

FOR THE HOME

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

CREAM VERSUS BUTTER.

When cream is abundant and butter is so cheap, it hardly pays to make it, it is foolish for the busy housewife to convert cream into butter and then use the butter in cooking. Much lighter and daintier cakes and gingerbreads are those having sour cream in their consumption.

For Green Vegetables—String beans, young corn, lima beans, sweet peas and so on, are given a most delicious flavor by adding a cup sweet cream just before serving. With a seasoning of salt and pepper no daintier sauce can be had.

Soups Also Improved—When one wants a so-called cream or a vegetable soup to be especially nice, whip a cup cream until foamy and add just before serving. Add no butter when using cream.

A Rich Pudding Sauce—This is foamy and nice to serve with baked or boiled puddings. It is good hot or cold, and quickly made. Beat the yolks of 2 eggs until light, add 1 cup sugar. Heat 1 pt thin cream to the boiling point and pour it gradually over the egg and sugar, beating all the time. Add 1 teaspoon lemon or vanilla extract, and the whites of the eggs beaten to a dry froth.

Scotch Scones—For breakfast or supper these are much in favor with little folks. Sift 1 cup whole wheat flour and 1 cup white flour with 2 teaspoons baking powder and 1 teaspoon salt. Into this work 1 cup cooked oatmeal. Beat two eggs, add to the flour with enough thin cream to form a dough. Turn out and roll to 1/2 inch in thickness. Cut with a diamond shaped cooky cutter, prick with a fork, brush over with white of egg slightly beaten and sprinkle with sugar. Bake 20 minutes in a moderately brisk oven.

Cream Buns—These are nice for children's school lunch. Beat 2 cups sugar and 1 cup cream for five minutes. Add yolks of 2 eggs and mix thoroughly. Sift in 3 cups flour mixed with 2 teaspoons baking powder and 1 teaspoon salt. Add 1 cup seeded raisins, 1 teaspoon vanilla extract and the well beaten whites of the eggs. Bake in greased muffin pans, putting a few tablespoons into each. Brush over the tops with 1 tablespoon sugar mixed with 1 tablespoon water.

Layer Cake—Beat 2 cups sugar with 1 cup cream. Add yolks 3 eggs 3 cups flour mixed with 2 teaspoons baking powder and 1 teaspoon salt. Then add another 1/2 cup cream, the well beaten whites of the eggs and any preferred flavoring. This makes three layers.

Orange Filling—Beat together the juice 1 orange, the grated rind, 1 egg and 1 cup sugar. Add 2 tablespoons thick sweet cream. Cook over hot water until the mixture thickens, stirring all the time. Sprinkle top of cake with sugar.

Chocolate Filling—Soften 3 squares chocolate over hot water, then add 1 cup sugar and 1/2 cup thick sweet cream. Mix well, then cook 15 minutes over hot water, stirring frequently. Remove from the fire, add 1 teaspoon vanilla and stir until thick. Spread between the layers and on top.

Cocoanut Filling—Beat 2 eggs, add 1/2 cup sweet cream and 1 cup sugar. Cook over hot water until thick. Add 1 teaspoon vanilla extract and allow to cool. Spread between layers and on top, sprinkling each layer with a thick coating of cocoanut.

Cream Sponge Cake—Beat the yolks 4 eggs until light colored and thick. Add gradually 1 cup sugar, and 1/2 cup thick sweet cream. Then add 2 cups flour that have been sifted with 2 teaspoons baking powder. Bake in a loaf about thirty minutes.

Spice Cake—Mix 1 cup thick sweet cream with 1 cup brown sugar. Add the yolks 4 eggs. Stir in 1 cup molasses, and 3 cups flour sifted with 1 level teaspoon soda and 1/2 teaspoon salt. Add grated peel and juice 1 lemon, 1/4 a grated nutmeg, 1 teaspoon cinnamon and 1/2 teaspoon cloves. Bake in a square loaf about one hour. A moderate oven is required.

