

## FOR THE HOME

Recipes for the Kitchen, Hygiene and Other Notes for the Housekeeper.

### DOMESTIC RECIPES.

**Delicious Corn Bread.**—One large cup of cornmeal and one small cup of flour; a half cup of sugar; two eggs, two teaspoonfuls of baking powder, three teaspoonfuls of butter, one teaspoonful of salt, milk to make thin batter. Mix like cake and bake in a biscuit tin. This recipe is sixty years old and is commended by Harper's Bazar.

**Potatoes a la Delmonico.**—Hash four medium sized potatoes; put in saucepan, add a half tablespoonful of butter, half cup of cream, a little salt and pepper; stir carefully for five minutes. Turn into a baking dish, sprinkle over ten tablespoonfuls grated cheese and two tablespoonfuls of bread crumbs. Put on bits of butter and leave twenty minutes in a hot oven.

**Spanish stew.**—Cut in small pieces any cold meats that may be at hand. Place in the frying pan with one tablespoon butter, one small onion sliced, a half-teaspoon of prepared horseradish and a few pieces of red pepper. Fry till the butter is well browned, then add two cups of hot water and one tablespoon tomato catsup. Thicken with one tablespoon flour and cook till the flour taste disappears. Pour into a small, deep platter, sprinkle a few minced pickles over it and send piping hot to the table.

**Veal Galatine.**—Trim all the fat from a large veal steak. Make a force meat of a cup of minced ham, a half cup of bread crumbs, a dozen stoned and minced olives, salt and pepper. Moisten this mixture with enough milk to make a thick paste. Lay steak upon board, spread with the force meat, roll up and sew this roll tightly in a piece of muslin. Put into a pot with enough water or stock to nearly cover and simmer three hours. Let meat cool in the liquor, then remove cloth and set in a cool place till wanted. Serve with aspic jelly.

**Potato Croquettes.**—Two cups mashed potatoes, two tablespoonfuls melted butter, two well-beaten eggs, one-half cup milk, one-half teaspoon salt. Mix well together and mold in oblongs; dent on the tops crosswise with a knife blade. Bake on a greased baking sheet about one-half hour till nicely browned. Have the cream sauce ready; pour into a platter and when the croquettes are baked remove them to the platter, placing them on the cream sauce as artistically as possible. Serve at once.

**Little Raisin Cakes.**—One-half cup butter creamed, one cup sugar, one-half cup of milk, one egg well-beaten, three-fourths cup chopped raisins, one and one-half cups flour. Beat the batter vigorously, then bake in patty pans and serve warm.

**Baked Parsnips.**—Boil the parsnips till tender, but not broken. Drain the water and place them in a baking pan; pour over them one-half cup of hot water, add a tablespoonful of butter and sprinkle with salt and pepper. Place in the oven and baste occasionally till nicely browned.

**Cheese Salad.**—Boil three eggs hard put into cold water, then remove shells, cut crosswise and remove yolks. Mash the yolks fine and rub with them one cup finely grated cheese, season, add dressing and mix well. Heap this roughly upon a bed of lettuce, and garnish with the whites cut in rings and a few slivers of celery. Serve with hot crackers.

**Peach Pudding.**—One quart well-sweetened peaches, one-half cup butter, one-half cup sugar, one-half cup milk, one egg, one-fourth teaspoonful salt, one teaspoon baking powder sifted with the flour, two cups flour. Put the peaches in the bottom of the baking pan. Make a batter with the other ingredients, and when smooth spread over the peaches. Bake in a very slow oven for one hour. Serve with whipped cream.

### ASPARAGUS WAYS.

**Cream of asparagus soup.**—Cut the tender joints off 3 bunches of asparagus, and break the tough portion of the stalks into small pieces. Cook the stalks (not the joints) in a little boiling water until perfectly tender. Drain, rub the pulp through a colander, add 3 pts scalding hot milk. The tips should be soaked until tender (about 15 minutes) in slightly salted boiling water, and then added to the asparagus pulp and milk. Let it all boil up, season to taste, thicken with two tablespoonfuls butter, and serve very hot with croutons.

