

FOR THE HOME

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

COOKING SUGGESTIONS.

Blanquette of Liver—Parboil 2 lbs liver 10 minutes. Take it from the water, put into a clean kettle with 2 qts boiling water. Simmer three hours. Let it cool in the water, and when quite cold cut into small pieces. Put 3 tablespoons butter into a frying pan, and cook in it 2 slices onion. Take out the onion, stir in 3 tablespoons flour, and season with salt and pepper. Add the chopped liver, cook a few minutes, add $\frac{1}{2}$ teacup thin cream and when it boils, 1 tablespoon lemon juice. Send to the table at once.

Fried Barley—Soak 1 cup barley over night. In the morning wash in a strainer, put into the double boiler with 1 scant qt water, 1 teaspoon salt and several shakes of pepper. Boil about five hours—be sure it is thoroughly cooked. It doesn't require so many hours as when not first soaked. Let it get cold and slice into pieces half an inch thick. Dip into beaten egg, then bread crumbs and fry in deep fat, or it can be fried in a little fat in the frying pan.

Evaporated Apricots are nice for pies. Stew them gently until thoroughly cooked, adding the sugar 10 minutes before taking from the fire. Use 1-3 cup sugar to 1 cup dried apricots. Cook the lower crust of the pie first. Put in the apricot sauce into which has been stirred a small teaspoon cornstarch. Cover with a crust, or put strips across the top.

Tomato Bisque—To 1 can tomatoes add $\frac{1}{2}$ teaspoon soda. Boil, strain, and stir into it 1 tablespoon butter and 1 tablespoon flour rubbed together. Return to the fire and boil a few moments, to cook the flour, adding salt and pepper to taste, and a little pinch of cinnamon. If not entirely free from lumps, as it should be, strain again. Pour into 1 qt of hot boiled milk and serve at once with croutons.

Graham Wafers—Take $\frac{1}{2}$ cup graham flour, $\frac{1}{4}$ cup entire wheat flour, $\frac{1}{2}$ teaspoon baking powder, $\frac{1}{2}$ teaspoon salt, 3 tablespoons sweet cream, 3 tablespoons sweet milk. Roll thin.

Summer Smoked Hams—When hams and shoulders are smoked, with a very sharp knife slice the meat from the bones, remove rind and all discolored parts, and pack in a large jar without cooking, pressing well, as it is packed. Cover with an inch depth of lard and tie up. This will keep through the hottest weather if immediately, when any is taken out, the fat is heated, strained, and returned to the jar, adding more from time to time, if necessary, to keep the requisite depth.

Take What is Left from the table, the potatoes, meat, bread, and onions, grind them all together, seasoning with salt and pepper. Mold into cakes and fry.

White Sauce—Melt 1 tablespoon butter, taking care not to let it brown. Stir in 1 tablespoon flour. Add this to 1 pt boiling milk and cook a few minutes. Season to taste. This is a standby for warming over meats and vegetables.

Chester Sponge Cake—Take 2 $\frac{1}{2}$ coffee cups flour, 1 cup sugar, $\frac{1}{2}$ cup milk, 1 even teaspoon baking powder, 3 eggs. Flavor with 1 teaspoon vanilla. Success is assured if the order of mixing is observed. Sift the sugar five times. Sift the flour five times with the baking powder in it, and a saltspoon of salt. Next beat together the yolks of 3 eggs and sifted sugar until light and foamy. Add to this the half cup of milk, then add half the flour and beat well again. Lastly add the remaining half of the flour and continue beating. Beat to a froth the whites, pour in and beat all together ten minutes. Bake in deep tins 20 minutes. When cool, cover with an icing and decorate with blanched almonds.

THE SUMMER DINNER.

Dinner—the formal meal of the day—should be at night in summer always. Preferably so at all seasons to most people; but even for those who, from choice or necessity, have a winter mid-day dinner, it seems an absurdity to keep to this household habit, when all humanity wilts beneath a burning sun, says Marjorie March. When the brightness of the western sky says its good-bye to the sun, and the faint breath of evening stirs the grass, all mankind feels more like partaking of a formal meal served at a formal table. But even with this hearty meal of the day, while in number of courses it may correspond with the dinner of cool weather time, its simplicity should take the form of quality of food, not in absence of quantity. Light soups, substantial meats and vegetables, but less in abundant ways, cooling custards, whipped cream, the many ices or delicate gelatine desserts are equally palatable, and more nutritious. As all such food has to go more than half way to meet the average appetite so temptingness should be its chief characteristic.

