

FOR THE HOME

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

MY BABY.

Little laughing baby boy,
How my heart is filled with joy
When your winning ways I see,
As I hold you on my knee.

How your dimpled hands you clap,
Springing almost from my lap,
When I tell you: "Baby, make
For dear papa a pat-a-cake."

What a cunning, well-shaped nose,
And ten dainty little toes;
Then your large blue eyes are
Bright,
Like the stars that shine at night.

May your feet ne'er go astray
Far from duty's pleasant way;
May you always be my joy,
Precious little baby boy.

THE TOOTHsome OYSTER.

It should be remembered that oysters require very little cooking. They should be put over the fire in their own liquor and removed as soon as they are plump or the gills are curled; more cooking than this makes them tough. Oysters panned in their own liquor are savory. For thirty oysters allow one tablespoonful of butter, one of cracker crumbs, salt and pepper to taste, one teaspoonful of lemon juice, a speck of cayenne pepper. Put the oysters on in their own liquor and when they boil up add seasoning, butter and crumbs. Cook one minute and serve on toast.

Broiled Oysters.—Dry the oysters, heat the broiler well and grease it by rubbing it with salt pork. Dip the oysters in melted butter or oil and lay them on the broiler; broil them on both sides for a few minutes over bright coal. Have ready some toast cut in uniform shapes and moisten with oyster juice; on each piece of toast place three or four oysters and pour over them a little melted butter.

Oyster Saute.—Two dozen large oysters, one tablespoonful of butter, four of cracker crumbs, salt and pepper. Let the oysters drain in the colander, then season with salt and pepper and roll in the crumbs. Have the butter very hot in the frying pan. Put in enough of the oysters to cover the bottom of the pan; fry crisp and brown, being careful not to burn. Serve on hot crisp toast.

Roasted Oysters.—Wash the shells well with a brush and cold water. Place them in a pan with the deep half of the shell down. Put them into a hot oven and bake until the shell opens. Remove the top shell carefully, so as not to remove the liquor. Arrange them on plates and on each oyster place a little butter and pepper and salt. Be careful not to roast them too long, or they may be tough.

Little Pigs in Blankets.—Season large oysters with salt and pepper. Cut fat bacon in very thin slices, wrap an oyster in each slice and fasten with a little wooden skewer. Toothpicks are the best things. Heat a frying pan and put in the little pigs just long enough to crisp the bacon, about two minutes. Place on slices of toast cut in small pieces and serve immediately; do not remove the skewers.

Creamed Oysters.—Make one cupful of thick creamed sauce; season with salt, pepper and cayenne, wash and pick over one quart of oysters and parboil until plump; skim carefully, drain and add them to the sauce. Serve on toast and garnish the dish with points of toast, or the toast may be omitted and bread crumbs browned in butter sprinkled over the oysters. When served in patty shells or in a vol-au-vent case make the cream sauce thicker.

Fricassee Oysters.—Two quarts of oysters, four large tablespoonfuls of butter, one teaspoonful of chopped parsley, one tablespoonful of flour, a dash of cayenne, salt, yolks of three eggs. Brown two tablespoonfuls of the butter, add to it the parsley, cayenne and salt and the oysters well drained. Mix together the flour and the remainder of the butter and stir into the oysters when they begin to curl; then add the yolks well beaten and take immediately from the fire. Serve on a hot dish with a garnish of parsley and points of toast.

SYSTEM IN HOUSEWORK.

The good houseworker makes plans over night for the work which must be done the following day. Probably a considerable share falls to a special day in each week, but there will be a number of things to do which are out of the regular routine, and for these she must plan so that she will not have them all crowding upon her at once and either being neglected because they are so many or taken in hand and carried through at the cost of health and spirits.

A desire for economy sometimes will incite a woman to a most foolish expenditure of energy, which is really a very bad kind of extravagance. For instance, she has been particularly busy all day and is feeling tired, when in comes a neighbor, who tells of the great flannel sale. In a moment she thinks of little Popsy's flannel petticoats—the

child really must have new ones—and off she rushes to secure the material and return, delighted to have got it a few pennies under the usual price. As a matter of fact that flannel was a dear purchase. It was like the proverbial straw which broke the camel's back, for the next day the housewife is either moping about, feeling incapable of work, or she is prostrated with a severe headache. Planning would save this kind of thing and prevent the crowding into one day the work of two.

In planning and estimating a day's work some allowance should always be made for interruptions and for the work taking longer than was anticipated. With too many "irons in the fire" such hindrances as a visitor or having to console a crying child in some little trouble, make it difficult to keep that calm, sweet temper which is necessary to the woman who is not merely the main-spring of the machinery of the household, but its good angel, who makes it home indeed to all who dwell there.

