

NOTES AND COMMENTS.

It is curious that in these days when every occupation is raised to the dignity of either a science or an art that housekeeping should be distinguished by neither of these titles. It is understood that no education is too broad to fit a woman for the duties of maternity, but it is generally supposed that as a mere housekeeper she can get along with the scraps of an education. As a matter of fact housekeeping is to-day both a science and an art. It is a science whose laboratory is the kitchen; an art which finds expression in every room in the house. The good housekeeper is familiar with many sciences. Her knowledge of prices and wages renders her something of a political economist, her acquaintance with the problems of sanitation makes plumbing mysteries an open book, and an understanding of chemistry solves culinary riddles and banishes hit or miss methods.

The decorative side of the housekeeping requires both brains and heroism. It takes brains to preserve the right proportion between use and ornament. It takes true courage to banish from one's presence the offerings of science but misguided friendships. Of course the conscientious housekeeper may find herself in the position of one of Mrs. Wharton's heroines whose friends were not equal to the chairs they sat in, but she shows the artistic salvation of these friends may be accomplished by means of chairs, and it is in no narrow, selfish spirit that she seeks to make her home an abiding place for art as well as a refuge for weary souls. Housekeeping seems to be the one field that knows no masculine competitors, and though men have not lacked help-meets to assure them of the fact that whereas a "man's is from sun to sun a woman's work is never done," for the most part they regard this science and art with the slighting regard that is always accorded to what is not understood. But it is not too much to venture the belief that the time is coming when housekeeping will rank among the greatest of the arts and sciences, and good housekeepers will take their places if not among the geniuses at least among the "women of brains and talent."

That old jest about women being drawn aside from church worship by the study of their neighbor's clothes was supposed to be an amiable bit of delusion, designed for the diversion of masculine minds, but a certain English divine has carried the matter beyond the limits of a jest. This reverend gentleman is to hold church services in absolute darkness and thus preclude the possibility of a love of dress masking under the appearance of a regard for piety. On the face of it this seems to be a reflection upon the piety of women as well as a confession that a sermon cannot equal a bonnet in point of eloquence. Moreover, though a minister may prevent a woman's eyes from being led astray he cannot hinder her thoughts from wandering after gewgaws. Gay bonnets, like great enterprises, are often conceived in the dark. Suggestions for them may come by daylight, but it is the moments of physical darkness that the ideas take shape. Besides this, the feminine mind is notably fond of mystery, and uncertainty about what one's neighbor had on might prove more distracting to a woman than any commonplace evidence supplied by the senses.

Another weakness that tradition has assigned to the churchgoer, particularly to the masculine churchgoer, is that of napping during services, and surely a minister who preaches in the dark is supplying a pillow to these unawakened attendants. It would be easier to reach minds that have been engaged for the moment by a contemplation of worldly vestments than those that have been temporarily snuffed out altogether. Yet though one's faith is weak in this dark but holy method of the church one will await with interest the outcome, and it is to be hoped that some one of the members of this unlighted though enlightened congregation will give to the world the history of his or her spiritual experiences under this original system.

AN ANONYMOUS ATTACK.

Brown — "To my knowledge I have not an enemy in the world."  
Jones — "I have; somebody sent my little boy a tin horn by mail."

About the ... House

SOME GOOD RECIPES.

Rich Vegetarian Pudding—Mix together 4 cups finely ground whole wheat flour, 8 cups stoned raisins, 4 cups Sultanas, 1 heaping cup sugar, 1 lb mixed peels, 1 lb sweet almonds, minced, 1 doz bitter ones, 1 lb shelled Brazil nuts, 5 cups whole wheat bread crumbs, 2 cups grated carrots, 2 oz soaked sago, 4 eggs, 1 teaspoon mixed spice. Moistened with milk until it is the consistency of very thick porridge and mix well. Grease some pudding basins with butter or olive oil, fill with mixture, cover with whole wheat crust, boil six hours and then it is ready.

Manilla Snaps—Into a smooth skillet put 2 large cups granulated sugar. Place over a slow fire and stir all the time until it is dissolved and a delicate brown tint. At first it will form hard lumps, but just keep stirring all the time and do not have too hot a fire. Do not cease stirring an instant until it is done. Have a new shallow tin, buttered before you begin cooking the sugar, and have the surface of the tin covered with halves of pecans or walnuts. When the sugar is ready pour quickly over the nuts and crease into squares with a knife. The best snaps are made with chopped walnuts, but the pecans look the nicest.

Fancy Frosting—Take cape jessamine, or any thick, smooth leaf, turn up the under side, and give it a good coat of icing, then lay on a dish in the sun until perfectly dry, after which give them another coat of icing and let them get thoroughly dry again, when you can with care pull off each green leaf, and with these sugar leaves form beautiful wreaths of flowers.