Small vegetable dishes and fragile glass will hold quite enough food and just as much liquid; and who can estimate the difference in the looks of a table offering just enough

in a dainty way, instead of vulgar abundance that sates one's appetite before taste has even bidden it satisfy?

Centrepieces should be as light and graceful as possible. A tall vase, with trailing bits of green, gives a light, airy effect, as charming as the breath of air that, sifting from the windows, stirs its tendrils.

CLEANSING GLOVES.

Directions are often seen for cleaning windows with spirits of wine. The majority of housekeepers do not always know what spirits of wine means. It is an old-fashioned term for 90 per cent. alcohol, such as is usually sold by druggists for household purposes. It is excellent for cleaning windows. After the window frames are properly cleaned and the window glasses washed with clear water, polish them with a little alcohol and a chamois skin. Plate glass shines beautifully if it is rubbed over with whitening and water on both sides, and when it is dry polished off with chamois skin. Glass which has become dusty must be thoroughly dusted off before it is cleaned in any other way.

Mirrors are easiest made clean with whitening which is allowed to dry on the surface of the glass and then polished off. Stained glass windows are simply washed off with clear water after being thoroughly dusted. Wipe and polish dry with a chamois or a cotton cloth. An absorbent cotton towel is sometimes the best thing to rub glass with at first before polishing it with the chamois. Make it a rule never to apply soap or soapy water to glass. Foolish people are continually trying this experiment, with the never failing result of streaky cloudy panes.

THE CHILDREN'S TABLE.

The individual ownership of pretty silver and china pieces children as much as grown people. Hear David Copperfield testify to this on his return home for his school vacation: "I had my own plate with a brown view of a man-of-war in full sail upon it, which Peggotty had hoarded somewhere all the time I had been away, and would not have had broken, she said, for a hundred pounds. I had my old mug with David on it, and my old little knife and fork."

Whatever adds to the interest and pleasure of the children's meal adds also to its wholesomeness, to which the element of affectionate gratitude towards those who provide it largely conduces.

USES OF KEROSENE.

Kerosene, by the way, is one of the most valuable of our kitchen familiars, not only as a dirt solvent, but as an insect exterminator. Beds wiped over occasionally with kerosene cannot harbor bugs. Poured over ant-hills or along the route chosen by the little pests for their entrance to the house, they can be routed and put to flight. Cockroaches turn their backs to a kitchen whose walls are frequently wiped with the pervasive oil, and mosquitoes leave their chosen breeding places if a little oil is poured over the surface of the barrel or standing pool.

THE RICHEST COUNTRY IN THE WORLD.

Australia is, if natural resources are considered in proportion to population, the richest country in the world. Although the united population of the six colonies is under 4,000,000, the total production for 1899-1900 (the last year for which the figures are available) was no less than \$560,000,000 in value, or over \$150 for each inhabitant. If the value of manufactures be subtracted, the primary industries alone give a total of \$418,000,000, or about \$110 per inhabitant. The primary production of the United Kingdom is, according to Mulhall, but \$39.62 a head, and of France, the most productive European country, but \$57.75. America reaches \$73.50 and Canada \$81.37; but Australia stands easily first.

DRINKS FROM VEGETABLES.

Some terribly potent liquors, it is said, can be distilled from the innocent-looking banana and also from the milk of the cocoanut. The Japanese make a beverage from plums and from the flowers of the motherwort and the peach. The Chinese produce several qualities of spirit from rice and peas, all of them intoxicating, besides which they can make an alcoholic drink from mutton.

PROFITABLE WALNUT TREES.

The English walnut is said to be the most profitable of all nut-bearing trees. When in full vigor they will yield about 300 pounds of nuts to the tree. The nuts sell on an average of about 4d. per pound. If only twenty-seven trees are planted on an acre, the income would be about \$675 per acre.

CURE FOR SEA-SICKNESS.

A long and vigorous breath at frequent intervals is the preventive of sea-sickness that Professor Heinz, of Erlingen, regards as infallible as it is simple. The explanation is that the extra oxygen added to the blood lessens the sensitiveness of the lobe of the brain that produces sea-sickness by reacting on the stomach.

