

FOR THE HOME

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

HOT PUDDINGS.

Swiss Pudding—One lb pared and sliced apples, 3 lb bread crumbs, 2 oz suet, 3 oz sugar. Mix bread crumbs, suet and sugar together. Butter a pudding dish and put layers of apple and mixture till dish is full. Then pour sauce over and bake three-quarters of an hour in moderate oven. Sauce—Two oz flour 3 oz butter, 1 pt milk, 2 eggs. Melt butter in pan, stir in flour. Add milk and let it boil. Allow to cool. Mix in yolks of eggs. Pour this over pudding and bake. Beat whites stiff and sweeten. Put on top of pudding and brown slightly.

Apple Tapioca—Soak 1 cup tapioca in 3 cups warm water four hours. Pare and remove cores from 6 or 8 apples that will cook easily. Place in pudding dish that has been well buttered, and put sugar and a sprinkling of cinnamon in each apple. Beat 3 eggs very light, add 1 pt sweet milk, 3 tablespoons sugar. Mix with tapioca and pour over apples. Bake slowly until apples are soft. Eat with sweetened cream.

Snow Balls—Wash 2 teacups rice and boil until tender. Pare and core 12 large sour apples, leaving them whole. Fill the apples with the cooked rice, and put it around the outside. Tie each one in a separate cloth and drop in boiling water. Cook until soft. Serve with this sauce: 1 cup sugar, 1 tablespoon flour, mixed thoroughly. Add a small piece of butter. Put on the stove and turn on boiling water until thick and clear. Flavor with nutmeg or cinnamon.

Apple Indian Pudding—Take 1 qt boiling milk, stir into it 1 cup corn meal. Add to this 1 qt sliced sweet apples, 1 cup molasses or sugar, 1 teaspoon salt and 2 qts milk. Pour into large pudding dish and bake slowly four hours. May be eaten hot or cold. When cold, a clear, amber colored jelly will be formed throughout the pudding.

Chartreuse—Boil 1 teacup rice in 1 qt milk until soft. Pare and core 8 apples. Put them in a buttered pudding dish, and place some red currant jelly and coarsely-chopped English walnut meats in the center of each apple. Fill the spaces between the apples with the cooked rice, and put a layer of it over the top. Brush with the whipped white of an egg, and sprinkle with powdered sugar. Bake in a moderate oven for three-quarters of an hour. Delicious with plain or whipped cream and sugar.

APPLE DELICACIES.

Whipple—Beat the whites of 2 eggs to a stiff froth, add 3 tablespoons powdered sugar, 1 large tart apple grated, 1 teaspoon grated lemon rind. Whip 1 cup sweet cream stiff, add a pinch of salt, 1-3 cup sugar, and spread over bottom of glass dish. Drop spoonfuls of the apple mixture over the cream. Serve very cold.

Pudding—Upon alternate layers of sponge cake slice apples very thin, after they have been first pared, and then steamed until soft. Pour over this a custard made as follows: Scald 1 pt new milk; remove from stove and add yolks of 4 eggs (beaten with 1 cup sugar if apples are sour). Set again over the fire, and allow to thicken. Cool and flavor to taste. Beat the whites of the eggs stiff and heap over the whole.

Apple Sherbet—Pare 6 medium-sized apples (they must be mellow and nice). Mash them with a heavy spoon, and when sugar has been added to help beat them, it must be used according to the tartness of the apples. Pour over the apples 1 qt sweet cream flavored to taste. Freeze and allow to set a few minutes before serving.

Jellied Apples—Pare and core 10 large, firm apples. Fill the holes with red currant jelly, sprinkle all over with lemon juice, and dust with granulated sugar. Add a little water to the pan, and bake until candied but not broken up. Preserved ginger may be substituted for the currant jelly.

A Breakfast Dish—Pare and slice several apples. Put them into a baking dish, cover with cream, and bake for 20 minutes. Another way is to cover them with well-cooked oatmeal and bake 15 minutes or until tender. Serve with milk, or we prefer cream.

NEEDLEWORK.