Cream Puffs—Use 1 pt water, 1 cup butter, 1 pt flour, 3 eggs, a little salt. This recipe makes 20 puffs. Bring water to a boil with butter and salt in it. Add flour, all at once, and stir the mixture over the fire until it becomes a stiff paste. Remove from fire and beat in eggs (unbeaten) one at a time while the mixture is still hot. The more the paste is beaten as the eggs are added, and after, the more the puffs will expand in baking. Drop small spoonfuls of the paste on slightly greased baking sheets, allowing an inch space between them and bake in a moderate oven about 20 minutes. Cut a slit in the side and fill with whipped cream sweetened and seasoned.

Date Cake—Cream together 1 cup sugar, 1 cup butter. Stir in at the same time 1/2 cup milk and 2 cups flour with 1 heaping teaspoon baking powder sifted through it. At the last carefully fold in the foam of the beaten whites of 3 eggs, and 1 cup dates cut in small pieces with the scissors. Bake in a square loaf in a moderate oven. On the frosting, which is made from 1 cup confectioner's sugar moistened with water, are laid some stoned dates, so that each piece of cake will have one in cutting the cake.

Eggless Layer Cake—I find it very convenient to know how to make nice cakes in the winter when the hens don't lay and eggs are too high for poor people to buy. Here is a recipe I wish the sisters would try for layer cake without eggs: One cup white sugar, 1/2 cup butter, 1 cup sweet milk, 2 1/2 cups flour, 2 teaspoons baking powder, flavor as desired. Filling: One cup sugar, 3 or 4 tablespoons thick cream. Boil until quite thick and flavor.

Cooky Changes—An easy way to make a change in a batch of cookies, when a sheet of dough has been rolled out on the board, is to sprinkle caraway seeds thinly over it and press in lightly with rolling pin. On the next sheet use coarse red or white sugar; on the next coconut. On those which are cut out while dough is plain, press a raisin or a bit of citron in the center.

Ginger Balls—Take 1-3 cup melted lard, 1/2 cup sugar, 1 cup light molasses, 1 beaten egg, 1 teaspoon cinnamon, 1/2 teaspoon each of cloves, ginger and salt, 1 teaspoon soda dissolved in 1 teaspoon of hot water. 3 cups bread flour. Mold into little balls, roll in granulated sugar and bake. They will flatten as they bake.

SUNSHINE AT THE TABLE.

An old lady who looked as though she might have belonged to the "Sunshine Society" all her life, was asked by a friend for the secret of her never failing cheerfulness. Her answer contains a suggestive lesson for parents. "I think," said the clever old lady, "it is because we were taught in our family to be cheerful at table. My father was a lawyer with a large criminal practice. His mind was harassed with difficult problems all the day long, yet he always came to table with a smile and a pleasant greeting for everyone and exerted himself to make the table hour delightful. All his powers to charm were freely given to entertain his family. Three times a day we felt this genial influence, and the effect was marvelous."

If a child come to the table with cross looks, he or she was quietly sent away to find a good boy or girl, for only such were allowed to come within that loving circle. We were taught that all petty grievances and jealousies must be forgotten when mealtime came, and the habit of being cheerful three times a day under all circumstances had its effect on even the most sullen temper. Grateful as I am for all the training received in my childhood home, I look back upon the table influence as among the best of my life."

Much is said and written these days about "table manners." Children in well bred families are drilled in a knowledge of "good form" as to the use of the fork and napkin, proper methods of eating the various courses are descanted upon, but training in the most important grace or habit a child should have, that of cheerfulness at table, is too often neglected. Let the gathering at mealtime be made the most happy hour of the day, and the influence on the children may be beyond estimation.

FOR HOUSEKEEPERS.

A shortening much cheaper than lard is obtained by rendering flank suet, which butchers generally call cod fat. It costs, generally, six cents a pound, and makes a fine, soft white shortening which is excellent for pastry, cookies, gingerbread and for frying. The easiest way to render it is to cut in long strips, run it through a meat chopper, put it in a granite vessel and set in the oven to melt. It reduces to a clear oil in a few hours.

Oatmeal will absorb about four times its own bulk of water, so when one cup of meal is to be cooked use four cups, or one quart, of water, and one teaspoonful of salt. Put the water in the upper part of the double-boiler, set on the range, and when it begins to boil shake in the oatmeal, stirring constantly. Allow it to boil about a minute, then set into the lower part of the boiler. If the kitchen fire is burning slowly all night, as it generally is at this season, leave the double-boiler with plenty of water in the lower part at the front of the stove and it will steam slowly till morning. If this is not practicable, cook the day before it is needed for about six hours. Oatmeal is fit to eat only after long cooking. If cereals are undercooked they are unwholesome and cause sickness, which is often ascribed to other than the true cause.