Delicious Chocolate Loaf—Beat 1 cup thick sweet cream with 1 cup sugar. Add 3 cups flour sifted with 2 teaspoons baking powder, 1 teaspoon cinnamon, and 1/2 teaspoon salt. Add 3 squares grated chocolate and another 1/2 cup cream. Mix in 1 teaspoon vanilla and fold in the stiffly beaten whites of 4 eggs. Bake in a loaf and ice with boiled icing. Half a cup of blanched shredded almonds may be added.

STRAWBERRIES.

That the strawberry is best when fresh "goes without saying," and yet when properly put up, either canned, preserved or made into jam, we find it delicious in midwinter.

For any purpose whatever, the berries should be fresh and perfect, and should be daintily handled, so as not to crush them. They should be ripe, but not over-ripe, firm and sound. If you are fortunate enough to have your own fruit, don't wait until the last picking for the fruit you put up.

For canning, allow half as much

sugar as you have fruit. A good way to arrive at the right proportion is to put the fruit in a preserving kettle and let stand on the back of the stove or on an asbestos mat until thoroughly scalded; then measure, and to each two measures allow one measure of sugar. Be careful that the fruit does not scorch; it will down burn easily. After the sugar is added, leave on the stove, until the sugar is thoroughly dissolved, bring to the boiling point and can immediately. No water is used, the juice of the fruit being sufficient.

To make sure that the sealing is air tight pour a little hot paraffine into the grooves of the covers and tighten down upon the rings. See that the cans are perfect and use no rubbers.

Strawberries canned in this way preserve their flavor and aroma to a greater extent than when cooked with the sugar.

For a richer conserve, approaching the famous Weisbaden preserves, which are put up with rock candy, use one pound of fruit and three-quarters of a pound of sugar. Put the two together in layers in the preserving kettle, let stand till the berries are moist. Cook till the berries are softened, but not until they lose their shape; with a fork you can gently push to the center the berries round the edge that do not cook as fast as the others; and can as above.

In putting up strawberries—and most fruits, for that matter—the results are better if only a moderate or small quantity is cooked at one time.

For strawberry preserves, use equal parts of fruit and sugar, and cook a little longer. Put preserved strawberries up in glasses, covering with hot paraffine, and then putting on the usual tin covers.

There is no trouble in using paraffine if one buys the best refined, does not cover the jam or jelly until it is cool, sees that the paraffine covers every part of the jelly and touches the glass at all points, and that the glasses are not moved until the paraffine has hardened.

Cans and glasses containing strawberries should be wrapped in paper before being put away, to keep the fruit from fading.

An all day's job of canning is justly regarded as a hard day's work. But by putting up two or three cans at a time, while getting a meal, the disagreeable day is divided among so many that the labor is not noticed.

HINTS TO HOUSEKEEPERS.

Strong vinegar, heated almost to the boiling point, is excellent for removing paint from glass, while a cloth saturated in vinegar is about the only thing that will clean the little mica "windows" in the coal stove.

There are several grades of granulated sugar, the coarsest of which is not as good for cake-making as that which is finer.

To make the green coloring fluid with which ices, jellies and candies are tinted, take a peck of spinach, pour two quarts of boiling water upon it and let stand for one minute, then drain off the water and pound the spinach to a pulp. Next put it into a cheesecloth bag and squeeze it. Put the juice thus expressed into a saucepan, simmer it for five minutes, after adding three level tablespoonfuls of sugar. When cold bottle it. A very small quantity will give a delicate color, and, as is seen, the coloring matter is perfectly innocuous.

A handful of salt thrown on the fire before broiling meat deadens the blue flame that arises and helps prevent smoking.

In almost any boiled pudding, especially those in which cornmeal is used, it is possible to make stale bread crumbs soaked in milk take the place of the flour generally combined with meal, etc. This is not only a use for stale bread, and an economy, but also makes the pudding lighter.

MENDING SPLIT TREES.

