

## FOR THE HOME

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

### FOR THE HOUSEWIFE.

Any vegetable of assertive flavor will be improved for persons who are inclined to scorn it by first par-boiling it. Cabbage will be found far more delicate if it is treated in this way.

Instead of sprinkling lavender among the bed linen of the linen closet, as their grandmothers did, many house-keepers now keep their sheets and pillow cases between large sachets which are perfumed with lavender, sweet clover, or delicately scented sachet powder. Others, who like the odor of the "piny woods," keep flat sachets filled with pine needles tacked at the corners and sides of the mattresses. This odor is thought by some to be sleep producing.

Skillful laundresses know that to iron a starched article when too dry results in breaking the threads of linen, which in a short time makes the frayed edge or the hole. They also know that hot water dampens the clothes more evenly than cold, and makes the garment more quickly ready for the iron. A sprinkler, which is much better than the hand, can be bought at the house-furnishing shops. It consists of a rubber bulb, with a rose sprinkler attached—just like those the florist uses for watering the plants in his window.

Oriental eggs is a dainty savory suitable for a supper and is made with three hard boiled eggs, one tablespoonful of cream, one dessert-spoonful of Worcestershire sauce, one dessert-spoonful anchovy sauce, one dessert-spoonful of vinegar, seasoning to taste, and six small slices of beet root. When the eggs have been boiled and are cool shall them, cut them in two, remove the yolks and pound them in a mortar, add to them the cream, sauces, vinegar, and seasoning. Force this mixture through a rose forcer into the half cups of white of eggs, place each cup on a small round of beet root, and garnish the dish by placing curled lettuce leaves or endive round.

Curried apples are a novelty with many persons. To prepare them core a half dozen large tart apples and arrange them in a baking dish. Cream together four tablespoonfuls of butter and a cupful of brown sugar, and beat in a tablespoonful of curry powder and a tablespoonful of lemon juice. Fill the space left by the cores with the mixture, and bake in a quick oven.

Do not clean plate glass mirrors with soap and water, which sooner or later dim the surface. Alcolol and water is safe, but unless the mirror is actually dirty, rubbing with a soft cloth cleanses it perfectly. It is best not to use soap on table glass, much of which is rather soft and easily scratched. For this reason avoid the many patent polishing powders and cloths advertised to give a high polish to good glass.

A divan or couch piled with cushions seems to be accepted as the correct thing for every den, snuggery, or living room, but in no part of the house-furnishing is taste more often offended than in this particular arrangement. We copy recklessly the Oriental effects, juggling them together in such a literal "riot" of colors that jar and discord follow. If many cushions are wanted and Eastern stuffs are liked as coverings, they should be carefully selected in relation to each other and to the cover. If the wood of the couch or sofa is in evidence, that, too, should be considered. Rich Persian effects are out of harmony on a white enamel settee or couch, as are dainty cushions of white silk, or fine embroidered linen against a massive mahogany antique, covered in some heavy dark stuff. What is appropriate, in the boys' den or smoking room is quite unsuitable in the dignified library or drawing-room. Yet cushions, like-*bric-a-brac* are constantly being bought and made in the most irrelevant fashion—for their individual effect alone—and with never a thought of what their environment will be.

### SALADS.

Cucumber and Olive Salad—Cut cucumbers in halves, scoop out the seeds and they will resemble boats. Fill with chopped olives that have been stuffed with anchovies and pour a French dressing over. Scoop out tomatoes and fill with the same mixture. Arrange both cucumbers and tomatoes together on a bed of lettuce leaves. This salad may be served with the fish course.

Canary Salad—Cut a slice from the stem end of red apples and scoop out the inside. Fill with a mixture of grape fruit, apple and celery cut fine. Put a spoonful of mayonnaise in each, then garnish with little eggs made from Neuschatel cheese and colored with vegetable coloring; on this perch a little bird also molded from the tinted cheese. Set this apple on lettuce leaves.

Burdwar Salad—Cut Cucumbers

cooked sweetbreads, and celery into cubes and cover with oil dressing. Serve in lemon baskets. For the dressing, mash yolks of four hard-boiled eggs until smooth. Add half tablespoonful sugar, half teaspoon mustard, half teaspoon salt and few grains cayenne; then, gradually four tablespoonfuls oil and four table-spoons vinegar. Stir in lightly white of egg and one quarter cup heavy cream beaten until stiff.

