ABOUT THE HOUSE.

HANGING A PICTURE.

An otherwise charming apartment may be utterly ruined by the pictures on the walls. Sometimes the pictures are well chosen, but illy hung—a somber landscape in oils in a very dark corner, or a dainty water color in a light so strong that only a glare of glass is visible unless the observer is very close to it.

Not long ago only very large pictures were hung in broad spaces, with perhaps a smaller one above or one on either side. This rule is no longer followed in artistic homes. First, choose a good light for your subject, no matter if the space is wide and your frame small; hang it there, and build around it, as it were. Small pictures are often grouped together; sometimes a large space is filled with a "ladder" of frames of uniform size, the triangular spaces at the lower right and upper left corners being hung with horizontal panels of a different style. Basreliefs in plaster are used in small spaces to good effect; sometimes a row of these is placed directly under a large picture. One occasionally sees as many as three rows of small frames upon a wall; indeed, where there are a large number of pictures they should be hung as in a studio or art gallery. An hour spent at either of these places will give you many valuable hints on good lights and grouping.

When the expense of framing has to be curtailed, one may use a good thick mat instead, tacking it up with small brass heads. When sweeping is going on, a dust cloth may be pinned to the wall, excluding all dust, so that these unframed photos, studies, etc., will look fresh a very long time. Frames vary in style every few years, and many having ample means change the setting of a favorite picture several times; however, those who cannot indulge in this luxurious habit are secure if they observe the following rule; The picture is the center of interest, not the frame, so do not select a molding so brilliant that it attracts the eye from the subject instead of bringing out the subject. Good taste is never really out of fashion, as we must admit when we are privileged to examine the walls of some of the old colonial residences in New England.

Family portraits are now seldom seen in the parlor in "up-to-date" homes, but in the more private apartments, the family sitting room or library. This custom will not be readily adopted in small houses. Yet a lady acquaintance has solved the difficulty most happily by placing the crayon of her late husband on a large easel, with velvet drapery attached, which can be drawn back at will so that while it is in her parlor it need not be exposed to the scrutiny of curious people who are often tactless enough to enlarge upon a painful topic.

Instead of the life-size crayons and cumbersome frames, one now sees portraits in miniature or the half life-size photos, finished in delicate flesh tints, both of which are very beautiful when framed in narrow oval frames with or without the fine beading and gilt bow knots at the top.

WAYS OF COOKING OYSTERS.

Oyster Soup.—To a quart of oysters three pints of milk. Drain your oysters, add the juice with a teaspoonful of salt to the milk, when it comes to a boil, add your oysters that have been picked over and washed, and let come to a boil again, then a tablespoonful of butter and a couple of shakes of pepper.

Fried Oysters.—Drain and wash your oysters and roll them in well-beaten egg and dip in fine cracker crumbs or corn meal. Sprinkle with salt and fry in hot fat.

Escalloped Oysters.—Drain and wash your oysters. Butter your baking dish then add a layer of cracker crumbs, then a layer of oysters, with a little salt and pepper and butter, until your dish is most full, leaving the top layer of crumbs. Then add a well-beaten egg with the oyster juice and milk to nearly cover them, and bake for a half hour.

Creamed Oysters.—Take a heaping teaspoonful of butter and two of flour and melt together; then add a quart of milk with a teaspoonful of salt and a couple of dashes of pepper, and stir constantly until it thickens. Cook your oysters in their juice, with a little salt added, for about five minutes. Then drain and stir the oysters in the gravy then add the juice of half a lemon and a teacup of chopped celery. Pour over buttered toast and serve.

Curled Oysters.—Cook your oysters in their juice for about five minutes, adding a teaspoonful of salt to a quart of oysters. Drain, dash on a little pepper, and season with butter, and serve on toast that has been dipped in scalded mil kwith salt and butter added to it.

KITCHEN SINK AND PIPES.

Miss Parloa warns housekeepers to give the kitchen sink unremitting attention as it is beyond the plumber's art to prevent its stoppage if the housekeeper does not look after it. The liquid grease poured through it solidifies and clings to the pipes. To prevent this wash the sink thoroughly after each meal, and pour hot water through the pipes to scald them out. A solution of washing-soda, allowing a half-pint of soda to six quarts of boiling water, should be kept on hand for cleaning the pipes. Warm the pipes first by pouring boiling water through them and follow it by two quarts of the soda solution. If this is systematically used, the six quarts a week will keep a small house in good condition. In special emergencies, where the sink becomes stopped with grease, use larger quantities of the soda and then flush thoroughly. In case of sickness, when disinfection becomes necessary, dissolve four tablespoonfuls of carbolic acid in a pint of water, and pour through the pipes, waiting a few minutes before flushing.

