says that in the old days lovers whispered tender vows across the narrow chasm from latticed windows. The old houses, generally built so close to the street as to encroach upon it, are constructed of coquina, a solid conglomeration of minute shells and sand, and along with great heavy doors, with their ponderous brass knockers, give the exterior a barren and forbidding appearance. You forget it, however, the moment you peep into the court or back yard, where orange trees and fragrant roses present a semi-tropical scene.

In the center of the city and extending to the sea wall, is the Plaza, not large, but affording a pleasant promenade. Here still stands the old slave market, where not many years ago the traffic in human souls was carried on. Here also are two fine monuments, one erected in 1812 to commemorate the "Spanish Liberal Constitution," and the other in memory of the Confederate soldiers of St. Augustine who fell in the late war. The old Spanish cathedral, completed in 1793, faces the Plaza, and is odd, ugly and dirty. It has a Moorish belfry, with four bells set in separate niches, one of them bearing the date 1682. Perhaps they chimed sweetly once, but now when rung for vespers strangers invariably get the impression the whole town is in flames. Lovers of history will pay reverent visit to the military cemetery, where under three white pyramids rest the ashes of brave Major Dade and his one hundred and seven comrades. On the opposite side, at the northeastern end of the town, and covering an area of four acres, stands old fort San Morco, rechristened Marion. It is built of coquina, on the plan of a castle in the Middle Ages of Europe, having a wide moat, and its main entrance by a drawbridge. Over the doorway of the entrance is sculptured the Spanish coat of arms. Inside there are twenty-seven casemates, all of them dark, damp and mouldy. Under the northwest bastion a dungeon and two iron cages containing human bones have been discovered. We did not visit it, but instead, toiled up the broken and well worn stone stairway leading to the parapets, and thence ascended to one of the quaint little round towers which surmount the corner of each bastion, and from which a superb view of the city, the channel, Anastasia Island lying between it and the ocean, can be obtained. Here we lingered long looking over the beautiful scene, un-

mindful of a pair of whispering lovers who cast side glances in our direction, as a gentle hint for our departure. Slowly the sun descended, and for a moment a rosy glow faintly illumined the white walls of the old town. One by one the stars peeped forth till a myriad host gemmed the sky, and a full moon flooded the earth with her silvery light, bringing into bold relief the lurking shadows. Under the spell of her influence, we silently wended our way homeward along the top of the broad sea wall, our senses soothed by the distant roar of the ocean, and charmed by the subtle beauty of a semi-tropical night.

I. F. N.

DETROIT, April 8, '84.

FASHION GLEANINGS.

Wherever two materials are used in a dress, they must be of the same color in the groundwork; thus one may be plain, the other figured on the same color; or one fine stripe, the other with brocade figures on the striped ground. If plaids are used, they form the drapery on skirts which are of the predominant color of the plaid. Combinations of two colors in the same costume are no longer seen.

The fashionable basque is still the position, with very full double or triple pleats in the back, short sides and pointed front. The sleeve is set in to give the high-shouldered effect which has been popular for a year past, and the effort to supercede the glove-fitting tight sleeve has signally failed. Cuffs are very narrow and simple; the sleeve is cut long enough at the wrist to turn over as a cuff, and is faced with the goods or that used for trimming. The high standing collar meets in front, and the full shirred vest which has been described in these columns, the plain vest of velvet, and the surplice front, pleated into the shoulder seams and gathered at the waist, are features of the new spring dresses. But tons are quite small, and quite inconspicuous, being generally hidden by the universal vest.

Polonaises, never quite out of fashion, are more in favor at the moment. The Fedora polonaise and its modifications figure in fashion plates, but make the figure too shapeless to be generally liked. It has a full front confined loosely by ribbons. The favorite is a princesse polonaise, with a pointed basque front. Sometimes the back breadths, which are very full, and in case of silks or other light weight goods, lined with stiff lawn, are box pleated to the basque back.

Dress skirts seem to be wider and more full, but this is simulated by the trimmings which are put upon the foundation skirt, the latter being not more than two and three-eighths yards wide. The foot of the skirt is almost invariably furnished with a narrow frill or pleating. Over this falls the full skirt, which more than ever consists of lengthwise pleatings, either the favorite kilt, or single, double or triple box pleats. What is called the accordion skirt, is a new way of adding to the merchant's profits. It consists of very fine shallow pleats laid very closely together, almost on top of each other,

something in the style in which we crimp a ruffle. These are held very loosely by a thread; when the skirt is taken up it falls apart after the fashion of the exquisite musical instrument from which it takes its name. Directions for arranging drapery were given in the Household of February 12th and 19th, and there is nothing new to relate, except that "the latest" is to let the back breadths, which are very full, hang straight from the belt to the bottom of the dress. They are arranged in two triple box pleats, with an erect heading at the top, which is fastened over the end of the basque. The drapery may be quite long or very short, as suits the style of the wearer.

Short visites and mantles will be most popular for spring wear. They will be quite dressy little affairs, being profusely trimmed with lace, passementerie, or the handsome chenille fringe so stylish at present. Many of these mantles are quite long in front and short in the back, and have the high shouldered effect now a feature of all costumes. The shoulder capes which we are to wear again this season, have shoulder pieces set in like the top part of a sleeve, which are failed to give the same high appearance. Jackets of Jersey webbing are more ordinary street wear; the Jerseys are very popular and very useful in wearing out made-over dress skirts. Many of the handsomest ones are elaborately braided or ornamented with jet. The webbing can be bought by the yard and the basque cut from it if preferred, but must be cut smaller, and is unlined.

Velvet in the piece is preferred to ribbon velvet for trimmings, though the latter is not superceded. Box-pleated skirts are often trimmed with several rows of velvet ribbon, sewed on before pleating. Tucks are sometimes used. The new satin cord and jet passementeries are exquisite, but high priced, from \$2 50 to \$3 75 and \$5 per yard. Very handsome chenille fringe costs from \$1 25 upwards. Lace, in imitation of thread designs, will be much worn, especially upon silk and nun's veiling dresses.

We note the revival of the old fashioned Garibaldi waist for cotton dresses; somewhat modified, however, for it is shirred on the shoulder, front and back. Yokes are much affected for all wash materials. White dresses trimmed with embroidery have the yoke and upper part of the sleeve (which is so wide that the under part is a mere strip) cut from solid embroidery.

ECONOMICAL PRACTICES.

I have read the article in relation to economy, in the Household. What is said is true, still the writer does not give any definite instructions in regard to the literal practice of economy. There is a nice distinction between economy and parsimony, between waste and saving, between an extravagant purchase and a judicious outlay. It is difficult always to draw the line, still for the encouragement of all who sincerely desire to get and maintain the true position, I would say I believe we can always find the path that

avoids the precipice on one side and the slough on the other. Probably most of your readers have read about the hundreds or thousands of cords of the best pine wood used every year for matches. I once read of a very rich man, I think it was Astor, who reprimanded his son severely because he threw away a match that was burned only at one end. Shortly after he heard that one of his ships was lost at sea and accepted the news with perfect equanimity. The reason is evident. The utmost human forethought could not prevent the occasional loss of a vessel at sea, whereas throwing away part of a match is a needless waste. Perhaps some of your readers have noticed the extravagant use of matches at hotels. It seems as if people endeavor to see how many they can use without any regard to value. Now in our family we endeavor to save them. There are constantly on hand soft wood shavings that are made evenings without comparative cost, and when a candle or lamp is lighted a shaving is used, and in the winter there are days that we do not use more than one match a day; thus there is a little saving to the family, to the nation, and to the world, because pine timber will some time be scarce. A match is a small thing, yet numbers of them make a wagon load. "He that is faithful in that which is least is faithful in much."

E. HAFF.

UTICA.

MORE HOP YEAST BREAD.

I have just read the last Household all through, and Beatrix's article twice; I can hold my peace no longer. "Just praise is a debt," and I think the Household just perfect. The members are all sensible. The size is so nice, I just keep them in my pocket till I read them, then put them away for future reference. I wish I could tell you how much I enjoy them. I begin to feel as if farmers' wives were of some importance and could have more than a corner of the paper. Then, too, I want to thank Beatrix for all the good words she has written; they have done me worlds of good, cheered and strengthened me many times. I hope "Tom's Wife" will write often; I am going to make her tidies.