Russian Salad—Make an aspic jelly and mould in small shapes with small bits of cooked vegetables. Serve with a French dressing made piquant with tabasco and paprika.

Salad Rolls—These may be made into twists or sticks or plain rolls. Scald one cup milk; add three level table-spoons sugar, half a teaspoon salt. When lukewarm add one yeast cake dissolved in one-quarter cup lukewarm water, white of an egg and flour to knead. Cover and let rise. Cut down and let rise again, shape again, let rise, and bake in a hot oven. Brush over before baking with egg slightly beaten, diluted with one table-spoon milk.

### GOOD RECIPES.

Roast Beef.—Wipe the beef carefully with a piece of cheese-cloth wrung from cold water, sprinkle with salt and dredge with flour. Put the beef on a rack in the dripping pan and not directly on the bottom of the pan. Allow 13 minutes in the oven for every pound of beef and baste every ten minutes.

Brown Gravy—Take three table-spoons of the fat in the dripping pan, add to it three level table-spoons of flour and brown; turn in one and one-quarter cups of hot water and cook five minutes.

Roast Lamb—Prepare like the beef and stuff with cracker crumbs buttered and seasoned and with a little Worcestershire sauce added. Bake 15 minutes to the pound.

Currant Jelly Sauce—Make a brown gravy and add one-half glass of currant jelly; serve when the jelly is melted.

Mashed Potatoes—Boil six potatoes, press through a ricer, add one-half cup of butter, salt, pepper and about one-half cup of hot milk. Beat well and reheat.

Sweet Potato Croquettes—Boil and rice enough sweet potatoes to make two cups; moisten with three level table-spoons of butter and the yolks of two eggs. Season with salt, pepper and a speck of nutmeg. Shape, dip in crumbs, egg and crumbs and fry in deep fat. Hominy cakes may also be served with roasts.

Brussels Sprouts—Soak in salted water until tender, drain; reheat in a white sauce and serve in water 20 minutes, cook in boiling tinbal cases.

### EAST INDIAN IVORY WORK.

Exhibit at the Durbar Fine Art Show at Delhi.

In the fine art exhibition held at Delhi during the durbar an inestimable treasure of carved and inlaid ivory, each piece a perfect gem of Indian art, was displayed. To make this collection the whole vast Indian empire was ransacked, and the palaces and temples of more than a hundred native princes gave up their precious ornaments.

Notable in the collection was a lady's clothes chest, three feet long and carved of ivory. Across the lid and sides of the snowy white casket a flight of broad winged birds fluttered through a delicately wrought tracery of trees and flowers. The secret of the workmanship of this wonderful chest has long been lost, even among the hereditary ivory carvers of India. The box, although made out of one piece of material, has been so constructed that it has the appearance of a triplicate nest of chests, one set into the other, the sides of each of these sections being carved and wrought in a design peculiar to itself.

There is also a strange cabinet, five feet high, constructed entirely of ivory, each section of which, although carved from one piece, is quadruplicate and bears its own design, leaf, flower and bird, even of the innermost piece, being wrought with infinite detail.

A chess board, a turban box and a great mirror frame were other wonder compelling things, while the imagination stands appalled before a small oblong jewel casket. Its surfaces are covered by a lacelike tracery, depicting some ancient myth of old Delhi. Beasts, and birds, and trees, and flowers, and strange heathen gods are wrought with surpassing beauty out of the creamy elephant tusk.

The marvel is not that it took the patient artist prince thirty years to do it, but that it should have been possible to do it at all. For it must be remembered that these old ivory carvers did not have the modern facilities for carving their material or the best instruments for carving and cutting. All of this wonderful work was done with two thin bladed knives and a sharp pointed ferrule or chisel.

Notwithstanding the fact, however, that these marvels are beyond the hope of the modern artist's attainments, the Delhi exhibition has stimulated an increased interest in the possibilities of ivory as a material worthy of the skill of the present day.

Berlin has 25,769 cellars inhabited by human beings.

## FOR FARMERS

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

### MANURE AS A FERTILIZER.

The improved growth of plants through the use of manure is due to the presence in the manure of three substances—nitrogen, potash and phosphoric acid. The plants take up these plant food substances, and in various ways utilize them as forces to build up their vegetable matter. Compared with the total weight of plant material, the actual plant food contained in crops is very small, but this small quantity is nevertheless absolutely essential, for without them, not a particle of growth could be made. From this, we perceive that the small quantities of nitrogen, potash, and phosphoric acid in manures is a very important matter to agriculture.

