FOR THE HOME

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

BEAN PORRIDGE HOT.

When one has had a boiled dinner the liquid in which the meat and vegetables have been cooked should be left closely covered in the kettle, and set away over night in a cool place. Look over and put to soak for a night 1 quart beans, or two-thirds beans and one-third dried split peas.

In the morning skim all the fat from the top of the boiled dinner kettle and set it over the fire with the beans added, to cook for four hours. By this time the beans should be very soft. Water should be added from time to time as it boils away, to keep the kettle about so full all the time.

From this point on there are several methods which may be pursued, each one giving different results. The beans and the liquid can be passed through a colander, pushing all the beans, except the hulls through the openings. Small bits of meat from the boiled dinner of the day before are added, and the smooth, thick mass seasoned with herbs and "hot stuff," and served after thinning it a little with water.

In the second method the liquid is not strained; the soft beans are left in it, and the left-over cabbage, potato, and turnip from the boiled dinner are chopped coarsely and added. Small bits of boiled meat are also added, and the savory mass which is a complete dinner in itself, is flavored with herbs and seasoned to suit the individual preference of each family.

Still a third method, and one much used in some farming communities, adds to the second method from 1 to 2 quarts of hulled corn put into the pot 20 minutes before serving. The liquid is then thickened with corn meal or flour. Milk is sometimes added in this last method, after the porridge is turned into a large tureen and is ready to be served at once.

A fourth kind of bean porridge is made of 1 cup left-over baked beans, put over the fire with 1 quart water, a small onion, and a little beef extract, if there is any at hand, or a few spoonfuls of gravy left from a roast, a drop of tabasco, a bay leaf or clove, a little kitchen bouquet or other perferred flavoring or seasoning can be added, and when the water has boiled away nearly one-half, strain the beans out of the liquid and add 1 cup canned tomato.

A FEW SOUP SECRETS.

Not everyone that cooks knows how to make soup. I'm convinced of that, after partaking of some of the liquid attempts well meaning individuals will serve in the name of cookery, says a writer.

To be sure there are a few little tricks about soup making. The first is realizing what will combine well; but most any kind of vegetables, flesh and grains will unite acceptably if rational proportions are used, and attention given to the fact that some are of much stronger flavor than others.

Next is the cooking — always so slowly for meat soups, so as to cook out all of the nourishment and keep it dissolved. Why, when soup is boiled it's about like churning; it tosses the liquid around so that the little particles begin to adhere to one another and grow into granulated bits, leaving the water between them — something like curds and whey.

Of course for meat soup cold water must be used. That helps the dissolving process. Hot water seals up the little cells on the outside of the meat and holds in the juices.

Then there's the seasoning, where real art may be developed to a high degree; for there are any number of nondescript savory results obtainable. It's a good plan to keep an ever-increasing stock of seasoning material on hand. But it requires some real study and observation to become skillful in their use. Whenever hearing of an unfamiliar powder or liquid just get some. After a while it will be a delightful surprise to note the pungent variety which has accumulated; and then besides, they can be used for gravies, croquettes and all sorts of things.

Like most any other foods, there's a diversity of opinion upon soup eating — but then, there are many soups. To my mind one (the appetizing, nutritious kind) makes a good meal without anything else.

DOMESTIC RECIPES.

German Coffee Cakes.—Take a pint of bread dough after it has risen for the second time. Into it work a cup of butter that has been rubbed to a cream with a half cup of sugar; then two well beaten eggs, a half teaspoonful each of cinnamon and grated nutmeg, and a scant teaspoonful of soda dissolved in two tablespoonfuls of milk. Knead for a few moments till the ingredients are well blended, then make into two long loaves and set in a warm place to rise. Cover the top of each with sugar and bake in a steady oven.

Spinach on Toast.—Boil half a peck of spinach in salted water till tender, drain and chop fine. In a saucepan put a tablespoonful of butter, to which, after it has melted add an even tablespoonful of flour. Rub smooth, then stir in a cup of milk and let it boil and thicken before mixing with the spinach. Serve very hot on squares of toast.

Fried Apples.—Fried apples are a good breakfast dish. The Arkansas way is to pare, core and cut the apple into eighths, then fry in hot lard and serve with boiled breakfast bacon, laid on the edges of the dish. Another way is to slice the fruit about a third of an inch thick, through core and skin, sprinkle with sugar, fry in a little hot butter and in taking up sprinkle sugar on each slice. In all cases the better the ties consider the service a success. apple the better the dish resulting from its use.