To enjoy needlework thoroughly one needs proper tools, writes E. J. Mackenzie. The large frame, which can be screwed to a table is, of course, the best for holding the work; but the large-sized hand hoop is all that is really necessary. Extra fine pointed, polish, cast steel, chenille needles are the best; and, when once used, they would never willingly be exchanged for any others. All cotton goods, excepting Turk satin, which, though expensive, is always satisfactory, will fade and soon bring disappointment. Woolens keep color better; but the relentless moth is apt to claim them for her own, and is sure to choose our favorite treasures. Many silk fabrics are enduring; but, when one wishes

to do a piece to be left as an heirloom for coming generations to admire, she had better select a linen. At the present day there is an almost endless variety, in color and quality, of linens—Irish, German and Japanese. For threads there are silks, crows, chenilles, Scotch, flourishing threads, and the German cotton flosses. All are excellent, alone or in combination. Choose the Russian, the Byzantine, the old English, and the tapestry stitches. With these the design is executed rapidly, and the thread is all upon the upper side.

Do not waste time in braiding or drawing skeins of silk into a book or case. It simply means "much weariness to the flesh." Such precautions call for little, finicky split-thread bits which overtax the eyes and wear out the patience. Choose designs and stitches in which a whole strand can be used as a needleful. The work can be just as well shaded. I have in mind a flight of sea-gulls, where the lights and shade in plumage match nature's own, and the strand was used throughout.

THREE CAKES.

Cape Cod Fruit Cake—One cup sugar, one-half cup molasses, one cup sour milk, 2-3 cup shortening, one cup seeded raisins, one teaspoon soda. All kinds of spice and flour to make stiff dough. This makes two loaves.

Buttermilk Cake—One cup sugar, one cup buttermilk, two cups flour with small teaspoon soda sifted in; a little nutmeg or other spice to suit taste, and pinch salt. This can be made with one-half cup cleaned currants or not.

Cream Cake Without Eggs—Three tablespoons sweet cream and one cup sugar creamed together, one cup milk, one teaspoon vanilla, two cups flour, two teaspoons baking powder. Beat well and bake in two round tins. Put whipped cream between the layers and on top.

BREAD CUTTING.

Some housewives use the bread board on the table. These boards are made attractive by poked decorations of wheat heads, oat sprays and rye tops. These decorations are only put upon the beveled edge, the top being left clear and white for use. It requires some practice to cut the bread neatly, thus offering a new accomplishment to the lady presiding at the table.

BRIDGES MADE OF BARRELS.

Will Carry Field Guns and Carriages of an Army Corps.

A military bridge of barrels is made by "piers," each consisting of seven casks placed in a line with a long baulk, called a gunnel, twenty-one feet in length, running through-out on the top of each barrel near the head, a sling (of 2 1/2 inch rope, 36 feet long) running from one end of the gunnel to the other, and underneath the barrels. By an ingenious principle of lashing, the "pier" is made taut, and then launched by means of ways—poles or baulks sloping to the water. Eight men, construct this part of the bridge as many "piers" being made, of course, as the width of river determined, ten sufficing for a hundred feet.

The piers of casks are connected to each other by means of baulks, then floored by cheees—planks 1 1/2 inches to 2 inches thick. Though not good for horse traffic, hurdles could be used. A handrail or rope runs each side of the structure and an excellent military bridge of sufficient stability for a large army to cross over can be constructed at practically no cost, and in less than half an hour. It can also be dismantled equally quickly, so that in the case of a retirement the unbridged river may be speedily placed between the force and the enemy. For transport, although the casks are not very portable, yet they are of but little weight in comparison with their actual buoyancy.

A bridge of barrels will carry infantry in fours crowded, and, consequently, are of more than sufficient stability for any of the field guns and carriages of an army corps.

The use of petroleum being so general in almost all countries the means of obtaining casks are now much greater than in years gone by, and the fact of their being proof by percolation of paraffin renders them admirably water tight.

DONALD COMPLIED.

A gentleman having an estate in the Highlands, as he was going abroad for some time, advertised the shootings to let, and told his gamekeeper, Donald, who was to show the ground, to give it a good character to any one who called to see it.

