

HOUSEHOLD.

HOUSEKEEPING IN DISREPUTE.

Not without reason does Mrs. Amelia E. Barr write as follows in the North American Review:

"One of the saddest domestic features of the day is the disrepute into which housekeeping has fallen; for that is a woman's first natural duty and answers to the needs of her best nature. It must be noted that this revolt of certain women against housekeeping is not a revolt against their husbands; it is simply a revolt against their duties. They consider housework and monotonous and inferior, and confess with a cynical frankness that they prefer to engross paper, or dabble in art, or embroider pillow shams, or sell goods, or in some way make money to pay servants who will cook their husbands' dinner and nurse their babies for them. And they believe that in this way they show themselves to have superior minds, and ask credit for a deed which ought to and their with shame. For actions speak louder than words, and what does such action say? In the first place, it asserts that any stranger, even a young uneducated peasant girl hired for a few dollars a month, is able to perform the duties of the housemistress and the mother. In the second place, it substitutes a poor ambition for love, and hand service for heart service. In the third place, it is a visible abasement of the loftiest duties of womanhood to the capacity of the lowest paid service. A wife and mother cannot thus absolve her own soul; she simply disgraces and traduces her holiest work. Suppose even that housekeeping is hard and monotonous, it is not more so than men's work in the city. The first lesson a business man has to learn is to do pleasantly what he does not like to do. All regular useful work must be monotonous, but love ought to make it easy; and at any rate, the tedium of housework is not any greater than the tedium of office work. As for housekeeping being degrading, that is the vilest nonsense. Home is a little royalty. It is only the weakest, silliest women who cannot lift their work to the level of their thoughts and so ennoble both."

BERRY DAINTIES.

Strawberries are gone, but their successors are here in abundance. Of course the strawberry is the queen of fruits, but many people are as fond of the raspberry and the blackberry. "Red raspberries" are especially delicious and are enjoyed most, eaten in their natural state, with cream and sugar. A nice way to serve them is to place in a large vessel, cover with cracked ice and place in the refrigerator about 20 minutes before serving. Then remove the ice, distribute the berries in individual fruit saucers and serve with Jersey cream and powdered sugar.

Raspberry Ice.—Raspberry water ice is made by squeezing through a sieve enough fruit to make two cups of juice; add to this four cups of water and two of sugar, with the juice of two lemons. Let it all stand an hour, and then freeze—and it is worth while remarking here, for the benefit of those who do not know it, that a water ice takes a long time to congeal unless the white of an egg is added. Open the freezer when little crystallized particles begin to appear in the liquid, and stir in rapidly the white of one egg beaten to a stiff froth. This will harden the whole mass in about half the time required to freeze it without an egg.

Another Ice.—A delicious ice made by mixing raspberries and currants in the proportion of one pint of currant juice to half a pint of raspberry juice. This should be thinned with one pint of water and sweetened with a cup of sugar. Freeze as suggested in the raspberry water ice. A currant ice is also very good, the proportions being a pint of juice to a cup of sugar and one quart of water.

Raspberry Foam.—Another delightful raspberry ice is made by stirring half a cup of powdered sugar into a quart of rich cream. Add a gill of raspberry juice and whip the whole with an egg whisk until well frothed. Then freeze, as usual.

Blackberry Froth.—Blackberry froth is an excellent way of preparing the latest of the small fruits. For this is needed one cup of blackberry juice and one cup of sugar. Soak a half box of gelatine in a cup of cold water for an hour. Stir the sugar in and pour the boiling water over it. When it is quite dissolved add the fruit juice, strain into a large mold and set on ice. When the jelly begins to thicken beat the whites of four eggs to a stiff froth and stir thoroughly into the jelly. Let it stand until firm and eat with cream.

