

FOR THE HOME

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

DOMESTIC RECIPES.

Sauzage with Apple Sauce—For 6 good-sized apples make a syrup of 1 cup sugar and 1 of water. Pare and core the apples, and slice them into rings about three-fourths of an inch thick. Place the rings, a few at a time, into the hot syrup, which should be in a shallow saucepan, to allow the pieces to be turned frequently while cooking. Fry the sausage crisp, pile in center of plate, and arrange the apple rings around it, one ring overlapping the other, and serve hot. Apples cooked in this way make a nice dessert served cold with cream, either plain or whipped.

Nicely Baked Apples—Take as many fair apples, as nearly of uniform size as possible, as will fill an earthen baking dish without crowding too closely. Core and prick the skins so as to bake readily. Fill the centers with sugar and if very sour sprinkle some into the dish, then add enough boiling water to generate steam enough to cook and at the same time form a jelly about the apples. Cover the dish and cook slowly until done, then remove to cool place. When convenient chill in ice chest before serving with either plain or whipped cream. Sweet as well as sour apples are good served in this way.

Apple Catsup—Pare and core 2 bu ripe sour apples. Cook in sufficient water to prevent burning, using porcelain or granite vessels. When cooked, rub through a colander and return to the fire, adding 4 oz salt, 3 oz black pepper, 1 oz cinnamon, 1/2 oz ground cloves, 1 dram cayenne pepper, 1 teacup sugar, 1/2 gal vinegar. Let boil five minutes, and seal or bottle in stone or glass. This is original, and is our favorite catsup. The flavoring may be varied.

Steamed Apples with Cream—Pare nice apples; quarter or cut into smaller pieces if the apples are very large, taking care to have pieces as near the same size as possible. Put a white cloth in bottom of steamer. Lay in the apples as evenly as possible. Cover steamer tightly, and steam until tender. Try with a silver fork, and when soft, remove from fire, and arrange apples in as many sauce dishes as are needed, taking care not to break the pieces. Sprinkle with sugar and set away to cool. Just before time to serve take 1 pt nice sweet cream, whip until light, add 2 tablespoons sugar, and if liked 1/2 teaspoon vanilla extract. Put 2 tablespoons cream over each dish of apples and serve. This is a very nice dish for supper.

Brown Apple Sauce—Pare and quarter six large tart apples or the same quantity of smaller ones (pippins are best because they cook so quickly). Boil until soft, but do not stir. When the liquid turns a clear amber, as it will do if boiled a little longer without stirring, add 1 1/2 teacups brown sugar and boil slowly, stirring well. In about five minutes add butter the size of an egg and 1 small teaspoon grated nutmeg or powdered cinnamon as desired. Cook a while longer, stirring constantly, pass through a sieve and serve either warm or cold. Some prefer a little boiled cider, omitting the butter and spice. This is relished with cold meats, especially cold roast pork.

Scotch Shortcake—One small teacup sugar, 1/2 teacup butter, 2 cup milk, yolks of 2 eggs, 1 heaping cup flour, 1 teaspoon baking powder. Beat the sugar, eggs and butter to a cream, add flour and baking powder. Halve the mixture and bake in buttered tins in moderate oven. Cream: Whites of 2 eggs, 1 small cup fine sugar, 1 apple. Beat eggs till frothy, add sugar and apple grated. Put between sponge when cool and serve at once.

Stuffed Apples—Select, large, smooth apples. Pare them, cut out the cores, but do not make the hole run entirely through the apple. Take some cold cooked chicken and chop it fine. To each 1/2 lb chicken allow 1 tablespoon chopped parsley, 1/2 teaspoon salt, a little pepper and 1 cup bread crumbs. Mix thoroughly and fill the apples. Put a bit of butter on each and bake in a quick oven until the apples are perfectly tender.

WASHING DISHES.