An Englishman came down, and, inquiring of Donald as to how it was stocked with game, first asked if it had any deer.

Donald's reply was, "Thousands of them."

"Any grouse?"

"Thousands of them, too."

"Any partridges?"

"Thousands of them, too."

"Any woodcock?"

"Thousands of them, too."

The Englishman, thinking Donald was drawing the long bow, asked if there were any gorillas. Donald drew himself up.

"Well, they are no' so plentiful; they jist come occasionally, noo and again, like yourself."

FOR FARMERS

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

PUTTING CORN INTO THE SILO.

Placing corn in the silo usually increases the digestibility of the crude fiber. On the other hand, there is always some loss from fermentation and a slight decrease in the digestibility of other food ingredients. This partially offsets the benefit. Silage, however, is better than cured corn fodder, as field curing decreases the digestibility of many substances, particularly of the fiber. Numerous experiments show that the decrease in digestibility is about the same in some elements in field cured fodder, but the digestibility of the fiber is greatly increased in silage and decreased in fodder.

Corn is conveyed to the machine and there cut into 1 1/2 inch lengths. Some feeders prefer half and three-quarter-inch lengths, but these are liable to cause soreness of the mouth in cattle, particularly if the material is hard. The cut corn is elevated and run into the silo. Care must be taken to have it evenly distributed. If a conical heap is allowed to form in the centre, the heavier portions, such as the butts and pieces of ears, roll to the outside and lighter portions remain in the middle. This results in an uneven distribution of the grain, which is very undesirable. Keep this heap raked down, or by means of a flexible tube of some kind attached to the end of the carrier, direct the material to all parts of the silo.

If this is carefully done and it is tramped down compactly, the results will be most satisfactory. In many cases, in fact in most, it is desirable to fill about half full, allow to settle for a day or two, then fill to the top, allow to settle for several more days, then complete. This may be easily accomplished where two or more silos are being filled on the same farm. Work one or two days on one, then move to the other and work for a day or two. Do the greater part of the tramping

AROUND THE EDGE.

The matter of covering the silage is still in dispute. Some cover with hay or straw, others with some kind of cloth, still others with boards or straw, wet down well, while a few loads of very green corn very fine, put on top and sprinkle with water. A mold soon develops and forms a dense mass which completely excludes the air. In many places no covering at all is used. The upper 8 or 10 inches molds and seals the silo and in this way prevents the entrance of the air. In some neighborhoods, corn is put into the silo without cutting. Those who practice this method claim that silage is sweeter and much more palatable, especially for horses, than when the stalk is cut.

The cost of putting up silage will depend upon the distance from the field, implements used, etc. As a general rule and with ordinary appliances, silage can be put up for 40 cents per ton. Some farmers have done this work for 20 to 25 cents per ton and some have paid 60 to 80 cents.

The preserving of feed in the silo makes it possible not only to secure succulent forage in winter, when green crops are not available, but also provides green fodder during the drouths in summer and autumn. A number of experiment stations have tested silage two or three years old, and found that where it kept well it was just as good as when only six months old. Practical farmers have had the same experience, and find it much the cheapest method of supplying succulent feed during that part of the year when pastures are short. If not needed the first summer, it can be held until the next winter or even the next summer. Many are coming to believe that soiling and the silo are more economical than trying to provide pasturage for farm animals.

THINNING FRUIT.

The practice of thinning fruit has long been known to the fruit grower in Europe, and of years in fruit with them are almost unknown. In this country where the desire is to produce quantity rather than quality,—the practice is generally looked upon with disfavor. But the most successful grower nowadays is not the one who raises the largest quantity, but the one who produces the finest quality. Superior fruit cannot be obtained from a tree that is overloaded. If many fruits are set and allowed to remain, the energies of the tree are spread out over the larger number, and few, if any, will reach the limit of their possible growth. If on the other hand, one-half or two-thirds of the young fruits are removed, the remaining ones will have an opportunity to develop to a normal size. Moreover the vitality of the tree is greatly preserved by such reduction. Judicious thinning makes it possible in many cases to produce a crop of fruit every year, and still keep the tree in better state of health. Thinning also tends to produce better colored fruit, as it permits the sun to reach many places, which would otherwise not be reached. It also

permits a freer circulation of the air. Thinning will in a large measure lessen the heavy losses occasioned by rotting of the fruit. Thinning prevents the breaking down of the tree and tends to keep the shape of the trees in orchards

MORE UNIFORM.