The profitableness of farming is measured by the crops or products sold off the farm. It does not matter in what form these sales are made, every one of them removes more or less plant food from the farm, and this must be replaced sooner or later, or profitable crops cannot be grown. It is evident that the

### ROUGHAGE OF THE FARM,

that is, the unsalable portions of crops, cannot make good these losses, for such portions of the produce of the land are only about one-half of the total crop yields. Of course, on stock farms where large quantities of stock feeds are purchased, these conditions do not apply, as more plant food is bought and brought to the soil in the form of manure, then is sold off in products.

As a matter of fact, it is now commonly recognized that the farmyard manure realized on the average farm is insufficient to maintain the average fertility of the soil. As it was known before this point became of common knowledge, that the valuable substances in manures were practically confined to nitrogen, potash and phosphoric acid, intelligent farmers began early to investigate all forms of cheap materials which contained one or more of these substances. It was found that almost all forms of nitrogen, potash and phosphoric acid in crude materials was as available as plant food as farm yard manure, and in many instances more readily controlled in its efforts. This led gradually to the establishment of great fertilizer manufacturing industries.

So extensive has this industry become that we are now talking of manure as a fertilizer rather than of

### FERTILIZER AS A MANURE.

This grew out of the need of a correct balance for particular crops, of the three elements of plant food. At the same time, the plant food composition of manures must always hold high rank, being practically a natural manure, and being made up of the very materials it is desired to grow. Stated in fertilizer language, and supposing 10 tons of farm yard manure are concentrated to a weight of one ton, for fertilizers are practically concentrated manures, the analysis of this manure fertilizer would be as follows: Nitrogen, 5 per cent; phosphoric acid, 3 per cent, and potash, 5 per cent.

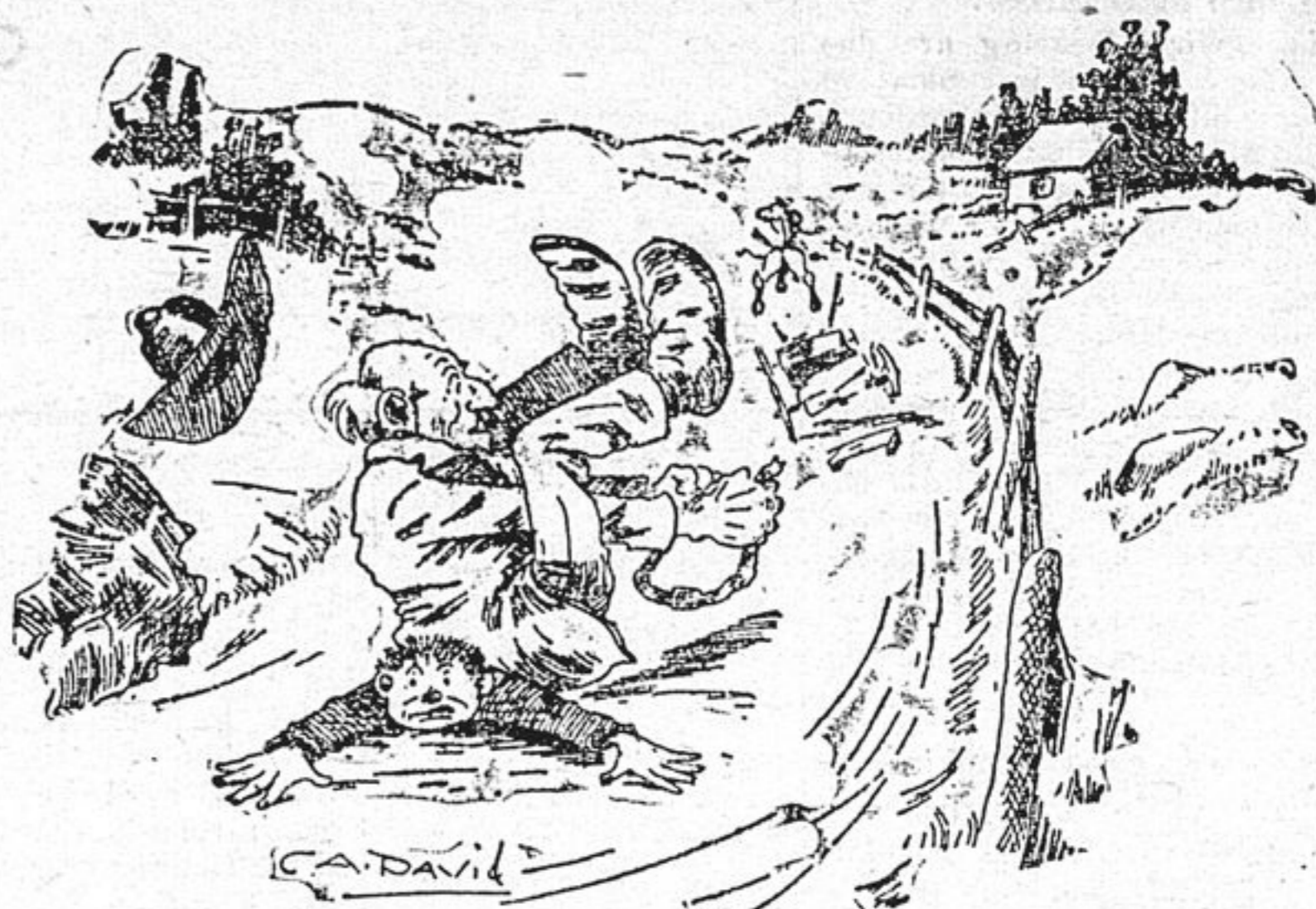
Practically, where clovers are grown in rotation, the nitrogen may be reduced to 2 per cent., and as the phosphoric acid becomes available very slowly it should be increased to 5 per cent. With this we have an ideal formula, based on manure as a fertilizer,—a base we may all hang to with safety.