It often happens that some of the best fruit trees are split by bearing too heavy a crop. It is very important to get them mended if possible. L. B. Rice suggests the following method: Placing the split limbs together and winding something tight about it, will kill the tree for a few years. A long experience has taught me to treat such trees in the following manner: Cut away the splinters and block, raise the prostrate parts into positions. Bore two holes through the broken and unbroken parts, and place in these holes bolts of a size, that the size of the limbs may indicate as correct. For a small tree I use one-quarter inch bolts or ordinary one-half inch bolts. In one large butternut tree I used one inch bolts. I place one bolt midway of the broken part, to bind the pieces closely together and one above the juncture of the limbs, so as to strengthen them. Use bolts with small heads, and place a washer under the nut. In a few years both ends will be covered with the growing wood and the tree will be stronger than it ever was.

The United Kingdom has 23 dukes; Spain 81.

Mrs. Bradley—"Marriage is a great educator," Mr. Bradley—"Yes; it often serves as a cooking school."

FOR FARMERS

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

HINTS ON SOILING CROPS.

Soiling crops should be grown in rotation, viz., mixed peas and oats the year after rape, the rape after clover.

In sowing the peas and oats which follow the rape, the first acre should be sown as early as possible, the other nearly a month later, when the crop is off, say, by the first of August, without plowing. Sow red clover at the rate of twelve pounds per acre, and thoroughly harrow it in. If the surface soil is composed of humus there will be no risk in getting a catch, and a good growth before the winter. The red clover may be cut green and fed to milch cows and other animals on the farm, and if there is a surplus it can be cured for hay.

In August the clover sod should be plowed about four inches deep, rolled and harrowed, and cultivated several times with the wide points of the spring tooth cultivator. In October, spread farm manure on the surface and cover in ribs. The following spring harrow and cultivate alternately for rape. One acre should be sown at the beginning of May for early feeding, and the other acre a month later.

It is advisable to sow rape in drills two feet wide, and cultivate according to the previous directions.

Rape is one of the best foods for keeping animals, including sheep, pigs, calves and all young stock in a good, healthy condition. It is an excellent food for milch cows, but must be fed in limited quantities, otherwise it is liable to injure the flavor of the milk.

The other acre may be sown with any other hoe crop if so desired. After the hoe crop is taken off, the land should be cultivated repeatedly until fall, then ribbed, and followed in the spring with peas and oats.

With a few acres of pasture, conveniently situated, and such soiling crops as are here named, a large number of animals can be fed cheaply, and, at the same time give the best results financially.

A second pasture of two or three acres, near the barn, is necessary for sheep, calves or pigs. For shelter they require a building to go in at will; all pastures should have a group of maple trees. They grow quickly if cultivated in the summer, and mulched in winter for two or three years.

SWINE NOTES.

Overfed parents will produce enfeebled offspring.

A stunted pig should never be used as a breeder.

Do not attempt to crowd the young pigs too much at first.

A well fed pig is usually quiet and contented.

There is no profit in stinting the ration of a brood sow.

Do not feed growing pigs their grain in a dusty place.

A feeding place is too small that compels animals to eat in filth.

The hog is the most valuable animal for a farmer to convert his grain into meat.

It is usually unwise to discard a young sow because she fails the first time.

It is a heavy expense to keep unproductive sows from one breeding season to another.

Age alone should not send a sow to market, but evidences of failure as a breeder should.

When they can be had conveniently leaves make a better bedding than straw.

In marketing hogs evenness in quality and size should always go together.

Milk and bran make a very good slop for pigs. If water is used, add a little middlings.

Young stock intended for breeding should not be loaded with fat or fed fat forming foods.

In selecting a brood sow do not be governed entirely by beauty of form and stylish appearance of the animal.

Under all conditions one service is better than allowing the boar entire freedom with the sows.

Damp sleeping places should be guarded against as they tend to induce rheumatism, colds and other diseases.

Early breeding weakens the maternal forces of the sow, causing small and weak litters with no sufficient nourishment.

In selecting a boar discard one showing a weakness about the heart, at the same time avoid one with a too prominent or strong shoulder.

SOIL PROTECTING CROPS.

At the Ohio experiment station crimson clover has proved too uncertain to be a satisfactory cover crop, our chief difficulty being to get a start during the dry weather which so generally prevails during the latter part of summer. We encounter the same difficulty with red clover, sown at that time. In fact there seems to be an increasing difficulty in securing a stand of red clover, sown at any time. Of the frost-resisting leguminous plants which may be sown late in summer to gather the later formed nitrates, the hairy vetch seems to offer the

most promise, chiefly because its comparatively large seed will permit deeper covering and therefore better condition to withstand drouth than is practicable with the clovers; but our success has not yet been large with this plant.