**Asparagus in Cases.**—Cut off enough tender asparagus heads in two-inch lengths to make one pint. Cook in a little boiling water until tender, drain, add ½ cup cream sauce, season to taste, and fill into hot baking powder biscuit, which have been prepared by cutting off the tops and scooping out the inside.

**Asparagus with Cheese.**—Cut tender asparagus stalks into inch lengths, and cook in slightly salted boiling water. When done, drain, and place in a well buttered baking dish. Dot with little bits of butter, sprinkle over 1 cup grated cheese, a little minced onion, and some seasoning. Let brown in a moderate oven, and serve very hot. If no outside silver baking dish is at hand serve in the

one in which it was cooked, with a white napkin pinned neatly around it.

**Asparagus on Toast.**—Wash the asparagus, tie in a bundle again, and cook with the tough white ends of the stalks down in slightly salted boiling water until tender. Drain, untie, and spread on very thin slices of nicely browned toast with a cream sauce poured over the asparagus.

**Asparagus Croquettes.**—Mash 1 cup cooked asparagus tips, add ½ cup fine bread crumbs, 1 cup diced chicken or veal (cooked) and season to taste. Mix well and moisten just sufficiently to form into croquettes with cream sauce. Turn into a shallow dish and let get cold. Then make into croquettes, roll in slightly beaten egg, then in bread crumbs, and fry in hot oil or fat. Drain on brown paper, and serve hot.

### WHERE MOTHS ORIGINATE.

The distracted housekeeper wages war against the little, white-winged moths that will fly around so industriously in the spring, usually near her most expensive carpets, draperies and furs. She wonders where they can come from in such armies, and she spends a great deal of time and strength in scattering borax, insect powder and naphtha about her carpets, and uses every available newspaper and countless mothballs in stowing away her winter furs, John's best overcoat and numerous other garments that these little pests like to feed upon.

Now, we are quite sure if this same vigilant housekeeper were some day to go on a hunting expedition from attic to cellar, she would be more than likely to run across an old blanket or piece of fur which contained larvae enough to stock a whole neighborhood with these pests. Perhaps a skein of soft white wool might be pulled out of some corner not often peered into, which would literally drop to pieces when she touched it, so industriously had it been preyed upon by these busy workers.

If the search should be very thorough, and everything thus infested should be burned, she would be apt to find the next year when she looked her labor had not been in vain. And if she should continue to destroy all useless woolen garments that prove such prolific breeding-places, she would in time completely rid herself of the troublesome carpet moth.

### HINTS TO HOUSEKEEPERS.

When flat-irons do not heat well turn a large dishpan over them.

It is said that if the feet are well soaked in warm water at night and then the corns rubbed with castor oil there troublesome excrescences will disappear.

A housekeeper says that scorched lard is not necessarily spoiled. She advises: Put the lard in a kettle and add an equal quantity of water. Let it come to a boil, then cool. The scorched part will settle to the bottom in the water, and the lard will be in a cake on top which can be lifted off. Sausage and fried meat fat can be purified and whitened in the same way.

Those who do not like boiled cabbage or want a new way of serving it, may try this way: Pull off the outer leaves until you come to those that are crisp and white. Pull them off and serve them with a mayonnaise as you would lettuce.

To cook bacon properly cut it very thin, lay the slices on the broiler, rest this on a dripping pan and put in a hot oven. Turn once. You avoid all smoke and smudge, and your bacon is pink, crisp and delicious and easily digested. Bacon is the best possible meat for breakfast.

Fresh orange peel thrown into water before it is to be used imparts a pleasant fragrance and also softens it.

## STORY OF MATOPPO HILLS

### DEED OF CECIL RHODES AT PLACE OF PEACE.

Mines Show Effects of Smoke From Phoenician Gold-Seekers Torches.

One can easily appreciate the circumstances which induced the dead Colossus to select for his resting place the solemn, peaceful grandeur of the Matoppo Hills. For it was there that the most tragic episodes of his life were enacted, and it was there also that in the dark days of the Matabele rebellion he saw men willingly sacrifice themselves in the cause of Empire.