HOUSEKEEPERS SUGGESTIONS.

Here is a little fact for the thoughtful housekeeper: "Nature has ordered that the skin of the potato be made of a corky nature to retain the juices and nourishing properties of the vegetable. These are lost when the skin or envelope is taken off. A chemical analysis shows that the water in which was boiled a pound of peeled potatoes contained seventeen grains of carbonate of potash. All that nourishment the "jackets" would have secured to the vegetable. Again analysis shows that a peeled boiled potato takes three and one-half hours to digest. A potato baked or boiled in the skin ordinarily digests in two hours."

A tough meringue is not a necessary adjunct to a pie or pudding. If, therefore, you are in the habit of having tough ones, here is the "whyfore." You have beaten the eggs to a stiff froth, and then added the sugar and beaten it very little afterward. Reverse the process and you will change the quality of your meringue. Beat the whites till they are frothy, then add the sugar and beat hard afterward.

There is one use of kerosene which is seldom mentioned. It often happens that when a heavy shoe or boot has been wet it hardens and draws so that it hurts the foot. If the shoe is put on and the leather thoroughly wet with kerosene the stiffness will disappear and the leather become pliable adapting itself to the foot. If oiled while wet the leather retains its softness a longer time. The kerosene does not injure the leather at all.

Salt and sour buttermilk will brighten brass or copper. Have the articles to be scoured warmed a little, dip a cloth in the buttermilk and then in the salt; and apply to the copper. Let it stand a couple of minutes, then wash off. If very dirty, a second application may be required.

DOMESTIC RECIPES.

Old-Fashioned Johnny Cake.— One pint yellow corn meal; half cup of flour and one and a half teaspoonfuls baking powder; one egg; two tablespoonfuls of sugar; half a teaspoonful of salt, one cup of milk. Bake in a well buttered square pan.

Rice Croquettes.—Boil a cup of rice till thoroughly done; make into little cakes, by mixing with a beaten egg and a little flour, salting slightly. Fry quickly in hot lard. These make a good breakfast dish when eaten with butter, or may be used as a dessert by adding a sauce made of melted sugar, flavored with vanilla. They are also excellent with maple syrup.

Chili Sauce.—Forty large ripe tomatoes; eight large white onions; six green peppers; sixteen tablespoonfuls of brown sugar; eight of salt; nine and a half cups of vinegar; a teaspoonful each of ground ginger and cloves; one grated nutmeg and a tablespoonful and a half of cinnamon. Scald the tomatoes and remove the skin. Then cut in pieces; chop the onions and peppers fine; put all together in a kettle and boil an hour and a half. Bottle and cork tightly and keep in a cool place.

THE MYSTERIOUS ASSASSIN.

Discovered in Time to Save the Life of Marshal De Saxe.

One night, shortly after the celebrated Battle of Fontenoy, its hero, Marshal De Saxe, arrived at a little village in which was an inn with a peculiar reputation. It was said that in this inn there were ghosts who stabbed or strangled all who attempted to pass the night in a certain room.

The conqueror of Fontenoy was far from being susceptible to superstitious terrors and was ready to face an army of ghosts. He dismounted, ate his supper, and went up to the fatal room, taking with him his arms and his body-servant.

His arrangements completed, the marshal went to bed, and was soon in a profound slumber, with his sentinel ensconced in an armchair by the fire. About one o'clock in the morning the watcher by the fire, wanting to get some sleep himself, approached his master to awaken him, but to his call he received no response. Thinking the marshal soundly asleep, he called again. Startled at the continued silence, the man shook him; the marshal did not stir

As he lifted his hands from the form in the bed, the frightened servant saw that they were red. The marshal was lying in a pool of blood! Drawing down the cover, the soldier saw a strange thing. An enormous insect was fastened to the side of De Saxe, and was sucking at a wound from which the blood flowed freely.

The man sprang to the fireplace, grasped the tongs, and ran back to the bed. Seizing the monster, he cast it into the flames, where it was instantly consumed.

Help was called, and the marshal was soon out of danger; but the great general, who had escaped fire and steel for years, had barely escaped dying of the bite of an insect. He had found the ghost.

