

EDITORIAL NOTES.

Three questions vitally affecting the stability of British rule in India and the general condition of its subject populations are calling for urgent consideration. The first is the state of Indian finances, the second the necessity for some modification of the present system of land settlements, and the last the new law of sedition. The necessity for a complete remodelling of the methods of Indian finance is shown by the budget just laid before the Indian Legislative Council by Sir James Westland. By a leading financial organ in London it is described as a "romantic budget," and the Times speaks of it as "a rather bald array of figures," which "must be criticised with some reserve." Other journals criticise it more or less severely. The deficit for the financial year just closed amounts to about \$17,000,000, reckoning three rupees to the dollar, which is about \$10,000,000 more than the estimate made a year ago. This deficiency is laid to the famine, which cost almost \$18,000,000, and to the war expenditure of \$12,190,000, not estimated for in the budget of the previous year. Several items of the revenue gave \$2,530,000 in excess of the estimate, but the opium returns were \$1,900,000 short.

Through an improvement in the exchange of about one rupee in the pound sterling, attributed to artificial propping up, and the postponement of considerable railway expenditure, the general result is made to look rather better than it is. The comments of the English press in general disclose a suspicion that there has been a considerable "adjustment" of figures to produce the very optimistic appearances presented by Sir James Westland's statement. In the budget for the coming year he estimates a surplus of \$2,960,000, which, if realized, will be the unspent residuum of borrowed money. A loan of \$50,000,000, of which \$13,200,000 will be new money, is to be raised in England, and a rupee loan of \$10,000,000 is to be issued in India, making for the year a total addition to the existing debt of that country of some \$23,200,000. In addition, the various railway companies contemplate carrying out extensions that will further add to the liabilities of the country. The floating debt of \$30,000,000 now outstanding in London will be renewed, there being no available resources out of which to clear it off.

The Investors' Review, in an able article on the financial condition of India, points out, what is matter of common knowledge, that the excess of Indian exports over imports has not for a generation sufficed to meet the remittances that have to be made to England to meet the charges, private and State, for which India is made liable under her present system of government. The deficiency, in the natural order of things, has to be met by borrowing, which one day must reach its limit and then suspension becomes inevitable. The aggregate of the charges to be met every year in England by India out of the surplus of exports over imports is estimated at \$150,000,000, or between 450,000,000 and 500,000,000 rupees, according to the fluctuation of the exchange value of the rupee. The difference in 1894-95, which was a favorable year, was \$70,000,000 rupees; while in 1896-97 it dropped to 240,000,000 rupees only.

Concurrently with the disorder created in the finances of the country by the "forward" military policy, extravagant expenditure on unnecessary public works, and arbitrary interference with the exchange, the eviction of the people off the land is going on at an alarming rate. In 1887-88 the total of the "compulsory transfers" of holdings, as they are officially described, was 1,230,089. In 1895-96 it had risen by a steady increase during the intervening years to 1,817,767, a terrible comment on the increasing poverty of the people. The leaders of Indian public opinion are now calling for a revision of the laws relating to land settlement, by which the tenant may be secured in his holding and protected from the rack-renting to which he is now subjected by the State, under laws in the making of which he has no voice, over the administration of which he has no control. Another question that lies at the bottom of the troubles and poverty of the Indian peasant in British India is that of the excessive usury paid for agricultural loans to the private money lender, which runs all the way from 12 to 36 per cent., and is destructive of all industry. By dint of long-continued agitation and pressure on the Government, Lord George Hamilton was brought to say the other day that the Indian Government was "only waiting for a quiet time to consider a number of proposals for the purpose of freeing the people as far as possible from the influence of the money lenders." When the dilatory methods of the British India administration are considered, the prospect of an amelioration of the condition of the Indian peasant seems very remote. The only hope for him is in the necessity which the Government sooner or later will find itself under of protecting itself, for the land revenue is one of the main sources of the Government income.

About the House.

HOUSEHOLD HELPS.

Before grating lemons it is well to wash them in a basin of lukewarm water, for on examination it will be found that the outside of a lemon is anything but clean, and if put under a microscope it will be discovered to have many tiny specks on it, which are the minute eggs of an insect.