HINTS TO HOUSEKEEPERS.

A soapstone griddle should be heated slowly and be allowed to get very hot. Before using, rub thoroughly with dry salt, then wipe. Never grease it. The advantage of a soapstone griddle is that the cakes are baked on it, instead of being fried in fat, as on the ordinary iron one.

Salt meats and white meats—veal and pork—should be very thoroughly cooked. In France there is a law regulating the cooking of pork, and such a thing as underdone spareribs in ham is never seen. Veal is especially unhealthful unless well done.

It is said that sheepskin rugs may be washed at home with little trouble when one knows how. The skin side should not be wet at all, and to prevent this the rug should be tacked around a barrel. Choose a sunny day, and with clean scrubbing brush and plenty of hot suds in which a good washing powder has been dissolved, scrub the rug thoroughly. Afterward spray well with clear water, using a hoze with shower nozzle, if possible, so as to have a strong, penetrating stream. Let the rug dry on the barrel in the sun, combing it out now and then with a clean curry-comb to prevent matting of the wool. It should come out beautifully white and fluffy after this treatment.

A spoon should be used to test whether a custard is baked or cooked sufficiently. A properly boiled custard will coat the handle of the spoon, and one baked to perfection will leave it quite clean.

THE HOME DOCTOR.

Brown sugar stops the bleeding of a fresh wound.

For indigestion try the beaten white of an egg in a wineglassful of cold water directly after meals.

A mixture of equal parts of sweet oil and tincture of iodine is said to relieve corns and bunions.

Headache, toothache, backache or almost any joint ache will be relieved by heating the feet thoroughly with the shoes on.

Mucilage has been found to be an excellent remedy for burns. Apply it to the burn and lay any soft blank paper. The mucilage soothes the pain, while the paper excludes the air.

For a stiff neck, pains in the chest, etc., warm some sweet oil and rub on thoroughly with the hands, then cover with sheet wadding, the shiny side out. Wear it until you feel comfortable.

A treatment highly recommended by a scientific magazine for poisoning from ivy is to wet a slice of bread with water, dust it with common washing soda and apply to eruption, keeping the bread wet from the outside. Half an hour of this treatment is said to be a sure cure.

LONDON'S SWELL THIEVES.

Pilfering at Court Balls and Drawing Rooms.

Quantities of ornaments are lost each year at the drawing rooms or courts at Buckingham Palace, and only a very small proportion is recovered.

A very strange story is still told about a diamond necklace which was found at one of the state balls some years ago. It happened that one of the late Queen's ladies-in-waiting picked up a diamond necklace from the floor. As she stood with it in her hand a lady came quickly forward and claimed it.

The finder was very firm, however, and declared it was her duty to give it in to the lord chamberlain's office, as this was the rule with regard to anything found in the palace. The lady protested in vain, but the oddest thing was that this necklace never was claimed, and is probably still at the lord chamberlain's office.

The fact that it was quite a common sight to see ladies stuffing their handkerchiefs with sweets and cakes from the supper tables at the court balls may be regarded as an amiable foible of doting parents; but, according to some, lace handkerchiefs and jewels are wafted away in this fashion, and sometimes fur stoles and lovely opera cloaks have been secured as spoil.

It used to be a saying in India at the big viceregal balls that the first departure was sure of the best Rampore chuddah. These beautiful white shawls are always more or less the same size, but the difference in price is enormous, as the finest kind, voluminous as they seem, can easily be passed through a ring, and are consequently very costly, while the coarser ones are proportionately cheap.

Thirteen British life insurance offices decline proposals from unvaccinated persons.

ONE HALF OF THE WORLD

KNOWS NOT HOW THE OTHER HALF LIVES.

How the Working Classes in the British Metropolis Are Housed.