I will tell you my way to make hop yeast bread, which has never failed *once*, is very white, moist and light; then, too, it takes so little time and is always ready at short notice. I prepare the yeast by taking the potatoes left from dinner (the more the better) say at least three teacupfuls; mash, add one teaspoonful each of salt and sugar to a cup, soften two yeast cakes with as little water as possible, mix with potatoes and let stand twelve hours. For the bread I sift my flour, then scald with one pint hot water, cool with one pint cold or more if you wish, add all the yeast but one cup, mix the bread into a large loaf and let rise, when light, mould, put in tins, let rise and bake. If you wish biscuit that are very nice, and everybody will ask how you can make such lovely biscuit, and all the men will tell their wives to learn how you make them, just save some of the bread dough after the first rising, shorten with butter and lard mixed, put away till very light, then

ties, with the spirit of Uriah Heep, I stretched forth my hand and brought the article once more before my downcast eyes, that I might re-read and make necessary preparations for beginning a new life.

This time I noticed for the first the sentence: "No woman has any business to forget that she has a brain and heart as well as hands." How thankful I felt that the word heart was inserted there! A sense of relief came over me, a little self-esteem came back. My heart had not become withered. It was true I had not read much; 'twas true I'd not written much, but every day's work had been broken by a few resting hours. My resting had been devoted to darning, and amusing and entertaining and enjoying my children.

I will leave it to the mothers to decide, whether there is anything of love developed in the heart of both mother and child, by a cheerful and frequent response to the earnest and oft repeated request of a four-year-old, "Won't you read to me, mamma?" "Won't you tell me a story, mamma?"

Is it right, if your morning hours are occupied by household duties, when you sit down in the afternoon and your little daughter, one and a half years old, climbs into your lap almost before you are seated, with the petition to "Bye lo baby, mamma?" to push her away and say, "Mamma must read an hour," or "Go away, mamma must write?" I will confess to the weakness of yielding a good many times to the pleading of those lovely eyes (not the eyes of an angel, but of a veritable little mischief,) and being beguiled from an honest intention to write, or to leave unread some desirable article. To be real plain in my speech, I've played, when work was not necessary. Now tell me, ye good housekeepers, good cooks, and dear, wise Beatrix, where shall I be classed when the great day of reckoning shall come?

F. E. W.

CHELSEA, April 8th.

THE LAND OF FLOWERS.

As if to render visions of the "Sunny South" more enchanting, the mercury indicated 20 deg. below zero, when we hovered shiveringly about the hot coal fire, waiting for the train, that January morning in Cincinnati. We were all bound for Florida, the "land of flowers," and forgot we were strangers in our eloquent expressions to each other concerning the fair prospect so soon to greet our eyes. How the ladies reveled in morning walks beneath golden fruited trees and amid trailing vines and blossoming plants, growing in lavish and wild profusion! Had not newspapers and guide books told them of the tropical scenery, the bright plumaged birds and ever blossoming flowers, which made Florida the Paradise of America? How the gentlemen talked learnedly of a soil which was only to be "tickled with a hoe to laugh with a harvest," and of orange groves and pineapple plantations, dotted by occasional cocoanut palms and nodding palmettos! Is it any wonder that with such anticipations,

the train seemed intolerably slow, and that we looked with half indifferent eye upon the panorama we could view from the car window? As we glided on through cotton fields and grand pine forests of southern Georgia, not far from the Florida line, it did strike us as a trifle odd that sealskin cloaks and arctic overshoes were so comfortable, but then that wasn't Florida! When the porter announced "Over the line," the wonder grew, and a strange look crept over the faces as we dazedly asked of each other, "Can this be Florida?" Florida it surely was, and we looked out upon tall pines, and clusters of low scrubby palmettos, upon long stretches of swamp, the black water and decaying logs suggestive of snakes and alligators. Mile after mile, hour after hour, and no change in temperature or scenery, till just as a discouraged silence settled upon the inmates of the "Celtic," the train pulled slowly into the depot at Jacksonville. Hurriedly collecting wraps and parcels, we rushed out only to be met by a chilling air, and a babel of voices, calling out the names of a score or more hotels. At last we find ourselves in a coach, breathless from the struggle and thoroughly chilled, struggling to a hotel somewhere in the dimly lighted distance. Now we turn into a paved street, brilliant with gas and electric lights shining from gay shops and great hotels, to one of which we seek admission. "No room." We drive to another, the same answer, to another advertised as "first class in all respects," and receive the cheerful tidings that two of the best rooms are just vacated. The parlor looks very cozy with its two bright fires about which are grouped so many guests we cannot get near enough to get warm, so we ascend to our chamber and feel the first wave of homesickness, as we view the "elegant rooms." Furniture which once was new, the bed surrounded by suggestive mosquito netting, an untidy fireplace, and cracked water-pitcher, and curtainless windows, through which came chilling draughts of air. We remonstrated, and were met by the calm reply: "What can you expect in a cheap hotel where they charge only four dollars per day." We gave it up and staid—because we could do no better at that time.

Enthusiasm somewhat revived during our walk next morning, when we strolled down a street shaded by mammoth live oaks, draped in long waving wreaths of gray moss, that gave the town a strange, half mournful aspect. The walk however was not a long one, for we soon became fatigued, wading through the light shifting sand which constitutes the soil of Florida.

The trip to St. Augustine by rail is exceedingly monotonous, as indeed is all journeying through the State. Imagine a low, flat, sandy plain, covered by cabbage palmettos, a few live oaks, whose foliage is concealed by the inevitable grey moss, scattered yellow pine, and a few scrub oaks, varied by long stretches of dense dismal looking swamp, and you have a true picture of the "Land of Flowers." Though we searched diligently all over the State, not a wild flower did we

find in this famous flowery State, while "golden fruited trees" were mainly confined to private gardens, and few of them.

St. Augustine is chiefly interesting because the oldest town in the United States, having been founded by the Spanish in 1565. The railroad station is some distance from the miniature city, and the air of serene old age which lingers about it is undisturbed by locomotives and railway bustle. As you enter, the first thing that strikes you as peculiar is the narrowness of the streets, and the hanging balconies, which seem charmingly quaint. Treasury Street is only seven feet wide, and tradition says that in the old days lovers whispered tender vows across the narrow chasm from latticed windows. The old houses, generally built so close to the street as to encroach upon it, are constructed of coquina, a solid conglomeration of minute shells and sand, and along with great heavy doors, with their ponderous brass knockers, give the exterior a barren and forbidding appearance. You forget it, however, the moment you peep into the court or back yard, where orange trees and fragrant roses present a semi-tropical scene.

In the center of the city and extending to the sea wall, is the Plaza, not large, but affording a pleasant promenade. Here still stands the old slave market, where not many years ago the traffic in human souls was carried on. Here also are two fine monuments, one erected in 1812 to commemorate the "Spanish Liberal Constitution," and the other in memory of the Confederate soldiers of St. Augustine who fell in the late war. The old Spanish cathedral, completed in 1793, faces the Plaza, and is odd, ugly and dirty. It has a Moorish belfry, with four bells set in separate niches, one of them bearing the date 1682. Perhaps they chimed sweetly once, but now when rung for vespers strangers invariably get the impression the whole town is in flames. Lovers of history will pay reverent visit to the military cemetery, where under three white pyramids rest the ashes of brave Major Dade and his one hundred and seven comrades. On the opposite side, at the northeastern end of the town, and covering an area of four acres, stands old fort San Morco, rechristened Marion. It is built of coquina, on the plan of a castle in the Middle Ages of Europe, having a wide moat, and its main entrance by a drawbridge. Over the doorway of the entrance is sculptured the Spanish coat of arms. Inside there are twenty-seven casemates, all of them dark, damp and mouldy. Under the northwest bastion a dungeon and two iron cages containing human bones have been discovered. We did not visit it, but instead, toiled up the broken and well worn stone stairway leading to the parapets, and thence ascended to one of the quaint little round towers which surmount the corner of each bastion, and from which a superb view of the city, the channel, Anastasia Island lying between it and the ocean, can be obtained. Here we lingered long looking over the beautiful scene, un-

mindful of a pair of whispering lovers who cast side glances in our direction, as a gentle hint for our departure. Slowly the sun descended, and for a moment a rosy glow faintly illumined the white walls of the old town. One by one the stars peeped forth till a myriad host gemmed the sky, and a full moon flooded the earth with her silvery light, bringing into bold relief the lurking shadows. Under the spell of her influence, we silently wended our way homeward along the top of the broad sea wall, our senses soothed by the distant roar of the ocean, and charmed by the subtle beauty of a semi-tropical night.