Good winter succotash can be prepared from canned corn and dried lima beans. Soak the beans overnight in cold water and put the beans in a stewpan with boiling water. Let them simmer about two hours. Drain; add the corn, a cup of cream or a cup of milk and some butter, season to taste and cook three minutes.

PLACING THE PIANO.

A corner should never be cut off with an upright piano. The piece of furniture is too bulky when arranged at this angle and contributes an exceedingly bad effect to the scheme of the room. The piano can be pulled forward and turned with its back to the room, if desired, without cutting sharply across the corner. If the back is thus exposed a piece of silk or other suitable material should fall over it.

Do not loop this drapery or try to give it an upholstered look and use something good in itself. A small table filled with little silver knickknacks, a tall vase with flowers or a lamp is often placed in front of a piano turned in this way. This however, if the backing of the piano is a figured piece is apt to produce a spotty effect. A better plan is to put some rather massive chair of plain lines and covered in a solid color in front of the piano.

THE INFORMATION ASKED FOR.

The following is an example of the reluctance of the canny Scot to part with gratuitous or unasked-for information.

An Englishman chancing to be in Aberdeen decided to call on a granite merchant with whom he had done business some years previously, but whom he had not seen since. Proceeding to his stone-yard, and observing an old mason polishing a slab of granite, he inquired: "Is Mr. Frazer in?"  
The old man replied: "Mr. Frazer's no' in."  
"Ah, well, I'll call again."  
Returning in half an hour, he again asked: "Is Mr. Frazer in?"  
"Mr. Frazer's no' in."  
"Then I'll call again this afternoon, and perhaps find him."  
Once more the visit was repeated and the same question put: "Is Mr. Frazer in?"  
"Mr. Frazer's no' in."  
"Do you think he will be in soon?"  
"I think he'll no' be in sune."  
"What makes you think so?"  
"Mr. Frazer's deid."

NEW USE FOR CONVICTS.

The Dutch Government have found a new use for convicts. They will henceforth be set to work to fish for pearls. A couple of hundred convicts as a commencement have been sent to Merouke, Dutch New Guinea, to work at the pearl fisheries.

No man was ever discontented with the world if he did his duty in it.—Southey.



MILK IN BEEF PRODUCTION.

The milk producers of to-day do not depend on beef cattle for milk production. The general impression is that beef production and milk production are antagonistic and that a man who wishes to produce milk, must, like the traveler at the branching of the road, take a different direction and entirely lose sight of the other. Milk giving is one of the characteristics of the beef breed, which I believe to be inherent and essential for the best results in producing beef cattle not for the production of milk for the sake of milk, but for the production of beef to the highest utility and profit, writes Prof. C. F. Curtis. This is contrary to the prevailing opinion on this subject, which is that the man who wishes to produce beef had better do it with animals that have no tendency to milk. I believe that milk production is essential to the highest degree of excellence in the beef animal, to the reproductive powers of the animal.

MILK AND BEEF.

There is nothing antagonistic between milk and beef production. Milk production in the animal is nature's law and departure from this is artificial. It is not a part of the divine plan that one cow could give milk and the other not. Selection and specialization are essential, but I wish to counsel against specialization to promote the beef type to the exclusion of some qualities that are most desired, and I believe that when we specialize properly in beef production we are also specializing in milk production. I am not talking of trying to maintain an equilibrium between milk and beef. The highest degree of excellence and utility cannot be produced without giving attention to milking qualities.

The time has come, or will soon come, when it doesn't pay to maintain the average cow for the calf that she will produce. The valuable pure-bred cow is out of this question, but I am speaking of the cow that produces a calf for the block. We have reached \$100-acre land, and it does not pay to maintain that cow simply for the calf she will produce. You must have something beside the calf. You have the milking powers or function in order to make her the most useful animal in the breeding herd.

NOT GOOD MILKERS.

It is a fact that a good many cows are maintained for the one calf that she produces, but a good many of the cows are not capable of producing and maintaining one good calf. They lack the characteristics that are essential to make a most profitable calf. There are a good many cows that cannot nurse or raise a good calf. You are maintaining a less profitable investment in that kind of a cow.

When you go to the show rings of our fairs you see the best calves nursed, nourished and brought into the high condition of excellence by one or more nurse cows. These calves are very highly fed and it requires more feed. I do not refer to such cows. But there are cows that are not equal to the task of producing and raising a good calf under farm conditions and for farm purposes. That kind of a cow is less profitable than a cow that gives a better flow of milk. Many who are judging of the merits of breeding cattle are very largely influenced by that consideration. It is a question that has a right to enter into the consideration of the subject.

CALVES FROM SKIMMILK.