If a pinch of powdered alum is stirred into the batter of which ginger snaps are to be made the snaps will be more crisp and brittle.

Table linen, the napkins particularly, should be carefully looked over before they are put into water to see if it is stained with fruit. By rubbing peach stains in alcohol before the linen is put into water the stain may be readily removed.

Decanters and bottles that are stained inside may be cleaned with a mixture of vinegar and salt, rock salt being best for the purpose. To a handful of salt allow a gill of vinegar; put both in the decanter and shake well until the stains have disappeared. Rinse well.

Cheese may be kept from getting moldy by wrapping it in cloth-dipped in vinegar and wrung nearly dry. Cover the cloth with a wrapper of paper and keep in a cool place.

A pretty finish for a bedroom where matting is used, whether it be on the floor or in wall treatment is a bamboo frieze. This is really fringe of bamboo about three feet wide, which is sold by the yard for the purpose. It is in deep browns and mahogany color, picked out with colored beads, and is a most effective finish for cottage and suburban furnishings.

Fuller's earth is one of those things which no family should be without. When grease has been spilled upon the carpet, a paste of magnesia and fuller's earth in equal parts, mixed with boiling water, should be applied and let dry. When it is hard brush the powder away, and the grease spot will have disappeared. Fuller's earth and benzine will remove stains from marble.

Hot lard can be tested to see if it is at the right heat by putting in a small piece of bread. If it browns immediately the lard is hot enough for frying. In making glue, break the sheets into small pieces, cover them with strong vinegar and let them soak a few hours. Then heat to boiling. When the glue becomes cold it should be like a jelly. When the glue is to be used the vessel containing it should be placed in a dish of boiling water to soften the glue.

In the cleaning of closets and store-rooms the best thing to wash the walls and shelves with is a strong, hot solution of alum water. A brush should be used for the purpose, as that will reach every crack and crevice. Hot alum water is a good eradicator for all sorts of pests, and will also kill the eggs, while hot water and soap seem to aid in hatching them.

SOME GOOD RECIPES.

Fricassee Chicken—Take a spring chicken weighing four pounds. Put it in about two quarts of cold water and watch that the water does not boil away. When tender add a quarter of a pound of butter; salt to taste; make a thickening of a dessertspoonful of flour, mixed with a little cold water. Make a dumping consisting of one pint of flour, one heaping teaspoonful of cream of tartar, one-half teaspoonful of soda and a little salt. Mix soft as possible to roll; have the dumpling the size of the kettle and make an incision in the center. Let it cook for twenty minutes to half an hour after putting it in before serving.

Creamed Potatoes—One quart of potatoes, cold, boiled, one half pint cream or rich milk, one saltspoon of salt and pinch black pepper, one teaspoonful flour; cut potatoes in one-half inch squares; season them and put in stewing pan; add cream; on top of potatoes put the butter; and over all sift the flour; five minutes before you wish to serve them put stevpan on the stove; do not touch the potatoes until the cream begins to bubble at side of pan, and then stir constantly till thick; serve at once on a hot dish.

Potato Puffs—Prepare the potatoes as for mashe d potatoes. While hot shape into balls the size of an egg. Have a tin plate buttered and place balls upon it. Brush all over with beaten egg. Brown in the oven. When done slip a knife under them and slide onto a hot platter. Garnish with parsley.

Pieplant Pie—If the stalks are young and tender wash them and cut with a sharp knife into inch lengths without taking off the skin, which gives it a pretty pink tint. After the pieplant gets old it must be skinned. Put into a saucepan with a very little water and cook till soft. To each cup of the stewed pieplant allow a teaspoonful of butter and one beaten egg, and sugar to make acceptable to the palate. Bake with under crust only. To prevent the crust from soaking rub it over with white of egg. For pie with upper crust do not cook the fruit, but put it into a pie tin lined with pastry. Sweeten generously, add a tablespoonful of water and a dredge of flour, put on top crust and bake. Best eaten cold, and nice with whipped cream.

To cook pieplant for sauce, cut it up as directed for the first pie, add the

sugar and set on the back of the stove, where it will heat up gradually. When the sugar is melted, or nearly so, put where it will heat to the scalding or simmering point, and leave till tender. In this way the pieces remain whole, the sauce is rich and syrupy and of delicious flavor.