WELL WORTH KNOWING.

To take rust from steel cover with sweet oil; let it lie a day or two, then polish with unslaked lime.

A pleasant household deodorizer is made by pouring spirits of lavender over lumps of bicarbonate of ammonia.

A heavy broom should always be selected in preference to a light one for thorough sweeping, as the weight aids in the process.

Bamboo furniture may best be cleaned with a small brush dipped in warm water and salt, as the salt prevents it turning yellow. The same treatment should be given to Japanese and Indian matting used as floor covering.

Milk is an excellent substitute for soap in washing dishes. It not only softens the hardest water and gives dishes a clear, polished look, but it prevents the hands from chapping. It also prevents a greasy scum from appearing on the top of the water.

To take grease out of wall paper mix pipe clay with water to the consistency of cream, spread it on the spot and leave it until the next day, when it may be easily brushed or scraped off. If the grease has not disappeared entirely repeat the process.

When the handles of steel knives become loose or come off they can be easily mended with resin. Pour a little powdered resin into the handle of the knife, then heat the part of the knife which fits into the handle until it is red hot, and then thrust it quickly into the handle, and when it is cool the handle will be found to be firmly fixed on.

HOW HE LOST A WIFE.

Young Spriggs lost a rich wife through a miscalculation, or, rather, through calculating too correctly. He was courting a lady who wasn't so young as she used to be, and one evening, when parting, he said, playfully:

"I'm going to give you a kiss for every year of your age, dearest." He set to work rather wildly, for he didn't much like the job, and missed count. He had meant to finish at thirty, but he got mixed, and never drew breath until he had imprinted forty-five kisses on her chaste countenance. Now she won't speak to him.

Flora—"Yes, I sing in a church where they have an awfully small congregation." Dora—"Then why don't you stop singing?"

FOR FARMERS

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

THE VALUE OF HUMUS.

Some experiments in determining the value of humus on soils have been made recently, which tend to show that land well supplied with organic matter, humus and nitrates will help the plants to resist drought better than any others. A field of wheat, oats and vetch was planted, and as different parts of the fields were furnished with varying quantities of humus the growth of the plants soon exhibited a patchy appearance. Where the humus was plentiful the grains were thicker, heavier and much darker in green, showing sturdy vigor, and when dry weather appeared they were scarcely affected by it. But for that matter any observing farmer has noticed the value of humus on their fields. Take as illustration the patches in the field where a pile of manure has been kept. They will for two seasons produce plants much larger and thrifter than elsewhere. Likewise under corn stacks or grain stacks the soil is enriched by the waste from the stacks, and the shade has accumulated nitrates there. When the field is planted these places will also be richer in growth than the general field, demonstrating the simple law that the more humus we can accumulate in the soil, the heavier will be the yield per acre. Taking such lessons to heart, a thrifty farmer could soon make his whole field produce from ten to thirty per cent. more of crops.

BURNING GREEN WOOD.

There are many farmers who seem to like to burn green wood, and no doubt some of them think it is economy to do so because it lasts longer. Others do it only because they think they cannot find time to cut a year's supply ahead and have it well seasoned and put under cover before the fall rains and winter snows have soaked it again. But it is certainly poor economy. Nearly all varieties weigh fifty per cent. more when green than when dry, and some even lose more than that in being properly seasoned. That adds to the labor of handling and hauling, for what weighs one ton when dry weighs three thousand pounds when first cut. Nor is this all of the loss. It takes heat to evaporate that extra amount of water. We believe the scientists say that when wood is burned entirely green fifty per cent. of its own heat is used up in evaporating the water. This makes three thousand pounds of green wood equal in heating power to one thousand pounds perfectly dry wood. Of course few burn wood entirely green, but there are many who do not have it entirely dry or well seasoned. Any good housewife who has been obliged to use green wood for the kitchen fire can tell of delay in getting the meal in season, hindering her work and that of others, and of poorly-cooked food because she could not get the oven hot enough. Then there is another loss, a loss of temper from the delay and poor food. It is therefore a case of cruelty for any man to compel his family to burn green wood.

DAIRY WISDOM.

The last half of the milking is



"That's the only thing in this world I can't beat."

over 100 per cent. richer than the first half.

The cow is at her prime at seven years old. After the twelfth and thirteenth year her productiveness is usually lessened.

Heavy feeders are usually the most profitable animals. They consume the greatest amount above maintenance, and it is returned in milk and butter.

Cows should be able to drink water at will. When this provision is not made the milk flow is lessened.

If salt is not provided the milk flow will be lessened.

One pound of grain is equal to ten pounds of mangels in feeding cows.

When the pasture is luxuriant there is no profit to be derived from feeding grain, but when pasture falls off the deficiency must be made by grain or green forage or the milk flow will fall off and can not be brought up again.