Alfalfa is not to be considered in this connection, because it requires too long to become established. It belongs with red clover, as a plant to be started in the early spring, but it should be sown when the ground can be tilled and the seed covered instead of on the surface as we sow clover. The cowpea and soy bean possess every requisite for a cover crop except one, they cannot endure frost. Their large seed permits deep covering; they love heat and are fairly douth-resisting; sown any time through June or July they will cover the ground with a dense growth before frost, and being legumes they have the nitrogen accumulating power of that order of plants. We have adopted the practice of sowing soy beans when the clover catch fails, and find them a very good substitute for clover, but the first frost kills the plant and thus ends its work. We find, however, that the ground breaks up in much better condition in the spring after having grown a crop of soy beans. In discussing cover crops rye is not to be forgotten. It is not a legume and therefore adds no nitrogen to the soil, but no other plant of those mentioned, unless it be the vetch, will more effectually save the nitrates which are probably formed whenever the temperature is above the freezing point.

THE END OF GERMANY.

Curious Prophecies That Are Making Her Uncomfortable.

Within the last week or two a number of prophecies have sprung up in Germany, and a feeling of superstition has arisen there which no officialism has been competent to quell. The movement has taken place mainly in the south, and from all quarters come rumors of coming wars and of the downfall of Germany.

It is difficult to say how the rumors originated or who has started them, but they have become so general that the Emperor has actually been taking steps to try to repress the superstition of his people—steps which have been attended, naturally enough, with very small success, for superstition is not a thing that can be controlled by law.

In the Northern Provinces folk are whispering the famous prophecy of the monk Hennin, who, several centuries ago, announced that one day the Hohenzollern dynasty would be re-established, but that the third Emperor of this great family would come to a violent end, and that the dynasty would fall with him. The Emperor, it is said, dislikes to have Hennin's prophecy mentioned, and it is certain that official papers have lately been publishing articles, in which pains are taken to prove that the latter portion which points to the Emperor's violent end was unauthentic.

In Suabia itinerant singers go about singing the prophecy of Saint Ingebert, a nun, who is said to have had communion with the spirits, and whose prophecies have until now come true. "When Germany is at its greatest," said Saint Ingebert, the fall will come. I see rivers of blood in all the German valleys, and Cossack horses drinking in the waters of the Elbe and of the Rhine."

In Bavaria a professor of the University of Wurzburg has just returned from Italy, with a prophecy of a woman called Rosa Columba, who died in 1837. She was an ignorant peasant woman of Taggia, a little village in the Riviera, but she correctly predicted the fall of Louis Philippe, the defeat and exile of Charles Albert of Sardinia, the restoration of Pope Pius IX. "by a Napoleon," the defeat of Austria, and the re-establishment of the Kingdom of Italy. Rosa Columba predicted one thing more. She announced another Italian revolution, and at the same time a great European war, during which "the Russian soldiers will put up their horses in the church adjoining the convent at Taggia."

Of course, many people will smile at these prophecies, and yet one cannot help remembering that France was overrun with supernatural stories during the year which preceded the Franco-German war.

Renan himself, who was not a superstitious man, wrote, it may be remembered: "Throughout the history of the world, whenever great events have been about to happen, vague rumors, sometimes precise and nearly always realized, have warned nations of the dangers with which they are threatened. I can but point out this mystery instinct, I cannot explain it." And Germany, without trying to explain, is vaguely uneasy.

FINANCIAL EFFORT.

Jack—"Was the church garden-party a success?"

Julia—"Well, I worked hard enough; I ate ice cream with every young man on the grounds."

AN EYE FOR HARMONY.

Mr. Simpsen—"Is your musical director a man of ability?"

Miss Jenkins—"Oh, yes; at our concerts he places all the prettiest girls in the front row."

TREASURE-HOUSE OF GOLD

MARVELS OF THE KING'S KITCHEN AT WINDSOR.