I. F. N.

DETROIT, April 8, '84.

FASHION GLEANINGS.

Wherever two materials are used in a dress, they must be of the same color in the groundwork; thus one may be plain, the other figured on the same color; or one fine stripe, the other with brocade figures on the striped ground. If plaids are used, they form the drapery on skirts which are of the predominant color of the plaid. Combinations of two colors in the same costume are no longer seen.

The fashionable basque is still the position, with very full double or triple pleats in the back, short sides and pointed front. The sleeve is set in to give the high-shouldered effect which has been popular for a year past, and the effort to supercede the glove-fitting tight sleeve has signally failed. Cuffs are very narrow and simple; the sleeve is cut long enough at the wrist to turn over as a cuff, and is faced with the goods or that used for trimming. The high standing collar meets in front, and the full shirred vest which has been described in these columns, the plain vest of velvet, and the surplice front, pleated into the shoulder seams and gathered at the waist, are features of the new spring dresses. But tons are quite small, and quite inconspicuous, being generally hidden by the universal vest.

Polonaises, never quite out of fashion, are more in favor at the moment. The Fedora polonaise and its modifications figure in fashion plates, but make the figure too shapeless to be generally liked. It has a full front confined loosely by ribbons. The favorite is a princesse polonaise, with a pointed basque front. Sometimes the back breadths, which are very full, and in case of silks or other light weight goods, lined with stiff lawn, are box pleated to the basque back.

Dress skirts seem to be wider and more full, but this is simulated by the trimmings which are put upon the foundation skirt, the latter being not more than two and three-eighths yards wide. The foot of the skirt is almost invariably furnished with a narrow frill or pleating. Over this falls the full skirt, which more than ever consists of lengthwise pleatings, either the favorite kilt, or single, double or triple box pleats. What is called the accordion skirt, is a new way of adding to the merchant's profits. It consists of very fine shallow pleats laid very closely together, almost on top of each other,

something in the style in which we crimp a ruffle. These are held very loosely by a thread; when the skirt is taken up it falls apart after the fashion of the exquisite musical instrument from which it takes its name. Directions for arranging drapery were given in the Household of February 12th and 19th, and there is nothing new to relate, except that "the latest" is to let the back breadths, which are very full, hang straight from the belt to the bottom of the dress. They are arranged in two triple box pleats, with an erect heading at the top, which is fastened over the end of the basque. The drapery may be quite long or very short, as suits the style of the wearer.

Short visites and mantles will be most popular for spring wear. They will be quite dressy little affairs, being profusely trimmed with lace, passementerie, or the handsome chenille fringe so stylish at present. Many of these mantles are quite long in front and short in the back, and have the high shouldered effect now a feature of all costumes. The shoulder capes which we are to wear again this season, have shoulder pieces set in like the top part of a sleeve, which are failed to give the same high appearance. Jackets of Jersey webbing are more ordinary street wear; the Jerseys are very popular and very useful in wearing out made-over dress skirts. Many of the handsomest ones are elaborately braided or ornamented with jet. The webbing can be bought by the yard and the basque cut from it if preferred, but must be cut smaller, and is unlined.

Velvet in the piece is preferred to ribbon velvet for trimmings, though the latter is not superceded. Box-pleated skirts are often trimmed with several rows of velvet ribbon, sewed on before pleating. Tucks are sometimes used. The new satin cord and jet passementeries are exquisite, but high priced, from \$2 50 to \$3 75 and \$5 per yard. Very handsome chenille fringe costs from \$1 25 upwards. Lace, in imitation of thread designs, will be much worn, especially upon silk and nun's veiling dresses.

We note the revival of the old fashioned Garibaldi waist for cotton dresses; somewhat modified, however, for it is shirred on the shoulder, front and back. Yokes are much affected for all wash materials. White dresses trimmed with embroidery have the yoke and upper part of the sleeve (which is so wide that the under part is a mere strip) cut from solid embroidery.

ECONOMICAL PRACTICES.

I have read the article in relation to economy, in the Household. What is said is true, still the writer does not give any definite instructions in regard to the literal practice of economy. There is a nice distinction between economy and parsimony, between waste and saving, between an extravagant purchase and a judicious outlay. It is difficult always to draw the line, still for the encouragement of all who sincerely desire to get and maintain the true position, I would say I believe we can always find the path that

avoids the precipice on one side and the slough on the other. Probably most of your readers have read about the hundreds or thousands of cords of the best pine wood used every year for matches. I once read of a very rich man, I think it was Astor, who reprimanded his son severely because he threw away a match that was burned only at one end. Shortly after he heard that one of his ships was lost at sea and accepted the news with perfect equanimity. The reason is evident. The utmost human forethought could not prevent the occasional loss of a vessel at sea, whereas throwing away part of a match is a needless waste. Perhaps some of your readers have noticed the extravagant use of matches at hotels. It seems as if people endeavor to see how many they can use without any regard to value. Now in our family we endeavor to save them. There are constantly on hand soft wood shavings that are made evenings without comparative cost, and when a candle or lamp is lighted a shaving is used, and in the winter there are days that we do not use more than one match a day; thus there is a little saving to the family, to the nation, and to the world, because pine timber will some time be scarce. A match is a small thing, yet numbers of them make a wagon load. "He that is faithful in that which is least is faithful in much."

E. HAFF.

UTICA.

MORE HOP YEAST BREAD.

I have just read the last Household all through, and Beatrix's article twice; I can hold my peace no longer. "Just praise is a debt," and I think the Household just perfect. The members are all sensible. The size is so nice, I just keep them in my pocket till I read them, then put them away for future reference. I wish I could tell you how much I enjoy them. I begin to feel as if farmers' wives were of some importance and could have more than a corner of the paper. Then, too, I want to thank Beatrix for all the good words she has written; they have done me worlds of good, cheered and strengthened me many times. I hope "Tom's Wife" will write often; I am going to make her tidies.

I will tell you my way to make hop yeast bread, which has never failed *once*, is very white, moist and light; then, too, it takes so little time and is always ready at short notice. I prepare the yeast by taking the potatoes left from dinner (the more the better) say at least three teacupfuls; mash, add one teaspoonful each of salt and sugar to a cup, soften two yeast cakes with as little water as possible, mix with potatoes and let stand twelve hours. For the bread I sift my flour, then scald with one pint hot water, cool with one pint cold or more if you wish, add all the yeast but one cup, mix the bread into a large loaf and let rise, when light, mould, put in tins, let rise and bake. If you wish biscuit that are very nice, and everybody will ask how you can make such lovely biscuit, and all the men will tell their wives to learn how you make them, just save some of the bread dough after the first rising, shorten with butter and lard mixed, put away till very light, then

mould into shape, rub soft butter over the top, sprinkle on some white sugar, let rise and bake slow. Eat warm, and if Mr. Tom don't say they are splendid, then I'll send him some of mine.

I immediately mix more potatoes, with the cupful saved, and so have it always ready for use. I usually mix my bread after breakfast, when it will be out of the way before dinner; save my biscuit dough until near supper time, when they are warm for tea. I find the more potatoes the quicker the bread will rise. Please give a trial and report. If this pleases you, I will tell you what else I have for tea, with my nice biscuit, that makes the men happy and smiling; also give some of my ways of doing things.

OLLIEANN.

BREAD BAKING.