FOR FARMERS

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

FARM HORSES.

We believe that the average farm horse is underfed, not but what there are many instances where these are kept in the very pink of condition, but on the average, as we say, we believe they are underfed, says the Homestead. We do not mean by this that animals get an insufficient supply of food to appease their hunger, but we do mean that the supply of nutrients in many cases is not sufficient to take the place of the wear and tear caused by hard work. This is especially true when corn alone is fed. While we know of many instances where good farmers feed corn alone during the entire year, yet in the majority of these cases farm animals are generally in a somewhat thin condition. Corn is a fat producing food, but when animals are working they need a large supply of lean meat producing food.

Some time ago a city physician informed us of the fact that he was unable to keep his horses in good flesh, and asked our advice as to the method of feeding them. Upon inquiry we found that corn alone was being fed. At our suggestion he changed the food to the following ration: A mixture composed of 75 pounds of oats, 50 pounds of corn and 25 pounds of bran, to be fed to the amount of 15 to 18 pounds a day per animal. To his surprise, although not to ours, the horses immediately began to gain in flesh. Now this was due to the fact that the bran and oats in the new ration supplied a larger amount of flesh forming material, so that horses doing a large amount of driving daily were kept in a much more muscular condition when on this food, while at the same time their appearance was much improved.

WORK ON THE FARM.

is generally much more erratic than in the city, and under average conditions it is more difficult to keep horses in the same bloom. However, if less corn were fed and the ration we have named above substituted we believe that horses would give more satisfactory service and at the same time appear in much better flesh. It is true that where one raises his own feed a bushel of corn can be grown much more cheaply than a bushel of oats, and yet at the same time we believe it will pay to compound a ration for the work horse in which oats is given a prominent part.

As to the quantity to be fed per day there is some difference of opinion. We find that the United States cavalry horse weighing 1,000 or 1,100 pounds, is fed 12 pounds of oats per day, while the German cavalry horse receives 10 pounds per day. In Great Britain these horses when on severe duty receive from 12 to 14 pounds of oats per day. Prof. Henry reports a case of draft horses at work receiving 22 pounds of grain per day, consisting of 13 pounds of oats, six pounds of beans, and three pounds of corn. It will be seen that there is considerable variation in the amount of grain fed to horses under various conditions. However, it is our experience that the average farm horse weighing from 1,400 to 1,800 pounds, will require from 15 to 18 pounds per day of a mixture composed of three parts oats, two parts corn and one part bran. Horses fed in this manner and given a good, clean hay will do a heavy day's work every day and remain in good flesh.

VARIETY IN FOOD.

A variety of food is most valuable for any animal, or we will say that we know of no one that will produce as good results in promoting growth, milk production or the storing of fat as a combination of feeds. This has been well illustrated when pigs have been fed with mixed grain ration, or with a single grain, or with the grain in combination with skim milk. In every case it has been found that the mixed grains give better results than either grain alone, and that the milk additional increased the profits much more than would be expected by experiments when milk was given alone. The nearest approach to a perfect food when used alone is grass, and even in that the best results are found from those pastures which have a goodly variety of the different grasses. A pasture newly seeded with but one or two kinds of seed is not worth near as much as an old field which has a dozen or more varieties, if the latter has not run down until there is not feed enough, or been allowed to stand until the grass has lost its succulence and become all woody fibre, or, as we used to say, has "cured on the stump."

SAWDUST ON THE FARM.

Probably the most profitable use that can be made of sawdust on the farm is to use it as an absorbent of liquid manures, when straw and other like litter cannot well be procured. In this way much liquid manure can be applied to the land that might otherwise go to waste. Such as straw, leaves and dried muck are

all better absorbents than sawdust, and also much better for the land, as sawdust decomposes very slowly, and adds very little fertility of itself. On hard, clay land sawdust would do a little good in making it more friable, but on other classes of soil there is little or no advantage in using it. We have never heard that sawdust will cause scab on potatoes.

SHEEP ON EVERY FARM.

Every farmer should have a flock of sheep, as they will destroy more weeds than any one man with a four-horse team. They are also instrumental in enriching the soil. They can be kept with little labor and pay for themselves with the annual wool crop. About the only time that they need especial care is during the lambing season. If you are not provided with a sheep barn, put two or three ewes and lambs in the hog lot. A low house 8x8 feet will accommodate that many nicely.