But of the many brave deeds performed by the men who took part in what has been described as "the race for the V.C." near the place where he was buried, none surpassed the act of heroism by which Mr. Rhodes brought the war to an end. Unarmed, he rode into the heart of the enemy's encampment, called a great indaba, or conference of the chiefs, spoke to them as a father might to his rebellious children, and did not leave until he had induced them to proclaim peace. The rock upon which Mr. Rhodes sat at this historic assembly is now a tranquil spot, which he always loved, and is the place of his sepulchre—a tomb more enduring than the Pyramids.

The Matoppo Hills stretch in a northeasterly direction from Buluwayo for a distance of a hundred miles, their greatest breadth being forty-five miles. The place of burial is situated about thirty miles from

### "THE WORLD'S VIEW."

Near by is a part of the hills which bears the important title of "The World's View." The prospect from any chosen summit makes a deep impression on the spectator. It is impressive without being picturesque. As far as the eye can see there is spread out before him a panorama of treeless mountains of varied shapes, mostly of abrupt outline, suggestive of a turbulent sea stilled by an omnipotent hand. The base of the hills is fringed with trees, and here and there is a clump of thick bush. In places great gorges draw black lines between the mountains, which, moreover, are punctured with giant caves, where the Matabele took refuge during the rebellion, and could have held out for an indefinite period had not the genius and daring of Mr. Rhodes put an end to the outbreak.

The predominant note is massiveness and stability, for the hills are of granite; but the hardness is toned down by the green of the lower foliage and the soft, velvety azure of the sky above. It was the poet in Cecil Rhodes which impelled him to this choice.

In places the traveller comes upon groups of ruins which in this out-of-the-world region strangely stir the imagination.

It is difficult to realize that these habitations were occupied by gold seekers so long ago as 1000 B.C. When one thinks of Rhodesia it is invariably of the great possibilities which the future holds for the country. But what of Rhodesia's past? Three thousand years ago men as gold-hungry as the "greenest" prospector of to-day scoured the Matoppo and the surrounding country for the precious metal. These crumbling ruins once contained the furnaces for the retorting and smelting of the gold. In many quarters huge excavations are found where the ancients dug far down into the bowels of the earth in search of the metal. Several of these mines are still the largest on the earth's surface. The galleries are caked with layers of soot from the torches of the workers. One historian estimates that the ancient miners discovered millions of pounds' worth of gold in Rhodesia.

### PHOENICIAN SETTLERS.

These early emigrants are believed to have been Phoenicians, who, as the Old Testament shows, were a great colonizing people. Several writers have lately arisen to proclaim Rhodesia as the veritable land of Ophir, "a land teeming with gold and precious stones." Hitherto, India has been regarded as the Ophir of the ancients, but savants now claim that in the light of recent discoveries India must renounce that distinction in favor of Rhodesia.

One writer goes so far as to assert that Job was a Rhodesian, basing his enquiries on the words in the Book of Job:—"Surely there is a vein for the silver, and a place for the gold where they find it." The historian attempts to identify the "place" as Zimbabwe, where ancient ruins abound. The land now known as Rhodesia was, he asserts, in Job's days one of the few civilized countries in the world. For centuries afterward it was overrun by savages, and the man who is to rest in the land that bears his name did more than any other to reclaim it to civilization.

Buluwayo, where the coffin will rest for some time, was until the year 1893 the royal kraal of King Lobengula. It is now a thriving town, reminiscent at each step of the man to whom it owes existence. Rhodes Street is the principal thoroughfare. Government House, with a tree-lined avenue two miles long, was the property of the Colossus.

A few miles away, in the heart of the mountains, "the great white man," as the natives called him, will rest in peace. And round and about his tomb lies a monument the like of which has been raised to no other man, a monument measuring 750,000 square miles—Rhodesia.

### A CAMERA'S DISCOVERY.

A novel use for photography has been stumbled upon accidentally by an amateur who made his discovery in a most unexpected manner. He had been amusing himself by taking snapshots of his friends, and on the evening of the day after that on which he had taken them he developed the films. On printing them he was surprised to see that on the face of one of the girls, of remarkably smooth and fair complexion, were to be found a large number of black spots, which appeared only upon her face and hands, the rest of the members of the various groups being free from them. The artist was greatly puzzled over this unaccountable circumstance, studied both the negatives and the prints with and without a microscope, but could find no explanation of the phenomenon. At last he put the pictures in his pocket and started out to show them to the girl herself, desiring to know what she would think of the defects which seemed to be her peculiar property. On his way he was met by the news that the girl had during the night been stricken with smallpox and was already on her way to the hospital.