Blackberry Dumpling.—A blackberry dumpling is a dessert not often served, but it is excellent. Make a dough of four cups of flour, two cups of milk, two tablespoons of butter, two heaping teaspoons of baking powder and one half teaspoon of salt. Roll out the dough a quarter of an inch thick. Heap in the center a quart of blackberries and a half cup of sugar. Gather up the dough in a ball, sew in a floured cloth that has been wrung out in hot water and drop into pot of boiling water and let it boil hard for an hour and a half. Serve hot with a sauce made of creamed butter sugar. The same recipe is equally nice when huckleberries are substituted.

Blackberry Tarts.—Blackberries make delightful tarts. They should have no under crust and be baked in a deep dish. The sides of the dish should be lined with pastry, and the top crust should be quite thick, with a small slit in the center to let off steam. They should be eaten cold with cream.

CAKES FOR CHILDREN.

Molasses Mounds.—Two cupfuls of buttermilk, enriched with two tablespoons of molasses, two and a half level teaspoons of soda, one teaspoonful of salt. Stir thick with graham flour and bake immediately.

Graham Cookies.—One cupful thick sour cream, one egg, one cupful of su-

gar, half a teaspoonful of salt, one level teaspoonful of soda, cinnamon. Stir stiff enough with graham flour to drop in little cakes; sprinkle with sugar.

Sponge Ginger Cakes.—Two eggs, one cupful sugar, one cupful molasses, one tablespoonful ginger, one tablespoonful soda, one teaspoonful salt, three tablespoons vinegar. Stir in flour till thick enough to drop, sprinkle with sugar.

Sugar Cakes.—Three whole eggs, one and one-half cupfuls of powdered sugar and the same quantity of flour. Beat the eggs and sugar until very light, and sift in the flour slowly, stirring all the while. Butter a large flat pan and drop into it, with liberal spacing, a little more than half a teaspoonful of the mixture, which will assume a round shape. The cakes should not run into each other. Bake in a moderately hot oven for ten or fifteen minutes.

Child's Party Cake.—Bake sponge cake in deep, round muffin pans. When they are cold, cut out the centres, leaving a half-inch wall of cake. This may then be frosted on the outside, and the rims decorated with tiny candies or bits of crystallized fruit. In these baskets serve strawberries, ice cream or thick cream whipped until stiff and light. Strips of orange peel or angelica or a braid of fancy paper may be used to imitate the handle of a basket.

Mrs. Brown.

HARKINS WISHED SHE HAD.

"I wish you'd fix this window shade so it would roll," said Mrs. Harkins to her husband the other morning.

"I don't know how to fix it," said Harkins.

"Don't know how to do such a simple little thing as fix a window shade?" said the tactless Mrs. Harkins. "Then if I were you I'd learn! Now there's Mrs. Darby's husband, there isn't a thing around the house that that man can't do. He don't run off and hire a man every time any little thing needs to be done. If I had a husband like that things wouldn't go to rack and ruin as they do around this house. When are you going to out this grass?"

"I'm going to hire old man Lane to cut it. He wants something to do, and—"

"There it is! Hire, hire, hire! Now there's Mr. Lally across the street. He cuts his own grass and cultivates a big garden besides and I'm sure that he works just as hard in his office as you do in yours. If I had a husband like Mr. Lally we'd have a nice garden too!"

Heedless or ignorant of the fact that Harkins has visions of the divorce mills of South Dakota before his eyes, Mrs. Harkins continues:

"And when are you going to clean up the cellar? I was over to Mrs. Smythe's today and Mr. Smythe had cleaned their cellar up like wax. He is always doing something like that about the house. If I had a husband like Mr. Smythe things would look different around here."

"I wish to heaven you were —"
"Now don't say anything you'll be sorry for afterward," said Mrs. Harkins. "And don't be rude and disrespectful. I wish you were like Mrs. Jennings' husband in that respect. I never saw a man as courteous and entirely respectful to his wife as he is. I often think that if I had a husband like Mr. Jennings I'd get along a good deal better together. Did you get that bottle of nux vomica I told you to get at the pharmacy?"