KEEP GOOD COWS.

Dairying is a very important business, and a herd of good cows is worth more in every respect than any other kind of stock. The bovine is both meat and milk for the human family, without which existence is almost impossible. Note the capacity of each cow and feed accordingly, as some will be found able to pay for better feeding than others. In order to know this weigh each cow's product; then, knowing what the feed costs, it is a very easy matter to know whether you are feeding at a profit or loss.

THE APPLE ORCHARD.

It takes time, from the planting of trees to the bearing stage, to derive results from any apple orchard, but the value of the orchard will depend upon the work given it during the first two or three years. When an apple orchard of selected varieties has once been secured it should give a large profit every year, not only in fruit, but also in using the land for stock at certain times, and even by occasionally growing a hoe or grass crop. Some large orchards are now used as locations for poultry.

FARM POULTRY.

No one who has not made observation in that direction can form any estimate of the large number of insects destroyed by farm poultry in a season. The guinea is constant in a season. The guinea is constantly at work, and carefully searches every square foot of land. In an orchard a flock of active hens, will do excellent service, and they will need but little, if any, assistance, as they secure more food than may be supposed.

WOMEN VOTERS.

The Senate of the Federal Parliament of Australia has by an overwhelming majority passed a bill making woman's suffrage universal throughout that country. In South Australia, it is stated, the women voters already equal in numbers, if they do not exceed the men voters.

NEWSPAPER CURIOSITY.

The most northern newspaper in the world is published at Hammerstein, Russia. The editorial work is done in a small wooden house roofed with turf. The paper is called the 'Nord Kap,' and is published weekly. The news is frequently a fortnight old before it reaches the subscribers. Most subscriptions are paid in fish.

WATER PIPES OF GLASS.

In Germany water pipes are being made of glass with asphalt covering to prevent fracture. It is claimed that they give thorough protection against moisture in the ground, against the action of acids and alkalies, and that they cannot be penetrated by gases.

EFFECTS OF THE BOER WAR

ESTRANGEMENT OF CHRISTIANS IS ONE RESULT.

Count Bernstorff Thinks Britain and Germany Should Stand Together.

Writing in the Evangelical Alliance Quarterly on "Germany, England and the Peace," Count Bernstorff says that it has been a cause of natural sorrow to English Christians that the war has greatly estranged from them the hearts of their Continental brethren; but we certainly hope that after the conclusion of peace the mutual understanding will be restored.

The estrangement between English and German Christians was always looked upon by the writer as a great misfortune. He thinks the two nations ought to stand together in true friendship, and this view is not only the result of a personal sympathy which his relations with British Christians and a long stay in England have brought about.

It is also his opinion that, politically, it is required by the true interest of both countries. The German press has been very hostile to England during the war, but a fairer view of the matter will undoubtedly be taken now, and we venture to hope that the British press will also help to forget the past.

POLITICAL DIFFERENCES.

The consideration which led to the postponement of the international conference of the Evangelical Alliance, intended for August next, shows how sadly political differences of opinion can endanger the unity of Christians. But these expressions of refusing fellowship to British Christians, wherever they did not publicly state their disapproval of the war, were after all not general. Not only at the Blackburn Conference, but also at several others, speakers from England were heartily welcomed.