### FARM NOTES.

Whenever you see a cow humped up on the north side of the cow barn, you can put it down that the winter feed in the barn will be used at a dead loss, and that additional feed will be required to take the chill out of the cow's back, and you will never in the wide world make a profit in the milk pail. Such a condition of affairs may be put down as a result of carelessness on the part of the farmer. In the by-gone times when such customs prevailed, the mortgage foreclosure was, as a rule, only a question of time.

In a horse well marked fullness of brain half way between the eyes and the setting of the ears, accompanied with breadth and fullness immediately back of the ears, are always connected with kindness of disposition and associated with ambition. If there is fullness in front and narrowness back of the ears there will be kindly disposition without the ambition. If development be the reverse of this there will be the absence of kindly intentions with marked vicious tendencies.

Roots are a valuable crop for the farmer to grow, especially mangels and turnips. Eight pounds of roots are equal to one pound of grain, and four pounds of grain, properly fed, will give one pound gain in live weight in hogs. Figuring on



Market Report: "Below Par."

this basis, an acre of roots, yielding 800 bushels, will give 1,500 pounds of live weight. An acre of barley yielding 42 bushels, will give 504 pounds of live weight. The value of the barley straw should, however, be considered.

At an Ohio farmers' institute last week the idea was advanced that farmers should abandon their orchards, put the land so occupied to other crops and with the proceeds buy their fruit off those who make fruit growing a specialty. The reasons advanced were that the busy farmer either cannot or will not combat insect enemies and fungous disease, and therefore has little good fruit anyhow.

The dairy barn should be well lighted, with windows on the south, and those windows should be kept clean. We have seen barn windows that were not cleaned for years, and the brightest sunshine out of doors was a cloudy day inside. The milch cows need sunlight, not only for health, but to produce milk and butter fat.

The most exhaustive crops of fertility are those grown for their seeds, while the most ameliorating are those consumed in a green state on the farm. Of the different crops, clover draws a larger portion from the air than almost any other crop grown on the farm.

## THE CONCILIATION ACT.

IT HAS BEEN CONDEMNED IN NEW ZEALAND.

Summary of the Most Remarkable Legislation Ever Passed.

A despatch from Wellington, N.Z., to The London Times says that dissatisfaction in New Zealand with the Arbitration Act is evidently increasing. At a meeting of Socialists and Trades Unionists at Wellington the speakers strongly condemned the working of the measure. The Unionist officials, says the despatch, admitted at the meeting that the act was a failure and stated that militant unionism had been killed by it. They declare that they would not recommend the adoption of such a measure in other countries.

### HISTORY OF THE ACT.

The Industrial and Conciliation Act was originally passed in 1894. Amending Acts were passed in 1895, 1896 and 1898, a consolidating act in 1900 and a further amending act in 1901.