THE FARM.

STORAGE OF ROOTS.

Beets should not be fed out in the fall for two reasons: First, because the stock does not need them as it will later in the winter and towards spring; and second, because beets, like winter apples, go through a ripening process which improves their quality. When fed to brood sows—and this is the best use that can be made of them—it is much better to feed them during the latter half of pregnancy than the first half, and as our sows are usually bred to farrow in March and April, it is best not to feed the beets until January unless one has an abundance of them. If the proper conditions are observed, says Waldo Brown, beets will keep until grass comes in the spring, while turnips soon grow and get corky, and pumpkins cannot be kept late on account of rotting. In storing roots of any kind for winter there must be good ventilation, or there is danger of heating and loss, and of course they must not be allowed to freeze; but there is greater danger of loss from heating than from freezing. In fixing a cellar to store beets I would raise the floor of the bin four inches from the cellar floor and make the bins about five feet wide with a partition every five or six feet, and would leave a four-inch ventilating space at each partition. This can be done by using four-inch studding and putting narrow slats on each side of the studding, with cracks three or four inches wide, for the beets will usually grow so wide that even wider cracks than this can be left without the beets getting through them; and the floor should also be made of slats. Beets stored in this way and with good ventilation from door and windows during the fall will never heat so as to damage. The windows of the cellar should be left open until freezing weather. A cellar can be very easily made frost proof in all ordinary barns if the room can be spared, or if not a cheap building may be put up near the barn or hog house. In estimating the size to build count on about 200 cubic feet for each one hundred bushels. It is not necessary to make the cellar large enough to hold the entire crop, as those to be fed after the middle of March can be pitted in the field and brought to the cellar the first pleasant weather of spring.

In pitting beets I prefer to cover them with earth without any straw over them, and then keep the frost out by a covering of horse manure on the outside of the pit when the ground freezes. When the earth is put on the beets it is wise to have ventilators in the top, which can be made by nailing four pieces of board together so as to make chimneys six or eight inches square, and letting them extend down a foot or more into the beet pile. To prevent the rain from getting in through the ventilators let the boards on two sides be six inches shorter than the others; saw the top sloping, and nail a roof board over it. If there is room to spare in the barn, I would advise that the cellar be made there, and I would not dig down so as to have to carry the beets up stairs. My barn is a basement barn and the cellar—14x24— is on an exact level with the cow stable. My brother put a cellar—15x20 feet—in a barn without a basement, and his is three feet below the level of the barn floor. It should be made rat proof as well as frost proof, and to do this put a cement floor in it and protect the sides where it is necessary with sheet iron or tin. To keep the frost out you must have double walls with an air space, and good building paper, or leave a space a foot wide and pack with dry leaves or sawdust. I use "eel grass" paper and find it admirable, as a single layer of it between boards is all that is necessary, as it is equal for keeping out cold to four or five thicknesses of common building paper.

If your cellar is at the bottom of a barn only an inch floor will be needed above, as this can always be kept covered with hay, straw, or fodder in cold weather; and if, as in my brother's barn, the cellar only extends half across the barn an inch board partition protected with cheap tin or sheet iron will answer for the middle partitions, as the space next to it can be kept full of hay till cold weather is past. Be sure to have strong joists under this floor, so as to support the weight when the space above is filled. If a separate building is to be used outside of the barn a cheap structure can be made and a large fodder stack built around and over it, but at the end where the door is located a double wall and a storm door will be needed. I buy for all such purposes culled oak lumber, which I get for five dollars per thousand feet, and while quite so easy to work, it makes as good poultry houses and cheap outbuildings as more expensive lumber. I should not be afraid to undertake to winter a crop of Irish potatoes in one of these "fodder stack sheds," and if one has no barn cellar it will pay to fix up one of them to store pumpkins and potatoes in for the fall. Should the mercury drop suddenly to zero or below, a couple of coal oil lamps kept burning in a room 10x20 feet will keep the temperature above the freezing point. No roof will be required other than cheap boards for this as the fodder will keep out all the rain. If the farmer can spare the money it is better to make a good frost and rat proof cellar; but as a makeshift the fodder stack plan is much better than doing without any.

PREVENTING MILK TURNING.