I do not know whether I will be allowed to offer any remarks on the bread question which is being so thoroughly discussed in the Household, since at present I scribble instead of cook. But I used to consider it a very important thing to have the oven at the right temperature, "not too hot, just hot enough," before putting anything in it to bake. It is something of a "knack" to guess at the right heat, and temper the fire to maintain it through the whole process. The best of bread can be spoiled by carelessness in baking. If the heat is too moderate, the bread rises quickly and runs over, to the maddening despair of the maker, and to the injury of its texture. If the oven is too hot, the bread is browned or burned over before it has had time to "puff up" as it ought, and in this instance also the grain is injured. A skilled housekeeper thumps her loaves, as the gardener does his melons, and judges of their "doneness" (to coin a word) as he does of the ripeness of the melons, by the sound, keeping her eye on the clock in the meanwhile. Anything but underdone bread, or "slack" pie crust! The nice brown loaves, browned top and bottom, and a pie with its pasty complexion just tinged with a healthy flush from the glow of the oven, are far more appetizing, to this individual at least, than the "white-livered stuff that looks as if it had never smelled fire," as a disgusted man once remarked in my presence, though not, luckily for him of my cooking.

BEATRIX.

IN A MULTITUDE OF COUNSELORS THERE IS SAFETY.

I tried E. S. B.'s recipe for bread making, and like it very much, so much that I was compelled to bake eleven loaves a week for a family of four. But "Tom's Wife" requests a recipe for hop yeast bread, (for that we can not call E. S. B.'s, since there are no hops in it,) and I am still in favor of the old fashioned hop yeast bread. Really I like the taste of hops in it, for we all know that they are healthy.

Take twelve large potatoes, boil, drain and mash them. Boil a small handful of hops, drain them on the potatoes; then add one-half cup each of sugar and salt,

and one tablespoonful of ginger. Pour the water drained from the potatoes, also three pints of cold on the above. Lastly add one cup of yeast or two yeast cakes.

I always put my bread to sponge over night. When I have sour milk I sponge it with whey, by boiling the clear whey one-half an hour, scalding the flour with it, then add enough cold water to cool it before putting in the yeast. Use two tea-cups of yeast. When I have not the sour milk I use warm water, set it in a warm room over night, mix in a large loaf in the morning, let it stand till night, then mix for the oven, letting it rise again. I hope you will have good success, for what is there that will make a housekeeper feel more blue than having poor bread?

MRS. K. C. S.

NORTHVILLE, April 8th.

A PRETTY ORNAMENT.

I have long read the Household with great interest; but in its new form it is nicer than ever. I will tell you how I made an ornament for the table: I took a common sized seashell, made a bouquet of grasses (that I gathered by the roadside last summer) and some everlasting flowers; by putting the grasses and flowers in the shell one by one, the effect's better than if they were arranged, and then put in the shell. With a few grasses and everlastings one can make a great many pretty ornaments.

The following is my way of making hop yeast bread, and it is very nice: For two loaves of bread take three large potatoes well-mashed, one quart of warm water, one teaspoonful of salt, the same of sugar, and one cake of yeast, or scant half tea-cupful of home-made yeast. Sponge over night.

LUELLA.

HUDSON, April 4th.

SCRAPS.

I WILL put in a claim for that chromo by saying that cast off crinolines, if not entirely annihilated, may be made very useful. Burn them first, then tie up the raspberry vines with them. They are ever so much better than twine.

ONE of my lately discovered conveniences is a clothes-pin apron. It is made of gingham, or some strong material, and is the shape of a sack with an opening six or seven inches square in the top and center of the front. The top is finished with a band and stout strings to tie about the waist when hanging up or taking down the family linen.

If the art of housekeeping may be acquired in six months' time, what is the use of all these "Households," and why is it that we who have carried that "next meal" upon our minds for more years than we care to mention, so often learn of some new and better way to do things? Some women seem born to housekeeping, some acquire it, while others have it thrust upon them, and of course nature will outshine grace every time.

THE latest style in home-made rugs are those which owe their creation to old

woolen hose and mittens. Cut the material lengthwise into strips about two inches wide, ravel out on both sides, leaving two or three stitches in the center to sew it by. Sew the pieces to some strong foundation, arranging colors to suit the taste. Tempered as I usually find it by circumstances and stock on hand, the work is quickly and easily done, and would be a pleasant task for a little girl.

MELLESENDA's trouble, as I understand it, is not caused by the Green Fly, but a small black one which seems to develop from a tiny white worm in the earth and to make its home there afterwards. It infested my plants one winter and fretted me a good deal, until I found I could regulate its numbers by the use of hot water. If small bits of apple, meat, or moist bread are laid upon the earth as far from the plant as possible, they will soon gather under them, when a little boiling water will finish them. I noticed that the insect did not work in a few pots which chanced to be covered with white sand, so since then I have kept sand an inch or two deep on top of the richer soil, and have had no trouble with the worms or fly. I do not think they directly injure the plant, but rob the soil of its nutritive element.

A. H. J.

THOMAS.

HOUSEHOLD HINTS.

I SAW a lady in the street the other day with a very tasteful work bag on her arm. It was made out of a silk handkerchief, a very pretty changeable one with a flower pattern in two corners. And I can tell you just how she made it, too. She took some narrow ribbon and sewed it in a circle on the wrong side of the handkerchief, as a casing for a drawing string of narrower ribbon, about an inch and a half from the edge. On the edge was sewed a pretty lace edge about two inches wide. By drawing up the strings the lace and the drooping corners of the silk made a dainty finish to a very neat little convenience.

ONE of the prettiest wall pockets I have ever seen was cut in what is called "clover leaf" style; that is, the back piece was composed of three scallops, the middle one the highest. This was covered with plain red silesia on one side and a remnant of paper cambric for the back, and a dark red cord was sewed all round the edge, forming a loop at the top of the highest scallop to hang it by. The front was composed of three ovals, one being fastened behind and above the other two, making an outline which corresponded with that of the back. These ovals were covered with bright satin and in each a spray of flowers was embroidered; they were also edged with the cord. The front and back were joined by a gore of the satin, lined with silesia to make it strong, and the joining of the ovals in front hidden under a pretty ribbon bow. With this model in mind the ingenious woman can modify to suit her resources.

PLANTS FOR THE GARDEN.

I have a few bedding plants and house plants to offer this spring, all well grown and blooming plants. Pelargoniums (Lady Washington geraniums), Carnations, red, white or variegated; Double Petunia, white or blotched; Achrysanthes, red or variegated; geraniums, any color, single or double; Lantanas, several shades Coleus and fancy leaved geraniums. I will send four plants for 75 cents, and a root of Dusty Miller (Centaurea); or twelve for two dollars, and the color desired in perennial Phlox and a golden feather plant extra. Climbers, Clematis Jackmanii, (blue), and *C. Languinosa* (white), 75 cents each, the very best and most hardy of Clematis; scarlet trumpet and Haliens honeysuckle, Queen of Prairie, Baltimore Belle, three moss roses, red, rose or white; Wigelia, white or rose; any of these garden plants 20 cents each, or three for 50 cents, with a root of Virginia Creeper extra. Any color in Dahlias, three for 50 cents; Gladiolus, three for 25 cents; Tuberoses, Pearl, 10 cents; Gloxinia, Gesnerias, Achimenes, 25 cents each or three for 60 cents. I will take orders for the garden plants until May, and until the 20th of May, house-plants.

MRS. M. A. FULLER, (Aaron's Wife),
FENTONVILLE, Genesee Co., Mich.

[Aaron's Wife says that in the article on "Insects Injurious to House Plants," in the Household of March 25th, "scab" insect should read "scale," an error in proof reading.]

Contributed Recipes.

MR. J. W. DONOVAN, of this city, kindly favors The Household with the following recipes, which are also recommended by an English lady of Woodward Avenue, who has sold thousands of cook books, and vouches for the excellence of these formulas:

BEST ENGLISH PLUM PUDDING.—One pound beef suet, cut fine; one pound English currants; one pound stoned raisins, cut fine; one pound citron, lemon and orange peel mixed, cut fine; one pound sifted bread crumbs; one pound flour, sifted; one teaspoonful allspice; one nutmeg; 12 eggs beaten; half-pint molasses; one pound brown sugar; one-half pint stock ale; one-half pint brandy. Mix over night with milk to the thickness of thick cake; boil ten hours in greased basins. The above will make three quarts; for small family use one half the recipe.