One of the greatest objections to thinning is the seeming cost of the operation. This objection is more imaginary than real. If allowed to remain the fruit would have to be picked in the fall, when labor is higher and the rush of work is greater. Besides the cost of removal of small fruit is much less than removing them after they are ripe. Another objection is that the total bulk will be less, if half or more than half of the fruit is taken off while young. Experiments have proven the contrary. All things being equal, the bulk will be equal, if not greater, if the fruit is properly thinned. The question of time is often a problem with some growers, but usually at that time of the year, labor is abundant. Little difficulty should be experienced on this score. Besides the work can be easily and efficiently done by women and children. In fact they are better adapted to this kind of work than are grown men. Another great obstacle to thinning is found in the fact that few people are willing to take off the young fruit. It seems to the man unnecessary waste. Sentimentality also plays a part with many people in preventing them from doing what they ought to do. The sentiment, however, should be all on the other side, for is it not better that a few fruits should come to perfection rather than all should suffer from the lack of sufficient nourishment?

OATS IN THE MILKY STAGE.

The main crop of oats is usually seeded early, but it is customary in some sections, where hay is not extensively grown, to sow oats as late as the first of June, cutting the crop when the seed is in the milky stage. The nutritious matter in the stalks is thus arrested on its way to fill out the heads, and as stalks will be green when cut they will also be more digestible than the straw of oats grown for seed. The oats are cured in the same manner as hay, with the exception that the farmer may, if preferred, use the harvester and binder, which will bundle the oats when the crop is cut. All kinds of live stock relish oats thus cured, and the bundles are passed through the feed cutter, and the cut feed, consisting of the grain and stalks, will be in a more palatable form than many other kinds of food. The farmer thus utilizes to the best advantage a large mass of digestible material, and he avoids the expense of threshing and cleaning the grain. It is an advantage to grow such a crop where there seems to be a probability of a short hay supply, and the oats will give good results on sandy soils on which no profitable hay crop can be grown. All kinds of weeds will also be lessened, as oats grow rapidly and keep weeds down. While it is not maintained that oats grown and cut in the milky stage should be substituted for the matured oat crop, yet it will pay any farmer who has a field to spare to sow it to oats and try the food on his cows as a variety in winter. The result will be that less grain will be required and the cows will respond liberally in yields of milk compared with some foods which are not produced at such little expense.

DAIRY vs. GRAIN.

An important difference between dairy farming and grain farming is the amount of the farm that is sold with the product, that is, of the fertility of the farm. The man who sells a ton of wheat sells in it about \$7 worth of fertilizing elements, and if he does not buy something to replace them his farm is so much poorer. The dairyman who sells a ton of butter has sold but fifty cents worth of fertilizing material, and if he is a good dairyman he has probably added much more than that, or twenty times that, to the value of the farm in the bran, meal or other food that he fed while feeding his cows for making that ton of butter. It is in this way that the dairyman's farm is continually growing more productive and if he does not make much from his dairy he should from the crops that he can grow on his much enriched soil.

CHEATING THE JEWELER.

A manufacturing jeweler recently remarked that some of his employes had begun to wear their hair unusually long. He watched them more closely, and discovered that they frequently greased their hands, rubbed them over with gold filings and diamond chips, and then carefully passed their hands through their hair. It was their custom at night to cleanse their hair with fine combs, and collect and sell the gold particles and diamond dust stolen in the manner above described.

THREE YEARS IN MAKING.

In the treasure-room of the Maharajah of Baroda is stored a piece of woven work which cost £200,000. It is only 10 by 6 feet in size, but it is woven from strings of pure pearls, with a centre and corner circles of diamonds. It took three years to make.