"No, I didn't; I forgot it."

"Forgot it! And you had to pass right by the pharmacy door on your way home! Mrs. Berry says that her husband never forgets anything and I told her that mine never remembered anything and she said that she pitied me. The baby isn't a bit well and I ought to have that nux vomica for it but you would have forgotten it if the child had been at the doctor's door. Mrs. Horne says that when their children are sick Mr. Horne knows exactly what to do for them. My! it must be a comfort to have a husband like that. If I had such a husband I could half clothe myself on what we'd save on doctor bills. Mr. Horne rightly feels that every husband and father should know something about medicine. But then it's no use scolding about what can't be helped. How do you like my new house dress?"

"I didn't notice that you had on a new dress."

"That's just like you. I might as well go in rags and tags for all you know or care about my clothes. Now Mrs. Martin was here to-day and she says that Mr. Martin notices every new thing she has on. I told her that if I had a husband like that there'd be some pleasure and comfort in wearing new clothes and she said she felt sorry for me. And if you were like Mr. Carver you'd say something nice and pleasant about me once in awhile. He is always saying something nice about Mrs. Carver. If I had a husband like that I'd —"

And when Harkins snatched up his hat and rushed madly from the house she followed him to the door saying:

"Where are you going? Run all the time. Never stay at home a minute! If I had a husband like Mrs. Butler he'd —"

But Harkins had escaped around the corner.

EFFECTIVE FISH BAIT.

Dutch fishermen make astonishing catches by means of the following very simple plan: They put a number of live worms and insects in a bottle partly filled with water, and then cork it securely. The bottle is dropped into the water, the fishermen sinking his lines alongside. It appears that the sight of the wriggling contents of the bottle so excites the appetite of the finny tribes that they fall easy victims to the baited hooks.

A TREE'S TENACITY OF LIFE.

The "life tree" of Jamaica is harder to kill than any other species of woody growth known to arboriculturists. It continues to grow and thrive for months after being uprooted and exposed to the sun.

PRACTICAL FARMING.

CHEAPEST FOOD FOR COWS.

"The farmer as a producer is subject to the laws of competition, and must learn to produce most cheaply if he would succeed. In nothing is this more true than in dairying. Part of the problem of cheap production must be solved by improving the stock so as to get a larger product from the same food. But this is not all. The kind of food is also important, for if it be either too costly or not of the right composition it will make profitable milk and butter production an impossibility. Worse than this, if the food be not suitable, it will diminish the capacity of cows for milk production by diverting what they eat to the production of beef and fat," says American Cultivator.

"It is an old belief of farmers that fresh grass in the height of the season is the best possible food for milk production. We get this idea from England, where the pasture season is longer than it can be here, and consequently a much more important part of the cow ration. In our climate the prime June pasture lasts only three or four weeks. Before that date summer heats dry the grass and make it less succulent than it needs to be for milk production. While grass is at its best no grain ration will be needed. In fact if given it will almost invariably be refused. But before and after, some grain meal, bran or wheat middlings will be eaten by cows, and will greatly increase the milk flow. From these facts it is evident that grass alone cannot, in this country, at least, be considered the best cow food except for a very short period. For at least eleven months in the year some other ration must either supplement it, or for six months of the time take its place entirely. It is true we cut and dry grass, making hay out of it, but the experience of most farmers is that as a staple food hay is very far inferior to corn, stalks for cows that are giving milk and making butter. The quality of milk and butter made by feeding hay is generally inferior.