Many housekeepers who do not object to getting "a meal of victuals" dread to clear the table and wash the dishes afterward, writes a correspondent. I never was able to approach a tableful of dirty dishes in anything approaching a state of Christian resignation until I learned the virtue that resides in having plenty of hot water and towels and taking pride in doing the work well. It doesn't pay to forget about the dishes and get up from the table to find the fire out and the dishwasher lukewarm or forgotten entirely. When the last article of food is dish- ed up put over the teakettle, and see that there is fire enough to heat the water good and hot, or if you use gasoline turn the flame low during the night.

Plenty of clean towels and dish- cloths make the work easy and less disagreeable. Crash is cheap, so don't use parts of old shirts and drawers for wiping towels. A towel rack behind the stove, on which to hang the towels when they are wet, is a kitchen convenience. Have two pans, one large and deep, the other smaller and more shallow; the latter is to rinse the dishes in. With plenty of hot water and soap—keep a piece of soap especially for the dishes—and nice clean towels there is a pleasure to the worker in seeing the china and silver come bright and shining from under her hands.

The way in which the table is cleared has something to do with one's satisfaction in dishwashing. Some people dump the dishes on the kitchen table just as they are taken from the dining room and begin to wash them without scraping or piling—them. Others scrape off the worst of the debris and the rest goes in the washwater; cups, saucers and butter plates are washed before the glass and silver, or greasy, sticky dishes before the cups.

Plates, butter plates, and platters should be thoroughly scraped and piled up; cups rinsed, also sauce dishes. This looks like lots of extra work, but it is not. Half a cup of water, turned from one cup to another till all are rinsed removes the grounds and settlings, and prepares the cup for the dishwater. I don't blame anybody for hating to wash dishes when "everything goes" into the dishwater and the dishes are fished out of a sea of grease and crumbs.

If dishes are scraped neatly, washed in clean hot water and thoroughly rinsed there is no real necessity of wiping them. If they are turned down on a large, folded towel which absorbs the water as it runs off, they will be dry and bright as soon as they are cool. If wiped, it will be the easiest of tasks. Don't wipe them on a soiled towel, though, if you perform you must wipe them.

Fill all the kettles, pans, basins, etc., in which anything has been cooked with water as soon as they are emptied; they will wash with much less trouble. Swab out the greasy spider or frying-pan with a piece of newspaper, and burn the paper; it is that much less in your dishwater.

Don't let the dishes stand unwashed for the flies to feast on, the task is all the more difficult because the food dries on.

Use a little borax in the water in which you wash the silver, soap dims the brightness of silver. A little chopped raw potato put with a little water into the water-bottle or a narrow-mouthed pitcher will remove stains and sediment if well shaken; so also will crushed eggshells.

Borax will soften hard water, so also will a pinch or two of washing soda, but soft water, rainwater, is much to be preferred.

Children will not hate dishwashing so much if they are provided with proper conveniences, and taught to do it properly and to take pride in it. And don't forget the magic that resides in a few words of praise and appreciation.

HINTS TO HOUSEKEEPERS.

Use bolted Indian meal for johnny-cake.

Salad making in variety is a matter of habit easily acquired.

Wisdom without practice is poison, so is food without digestion.

Salad dressing should be kept on hand in a glass jar in a cool place.

Puddings made with milk, and baked long and slowly, will jell as they cool.

White of eggs, beaten to a stiff froth, should be lightly folded into cake mixture the last thing.

The good cook is like a kind fairy who makes things change their form in wondrous fashion.

If you have onions to peel, sit directly in front of and facing a brisk fire and you will not "cry."

When cooking fowls, 2 tablespoons vinegar put into the water in which they are cooked, will make them as tender as chickens.

When making chocolate, try adding a pinch of salt and 1 teacup strong coffee just before serving. It gives a delicious flavor to the mixture.

It is said that in taking a pie with a meringue on top from the oven the meringue will not fall if the pie is left in the warm kitchen, but will fall if taken into a cold room.

It is said the flavor of baked beans is greatly improved by adding a half teaspoonful of dry mustard to the water poured over them when they are transferred to the baking dish.

Never soak salt fish with the skin down, as the salt will fall upon it and remain there, while if the skin is placed uppermost the salt falls to the bottom of the dish, as it does when salt is placed in a basin of water.