All "industrial matters," except indictable offences, come under these laws, that is, "all matters affecting or relating to work done or to be done by workers, or the privileges, rights, and duties of employers or workers in any industry"; and "workers" include all persons "employed to do any skilled or unskilled manual or clerical work for hire or reward in any industry."

Boards of conciliation, consisting of one or two representatives of workers and as many employers, with an independent chairman, are constituted in the seven districts of the colony, and a Court of Arbitration, consisting of one representative of the workers, one of the employers, and a judge of the Supreme Court for president, is appointed for the whole colony. Two employers or seven workers may form an industrial association; trades unions may register as such unions. The workers' unions elect separately the workers' representatives to the conciliation boards, and nominate a representative for the court; the employers' unions do the like; in default of an election, the Governor may fill vacancies. The term of office is three years, alike for the boards and, the court. Industrial unions of both parties may enter into an "industrial agreement" relating to any industrial matters, or for the settlement of disputes. Such agreements are enforceable at law; their term is for three years at most, but even after the expiry they hold good until superseded by a new agreement or an award of the court. Any dispute may be referred to a board of conciliation by an industrial union (after ballot vote of members) an industrial association or an employer.

### NO RIGHTS FOR NON-UNIONISTS

Unorganized bodies of workmen have no rights, but once a dispute is brought before a board, the lat-

ter may extend the reference so that the matter may be dealt with in a complete shape. The board, after hearing the parties, summoning witnesses, and making such enquiry as it thinks fit, makes within three months a recommendation for settlement, the duration of the same to be fixed within six months and three years. Either party may appeal from a board to the Court of Arbitration, but if no appeal is filed within a month the board's recommendation operates, and is enforceable as an industrial agreement. The court has all the powers possessed by the boards, and may also compel the production of books and documents, award costs, etc. Its decision must be given within a month after the hearing has begun, and is given by a majority of the court. The award of the court is final. A term of years, not exceeding three must be fixed for its duration, but after expiry of the same, it holds good until superseded by a fresh award or agreement. The court has power to make the award in any case operative beyond the district of the original dispute, and applicable to all competing areas in the colony. The Act of 1901 specifically made awards

### BINDING ON NON-UNIONISTS

and on new firms starting business in a district after the issue of an award, and expressed in statutory form the power exercised previously by the court of ordering preference to be given to trades unionists. The Act of 1901 enabled either party to go straight to the court, instead of bringing the case before a board; this was intended to remedy delay and pressure of business. When a dispute has been brought before a board, any act in the nature of a strike or lockout is forbidden, under penalty of £50 fine. Any breach of an agreement award is punishable by fine of £500 in the case of an industrial union or an employer, and £10 on any member of a union. The funds of a trades union registered as an industrial union, cannot be attached at law, except for a breach of the conciliation acts.

### A FRIENDLY OPINION.

Since the passing of the Act of 1894, there have only been some half dozen strikes by small bodies of unorganized workmen; the trade of the colony has risen from £16,000,000 to £23,000,000 in 1901, and the number of persons employed in factories and workshops from 29,879 to 53,460. The Secretary of Labor says: "The effect of the Act up to the present has been to greatly benefit the working classes by raising wages, by shortening working hours and by giving (when other things, such as skill, etc., are equal) preference to unionist workers." It is, therefore, difficult to understand what objection the trades unionists should have to the working of the measure.

### VEGETARIANS, BEWARE!

A remarkable theory in regard to the increase in crime is advanced by Dr. Arthur McDonald, criminologist attached to the United States Bureau of Education at Washington. Dr. McDonald argues that automobiles, electric cars, and telephones and other inventions are responsible for the increase in crime, suicide, and various forms of abnormality, because they cause people to exercise less and to think more. This, he says, puts an unusual strain on the nervous system as compared with the muscular system. Dr. McDonald's conclusions are as curious as his theory. "Eat meat and potatoes," he declares, "or you may become a criminal."

The King of late has had to rise at an abnormally early hour, so great has been the pressure of work brought to bear upon him. Sackfuls of letters—literally—arrive every day at Buckingham Palace for the King. Missives addressed otherwise than in the correct royal style are first cast aside to be read by the sisters, as they (the letters) are judged to be anonymous, or otherwise disqualified. The rest are submitted to the King, and for the most part (unless known to be purely official) unopened even by his private secretaries. The King's style of answering his letters is all his own. That style is simple and telephonic. He manages to say much in ever-