In a recent issue of Lloyd's Weekly News, published in London, England, is the following interesting article on the housing of London's working population. The News says :—

Municipal house building in London is proceeding very rapidly. The County Council has already provided accommodation for over 40,000 persons at a cost approaching two millions and a half sterling, and when it has completed the schemes it has in hand it will have housed some 90,000 people at an outlay of about four and a half millions. These 90,000 persons constitute a population larger than that of Barrow-in-Furness, or Bath, or Blackpool, or Carlisle. The Tottenham scheme which the Council has in hand is by far the largest that has been undertaken by any municipality in the world. It will, in fact, mean the creation of a new town almost as big as Swindon. It will accommodate 40,000 persons, and will contain all the requisites and appurtenances of an ordinary, self-possessed centre. The Borough Councils have not undertaken such extensive housing schemes as has the central authority. Eleven of them have taken action, including the City Corporation, which does not work under the same laws as the other local governing bodies. The City Corporation has several blocks of dwellings in occupation. The Shoreditch Borough Council, too, has buildings in use, and schemes are more or less nearing completion under the control of the Camberwell, Woolwich, Westminster, St. Pancras, and Stepney authorities. The projects of the Bermondsey, Battersea, Chelsea, St. Marylebone, and Hackney Councils are at present only in their early stages.

MOST DIFFICULT PROBLGM.

In face of this activity the problem of the poor in London is as great and as pressing as ever. Overcrowding during the past few years has not lessened ; rents are as high in the East-end—if not higher—than ever they were ; the County Council itself is not able to house the "very poorest"—to use a phrase that has been uttered many times recently at Spring-gardens. The tenants of the Council's dwellings—and even progressive County Councillors thoroughly in sympathy with the housing policy—complain that the rents are more than can comfortably be paid, and that the regulations are harsh, and sometimes prohibitive.

The County Council is not, as will be admitted by its most optimistic members, housing the "very poorest." Among those in occupation of its dwellings at the time the last reliable computation was made, were five actors, seventeen bakers, five clergymen, eighty-one clerks, three customs officers, six electricians, fifty-four engineers, one journalist, and two publicans. These occupants do not, as a rule, reduce those who follow them to the lowest depths of poverty. It is not the poorest who are the Council's tenants. But what does occur is that these people remove from other houses, which are thereby available for the really lowest classes which the Council is unable to touch. In this way the pressure is, and will be relieved ; accommodation become available ; the volume of demand is decreased ; and rents necessarily show a tendency towards reduction also. That, at least, is the theory, which had not yet been justified or otherwise because municipal housing has not been sufficiently extensively undertaken to supply any reliable data.

POOREST STILL UNHOUSED.

Why, then, cannot the County Council house the poorest ? There are many reasons, some of which are obvious. The price of land is high ; the cost of building is great. Both have to be absolutely wiped out by the County Council within a term of 60 years. Land that in London is a permanent asset, increasing in value every year, has to be paid for in less than the average lifetime. Mr. John Burns has stated that the Council's dwellings will last for 200 years if kept in proper repair, and they habe to be paid for in 60. The effect is simple and unavoidable. The Council may not go upon the rates for deficiencies in its housing schemes, so it has to fix the rents sufficiently high to cover the annual repayments of capital and the interest charges. What is happening is that the tenants are themselves paying the capital expenditure on the buildings. Were the land made what it really ought to be—a permanent asset against debt—and the repayment of the loans for buildings extended to a hundred years, the rentals of the County Council dwellings could be reduced by about one-half.

QUICKER TRANSIT REQUIRED.

The London housing question will be solved, however, not by huge barrack structures, but by more efficient transit facilities, which will enable the working people to be carried to the areas outside the city, and to live in airy cottages. But even here the municipal authority will be unable to build sufficiently cheaply unless its burdens are eased by the Legislature in the direction of spreading the capital re-payments over a longer period of years. The only criticism that can fairly be directed against the County Council's housing policy is whether the Council is not building too well. Its workmen's dwellings are not, like the graves of the digger in "Hamlet," to last till Doomsday. The term of years for which they will be required will, on the contrary, be comparatively short. It will be worth the Council's time to consider the advisability of putting up cheap buildings, which would last about twenty years, until the transit facilities have been developed. The Liverpool corporation has already made a move in this direction. The city engineer has perfected a method by which buildings will be erected from slabs made from the clinker thrown off by the dust destructor. The fronts, sides, floors and roofs are all to be made in single individual parts, hoisted into position, and then bolted together. The cost of construction will be about one-half that at present paid ; it will be possible to build at the rate of a house a day, and the corporation will be able to "let" at a shilling per room per week—the ideal of the housing reformer.