As soon as the true causes of milk and cream becoming sour or otherwise deteriorating in flavor became known, scientists set to work to discover some means of destroying the bacteria without at the same time injuring the milk. Chemicals of various kinds were tried, but there are objections to the use of all of them. The most successful of all methods of preserving milk and cream yet discovered are those known as pasteurizing and sterilizing. The latter of these is necessary only when milk and cream have to be kept sweet for weeks and months. The two operations, though alike in principle, yet differ in degree. In both, heat is applied to the milk or cream, but not to the same extent. In pasteurization it is necessary to raise the temperature to between 150 to 175 degrees F., and keep it there for about twenty minutes to destroy all the active bacteria present. In sterilizing, the temperature must reach or exceed 212 degrees F., that is boiling point. The objection to sterilizing is that it gives a burnt flavor to the product. The pasteurizing process, if properly conducted, leaves no perceptible difference in the taste. As both processes accomplish the object of keeping milk perfectly sweet for a longer period than it would otherwise do, it is clear that for dairying operations pasteurization is preferable to sterilization. The great advantages of treating all cream for butter making by pasteurizing it does not, it is stated by Mr; S. Lowe, seem to be fully recognized in the colonies. In Denmark and Sweden more than 90 per cent. of the butter exported is made from pasteurized cream. During the very hot weather in Australasian colonies the necessity for this process is most imperative. Artificial refrigeration cannot repair the injury already done to milk or cream by the growth of bacterial life; it can only prevent further injury. If the evening's milk has not been rapidly cooled and kept so during the night it swarms with bacteria when brought to the factory in the morning, many of them being of the baneful variety and the cream should be carefully pasteurized; that is, the bacteria should not only be prevented from further increase — they should be killed right off. If the factory manager allows even one farmer's cream which is swarming with evil bacteria to mix with the sweet cream of the rest of his supplies, he will soon discover that the proverb of, "Ill weeds grow apace," is as applicable to the cream vat as to the garden.

Let us now explain how pasteurization keeps milk sweet for a much longer time than it would otherwise do. The minimum multiplying point of most milk bacteria may be taken at 50 degrees F., the maximum at 113 degrees F. Between these points they multiply in various degrees of rapidity. Thus, while bacteria can live from below zero to about 150 degrees F., they can only multiply from 50 degrees to about 113 degrees F., the temperature most suitable for their growth being 80 degrees F. to 100 degrees F. From this it follows that, if milk be kept below 50 degrees or above 113 degrees, the bacteria in it cannot multiply, though those already existing can at these temperatures carry on their processes of converting the sugar of milk into various acids. Hence, if milk be already swarming with bacteria, it is best to raise the temperature to such a point as will kill them right off, and this temperature, we have seen, is 150 degrees and upward. We have given the pasteurizing temperature as 150 degrees to 175 degrees F. Above this there is danger of producing the burnt flavor previously mentioned. At 150 degrees it takes longer to kill the bacteria than at 175 degrees. At 155 degrees twenty minutes will do, at 160 degrees fifteen minutes, at 165 degrees ten minutes, and so on. Pasteurizing, however, does not kill all bacterial forms. It destroys those that propagate by fission only. It does not kill those that multiply by spores. The baneful kinds, unfortunately, are those which mainly breed by spore formation, and hence are more difficult to kill. In fact, only a sterilizing temperature is sufficient for this purpose. Herein lies a great danger. Unless pasteurized milk is rapidly cooled down to a temperature at which these spores become torpid, pasteurizing is very dangerous, for there is every probability that all the beneficial bacteria will have been killed, and only the baneful ones remain alive. Therefore, artificial cooling process must be used along with pasteurization if the best results are to be obtained.—Gardeners' Magazine.

POTATO CROP IS A FAILURE.

Not Since 1892 has the Yield Been so Small or so Poor in Quality as Now.

Not since 1892 has the potato crop of the United States proved so nearly a failure, says the American Agriculturist, in its final report of the yield of 1897. Compared with the liberal crop of last year there is an apparent falling off of nearly 30 per cent. in tonnage and the quality of the whole is greatly deficient. County and township returns from all the leading potato growing States to this week by newspapers show the yield of potatoes to be 174,000,000 bushels, against 245,000,000 in 1896, 286,000,000 in 1895, 185,000,000 in 1894, and only 155,000,000 in the short crop of 1892. The average rate of yield per acre is placed at 64 bushels, taking the country at large, against 86 bushels in 1896, 89 in 1895 and 62 in 1892.

ONE INDUSTRY BARRED.