CHRISTMAS MINCE PIE.—To the above recipe add one pound of chopped apples and the juice of three lemons.

BREAD SAUCE FOR TURKEY.—One-half pound stale bread, whole (not crust) one-half pint of milk, one dozen peppercorns, tied up in cloth; one small onion, boiled one hour; add pinch of salt, and beat with a fork.

"LUELLA" contributes the following:

SPONGE CAKE.—One teacupful flour, mixed with one teaspoonful cream tartar and one-half teaspoonful soda; break three eggs into the flour; add one teacupful sugar, a little salt, and flavor with lemon.

LEMON PIE WITHOUT EGGS.—The grated rind and juice of one lemon; one teacupful sugar; one teacupful water, and two heaping tablespoonfuls flour. Bake with one crust and frost.

JAMES PYLE'S



PEARLINE

THE BEST THING KNOWN

FOR

Washing and Bleaching

In Hard or Soft, Hot or Cold Water.

SAVES LABOR, TIME and SOAP AMAZINGLY, and gives universal satisfaction. No family, rich or poor, should be without it.

Sold by all Grocers. BEWARE of imitations well designed to mislead. PEARLINE is the ONLY SAFE labor-saving compound, and always bears the above symbol, and name of JAMES PYLE, NEW YORK.

WILSON'S

Cabinet Creamery & Barrel Churn

AND ALL DAIRY SUPPLIES.



The woman's friend. It saves three-fourths of the labor in butter making; easily operated; you raise sweet cream from sweet milk; you have sweet milk to feed which trebles its value. Send for a circular. Agents wanted. Address
FLINT CABINET CREAMERY CO.,
12-13t FLINT, MICH.



THE Fairlamb System OF Gathering Cream.

Send for Catalogue to

Davis & Rankin,

SUCCESSORS TO

Davis & Fairlamb,

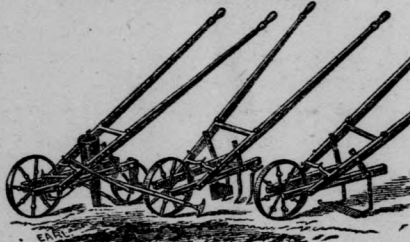
DEALERS IN

Creamery Supplies.

24 to 28 Milwaukee Av
Chicago, Ill.

MOSHER'S

Hand Seed Drill, Hand Wheel Harrow and Wheel Hoe Combined.



This drill is for the garden or the field. It plants in hills or sows in drills. Invented and made only by E. MOSHER, HOLLY, MICH. Circulars free. f56ow8m

100 Chromo Cards, name on, and 2 sheets Scrap Pictures, 20c. J. B. HUSTED, Nassau, N. Y. m26ow2td

ONE CENT

Invested in a postal card and addressed as below

WILL

give to the writer full information as to the best lands in the United States now for sale; how he can

BUY

them on the lowest and best terms, also the full text of the U. S. land laws and how to secure

320 ACRES

of Government Lands in Northwestern Minnesota and Northeastern Dakota.

ADDRESS:

JAMES B. POWER,

Land and Emigration Commissioner,

St. Paul, Minn.

PRICE REDUCED



This cut represents a scale that will weigh from half an ounce to 240 lbs., made by the Chicago Scale Co., and warranted true. We will send one of these scales and the FARMER for one year to any ad-

dress for \$5.00, cash with order

JOHNSTONE & GIBBONS, Publishers.



Pat Channel Can Creamery

Used in Dairies now all over the U. S. Makes more Butter than any other process. Our Testimonials in circulars are vouchers. We furnish Churns, Butter Workers, etc. First order at wholesale where we have no agents—Agents wanted. Send for Circulars, WM. E. LINCOLN CO., Warren, Mass. j29ow13t



YOUR NAME printed on ALL NEW designs of Gold Floral, Remembrances, Sentiment, Hand Floral, etc., with Love, Friendship, and Holiday Motives, 10c.

12 NEW "CONCEALED NAME" Cards (name concealed with hand holding flowers with mottoes) 20c. 7 pks., and this Ring for \$1. Agents' sample book and full outfit, 25c. Over 200 new Cards added this season. Blank Cards at wholesale prices. NORTHERN CARD CO., Northford, Conn.

LOOK! 40 BEAUTIFUL, FULL, EXTRA large Satin Finish, Chromo Cards, Moss Rose, Birds, Mottoes, &c.; or 25 Large Imported paneled Chromo Cards, name on 10c. Ten packs and this elegant Gold plated Neck Chain and Charm, \$1. Large Illustrated Premium List with each order. BRADFORD PRINTING CO., North Brattleford, Conn. f19ow13t



BY MAIL OR EXPRESS. U. S. PATENT. Examined before paying any money and if not satisfactory, returned at our expense. We manufacture all our watches and save you 30 per cent. Catalogue of 250 styles free. EVERY WATCH WARRANTED. ADDRESS: STANDARD AMERICAN WATCH CO., PITTSBURGH, PA.



50 NEW Style Chromo Cards with your name in fancy type, 10c. 11 packs and this Elegant Locket (suitable for lady or gent.) \$1. 5 packs and beautiful imported silk handkerchief, 50c. Illustrated list and sample book for agts. 25c. NEPTUNE CARD CO., New Haven, Ct.

A PRIZE

Send six cents for postage, and receive free a costly box of goods which will help all to more money right away that anything else in this world. Fortunes await the workers absolutely sure. At once address TRAU & Co, Augusta, Maine

40 (1884) Chromo Cards, no 2 alike, with name 10c 13 pks. \$1. GEO. I. REED & CO., Nassau NY

Why Does Flour Spoil?

Balland discusses the changes of flour in a paper contributed to *Comptes Rendus*. He says that grain contains a germ which seems to be situated near the germ. This ferment is insoluble, and has the properties of an organized ferment. It is able to endure a temperature of 212 degrees Fahr. when dry, but is destroyed by boiling water. Both warmth and moisture are absolutely essential to its development and growth; a damp heat of 77 degs. Fahr. is the most favorable. It acts upon the gluten, liquefying it.

In a properly constructed mill the greater portion of the ferment remains in the bran, and the better the flour is bolted the less of the ferment it will contain. If the mill grinds too hard or runs too fast more of it passes into the flour, hence the changes noticed in what is called flour that has heated.

The acid noticed in old flour is not the cause of the gluten decreasing, but the result of it.

Investigations upon gluten have not yet cleared up its mysteries. It seems to contain variable quantities of water, and there are certain substances, like common salt, which prevent its balling together; while others, like dilute acetic acid, directly favor it.

The gluten in flour heated to steam heat retains its properties. The action of this ferment is retarded, but not prevented, by lack of water; as soon as the water and heat are applied, it recovers its original properties.

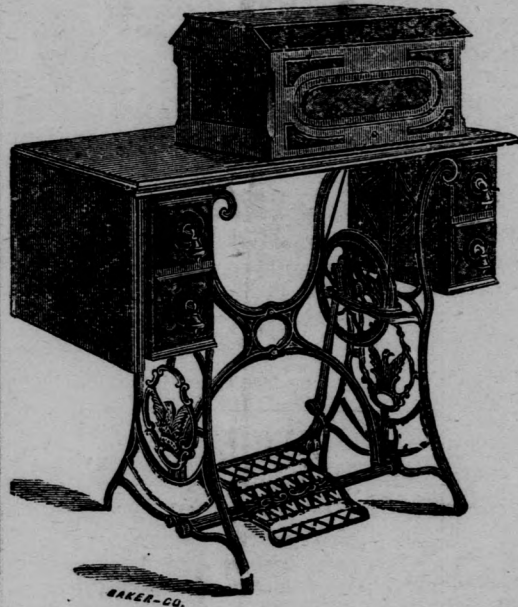
The following conditions must be observed in making flour to have it keep well: It must be sound flour, from hard dry grain, which must be well hulled in properly constructed mills and thoroughly bolted. It must be kept in a place that is completely protected from heat and moisture. The French War Department use air-tight metallic boxes for keeping flour in fortresses. Only flour from dry grain and the first grinding is used.