"When it comes to considering cheapness, the superiority of corn stalks over hay is even greater than it is in quality. The amount of corn stalks that can be grown on an acre is so much greater than the bulk of hay, that even were the hay much the best, it could not be generally grown and fed as the main ration in any locality where it is possible to grow corn. Our own country has a better soil and a better climate for Indian corn than any other of equal extent in the world. Some time this must give us as decided advantage in producing beef and pork. But corn, even when fed with its grain is not a perfect ration for milk production. It is too largely carbonaceous, and the milk yield will be better if supplemented with some other source of nutrient or dry food containing more of nitrogenous substances forms a part of the ration. Clover is an excellent supplement to corn in feeding, as it is to the soil in crop rotation.

"But there are other foods that should properly go with corn fodder that can be available where clover cannot well be grown. Wheat bran is one of the best of these. It is a gratifying fact that the proportion of our wheat exported that goes out as flour is yearly increasing. That leaves the greater part of its manurial value at home, where it goes on the land again when fed to stock. The coarser parts of the whole grain furnish exactly the kind of nutrition that is needed to supplement the deficiencies of common feeding for milk production. This fact makes wheat bran worth more for feeding in this country than anywhere else. Fed alone it is not nearly so valuable as it is when fed with corn or other grain containing a large proportion of carbon in its composition. It is undoubtedly better that at least a part of the winter food for cows should be succulent. Hence the advantage of ensilage, which has done more than anything else to make winter dairying possible. It has done more than this for by prolonging and increasing the winter milk yield while cows were bearing their young, to be dropped in early spring, it has increased the value of the cows and their progeny as milkers in a very remarkable degree. The large yields of milk and butter that are commonly attributed wholly to breeding are in part due to improved methods of feeding, for which the silo is mainly responsible. It would be impossible to produce cows capable of yielding large, rich messes of milk through nearly the entire year if they or their dams were not in the silo on dry food during the winter months. It should be the aim of the farmer to give his cows such rations as will keep their milk product to the highest rate the cow is capable of at all seasons of the year. This will require extra feeding during most of the summer months when the cow is at pasture. Some corn fodder, millet or Hungarian grass should be drilled or sown as a soiling crop to be cut when the pastures begin to fail. If this cutting is begun early, while the PASTURING CATTLE AND SHEEP.

grain ration composed of equal parts of corn and wheat bran made in a succulent slop will pay during the hot weather of July and August as well as it does in winter. When the corn begins to mature the food will be richer and the grain and bran ration will no longer be needed. Roots as cow food never will occupy the same place here that they do in England, where corn cannot be grown. But it will pay to grow beets and mangel wurtzels, and also carrots and parsnips, as a change of feed in winter, even though there be an abundance of ensilage. Cows like variety in food as well as do people. It is the business of the feeder to induce cows to eat as much as they can digest and assimilate, for the large amount thus eaten makes his own profit so much the greater."

PASTURING CATTLE AND SHEEP.

It has been said by a staid old farmer, who is quoted as good authority, that a pasture which will keep a certain number of cattle will also keep two sheep for every head of cattle, and there will be but little loss of pasture for the cows, writes Geo. W. Franklin in Prairie Farmer. This may be true of certain kinds of pasture, but if cattle and sheep are to be pastured together the pasture should be of the very best kind. Sheep will do better on pasture with cattle than the cattle, because they can bite closer and they graze the sweeter herbs, while the cattle may want for a full bite or be compelled to work harder to get sufficient, while the pasture affords sufficient for the sheep. There is some gain in pasturing sheep with cattle in some places and on some kinds of pasture, and while this is true, it may also be said that there is often some loss. Sheep will graze close and will also graze where cows have avoided, but they are slow to graze after their own voidings if distributed in profusion. When sheep are kept with cattle they become accustomed to staying with them and will not try a fence as much as if they were alone. Cattle will keep dogs and wolves from sheep and especially is this the case where there are cows with calves. There is one danger in pasturing horned cattle with sheep—they often cause abortion by hooking or butting the ewes when they are heavy with lambs. This would seem to be fallacious, but it should be remembered that the sheep soon become accustomed to the cattle and they do not get out of their way as they would do if they were placed together only occasionally. Sheep prefer pasturage that is short and sweet rather than long and luxuriant. Cattle thrive best where a full bite can be had at all times. Cattle do very well on clover. Sheep do not do so well on clover as they do on bluegrass. Cattle will hoove on clover and so will sheep, and there is greater danger with sheep than with cattle. So there is only one condition in which cattle and sheep should be pastured together, and that is when they have plenty of pasture. There is not so much danger of the cattle starving the sheep out as there is in the sheep starving the cattle out. There have been many bloody battles between sheep and cattle owners on the plains where sheep have pastured over the short and scanty pastures, utterly starving out herds of cattle. On the tame grasses this is not always the case except in overstocking. Sheep are supposed to be poison to pasture, but this is not the case. They are great feeders and they are also noted for industry, and they will get enough to eat if they have to keep "picking" all the time. There is room for a few sheep on every farm and they may be pastured with the cattle to a very good advantage. If not pastured too closely I believe the pasture will be the better by the sheep being there.