Apple Fritters—Fry a dish of apple fritters before the apples are all gone. First pare and core four sour apples and slice them, sprinkle with sugar and the spice—cinnamon or nutmeg and make a soft batter of scant cup of sweet milk two eggs, yolks and whites beaten separately; a pinch of salt, a tablespoonful of butter and a cup of flour, or sufficient to make a good batter, stirring in the whites of the eggs last. Sift a teaspoonful of baking powder with the flour. Coat the apple—the slices should be a quarter of an inch thick, with the batter and fry in deep fat like doughnuts. Serve the apple—the slices should be a quart flavored with vanilla. Any other fruit as peaches, oranges or bananas can be used instead of apples, or the batter can be dropped by spoon upon the hot fat and served as plain fritters. At this season of the year a little lemon juice squeezed on the apple with the sugar improves the flavor.

DOMESTIC RECIPES.

Delicious Roast of Lamb.—A delicious roast of lamb is secured by par-boiling a carefully selected leg, with four or five small onions in the water. When it is put into the oven the onions, which are, of course, by this time softened and scattered over it. One might fear that the dish would be disagreeably permeated with onion, but it is not; rather there is obtained a fine delicate suggestion of the vegetable, mingled with the native flavor of the lamb, now quite devoid of any suggestion of wooliness. It should be basted often while it browns.

Baked Rice with Cheese.—Wash and pick over a teacup of rice. Drop into boiling water slightly salted; rather less than a quart of water. Boil without stirring, so that the grains will be distinct. When tender, have ready a buttered baking dish with a layer of grated crumbs on the bottom. Put in a layer of rice, then a smaller layer of grated cheese, until rice and cheese are used up. Then put on a layer of bread crumbs, and pour over it this mixture: One well-beaten egg, one cup milk, two tablespoonfuls butter, one scant tablespoonful salt, one fourth-teaspoonful dry mustard, one pinch cayenne. Bake twenty minutes in quick oven.

Salsify Fritters.—Scrape one dozen salsify roots, throwing them into cold water as you do so, to prevent discoloration. When all are done, cut them into slices and boil thirty minutes. Drain and mash through a colander, add to them one teaspoonful salt, one tablespoonful flour, one-quarter teaspoonful pepper, two well-beaten eggs. Mix well, form into oyster-shaped cakes. Fry in very hot lard, turning both sides.

Beef Salad.—Chop fine enough cold-boiled beef to make one pint; add one tablespoonful chopped onion, two stalks celery chopped fine, one hard-boiled egg, sliced small; a small cup bread crumbs, two or three cold potatoes chopped fine, one teaspoonful of salt, one-half teaspoonful pepper, one-fourth teaspoonful made mustard, one cup and a half of the liquor the beef was boiled in—or a cup of gravy—or one table-spoonful each of flour and butter rubbed together, and one cup hot water. Mix thoroughly; butter a granite pan, pour in mixture; bake fifteen minutes.

Cucumber is excellent if cut into thin strips, well floured, and fried light brown. Serve with chops or steaks.

SUGGESTIONS TO HOUSEKEEPERS.

"Most people who cook corned beef," remarked an experienced housekeeper the other day, "do not cook it long enough. Corned beef should cook slowly, and a long time. Watch it as it heats up and remove the scum that rises on top; let it come to a boil, then set it back where it will simmer gently. Let it cool in the water in which it was cooked, and if your butcher gave you a half decent piece it will be tender and well flavored. Slice thinly with a sharp knife across the grain. Should it smell a little 'off' while cooking, drop a few pieces of charcoal in the water."

To make a good vinegar without cider, take a gallon of water, boil and cool till it is lukewarm. Add to it a pint of molasses, stir thoroughly, and keep in a warm place. If possible, get some "mother" from good cider vinegar and put into it. With the "mother," the vinegar should be fairly good within a month; without it the process will take much longer.

When you don't feel like making pie or pudding for the Sunday dinner, get a pound of mixed nuts and of raisins and figs and use instead. Or serve bananas and cream with cake, or sliced oranges or shredded pineapple. Costs little, and makes such an appetizing change.

A MYSTERIOUS MALADY.