Heifers should be grazed and well cared for to enable them to make the proper growth.

Wheat bran and middlings are valuable foods for dairy cows on account of the large amount of nitrogen and mineral matter which they contain.

Cows can be fed six to eight pounds of wheat bran and four to six pounds of middlings daily.

The following is a good ration for an average cow per day: Twenty pounds hay, four pounds pea meal, five pounds oatmeal (ground oats), eight pounds corn-meal.

DAIRY AND STOCK.

If horses could vote they would go in for the man who keeps his wagon axles well greased.

In the early fall keep the pigs laying on fat. The same amount of corn will make more gain while the weather is mild than when it gets colder.

Do not buy a boar pig that has been fed for show. He is spoiled and will run down on your hands. Get a thrifty pig that is in growing condition.

Seest thou the dairyman who is not raising stock on his skim milk? There is more hope for the fool than for him. Truly the wise husbandman is raising all the young things he can find milk and room for in the day of these prices.

The successful farmer knows there is truth in the theory that quiet, contented animals make the best gains. During the early autumn months he makes the arrangements for the comfort of his animals. The first cold snap does not catch him unprepared.

WEANING PIGS.

A series of eight experiments recently demonstrated the advisability of keeping pigs on sows as long as possible, consistent with the healthy and strong condition of the mother. This for many reasons, chief of which is that a sow and her pig together will extract more nourishment from a given quantity of food than will the weaned pigs alone. The sow and pigs were separately weighed each week and any loss or gain of the sow was deducted from or added to the increased weight of the pigs. The pigs were allowed to remain on the sow for ten weeks, then a similar course of feeding was carried on with the pigs for several weeks. The sow and pigs consumed on an average 231 pounds of meal and 534 pounds of skim-milk it making a similar increase.

BIRTHDAY FETES IN JAPAN.

Two Anniversaries Respectively For the Boys and Girls.

Japan is the land of topsy-turvy, and so, perhaps, it is only to be expected that individual birthdays—with the exception of that of the Emperor—are not taken any notice of, but a sort of general birthday of everybody altogether is celebrated with great rejoicing. There are two of these general birthdays, one for each sex. The male birthday, which is known as the "celebration of the boys," occurs on the third day of the third month, and the "celebration of the girls" takes place on the fifth day of the fifth month. These days are general holidays for the young. All studies and work generally are put aside, and boys and girls respectively receive presents according to their station.

The birthday of the mikado, or Ten-o, as he is more properly styled is also a general holiday for the Japanese everywhere. The houses are all decorated with flags, and in the evening the streets are gay with the lights of innumerable colored lanterns. In the morning the highest authorities go to the palace to offer their congratulations in person and the lower degrees offer them vicariously to their superiors. All the Japanese world somehow or other congratulate their monarch of having added another year to his age.

This extends even to the Japanese legations abroad. For instance, in November the attaches and secretaries of the Japanese legation in Grosvenor Gardens, London, will present their congratulations to the minister; the minister will wire him to the foreign minister at Tokyo and the foreign minister will personally offer his at the palace. The legation will not be illuminated externally, because the month of November in England is not suited to such effects and also because the English people would not understand, but there will be a dinner party to celebrate the occasion.

The mikado in question comes of a very ancient line, which beats anything that Europe can produce in the way of a dynasty. He is the 121st emperor after Jimmu Ten-o who was the first and flourished about the year 600 B. C. His reign will ever be celebrated for the fact that in it Japan passed at one bound as it were from the darkness of the middle ages to the civilization of the nineteenth century, and became one of the great powers with which the European statesmen recognize they will have to reckon in the future. For this the mikado is mainly responsible.

LONGEST BRIDGE SPAN YET.

Near Quebec a railroad bridge across the St. Lawrence River is about to be constructed with the longest single span of any bridge yet in existence. It is of the cantilever construction, and the length of the great channel span over the river will be 1,800 feet, more by 200 feet than the span of the Brooklyn suspension bridge, and by 100 feet the chief span of the celebrated Forth bridge in Scotland. The towers will rise 360 feet above the high-tide level of the river. Two railway tracks and two electric railway tracks, besides roads for wagons, will be included on the bridge.

A GIDDY INSECT.

"Your mamma," said Papa Not to his eldest son, "is the giddies insect I know."
"Why papa?"
"She is continually attending to phor balls."



THE COUNTY FAIR.

From the fields of wheat and tare,
Spurred by autumn's glorious air,
Come the reapers with no care,
Ho! for the gladsome county fair!

Ribboned cattle stalking there,
Apples, turnips, pumpkins rare,
Pretty girls so debonaire,
Come on, lads! to the county fair!

Jean C. Havez.