Instead of maintaining one cow for one calf, or retaining two cows for one calf to get good calves, we ought to be able to produce the calves which are the young beef of the country from the dams that support them, and we ought to produce the calves of the country from the milk of the dam after the butter fat is taken out and produce them well. We must have cows that give more milk. For that reason we should have a good cow and a good calf. Go into the best breeding herds of this country, either pure-bred or grade, and you will find the cows raising the best calves are also the best milkers, the cows that breed and feed with the greatest regularity, the cows that breed the longest, the cows of the best breeding herds will be the cows that have the largest flow of milk. Considered from the beef standpoint, fecundity and milk-giving go together. Where you have the largest milk-giving quality, you have the greatest fecundity and the reverse is true. Whenever you have lost sight of the milk-giving qualities you are doing that at the expense of the beef and the breeding quality of the animal.

If you lose sight of the milk it will be to the detriment of the cow's breeding for that purpose. Of prime importance in this regard is the production of bullocks for the block. The produce that will be produced at least expense and command the best prices will be the produce of the cows in the herd of best milkers, and almost invariably the cows that are the best milkers will be in the best form for laying on flesh at an advanced period, and they will have the best quality of flesh when put on the block. It will be more free from blubber and

patches than that of the cows that have a less tendency to milk.

BEEF OF HIGHER QUALITY.

In addition to higher returns from the animal, to longer service in the herd as a breeding animal, you will have an animal producing a calf that will give you better beef. If I had to select to-day a cow that would produce the best bullocks to put on the market, I would prefer a cow that is a good milker. When you find a good milker combined with the beef type, when you stop the milk flow and finish her for the block, or when you take her male calf and make a steer out of it and feed that animal for the block, you have a higher class product and more profitable than in the one which has the beef tendency developed to the exclusion of milk.

I believe a great many men lose sight of that fact. If they want beef in the highest degree of excellence they must almost entirely ignore the milking quality. This has been done in our country to a large extent to the detriment of our beef breeds. The producer will make better profit if he gives attention to the milk-producing quality in our beef herds, with better returns and better service. That is the kind of a cow that is going to be required to pay her way and make profitable returns one way or the other.

SLAVERY IN CHINA.

China is undoubtedly the greatest slave country in the world. Of a population of 400,000,000 over one-fortieth are slaves. Every family of means keeps its girl slaves, and a man's position is gauged by the number of slaves he keeps. At any age from three to fifteen girls are sold, seven or eight being the age at which most change hands. The unfortunate slaves vary in price. The average is about \$10, but much depends on the girl's appearance. A good-looking girl will fetch \$20 or even \$40. The girls are mostly purchased to do housework, it being cheaper to buy than hire.

A MYSTERIOUS VISITOR.

New Servant — "Please, mum, there's a strange lady down stairs, and she don't have no card. She took off her things as if she intended to stay, and she looked around the room with her nose in the air, as if things wasn't good enough for her, and she rubbed the window to see if it was clean, an' she peeped in the dark corners, an' then looked at the dust on her fingers, an' sniffed."

Mistress — "I can't imagine who the creature can be. My husband's mother and sisters are away."

RICHEST CITY IN EUROPE.

The good city of Basle plumes itself upon being, in proportion to its inhabitants, the wealthiest city in Europe, if not in the world. The population is 124,000, and last year rates were paid on property assessed to be worth \$175,000,000, which is about equal to that paid on the 88,000 houses in Paris. There are 180 persons worth a million francs (about \$200,000) and over; 1,704 having between half a million and a million; 170 possessing half a million; and 895 between a hundred thousand and half a million.

A FOUR-FOOTED PORTER.

One of the most zealous officials in the Southeastern and Chatham Railway is four-footed, and is stationed at West St. Leonards Station, London. He is a fox-terrier, who comes on duty at two o'clock (with his master) every day, and conveys letters, by mouth, from the booking-office along the line to the nearest signal box, and vice versa. This four-footed porter allows no one to intercept him, and waits patiently till the door is opened for him. ...

HER FIRST CAKE.

She measured out the butter with a very solemn air; The milk and sugar also; and she took the greatest care To count the eggs correctly, and to add a little bit Of baking powder, which, you know, beginners oft omit. Then she stirred it all together, and she baked it full an hour, But she never quite forgave herself for leaving out the flour!

THE INNOCENT GIRL.

"What nonsense all this is about men getting on their knees when they propose!" said Mrs. Parslow to her dear friend. "My husband didn't do any such absurd thing when he asked me to marry him." "He did when he proposed to me," said the dear friend, without thinking.

A BROAD HINT.

Maid (about to leave) — "Might I ask you for a testimonial to help me get another place?"

Mistress — "But, Mary, what could I truthfully say in a testimonial that would help you to get another place?"

Maid — "That I know many of your family secrets, if you please."

HIGH COMPENSATION.

A widow whose husband was killed in the terrible railway accident in the New York tunnel, sued the company for damages, and was awarded \$105,000, which is said to be the highest compensation ever paid for the loss of a husband.

All cruelty springs from hard-heartedness and weakness. — Seneca.