She—Love is like seasickness.
He—Why?
She—Because you can have it awfully and yet can't describe it.

YOUTHFUL REASONING.

Tommy does a great deal of thinking on his own responsibility and he broke out the other day with: Papa, I guess Old Father Time's kind of a back number, hain't he?
What makes you think so, Tommy?
'Cause if he was right up to date he'd have a mowin' mersheen 'stead of that saythe he carries 'round."

On the Farm.

THE HILL PASTURE.

In silky balls beside the stream
Where thick the yellow cowslips gleam
The pussy-willows stand.
Upon the reedy land.

And up the hillside, green and steep,
The lacing dogwood boughs
In fleeting glimpses show the sheep
Like blossoms as they browse.

The redbud trees are wrapped in rose,
The hawthorn throbs and pales,
And launched by every breeze that blows
The elm seeds spread their sails.

They float like shining spangles bright
Afloat the sunny air,
And cargoes sweet of sheer delight
Unto my heart they bear.

In happy dreams I watch the flocks,
While, like a lavish king,
With golden key the day unlocks,
The treasures of the spring.

THE FOOD OF DAIRY CATTLE.

With the advent of the growing season begins a lessening of the cost of food for stock. Dairymen will have less labor to perform in spring and summer, as the cows can be put on pasture, and consequently feed themselves. Nevertheless there are many points from which the matter of producing milk and butter at the lowest cost may be viewed. Every dairymen should first know the characteristics of the cows in the herd. With the aid of the scales he should be able to estimate the amount of food consumed by each individual, and by the use of the milk tester he can keep himself informed of what each cow is doing. Unless he uses these precautions he will be operating in the dark. There is a wide difference in the capacity of cows, even when of the same breed, and this difference may be such as to cause a loss from one cow, while the other gives a profit. In a herd of from twenty to forty cows there may be some excellent animals, and the entire herd may give a profit, yet among them may be some that entail a loss, and at the same time increase the cost of labor. In a recent test it was found that a cow in a herd that produced 296 pounds of butter in a year, only gave a profit of \$30, while another cow that produced only 276 pounds in the same period gave a profit of \$60. The capacity of one cow was to digest and assimilate the food better than the other. The profit was not in the quantity of butter produced, but in the reduction of the cost. The cost of the food largely depends on the means for procuring the food. If a herd of cows are given a large pasture field of twenty or thirty acres, the use of the land must be considered, and if the crops are eaten off by the cows it means a corresponding reduction of the hay at harvest time. If more food can be grown on ten acres than the cows can consume on twenty, the farmer utilizes less land for his stock and increases his area for cultivation of grain, hay or some other crop for the market. His cows, however, will give the most product and keep in better condition on succulent food in the summer. The question comes up whether it will pay him to grow the green food on less land or give the cows plenty of room for foraging. Sheep also must come in for a place on the farm, as they will consume a large share of green food that will not be accepted by cattle. One point is admitted, which is, that even on the pasture it is cheaper to hurdle the cattle on a portion of the field than to give them full liberty over the whole; of course, the cost of the hurdles or fences, and the labor of removing and rearranging them, are objectionable, but the labor and cost of doing that which is most conducive to profit should not be an objection if the ultimate results are satisfactory. Farmers should give some attention to green crops, whether they use the entire pasture or not. Green crops afford a large variety and cost less than any other foods giving large amounts of forage and assisting in keeping the land in good condition. Rye, crimson clover, red clover, cow peas, green corn, rape and oats are all suitable for producing green food in abundance, and, as rye and crimson clover give a supply in the spring, before grass has made growth of any consequence, they should always be in the line of rotation. Oats and peas, broadcasted together, may be seeded now if the ground is not frozen, and they will give a larger amount of green food on one acre than can be secured from three or four times that area of pasture, and the forage may be cut off and given to the animals at the barn. When the green food is no longer suitable for cutting, sheep may be returned on the remainder, and will find a fair proportion of food. Later cow peas may be sown, and they will leave the land in better condition than before. It is not too soon to sow Essex rape, and, as many farmers have not given it a trial, those who will make the experiment with rape as green forage will not fail to give it a place on the farm hereafter. It can be cut or eaten off several times during the year, and yields enormously sheep being very fond of it, while cattle and hogs also relish it highly.