While engaged in this investigation the author has satisfied himself that the French military use the finest flour, to which, however, is added 12 to 18 per cent from the second grinding, which corresponds to the legal requirements. This latter is a source of change, and yet we cannot hardly avoid making use of the second milling, for it is in the second grinding that the very nutritious portion of the grain is separated from the bran. But we can provide against this change by storing the two different qualities separately, instead of mixing them. The fine flour alone keeps well, and the other, which does not keep so well, is always used fresh, and the two mixed when used.

The thousands who suffered with Rheumatism and Neuralgia had a hard time of it till the discovery of *ATHLOPHOROS*. Now they needn't suffer if they don't want to. S. R. Dennen, D. D., Third Congregational Church, New Haven, writes thus; "Have long been a victim of Rheumatism. During a recent severe attack I commenced to take *ATHLOPHOROS* on Friday. Sunday I was in my pulpit. Monday I went to Boston well, and have remained so. You have indeed found a specific."

THE IMPROVED SINGER SEWING MACHINE!

The "Michigan Farmer" One Year and a Machine For Only \$18.00!



We have made arrangements to have manufactured for us a large number of one of the best Sewing Machines ever in use, which we shall sell at about one-third usual prices. Each machine will be nicely finished with a Box Cover, a Drop Leaf Table, and Four Drawers, and will contain a full set of the latest improved attachments. This illustration is an exact representation of the Machine we send out.

The cut below represents the "Head" or machine part of the Sewing Machine. All parts are made to gauge exactly, and are constructed of the very finest and best material. It is strong, light, simple and durable. Does to perfection all kinds of sewing and ornamental work that can be done on any machine.

Each machine is thoroughly well made and fitted with the utmost nicety and exactness, and no machine is permitted by the inspectors to go out of the

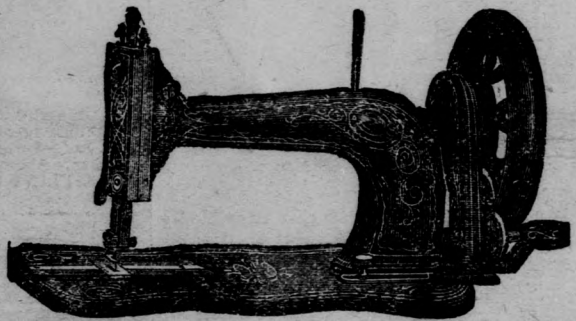
shop until it has been fully tested and proven to do perfect work, and run light and with as little noise as possible. This machine has a very important improvement in a *Loose Balance Wheel*, so constructed as to permit winding bobbins without removing the work from the machine.

The **LOOSE BALANCE WHEEL** is actuated by a solid bolt passing through a collar securely pinned to the shaft outside of the balance wheel, which bolt is firmly held to position by a strong spiral spring. When a bobbin is to be wound, the bolt is pulled out far enough to release the balance wheel and turned slightly to the right or left, where it is held by a stop-pin until the bobbin is filled. Where the machine is liable to be meddled with by children, the bolt can be left out of the wheel when not in use, so that it can not be operated by the treadle.

The Thread Eyelet and the Needle Clamp are made **SELF-THREADING**, which is a great convenience to the operator.

THE **BALANCE WHEEL** is handsomely finished and nickel plated.

The **IMPROVED TENSION** and **THREAD LIBERATOR** combined adds greatly to the value of this machine.



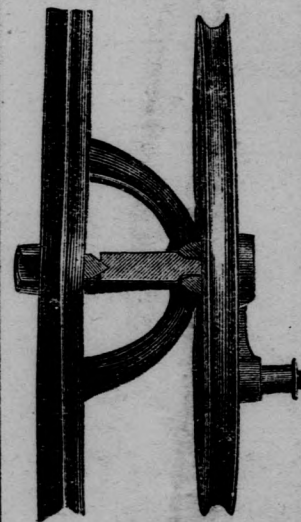
ALL THE STANDS HAVE
The New Driving Wheel.

This Driving Wheel is the invention of John D. Lawless, secured by patent, dated Feb. 7, 1882, and is claimed to be the best device yet invented, being the simplest, easiest running, and most convenient of the many that have been tried. It can be easily adjusted and all wear taken up by turning the cone-pointed screw. It is the only device operating on a center that does not interfere with other patents. Dealers who wish to sell these machines will appreciate this fact.

The Stands have rollers in legs and the Band Wheels are hung upon self-oiling adjustable journals. Each stand is run up by steam power after it is set up until it runs very light and smoothly.

We have selected this style and finish of machine as being the most desirable for family use.

We furnish the Machine complete as shown in above cut, and include the following attachments, &c. One Johnson's Foot Ruffler, one set Hemmers one Tucker, one Foot Hemmer or Friller, one package Needles, six Bobbins, Screw Driver, Can of Oil, Extra Check Spring, extra Throat Plate, Gauge Screw, Wrench, Instructions



Each Machine is Guaranteed as represented and to give satisfaction, or it may be returned and money refunded.

Address all orders to

JOHNSTONE & GIBBONS, Publishers **MICHIGAN FARMER**,
44 Larned St., West, Detroit, Mich.

The Poultry Yard.

Raising Chickens Hatched in Incubators.

The *Farmers' Magazine* says: "More than nine out of every ten persons who use incubators assert that hatching the chickens is easier than raising them. This is true, for failures will always occur unless the warm air surrounding the chicks is perfectly fresh and pure. One of the greatest difficulties is to impress on operators the importance of dividing the chicks into small lots, not exceeding twenty, and fewer if possible. Have no corners in a brooder. A cheese box is better than the best square brooder. A round box prevents crowding, as the chicks can move out of each other's way more freely. In regard to the manner of affording heat it has been recommended that the heat come upon the top of the chicks and never from below, but when the heat comes from the top by radiation it is well enough, and better than from below, but such heat becomes what we sometimes term dead, that is, it comes in, there remains, gets vitiated and the little coop is soon contaminated, and the chicks gradually die off one by one without any apparent cause, although the attendant may have done all in his power to care for them and see that they are comfortable. In order to have them thrive they should receive the heat not by merely being under something that is warmed, but by drawing the pure air from the outside of the coop, heating it, and then allowing the warm air to come into the coop, directly over the chicks, in the same way that the heat is drawn into a room by a drum over a stove, or from a heater range. There are dozens of ways for doing this. By using a smaller stove with a sheet iron drum over it, and if a smaller pipe leading from the drum to the coop is arranged, as much heat as may be required can be secured, for a temperature of 90 deg. is all that is necessary. A good plan is to use two tin plates rather deep, one a little smaller than the other, solder them together tightly, with the smaller one on top. On one end of the two soldered plates, which are thus fastened together, (the bottom of both being outwards,) punch two or three small holes, which will admit the air into the hollow of the two plates. On the opposite rim of the plates insert one end of a piece of rubber tube, and put the other end of the rubber tube into the top of the brooder. Now set these two inverted plates on a small boiler of water, over a coal oil one burner stove. The stove flame will be kept, after a day's practice, exactly high enough. Here the cold air comes into the hollow of the inverted plates, gets warmed and passes out on the opposite side of the plates, through the rubber tubing, into the top of a cheese box, or anything else that is used as a brooder. If preferred, a piece of rubber tubing may be attached to both sides, the piece on that side where the air comes in being ex-

tended to the outside of the house in order to get the freshest air to be had. A caution, however, must be given. Heat rises, and hence it is necessary to have the place where the heat goes out higher than the opening where it comes in, for otherwise the cold air will be drawn from the coop and the heat go out the other way.