YOUNG FOLKS.

CATCHING THE THIEF.

Carl Pursel was a Canadian by birth, and being raised on a farm he naturally had a great love for agriculture, and especially horticulture. When about ten years old he was seized with a great desire (as farmers' boys usually are) to "raise sumthing" that he might call his own. Upon making his wants known to his father he was granted his request, his father saying, "I will give you a place in my best field in which you may plant whatever you wish and it shall all be yours." After a great deal of reading and studying, for Carl spent most of his spare moments in reading, he finally decided to raise melons. From that time on Carl was very busy preparing for the oncoming work. When discussing the subject with his father he said:

"Don't you think that field would raise good melons?"

"I think the ground very fertile," said his father, "and it would raise very good melons, but we have a few boys in our community who are always taking their neighbors' melons, and sometimes destroying the vines. This is the only objection I have, but you may do as you please."

Carl felt himself perfectly able to protect his melons, and replied: "If I can only raise the melons I am not afraid but what I can protect them."

His father laughed but said no more, thinking to let the lad have some experience in "raising" and "protecting" his melons.

When warm weather came Carl was very busy preparing his land for the long desired melon patch. After considerable hard labor the ground was ready for the seed, and when the desired rain came Carl could have been seen preparing the hills, putting some fertilizer in each hill, thoroughly mixing it with the soil, and planting the seed.

The plants soon began to appear above the ground and never was there a melon patch more closely watched and tended than was Carl's. No weeds were permitted to grow between the hills. When the ripe melons appeared Carl was very liberal with them and instead of selling the first ones (as so many do) he decided to eat all he wanted and divide with his parents, brothers and sisters, and some young friends who often came to visit him, especially after they were told that the melons were ripe.

Upon returning from work one evening his father said: "Carl, the boys visited Mr. —'s melon patch last night and I would not be surprised if your patch would be visited to-night."

Carl said not a word but went on with his book very soberly, but his mind was on that melon patch, upon which he looked with pride.

"I'll not let the boys destroy my melons," he said, as he sat down to supper. Some one knocked at the door, and upon invitation, Jim Simpson and Will Jones stepped into the room. These were Carl's two chums, near the same age and size of Carl, and had evidently come to help him dispose of a few of his melons; in fact they had been invited to come for that purpose.

After Carl finished his supper he requested to the boys to accompany him to the barn. Mr. Pursel watched them and noticed that Carl was telling about the threatened melon patch.

"Let's catch them at it," said Carl. "I'd like to see 'em at it while we're here," said Will.

"That's right," said Jim. "We'll stay by you."

"I'll tell you," said Carl. "We'll go out there and eat melons and watch." Such were the expressions of the three young boys as they started their way toward the melon patch. They went soon in the patch, and Carl said: "Up here is a daisy. I'll get it and we'll go over in the corn there and eat it."

After they had eaten it Carl said he would get another, but just as he rose he saw a man run across the melon patch, and out through a patch of cabbage that had been planted by the side of the melons.