SOWING MIXED GRAIN.

In many parts of the country very satisfactory results can be secured by seeding a mixture of oats, barley and

wheat in the spring, allowing this to mature, then threshing and grinding the grain together. The combination makes a well-balanced grain ration and is exceedingly valuable, particularly for all kinds of young stock and for fattening hogs. The amount of seed of course will depend somewhat upon the kind of land, but it is usually the custom to mix the seed in the following proportions: Wheat 2, barley 2, and oats 1. Of course the proportion of each is entirely optional with the farmer and the grain which does best in any locality should be given prominence. Sow 2 or 3 bu. of the mixture to the acre, the same as spring wheat or oats, taking care to cover well and have the seed bed thoroughly pulverized. Sow as early as convenient in the spring and do not harvest until the grain is well ripened. It is advisable to select varieties of these grains that ripen as nearly at the same time as possible. Spring wheat, barley, and oats usually mature together, but by careful selection this can be made almost certain.

This crop can be used for soiling. Cut any time after it is mature enough to be of value. If cut just before the blossom appears the greatest amount of digestible nutrients will be obtained, and the most beneficial results. By sowing a succession, soiling material can be had during the entire season, particularly the last part of summer and the early weeks of autumn, when pastures are apt to be short. On many farms of the central west soiling crops are not grown, but small fields near the barn or feed lot will be found valuable.

BEST HORSES TO RAISE.

For certain classes of horses prospects are good. A large, heavy, stylish, well bred 1800 to 2000 lb draft horse is in good demand and always will be. The cob is wanted if well bred. He should weigh 950 to 1100 lb., have clean limbs, high head, be a high stepper and attractive. Then the carriage horse is in demand. He should be 15.3 to 16 hands high, well bred, symmetrical, with fine hair.

Lastly the trotter or pacer, but he must be able to go nearly a mile in two minutes, and that is seldom done, but a horse that can go very fast is always salable. Raising trotting horses is a legitimate business, but it is better to let the other fellow do the campaigning. A colt that will make a very speedy horse will give promise of it if the boy is given a chance to drive him. Every man should consult his own taste as to the class of horses he will raise, but be sure to raise the best of that class. The better way, however, is to raise horses of each class. When the demand for one class is slow the sales of another class will be brisk. The farmer can raise the trotting horse cheaper than can the man who gives his whole time to it. Trotting-bred horses make good work horses, and if used cautiously and properly, work on the farm will not injure their speed.

THE CZAR'S YACHTS.

The Emperor of Russia, who, in the Polar Star, which cost over £1,000,000 sterling, and the Standart, which cost about half as much, possesses finer yachts than any other European monarch. Four hundred thousand pounds was spent on the principal apartments on the main deck of the Polar Star. The decoration of the dining-room cost £20,000. The decks are very curious, being paved with red, black, and white marble, and there is a marble fountain. The big dining-room below decks will seat 200 persons. All the apartments are fitted with rare stones and wood. The crew and stewards number 400 men. The yacht Standart is a splendid vessel, somewhat on the lines of the Paris and other steamships that run between Southampton and New York. Her accommodation below is superb, there being suites of cabins for eleven members of the Royal family.

ONE WORD.

A certain irrepressible bore had a formula which he always used when it was sought to put him off, and spare the objects of his attentions the trouble of an interview with him.

But I assure you I want but one word with him—only one word!

He called once on a celebrated lawyer. The lawyer's clerk met him very solemnly with the remark:

Why, haven't you heard? Mr. B. died last night.

He had scarcely got the words out when the applicant was saying, conciliatingly:

But I assure you I want but one word with him—only one word!

HITTING THE NAIL ON THE HEAD.

Pussie—What's it mean by kleptomains, Herbie?

Herbie—Oh, it's a way of taking things without there being any harm in it.

Without there being any harm in it. Yes—to the person that takes 'em

A BONANZA.

Clings claims to have an invention that will make him rich.

I guess he has. It is an artificial sea-shore tan for people who cannot afford to leave home in summer.

MATCHED.

Do you wear eyeglasses because you think you look better with them? asked Miss Pert.

I wear them because I know I look better with them; answered the short sighted man, sadly.