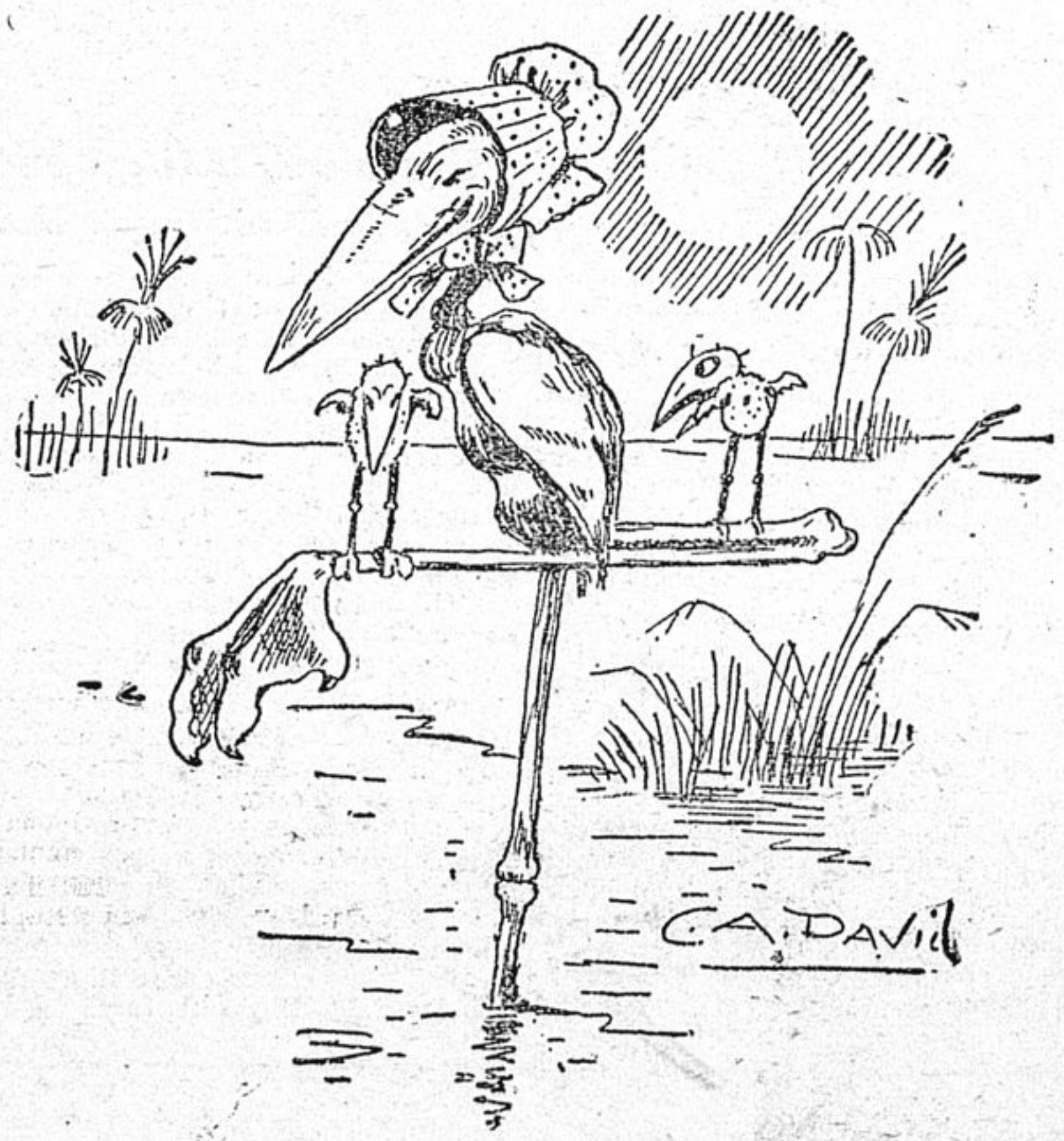
People begin to feel now, continues the Count, that when a nation is at war all party strife must remain silent. It is an unfair demand, especially when it is to take place under pressure from abroad, that Christians should in such times publicly disapprove what their country does. It would be unfair, even if all the reports spread about South Africa were true; but one begins to feel that a great deal was exaggerated or misrepresented.

RECONCILIATION DESIRED.

We hope—and this seems to be the wish of English Christians as well—that Great Britain will try to reconcile the feelings of those who have at all events, been valiant foes, and if this is the case, it will do away with the last remnant of bad feeling in other countries. It is not forgotten in Germany how much we owe in impulses of practical Christianity to British Christians, and the fact that we serve the same Master and pray for the advancement of the same glorious kingdom is a bond which is thank God, after all stronger than temporary political misunderstandings. We hope the conference of the alliance will be possible in Germany next year, but even if it should be considered wiser to wait a little longer, the day will soon come when it can take place without any difficulty.

ANCIENT TAX ABOLISHED.

When this year dies an old city privilege enjoyed by the corporation of London since the days of King Edward II. will die also. On December 31st the corporation discontinues the "metage and portage" a fruit, potatoes, and other produce brought into the port of London. This is in pursuance of an Act of Parliament passed in 1872 giving the city thirty years' warning of the coming demise of this ancient right. It was a revenue of three-sixteenth of a penny upon every hundred weight of certain kinds of produce brought into port. This abolition will mean a loss to the city corporation of about £14,000 a year.



Young Stork—Mama, don't forget and change feet during the night.