Many Valuable Utensils and Plates Are Used.—A Service of Solid Gold.

It is doubtful if there is any kitchen in the world so teeming with romance as the King's kitchen at Windsor, for in addition to the great historical interest attached to it, inasmuch as it has been in existence for upwards of seven centuries, it is a veritable treasure-house of gold.

The royal kitchen is a room of considerable size, much larger, in fact, than the kitchens of many of the leading London restaurants, for some hundreds of meals have to be prepared there every day. It is fitted up with black oak throughout, for which George III. was responsible, he having expended £10,000 in this direction alone. But besides the kitchen proper there are the confectionery room, the pastry room, and the bakehouse, in each of which a separate staff is employed.

The Clerk of the Kitchen, who rejoices in a salary of £700 a year, is responsible for the conduct of these departments, and he has to deal with all the tradesmen who supply the royal household. But the potentate of the kitchen is the chef, who also receives £700 a year, and under him are four master cooks, each of whom has the control of a small army of assistants; while the confectionery department is ruled by two yeomen with salaries of £300 and £250 respectively.

Such a thing as unpunctuality is unknown in the King's kitchen. Six separate sets of meals are served up daily, and for one to be late would throw the household into disorder.

NEITHER IS WASTE ALLOWED in any form; the most rigid economy is practised, and such food as remains unconsumed is distributed among the poor, who apply at the Castle gates every day.

The King's kitchen hides some things like £2,000 in copper and iron utensils and £1,800,000 in plate. Among the former should be mentioned the enormous meat-screen of solid oak lined with metal, which is nearly three hundred years old, and bears the imperial badge of the House of Tudor—the portcullis and arms. Connoisseurs have sighed in vain for this meat-screen, for its worth is inestimable. Then there are 4,000 knives, 3,000 forks, and at many spoons used for cooking and kitchen purposes, which do not include the 5,000 forks and spoons of massive silver for use at the royal table. There are 800 pots and pans mostly of copper, and five scourers are solely employed to keep them brightly burnished.

Not far away are the plate-rooms two in number, which, although they measure only 13ft. by 16ft., hold treasures eighteen tons of sovereigns would not buy. The walls consist of concrete, 3ft. 6in. in thickness, and detectives are on duty guarding the rooms day and night. The most valuable item in the store-room is, of course, the famous service consisting of plates, dishes, tureens, epergnes, and candelabra, all of solid gold, which were made by Roundelle and Bridges for George IV. This service is only used on State occasions, and will probably be brought out for the coronation banquet. Equally famous is the Emperor's

SERVICE OF SILVER GILT,

the worth of which may be vaguely gleaned from the fact that each plate weighs a stone and the epergnes two hundredweight apiece.

Some of the dishes and other articles could not be bought for thrice their weight in sovereigns, on account of the historical interest with which they are associated. There is one gold dish of surpassing loveliness which is supposed to have been used by Alexander the Great before the Battle of Hydaspes, and for upwards of six centuries it has reposed at Windsor. Another much valued piece of plate is the silver-gilt flagon, 3ft. in height, which was recovered from an Armada wreck three centuries ago, while there is also a table of solid silver, the surface of which measures 9ft. square and is engraved with the four emblems of Great Britain.

But perhaps one of the most cherished relics in the King's pantry is the golden eagle which was taken from Tipoo Sahib's throne. It is of solid gold throughout, the feather tips being pointed with priceless diamonds and rubies, while the beak is carved from a flawless emerald.

DOES THIS JAR YOU ?

Jars of jelly, jars of jam, Jars of potted beef and ham, Jars of China ginger rice, Jars of mincemeat, jars of spice, Jars of orange marmalade, Jars of pickles, all home-made. Jars of cordial elder wine, Jars of honey superfine. Would the only jars were these Which occur in families!

He—"In spite of your answer, Miss Williston, I shall not give you up. 'Hope springs eternal in the human breast.'" She—"Oh, I'm so glad you take it that way. I was afraid you might go and offer yourself to Maud Uppington. You see, she and I are keeping count on each other. I'm one proposal ahead of her now and if you come round again that'll make two."