### DOG DWARFERS.

Stunted dogs are very much admired by Parisian ladies. The demand for them is met by at least forty professional "dog-dwarfers," who bring up the pups on an alcoholic diet, which has the effect of stunting them.

## FOR FARMERS

Seasonable and Profitable Hints for the Busy Tillers of the Soil.

### DEVON CATTLE.

The Devon has been in the past, and is to-day, the poor man's cow, writes Mr. J. E. Gifford. We have practically three types of Devons. "The Little Devon" can be found in many places, showing excellent milking qualities. Then we have the larger beef type, which is usually the winner at most fairs, showing practically no milking qualities. And then we have scattered all about sometimes, a whole herd—more often a few head only—that are of good size and show excellent milking qualities. I believe that most of those who breed beef animals claim that among these they often have splendid milkers.

Now I wish to give you my idea of a dual purpose animal, and I believe I am supported by Prof. Shaw and those other admirers and students of this type of animal. In the first place, I believe that the cow should be a good milking animal, of good size. These two qualities must go together. If fresh in milk, or only a few months along she may be rather thin and approaching the wedge shape. As she approaches the time of calving, she rounds out over the shoulders, and takes on more of the beef form. When fresh, she should have a well developed udder, with good milk veins, and milk well, the teats well placed and of equal length. In outline she should be such as goes to make up a well-bred animal, clean cut and well balanced throughout. If she is not a good milker, but large, she must fall into either the beef or no purpose type, and if too small, she must be classed either as distinctly dairy,

### OR ELSE A SCRUB.

The bull should be masculine in character, perhaps more of the beef type, on account of the different conformation, but with good rudimentary and veins.

What is the condition in which we find perhaps the majority of our breeders at the present time. They are scattered all over the country, apparently satisfied with their condition, their calves selling for veal at considerably better than is paid for ordinary calves; believing that there is little call for Devons, and making little or no effort to find customers; or else are selling surplus animals without much effort, as breeders, and making no attempt to enlarge on trade or prices. There is no concerted, co-operative action among breeders, but more often an intense jealousy, which shows itself periodically at the county fairs and elsewhere. If a person goes about with a view to purchasing and seeks to enlighten himself as to what the animal will do in the dairy, he is informed that no attempt has ever been made to weigh or measure the milk, but she will give three-quarters of a pail or a pailful. You are obliged to guess whether the pail holds eight or 14 quarts. In regard to butter no tests have ever been made; possibly the milk from one cow may have been saved at some distant time in her life, but more often it is all sent to the creamery, or all churned together. We often hear such remarks as these: "My milk tests the highest of any sent to the creamery," or "I get the best returns in proportion to number of animals" of any sending to the creamery. The creamery has decided the question of excellence for the breeder who neglected it.

We have then, a breed of cattle which give milk of excellent quality, and a breed which we can develop into large milkers of good size.

### THE MILK OF THE DEVON,

as well as the beef, has few superiors in the line of quality. Those who have had an opportunity to study the effect of Devon milk upon children (physicians and others), claim that it is superior to all others.

We have an excellent breed of cows that are capable of being developed along dual purpose lines, but in order for this development, we must start at the very foundation. Our calves should be sired by animals of good size, which are known to have been bred along lines of dairy excellence. They should be kept in thrifty growing condition, but not overfattened if it is expected that they will develop for the dairy. When they have come into milk they can be fed more concentrated foods, especially if they show a tendency to turn the raw material into milk and to lay aside their flesh.

The demand for cattle of this type is steadily increasing; it is our legitimate field, and why should we not enter upon its cultivation with enthusiastic determination, knowing that success will crown our efforts. Men will have and will breed for the dual purpose type of cattle; if we can supply their needs, we shall find the breed moving forward with tremendous strides.