CANADA'S FUTURE IN OIL

NORTHWEST SAID TO BE
GREAT OIL STOREHOUSE.

Dr. M. S. Churchill, Vancouver,
Has Studied the Subject for
Thirty Years.

Dr. Marion S. Churchill, of Vancouver, B. C., is one of the best known chemists on the Pacific Coast, and is renowned as an expert in fuel oils, determining their varying qualities as heat generators. He has just returned from the oil fields of Southern Texas, where he made an exhaustive investigation of the qualities of the Beaumont oil gushers. He is an enthusiastic advocate of the use of oil as fuel, and thinks it is soon to replace coal among the great commercial nations.

"Canada will be a great factor as an oil-producing country within the next few years," says Mr. Churchill. "The fact is not generally known, except through commercial circles, that the Canadian Northwest is a great oil storehouse, capable of supplying the whole continent with fuel for the life of several generations, but such is the fact. Of course the oil wells of the Southern Pacific coast line of the United States have been exploited several years ago, but the line has not been followed further north to any considerable extent. I know, however, that the vein of oil which has been uncovered in Texas and along in California on the Pacific coast extends into the Canadian territory, which, in fact, contains, in my opinion, the real source of all the great oil supply of the United States."

OIL IN THE WEST.

"I have lived in the Canadian Northwest for the past 30 years, and I have carefully studied the oil question in that time, especially as it applies to the supply east of Vancouver. I am convinced that the great basin between the two chains of mountains, the Sierra chain and the Rockies, contains a lake of petroleum of inexhaustible quantity. This space takes in practically all of British Columbia, as it is bounded by these two ranges. On the extreme western border of Alberta the oil field makes its first appearance, and the outcroppings continue throughout British Columbia, nearly to Vancouver. My investigations teach me that two branches lead southward from this great natural oil storehouse, one southeast, following the line of the chain of the Rockies and the other along the coast line of mountains. These branches converge as they reach the southern part of the United States and come together, in my opinion, somewhere near the point in Texas where so many big wells have recently been discovered. All this oil is of one quality, and while it can never be refined to the point where it will be valuable as the common kerosene of commerce, its value as a fuel and lubricant is priceless. All along the Canadian Pacific can be seen oil seeping from cracks and fissures through British Columbia. Many prospect holes have been sunk, and while no gushing well has been found, the investigations have been pushed far enough to uncover will little expense evidences indisputable of the presence of vast quantities of oil.

STANDARD MONOPOLY.

"In fact, I have every reason to believe that the Standard Oil Company, that octopus of commerce, with its head in the United States, and its many branches in every civilized country, has practically a grip on the oil prospects of the Canadian Northwest right now. Either that or that company are trying to strangle any effort to develop the oil fields around Vancouver until their agents secure title to most of the desirable territory. I know American, said to be agents of some oil companies, have been through that part of the country this spring, buying options on oil and mineral lands by the hundreds of thousands of acres. This oil cropping I have sampled and analyzed, and it is of the same quality as that in Texas. It will make fine fuel for steam engines, and I expect to see in the next few years trains operated from one end of Canada to the other, with oil as fuel. Further, I expect to see the boats of the Pacific equipped for utilizing this oil as fuel. I saw an experiment recently with the Mariposa, a big steamship of the ocean-going type, in which oil was used as fuel. The cost is infinitely less than coal, and I believe coal has seen its best days as a commercial controller. Canada is destined, in my opinion, to be the greatest oil producing country in the world within the next decade."

JOURNALISM IN FORMOSA.

Wherever the modern Japanese goes he starts a paper. Formosa has been generously blessed in this respect, and its two dailies are well worth the subscription price to those who wish to keep in touch with the affairs in the small but lively world for which they cater. According to accepted notions, in deed, it is not only a privilege, but also a duty, to subscribe. Those residents who prefer to see the affair of their neighbors rather than their own affairs discussed in print lose nothing by subscribing several times over. Reminders to that effect are infrequently enlisted in the news column.