Farm and Garden says: "The kind of fowls from which the eggs are to be procured must also be made a matter of attention. Vigor of the parents means vigor in the offspring, and the better the stock the stronger the chicks and the more easily will they be raised. The majority of failures arise from improper mating of fowls. There is a general complaint that the eggs from pullets do not hatch well, but that depends upon circumstances. If young pullets are yarded with very young cockerels there will be danger of failure, but the breeder who has nothing but pullets can overcome the difficulty by substituting cocks of the previous year's hatch. Old hens may be placed in yards with cockerels, but care should be exercised in selecting only cocks and cockerels that are strong, active, and such as were hatched early. Discard all delicate or immature birds, and select the eggs that are of medium size, perfect in shape, smooth, and above all other considerations, see that they are fresh.

NEVER place the perches in the hen-house one above another, or one higher than another. Fowls usually keep going up until they reach the highest perch. If there should not be room enough for all, the strong will crowd the the weak ones off. Perches should not be more than three feet high. Heavy chickens often hurt themselves jumping from high perches. Round smooth poles with legs to them make good perches, and are easily removed to clean.

THE habit of eating eggs is most commonly learned early in the season, and generally from having frozen eggs in the nest, which the fowls learn to peck at. It is good economy to use porcelain eggs, and unless the henhouse is well protected, gather eggs twice a day in cold weather. If any fowl is caught eating eggs, its head should come off at once, as others will soon learn the habit.

FANNY FIELD, in the *Ohio Farmer*, recommends fumigation with carbolic acid, as a cure for gapes, or next best, the use of sulphur. The chickens are to be put in the upper half of a box or barrel, with slats for them to stand on, and burn the acid or sulphur in the lower half, taking care not to suffocate the patients. Sometimes a pill of camphor the size of a pea will effect a cure.

"Every testimonial we publish of Adamson's Botanic Cough Balsam is genuine. We hereby offer a reward of five thousand dollars for evidence proving otherwise in a single case."

F. W. KINSMAN & Co.

FOR SALE.

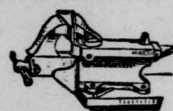
Van Gleson Bros., Clinton, Lenawee Co., Mich.
breeders of
Pure-Bred White Leghorns,
settings of 13 eggs for sale at \$1.25. m4-8

WYANDOTTES.

A record hard to beat! Twenty hens averaging six pounds each laid during January and February three hundred and sixty-four eggs, and during March four hundred and eighty six. Eggs for sale, two dollars for fifteen. Address
C. C. NELSON, P. M.,
Cassopolis, Cass Co., Mich.
a8-4t

Cut this out **FAY'S CELEBRATED WATER-PROOF MANILLA ROOFING**
Resembles fine leather; for Roofs, Outside Walls, and Inside in place of plaster. Very strong and durable. Catalogue with testimonials and samples FREE. Established 1866.
W. H. FAY & CO., Camden, N. J.

HELP WANTED. 1 Agent wanted in every place to sell our new goods. Big Pay. 40 samples only 10c. None free. Cut this out. Acme Novelty Co., Clintonville, Conn.
a8-8t



Anvil, Vise, Cut off Tool for Farm and Home use. 3 sizes, \$4.50, \$6.50, \$8.50. Sold by hardware dealers. To introduce, one free to first person who gets up club of four. Agents wanted. Write for circular.
CHENEY ANVIL & VISE CO.
DETROIT, MICH.

VIRGINIA Farms for Sale, Catalogue free. Maps of Va. 20 cts. H. L. Staples & Co. Richmond, Va.

DETROIT, MACKINAW & MARQUETTE RAILROAD.

January 3d, 1884.

Pioneer East and West Line through the Upper Peninsula of Michigan.

EAST.		STATIONS.		WEST.	
Exp.	Accom'n.			Exp.	Accom'n.
P. M.	A. M.			P. M.	A. M.
9 00	8 30	L. Marquette	A 5 50	7 00	
10 12	9 42 Onota	4 33	5 45	
10 37	10 35 Au Train	4 00	5 13	
11 22	11 25 Munising	3 18	4 33	
1 15	1 15 Seney	1 35	2 38	
1 55	2 16 McMillan	12 34	1 55	
2 30	2 40 Dollarville	12 10	1 28	
2 25	2 50 Newberry	1 15	1 23	
5 45	6 15	A. St. Ignace	8 50	10 00	
P. M.	A. M.	Via M. C. R. R.	P. M.	P. M.	
5 00	6 35 Bay City	10 05	1 40	
7 47	9 22 Lapeer Junction	7 43	11 16	
10 20	10 25 Port Huron	4 25	7 55	
5 38	8 18 Saginaw City	8 50	11 45	
8 13	10 45 Lansing	5 55	9 10	
9 35	12 05 Jackson	4 35	7 50	
10 15	9 50 Detroit	8 45	9 10	
P. M.	A. M.	Via G. R. & I. R. R.	P. M.	A. M.	
4 25	6 10 Grand Rapids	11 00	10 20	
2 54	4 43 Howard City	12 40	11 50	
11 20	1 00 Fort Wayne	3 15	3 10	
6 10	8 05 Lansing	9 40	8 45	
9 25	11 15 Detroit	6 35	5 45	
		Via D. L. & N. R. R.			
	3 35 Detroit	9 20		
	P. M.	Via F. & P. M. R. R.	P. M.		
	3 45 Detroit	12 10		

Connections are made at St. Ignace with: The Michigan Central Railroad for Detroit and all points in Michigan and in the east, south and southeast. Trains leave Mackinaw City 8 50 a. m. and 9 50 p. m. The Grand Rapids & Indiana R. R. for Grand Rapids, Fort Wayne and the South and East.

Connections made at Marquette with the Marquette, Houghton & Ontonagon Railroad for the Iron and Copper Districts, and with boat lines for Duluth and the Northwest.

Trains daily except Sunday.
Trains run by Central Standard Time.
D. McCOOL, Gen'l Supt., Marquette, Mich.
FRANK MILLIGAN, Gen'l Frt. & Pass. Agt., Marquette, Mich.

WABASH, ST. LOUIS & PACIFIC R. R.

Depot foot of Twelfth Street. Trains run on Central Standard time.

	Leave.	Arrive.
Chicago & Indna's. Exp.	*9.38 am	*6.48 pm
Ind. and St. Louis Exp.	*3.48 pm	*12.23 pm
Chicago Express	*10.08 pm	*6.28 am

Trains leave Fourth Street depot, via Toledo, at *8.45 am; *3.35 pm; *9.35 pm.

Trains arrive at Fourth St. Depot from Toledo at *7.50 pm; *12.30 pm and *1.00 am.

* Daily. * Except Sunday. + Except Saturday Pullman sleeper through to Indianapolis and Louisville.

City Ticket Office 167 Jefferson Avenue.
A. F. WOLFSCHLAGER, City Ticket Agt
FRANK E. SNOW, General Agent.

Apiarian.

Spring Work in the Apiary.

Allen Pringle, in the *Bee Journal*, says: "Now, the very first thing to be done with the bees after they are set out in the spring, is to make them warm by closing all ventilating and other holes except a very small entrance; putting warm quilts on top; and taking such other measures as may be necessary to prevent the undue escape of heat from the hive, always bearing in mind that our protection does not create heat at all, but simply confines the animal heat which is generated by the bees. In the warm days when the sun is strong, there is, of course, external heat; but in cold windy days, and especially when the atmosphere is humid, the escape of the animal heat from the hive, unless it be well protected, is very rapid and very injurious to the bees. Every avenue and crevice ought, therefore, to be tightly closed except a very small entrance. In the spring remember we want no 'upward ventilation,' as that matter will, in the open air, take care of itself—we want heat, or rather the bees and brood need it."

"Having thus duly attended to this first spring requisite, the next thing to do, the first sufficiently warm day, is to overhaul every colony and clean out dead bees, etc. Also take away all superfluous combs, crowd the bees up into as small a space as necessary by means of division boards. If the colony is weak, two or three of the best frames are sufficient to leave with it; and sometimes even one frame is enough at first for very weak ones. I have very little faith in uniting weak colonies in the spring, especially at this early season. I never unite in the spring except, perhaps, to get rid of a poor queen. My experience is decidedly against the practice, that is, when the weak colonies are properly handled. Having crowded the weak colonies up into small, warm quarters upon one, two or three frames, the stronger ones and strong ones may, of course, be given more room and frames, from three to a dozen, depending upon their strength and condition."