In ordering a rib roast, ask the butcher to send along the bones. There is always enough meat clinging to them to make a nice clear soup, and often enough meat, after being boiled tender, to make a savory hash for a small family.

Most of us know that the blacking done by the man who comes from the hardware store for the purpose of applying it looks better and lasts longer than when we put it on ourselves. The polish the experts apply is mixed with benzine and that we use with water. And don't

forget that the stove must be perfectly cold when it is applied.

A shabby table, or one that is defaced by stains—or a handsome one that is wanted for a card or refreshment table, may be covered with a felt or cloth cover. Get a piece of the material of the proper size, make it with a slim-string all round, seeing it is large enough to cover the edges of the table, and the string may be drawn up tightly when the cover is needed.

PECULIAR FLAG OF SIAM.

WHITE ELEPHANT AND ITS PLACE IN COURT.

Welcomed When Found by the King and Priests and Leaders of the Nation.

The flag of Siam is a curious one—a white elephant on a red field—and odd it must look when it is necessary to hoist it upside down as a signal of distress, but a most effective signal, as anything more helpless or distressing than this clumsy quadruped can hardly be imagined.

Before Xacca, the founder of the nation, was born, his mother dreamed that she brought forth a white elephant, and the Brahmins affirm that Xacca, after a metempsychosis of eighty thousand changes, concluded his varied experiences as this white elephant, and thence was received into the company of the Celestial Deities. Hence the veneration of the Siamese for the "Chamb Phoonk" or the sacred white elephant. When such dignitary makes his appearance in the forest there is great rejoicing and no effort is spared to capture him. The King is considered most fortunate who possesses one or more of these sacred animals. The present King possesses seven, hence the present prosperous condition of the country.

The so-called white elephant—for the color is really a Bathbrick or Neopolitan yellow—is usually found in the northern province, and the Governor of the province sees that he is comfortably escorted, by the cutting of a wide path through the jungles to the river. There a great floating palace of wood, ornamented with a gorgeous roof and hung with crimson curtains, awaits him. The roof is literally thatched with flowers and the floor covered

WITH GILT MATTING.

The King, with his entire Court, in their elegant barges, multitudes of priests, both Buddhist and Brahmin, with banners flying and with music, go up the river, a two days' journey, to meet him. When he arrives in the city he is welcomed with imposing ceremony by the members of the royal family.

A festival of a week is proclaimed, and a thanksgiving is offered up. The lordly beast is knighted by pouring water on his forehead from a conch shell and a title and name are given him, after which he is conducted with great pomp and ceremony to his own sumptuous apartment, within the precincts of the King's palace, where his own Court officers and slaves await to robe and decorate him. First, he is placed on a handsomely built pedestal about a foot from the floor and is fastened by one hind and one fore foot to gilded posts with ropes covered with crimson velvet. The Court jeweller rings his tremendous tusk with massive gold, crowns him with a diadem of beaten gold, and places heavy gold chains around his neck. He is then robed in a superb purple cloak of velvet, fringed with scarlet and gold. When he bathes, an officer of high rank shelters his noble head with a great umbrella of crimson and gold, while others wave golden fans before him. His food consists of the finest herbs, the tenderest grasses, the sweetest sugarcane and the mellowest bananas and other dainties, which are handed to him on gold and silver salvers by his attendants on their knees. His drink is perfumed with fragrant flowers. When ill he is attended by the most skilled of the Court physicians, and the chief priests pray daily for his recovery. If he dies there is universal mourning, the King trembles on his throne and the highest funeral honors are paid to his corpse.

DIDN'T COME OFF.

At a public dinner a careless waiter stumbled when bringing in a boiled tongue. The tongue slipped over the edge of the dish upon the table cloth.

"Never mind," said the chairman, cheerfully, "it's only a lapsus linguæ" (slip of the tongue).

The joke was received with a burst of laughter. A gentleman present, who had no knowledge of Latin, yet saw what boisterous merriment it caused, secretly determined that he would repeat the whole performance at his next little dinner party at home, and give his guests a great laugh at his wit.