Scientist—The work of our Christian missionaries in Africa is sure to be of incalculable benefit. Think what a country it will be when opened up to civilization.

Mr. Suberb, reflectively—It will be a poor place to raise chickens.

PURELY CANADIAN NEWS.

INTERESTING ITEMS ABOUT OUR OWN COUNTRY.

Gathered from Various Points from the Atlantic to the Pacific.

Brigden's new elevator will soon be ready for use.

Ald. T. A. Smith is a candidate for the Chatham mayoralty.

Mrs. Grant, a resident of Woodstock for 45 years, is dead.

Moody, the evangelist, will take in Winnipeg on his present tour.

The body of an unknown man was found in the canal near Montreal.

The Ottawa river is low and typhoid fever is doing business at Ottawa.

The traffic through the St. Clair tunnel during September, amounted to 21,668 cars.

Mrs. Ballington Booth is in Montreal starting a post of the Volunteers of America

Tobias Smith, of Welland, has grown four ears of corn whose combined length is five feet.

Capt. F. B. Stevens of Chatham, has gone to Lytton, B. C., to make a specialty of gold mining

Louis Harp, of Brantford, ate a mouldy tomato and furnished work for the doctors. He is recovering.

Wm. Frankland, who has just moved from Galt to Brantford is 104 years old, and is hale and hearty yet.

The big Brodie Mills at Hespler are putting in an electric plant that will light their buildings with 140 arc lights.

Mrs. St. Pierre, who took Paris green in the street of Montreal, because her husband was out of work, has recovered.

John Doxtater, an Indian, is under arrest at London charged with stealing a steer from Leitch Bros., of Delaware.

A Sombra business man had a coil of rope stolen from him eight years ago, and a few nights ago the coil was returned to him intact

The House of Industry Committee of the Kent County Council have decided on the Laird property, near Blenheim, as the site of the institution.

Tom Hughes, a Fergus hotelkeeper, treated his guests on Sunday, and when brought before the court the latter decided he had a right to do so.

The engine of the C. P. R. express broke down one and a half miles east of St. Thomas the other night and the passengers had to walk into the city.

Nova Scotian Liberals are having some difficulty choosing a successor to Mr. Peters, and the latter may call on the Lieutenant-Governor to name a man.

Burglars entered Buck's stove works, Brantford, and drilled a hole in the top of the safe. They were evidently frightened away as no blast was attempted.

The first settler in Euphemia was David Lancher, of French extraction, whose ancestors settled in the Mohawk Valley, New York State, early in colonial times

Bold highwaymen appeared in the vicinity of Owen Sound and tried to hold up two rigs as they were passing through a swamp. Both attempts were foiled.

Mr. Albert Wisner, a farmer of Maidstone township, was logging on Wednesday, when the limb, of a tree flew up and struck him on the left leg, fracturing it below the knee.

Rev. Dr. Gould, who goes to engage in mission work among the Mohammedans and Jews in Palestine, was tendered a farewell in the school room of the Memorial church, London.

The Government dredge Ontario, which is working opposite Amherstburg, has brought up a number of relics of the war of 1812, such as cannon balls, flint locks, and swords.

The curfew by-law requires all Ailsa Craig lads and lassies under 14 years to be home by 7 o'clock at night until next spring, and it is expected the bell will ring at that hour after this week.

Detective Murray was in Berlin the other day looking up the case of a young man who is said to have appropriated some cash belonging to the Livingstones, and moved across the brook.

The old man Bone, was was tried for shooting a neighbour with intent, was acquitted at the Walkerton Assizes. The shooting arose out of trouble between the neighbour and his wife, who went to Bone's place for protection.

Mr. and Mrs. G. A. Wedge, who live in Chatham, are said to have eloped from Cleveland, in September. Mrs. Wedge says that she is not yet 18, did not ask her father if she could marry Wedge but came away of her own free will, and won't go back.

MISMATED

Mrs. Wilton—I have not heard from your daughter since she married a foreign count.

Mrs. Bilton—She is very unhappy.

Mrs. W.—Too bad; but such matches usually are unfortunate.

Mrs. B.—Indeed they are. You see the poor girl knows so little of foreign languages that she drops back into English every time she gets mad, and then her husband can't understand a word she says.

AN AVERAGE SERMON.

Deacon De Good—It might be a good idea to advertise your sermons in the Saturday papers. What is your subject for next Sunday?"

Rev. Prozy—How can I tell. The sermon is not half written yet.