### USE FOR CLOVER CROPS.

Prof. I. P. Roberts, of Cornell University, says:—Clover crops may in a measure, take the place of fertilizers and manures. They are not, however, a universal panacea for all solid deficiencies, neither are they a full substitute in all cases for fertilizers. There is always a wide field for the profitable use of one or all

of the concentrated forms of fertilizers named, and in many cases there is also a special place for the use of fertilizers, therefore the more need of honest goods. Commercial fertilizers furnish available plant food, but no humus. The clover crops furnish both, but it is only fair to say that the plant foods in the former are more available than in the latter. Clover crops improve the physical condition of the soil, lessening the cost of tillage. Physically, fertilizers benefit the soil little or none. The humus furnished by the cover crop increases the availability of the plant food already in the soil.

### FERTILIZERS DO NOT.

Clover crops shade the land and conserve moisture. It is impossible to accurately compare the cost of fertilizers with the cost of seeds for the cover crops and the preparation of the soil for them. The cost of increasing productivity by extra tillage, the use of fertilizers, by cover crops or by all three means, can only be determined in each case by the farmer interested. I give below a single illustration, knowing that another cover crop under other conditions might either be more or less valuable. Second growth of clover, furnished in roots and tops per acre the following:—Nitrogen, 138.86 lbs; phosphoric acid, 67.35 lbs; potash, 109.96 lbs. There is removed by 2½ bushels wheat and accompanying straw, nitrogen, 43 lbs., phosphoric acid, 20 lbs., and potash 27 lbs. It is believed that most of the nitrogen taken up by legumes is secured from the uncombined nitrogen in the atmosphere. The clover did not add to either the store of phosphoric acid or potash. The plant took them from the soil and made them available.

### HIGH PRICE FOR AN EGG.

Product of the Great Auk Sold for \$1,260.

At an auction sale in London the other day an egg of the great auk was offered for sale. The fact had been well advertised and quite a number of persons interested in these rare prizes was present. The egg was knocked down for \$1,260, a very good price, though eggs have been sold in London as high as \$1,500. Not over seventy of the eggs of this extinct bird are known to be preserved in collections. About twenty skeletons and eighty skins are also among the treasures of various museums.

These few remains of the great auk are highly prized because the bird was annihilated by the greed of hunters about sixty years ago. The time was when great numbers of this sea fowl lived along the shores of Iceland and Newfoundland. They fairly swarmed during the years of the early settlement of Newfoundland, and for some generations they were largely used for food by colonists and fishermen. The bird was strictly aquatic in its habits, coming ashore only to breed. Its wings were so small that it was quite incapable of flight.

In was found in time, when its downy feathers were very desirable, and then it began to be killed to supply European markets with this new commodity. As it bred only in a few localities and was helpless when on land, it did not take long to exterminate the species. The last blow came when its most secure breeding place, a small island off the south coast of Iceland, was destroyed by a volcanic eruption. The birds removed to a spot that was more accessible to hunters, who soon made home of innumerable white herons, were taken for their skins.

According to Prof. Holder, a good many other birds are in danger of extermination. He tells of deserted localities in Florida, where forty years ago birds were seen in thousands. The great marsh by the sea in southern California, which a number of years ago was the white home of innumerable white herons, now sees them no more. According to all reports, the bird of paradise from New Guinea is doomed. The supply is decreasing so rapidly that it is now difficult to get the number required by the European feather markets.

### WOULD NOT AGREE.

A gentleman whose garden, to his no small loss of money and peace of mind, adjoins the grounds of a public school, made repeated complaints to the masters as to his tree being literally stripped of their fruit, even before it was moderately ripe. But notwithstanding all his expostulations, the mischief continued.

At last, utterly weary of asking the masters for their protection, he decided to appeal to the boys, and, sending for one, said:

"Now, my good lad, I'm not going to say that you took my fruit, but I have no doubt that you know about it, and I want to make an agreement with you and your companions. If the fruit is only allowed to remain on the trees till it becomes ripe you shall have half."

"Well, sir," the boy replied, quietly, "I am unable to say anything to that proposal on my own responsibility, but I will do my best to make it widely known in the school, and you shall hear the decision to-morrow."

The eventful narrow came, and with it this staggering reply: "The gentlemen of — cannot agree to receive so unequal a share of the fruit, since Mr. — is only one and they are many."