"During this overhaul of the hives, note should be made of two or three important matters, and careful record made of them, so that the hives need not be opened any oftener during the cold spring weather than is absolutely necessary; for I regard frequent spring openings of the hives as a very bad practice. Besides the danger of chilling the young brood, there is another serious objection to this practice. At such a season, especially in bad weather, it not infrequently happens that the disturbance caused by overhauling a hive, causes the bees to 'ball' and kill their queen. I have known such instances. In the honey season, when the bees are gathering freely, you can knock them about almost with impunity with no bad results; but at all other times they ought to be handled with the utmost care. The one necessary spring overhaul should, therefore, be done with great care, but with dispatch, so as not to expose them

too long; though the first opening in the spring seems never to disturb the bees as much as subsequent openings.

"The two or three matters to be noted and recorded at this time are: First, is the queen all right? Second, how many bees? Third, how much honey is left in the hive? Fourth, is there any old pollen? And finally is there any young brood, or has the queen commenced to lay? These points can be all noted in your apiarian register, or simply upon a piece of paper left under the cover of each hive. You can then tell at any time, without opening the hive, what its condition was at the time of examination."

Test for Purity of Beeswax.

We have just hit upon a very easy plan for testing the purity of wax, and will give it to you: Dilute water and alcohol. Then take a small piece of wax which you know to be pure (you or any bee-keeper can easily find such), put it in the vial and add alcohol slowly until your mixture is of the same specific weight as the wax. Then the wax will go to the bottom very slowly. Your testing apparatus is now ready. If you have wax with tallow or paraffine and put it in the mixture, it will remain at the top, its specific gravity being less than that of the mixture. If it contains resin, on the other hand, it will go to the bottom quickly, being heavier than the mixture.

In testing, you should take care that the sample contains no air, as this would change its specific weight. In testing foundation, therefore, the sample should be thoroughly melted before testing, so as to exclude all air from the inside of the sample.

This test is cheap and conclusive. There may be a small difference from one sample of wax to another, but it is not so as to exclude the clear discovery of paraffine or tallow, which are the worst enemies we have, for purity of wax. We have tested one or two samples which we suspected, and they floated in a manner that proved their impure origin clearly.

As this may be of use to bee-keepers at large, we authorize you to publish the above entirely in the columns of the *Bee Journal*, and will be glad if it can be of service in preventing the sale of adulterated wax.—*American Bee Journal*.

PHILADELPHIA capital has lately established a "goose farm" at Walloy's Neck, Accomac county, Va. About two acres of land, inclosed by a firmly built plank fence, contains nineteen hundred white geese. The nests are laid off in sections, with avenues running through, parallel with each other. Eight bushels of shelled corn are given as food daily—about a gill to each goose.

Hall's Vegetable Sicilian Hair Renewer is a certain remedy for removing dandruff, making the scalp white and clean, and restoring gray hair to its youthful color. It imparts a fine gloss and freshness to the hair, and is highly recommended by physicians, clergymen and scientists as a preparation accomplishing wonderful results.

Michigan Central R. R.

Depot foot of Fourth street. Ticket offices, 154 Jefferson ave., and Depot. All trains arrive and depart on Central Standard time, which is 28 minutes slower than Detroit time.

Chicago Trains	Leave, going west	Arrive, from west
New York Limited Ex.	\$11.59 a m
Mail, via Main & Air line	*6.55 a m	*6.10 p m
Day Express	*9.30 a m	*6.25 p m
Kal. & Three Rivers Ac	*4.00 p m	*11.45 a m
Jackson Express	*5.50 p m	*9.55 a m
Evening Express	*7.55 p m	*8.25 a m
Pacific Express	*9.15 p m	*5.55 a m

GRAND RAPIDS TRAINS.	Leave, going east	Arrive, from east
Fast Express	\$11.59 p m
Day Express	*9.30 a m	*6.25 p m
Grand Rapids Express	*4.00 p m	*11.45 a m
Night Express	*9.15 p m	*8.25 a m

SAGINAW AND BAY CITY TRAINS.	Leave, going east	Arrive, from east
Bay City & Sag. Exp.	*4.55 p m	*9.50 p m
Marquette & Mackinaw	*8.45 a m	*11.20 p m
Night Express	*10.55 p m	*5.15 a m

TOLEDO TRAINS.	Leave, going east	Arrive, from east
Cincinnati Express	*8.20 a m	*7.25 p m
St. L. Cin. Cleve. and Col	*3.10 p m	*11.50 a m
Cincinnati Express	*6.50 p m	*8.35 a m
Toledo Express	*9.30 p m	*12.05 a m

Canada Division.	Leave, going east	Arrive, from east
Buffalo and Toronto Trains.		
Atlantic Express	*6.15 a m	*8.50 p m
Accom't'n from Windsor	*7.15 a m	*8.50 p m
Fast Day Express	*11.59 a m	*3.00 p m
New York & Boston Ex	*7.30 p m
Limited Express	*12.15 a m	*8.10 a m

*Daily. *Except Sundays. †Except Saturdays.
CHAS. A. WARREN, City P. & T. Agt. O. W. RUGGLES, Gen'l P. & T. Agt.,
Mar. 2, 1883. Detroit, Mich. Chicago, Ill.

FLINT & PERE MARQUETTE RAILWAY.

Depot Foot of Third Street. Ticket office 154 Jefferson Avenue and in Depot.

Trains run on Central Standard Time.

	Arrive.	Depart.
Bay City & Saginaw Mail	*10:50 a m	*8:40 a m
Bay City & Ludington Exp	*3:45 p m	*12:10 p m
Bay City & Saginaw Exp	*5:55 p m	*5:00 p m
Bay City & Ludington Exp	*1:05 a m	*11:30 p m

Sleeping Car on Night and Parlor Car on Day Trains.

*Daily except Sundays †Daily.
C. A. WARREN, P. & T. Agt

LAKE SHORE & MICHIGAN SOUTHERN RAILWAY.

Trains run on Central Standard Time.

Cincinnati, Colum's and Cleve. Express.....	Leave.	Arrive.
Chicago Express.....	7 12 am	1 02 pm
Adrian, Toledo, Cleveland & Buffalo Express	8 52 am	6 42 pm
Fayette, Chicago & Cincinnati Express.....	3 10 pm	7 25 pm
	6 12 pm	10 22 am

The 7 25 p m train will arrive, and the 3 10 p m train depart from the Fourth street depot. Other trains will arrive and depart from the Brush street depot. Daily except Sunday.

Up-town ticket office No. 154 Jefferson Avenue

DETROIT, GRAND HAVEN & MILWAUKEE RAILROAD.

Depot Foot of Brush Street. Trains run by Central Standard Time, which is 28 minutes slower Detroit time. In effect December 30th, 1883.

	Depart.	Arrive.
*Morning Express	6:50 a m	11:45 a m
*Through Mail	10:30 a m	4:50 p m
*Grand Rapids Express	4:30 a m	9:50 p m
*Holly and Saginaw Ex.	8:35 p m	8:00 a m
*Night Express	10:30 p m	5:25 a m

*Daily, Sundays excepted. †Daily. ‡Daily, Saturdays excepted.
Through Mail has Parlor Car to Grand Haven. Chicago Express at 8:30 a m has through coaches and Pullman Parlor Day Car to Chicago.

Chicago and Owosso Express at 8:35 p m has through coaches and Pullman Palace Sleepers to Chicago.

Night Express has Wagner Sleeper from Detroit to Grand Rapids.

Sleeping Car berths can be secured at G. T. R'y Ticket Office, 156 Jefferson Ave., and at Depot.
T. TANDY, Gen'l Pass. Agt., Detroit.

HOMES IN TEXAS & ARKANSAS

Low prices. Long credit. Rich agricultural and grazing lands, producing wheat, rye, oats, corn, cotton, grasses and all the choice fruits, near schools, churches and railroads. Cheap land excursions every month. For maps of Texas, Arkansas, Missouri and Kansas, with all information address J. B. FRAWLEY, Pass. and Land Agent Missouri Pacific Ry. Co., 109 Clark Street, Chicago Illinois.
Jl-1y