The occasion arrived. There was to be a leg of mutton, and the host had instructed the waiter to let it fall when coming in. The waiter did so, to the great dismay of the guests.

"Oh, never mind," cried the host, cheerfully, "it's only a lapsus linguæ."

To his great disgust and astonishment, however, nobody seemed to see it, and now he is suspicious that something must have gone wrong somewhere.

FOR FARMERS

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

THE WINTER PROBLEM.

H. J. Blanchard, an extensive breeder of White Leghorns, gives his views and experience on this subject, which we copy in a condensed form for the benefit of our readers. From our own experience we can endorse them as eminently practical and sensible. He says:

"The whole problem of winter feeding for eggs can be expressed in one short sentence—turn winter into summer. This is easy to say but very hard to accomplish, and the best we can do is to supply some of the conditions which exist in summer.

The first essential is warmth, but it must not be supplied by artificial heat, as this makes the fowls tender and susceptible to colds, but by warm houses, to keep out wind and frost and conserve the natural heat of the birds. Dryness is next to be considered, and this is best brought about by keeping the house clean and the floor well littered with straw and some absorbent material like chaff. Also ventilate a little by the windows every mild day by opening them a little, according to the weather. This will carry out moisture, purify the air, and keep the fowls accustomed to the outdoor temperature, so they will not be affected so much by extremely cold spells.

A straw filled loft in the poultry house is a great aid in keeping it warm and dry in winter. This loft floor may be made of cheap boards and should have plenty of cracks to let moisture pass up and be absorbed in the straw above. Of course, they need good food and enough of it, but I firmly believe it is not so much the kind of food but the way they are fed and managed that makes them lay best.

I can do no better than to give our own poultry bill of fare. Our whole grains are corn, wheat, buckwheat and oats mixed, about equal parts. In the morning a very scant ration of the mixed grains is given, not more than one-fourth of what they would eat, scattered in litter on the floor. Next comes water

SLIGHTLY WARMED

in coldest weather. They are kept busy scratching for grain and running to the water pan for an hour or more, and the exercise thus induced warms them more effectually on a cold morning than would a warm mash. They are next given cabbages or mangels cut in halves and placed on the floor. The birds are thus kept busy all the forenoon working for a little food, and at noon are hungry and ready for a big dinner of warm mash, which is fed in troughs, all they will clean up in a short time.

Our mash is made as follows: Ground oats, corn meal and wheat bran, about equal parts by measure for the base. To this we add one pound oil meal and three pounds high grade beef scrap for each 100 fowls, all well mixed while dry. To each 100 hens we also allow two quarts of clover cut in one-eighth-inch lengths and soaked in hot water, in which has been dissolved a little salt. The whole is then thoroughly mixed with a shovel until in a moist and crumbly state, neither dry nor sloppy. It is then fed while yet warm. We sometimes substitute boiled and mashed potatoes or turnips for the clover for a change. After this big dinner of warm mash the birds are not very active for awhile, but as it is easily digested they are ready for their supper of mixed whole grain, which is fed in the litter early enough so they will have time to scratch it out before dark. At this time the water pans are inspected to see that all have water enough, as a laying hen almost always takes a heavy drink shortly before going on the roost. Oyster shells and granite grit are always within reach of the hens. When the ground is bare the birds run at liberty outside the houses, but when covered with snow they are kept inside.

THE PIGS.

There was a famer a few winters ago who maintained that fattening hogs did not need a roof over them, and that it was foolishness to provide a windbreak for feeding grounds. He changed his mind when his hogs' backs were broken so badly that great patches of flesh and skin came off.

Have the hog house in shape for the reception of the swine when winter comes. Mend the windows, stop the drafty places, bank the outside if necessary. The floor planks should be placed directly on the ground, or a groud floor should be provided, having a plank platform for a bed.

The hog house should be placed on a hill where there is a good drainage. Proper ventilation must be provided.