"There, there," said Carl, and away went the boys after the thief.

"Stop, halt, or I'll shoot! You may as well stop now, for we've got you! Some on, boys!" Such were the cries that met the ears of the thief. He was, as the boys could see, a full grown man, but the boys were not in for stopping. The thief was some distance ahead of the boys, but they were gaining on him rapidly, when, on reaching a deep ravine, the boys lost sight of him, but as it was moonlight they knew he was not far away.

"I believe he's up this way," said Carl. "You watch here until I run up and see."

Carl had gone but a short distance when the boys began to call, "Here, here, here he is." The man had laid down in a deep ditch, and on being discovered, quickly arose and started down the valley. Carl, who brought up the rear, cheered the boys as they ran with cries of "Down 'im, boys! Down 'im!"

The boys were nearly tired out when the man reached a fence and stood as if exhausted. The boys ran up quite close, but stopped because the man suddenly burst out laughing. The boys dropped their heads and walked off a little distance and sat down to rest, for they saw that the thief they had given such a terrible chase, and had threatened with such terrible consequences, was none other than Mr. Pursel, Carl's father.

Several years have passed, but Mr. Pursel still tells the story of how he was run out of the melon patch.

NEW BICYCLE DEVICES.

Ingenuous Locks, Auxiliary Seat and Parcel Carrier.

Many devices have been adopted which utilize the bicycle for advertising purposes. One of the most unique is a bicycle constructed solely of the different tools used in the hardware business. The frame of the machine is composed of two circular saws, two stove rods and one bench screw. The sprocket wheel is made up of two beveled-edge emery wheels. The machine can be rolled around without falling to pieces.

Many locks for bicycles have been making their appearance this season, but one just invented is noteworthy for its simplicity. It comprises a detachable locking case, suitably applied to the pedal shaft of the wheel. It is provided with a bolt and key, and when desired can be locked at any time, and thus act in a measure as a guard against thievery.

A new auxiliary seat and parcel carrier for wheels adds another to the many devices of this kind. It comprises a double rod frame, extending to each side of the top bar and curved inwardly, hooks and saddle pieces connecting the bars from the top bar of the frame, and a seat or carrier portion arranged at the forward end.

All devices of this nature look simple and practical enough, but it is a fact that when in use they hamper the rider considerably and have so far not met with popular approval.

Pneumatic cushion frames are being applied to nearly all of the bicycles now in course of manufacture. The cushion device proper is composed of pneumatic telescoping tubes working one within another. The innermost tube contains a graduated spiral spring, the purpose of which is to uphold the weight of the rider. Double air pockets within the tubes are to sustain the thrust of the rider when crossing obstructions. The air also serves to assist the spring to return the rider to a normal position without any tendency to an upward throw.

Though the cushion device is placed on the rear frame only, it is so constructed, it is claimed, that both wheels are saved from sudden shock or trembling, and that thus handle bar vibration is eliminated.

Inventors and manufacturers are now giving their entire attention to the construction of some kind of motor for the bicycle. Electricity has been tried several times, but without much success. Compressed air has been considered, but not seriously. However, when the news came that compressed air motors would be applied to cable cars, the subject was again taken up with great eagerness.

Whether a suitable compressed air motor can also be constructed for the bicycle does not seem at all improbable. As a motive power it would certainly be more desirable than any gasoline or electric power so far tried. In the meantime interesting developments of an inventive character are anxiously awaited.

The longest bridge in the world is the Lion Bridge, near Sangang, in China. It extends 5 1/4 miles over an area of the Yellow Sea, and is supported by 300 huge stone arches. The roadway is 70 feet above the water, and is inclosed in an iron network. A marble lion, 21 feet long, rests on the crown of each pillar. The bridge was built at the command of the Emperor Keing Long.

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FROZEN DEAD.

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A CHEAPER WAY.

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