Roots and clover hay should be stored handy by the pigs. They will then be easily obtained when wanted to feed the swine.

The sow with a bad disposition should not be retained as a breeder; her pigs are likely to inherit her temper. It will be better to discard the family.

Save the sow pigs from farga litters; they are likely to be prolific.

Look to the little fall pigs; do not let them get cold and stunted. Keep them in a warm pen and keep them growing.

Give the hogs wood ashes, sulphur and salt; they will keep the digestive system toned.

We find that grinding corn increases its value as pig food materially. Meal, consisting of cob and grain ground together, is equal and often proves superior in feeding value, pound for pound, to the clear corn meal. This superiority of corn and cob meal is caused by the light, porous character of the cob, rendering the mass more assimilable in the hog's stomach than the solid mass formed by the clear corn meal.

FEEDING TURKEYS.

Turkeys that are left to wander and hunt for their own food until almost killing time cannot be got into proper condition until they have been fed for quite a while, or else confined and fed up for killing. If they wander for miles in an aimless search for food after it is nearly gone in the fall they will run off all their flesh. Those who are ever watchful of their fowl will be on hand just at the proper time with a feed of grain for their turkeys just at or before roasting time; and gradually they will be taught to come home at night for this feed of corn. And as the weather grows cooler they should have some corn in the morning as well. Keep adding to this feed until you have them so used to being fed that they will know they can have all the corn they will eat; and by this gradual increase you will have them on a strong full feed of corn by the time frost comes and they will not have the setback they might have if they had been neglected.

HORSE TALK.

If he is watered the grain will be washed into the intestines, there to ferment and give trouble. The oil will clear him.

The starved colt will never reach his full development in size and quality.

Every man who fails to make a go of it in other kinds of business thinks he can be a horseshoer. But he can't shoe his horses. Half the poor crippled-up horses we see are made so by poor shoeing. It is a shame, and we ought to be ashamed of ourselves for patronizing such blacksmiths.

DANGER IN OVERDOING IT

Better Be Satisfied With a Fair Bargain.

Farmer Sledgeby had long wanted to buy the eighty acres adjoining his place on the north. In a casual way he called one morning on Farmer Crossman, who owned those acres, and said, "By the way, neighbor, there was a man asked me the other day if I reckoned you'd like to get rid of this piece of land, and I told him I guessed so, if you got your price. Is that about right?"

"Oh, yes," said Farmer Crossman. "I'd sell anything I've got if I could get my price."

"And what might be your price for the eighty?"

"Well, I'd sell it for four thousand dollars."

Now four thousand dollars was a reasonable figure for the land, and Farmer Sledgeby knew it, but he thought it would not do to seem eager to buy, and he could not resist the temptation to dicker a little.

"Well," he said, "that wouldn't be too much for it, maybe, if it was in good order, but look how the buildings are run down."

"Yes," admitted the other, "the buildings do need some fixing up."

"And the west half of it needs draining."

"That's right."

"There's a right smart patch of thistles in the cow pasture that'll cost something to get rid of, too."

"I believe there is."

"And there's only two wells or the whole place."

"That's a fact."

"Don't you think—h'm—thirty-five hundred dollars would be about right for it?"

"It'd be too much. I'd be ashamed to take that for it. But I'll tel you what I'll do: I'll fix the place up like it ought to be, and then I shall want five thousand dollars for it. You can tel that man so they asked you about it the other day."

That was all the satisfaction Farmer Sledgeby ever got out of his neighbor. He had overdone the matter.

WHAT IS STEALING?

One of the Berlin courts was occupied the other day with the question whether a starving man was capable of consuming a large loaf of bread, value 16 cents, at one meal. If a man proved to be starving steals bread it is not considered theft, according to the German law but is punished lightly. In this instance the loaf was considered too large for one person to consume, but on the workman, who stole it from a baker's shop, proving that he shared it with a starving friend, he was acquitted of theft.

"Let us talk this over calmly a between man and man," said the fellow who wanted to make up. "It is a good deal of a concession for me to make," began the other, "but— At this point actual hostilities developed.