MADE FROM A FARTHING.

A Dublin workman has produced a novelty in the shape of a kettle, cup, saucer, and spoon made out of a farthing. He hammered the bronze coin till he had obtained a very thin sheet of metal, from which he fashioned a complete and workable kettle, with a swing handle, removable lid, etc., together with a cup, saucer, and spoon. He can boil water in the miniature utensil and pour it through the spout. The weight of the kettle, cup, saucer, and spoon is forty grains. The weight of a farthing is forty-eight grains.

Spain holds the record for cheap management of her railways. Only 48 per cent. of the gross earnings are spent in management.

"Now, tell me, why is that hyphen placed in chicken-coop?" "Please, sir, fer the chicken to roos t on."

MAKING OF FIR GROVES

THEY CAN BE MADE TO ORDER IN A MONTH.

Marvels of Modern Forestry—Big-Tree Planting Is Very Successful.

Strange as it may appear, it is possible to plant a tree, or a hundred trees, and go bird's-nesting in the branches within a month. That is not fancy, but fact. Should you have bought a house in the country, rejoicing in the name of "The Firs" or "The Limes," and there is not a fir or a lime within ten miles of the tradesmen's entrance, the defect can easily be remedied by doing as Mr. C. L. Blair, the American multimillionaire, has done (always supposing, of course, that with you money is no object).

This gentleman has lately been building a $2,500,000 mansion at Blairsden, near Far Hills, and was much concerned to find, after purchasing the land, that the place was almost destitute of his favorite trees—firs. He consulted an expert and asked what could be done. The man of science airily replied: "Want a fir grove? Certainly! Can't let you have it completed before April next, as we are extra busy just now making a miniature Sherwood Forest, but I shall be able to promise it you by the first."

It wasn't a joke either, as the date might have suggested, for the expert and his men have gone to work with such good will that the house is already half surrounded by a grove of full-grown fir trees, and the work will probably be completed by

THE END OF MARCH.

To provide a sufficient number of fir trees for this grove an entire forest was purchased by Mr. Blair at Chester, a place some six miles from Blairsden, at a cost of $25,000. The trees are magnificent specimens, and had to be removed by rail — a costly undertaking; for though the distance to their new home was short as the crow flies, to reach Blairsden by rail the trucks had to go via the Central New Jersey to White House, and from thence to a point half way between Gladstone and Pea Pack by the Rockaway Valley Railroad. From that point a branch line had to be built to the estate, so that the trees could be taken the whole distance without being transferred. Two trucks were required to carry each tree, and the estimated cost for the entire work, including the branch line, will amount to very little short of $200,000. Blairsden, when completed, will be one of the show places of America. The laying out of the parks and drives alone is said to have exceeded $5,000,000. The fir grove will be by far the finest in New Jersey.

It is due to the genius of Mr. John A. Wilkins, of Indianapolis, that big-tree transplanting has become such a success in America. Mr. Wilkin's device is unique and simple. Preparatory to removing the tree the lower part is encased in a steel grid about

SIX FEET IN DIAMETER.

To this are hinged some fourteen curved shovels of 5-16 inch plow steel. These shovels are driven into the ground, their edges meeting under the roots. Then with bars across the hinges the operators secure them to the grating and the tree is encased in its steel basket. Then comes the work of lifting the tree from its bed. A combination of wagon and machinery, which Mr. Wilkins calls the transporter, is adjusted about the tree, and the whole thing is lifted out by the cross bars. When the tree reaches its destination it is let gently down into the hole prepared for it. The machinery is removed without loss of any of the earth, and the roots are left intact.

During last year forty one-hundred-year-old oaks in full leaf were carried a distance of thirty miles in Mr. Wilkin's transporter, and so little did they feel their journey that their leaves remained on the branches rather longer than usual.

Mr. Wilkins is fully prepared to supply beautiful shady lawns at a few days' notice or convert a cornfield into a pine forest within a month.

ONLY A PUPPY YET.

The youth had just left college, and his ambition, like his collar, was high.

At home the all-engrossing subject was the young man's future career, and he was discussing with his parents which of the professions stood most in need of his genius.

The father's idea of his son's ability was disgustingly low.

"I think," said the old man, "that you had better adorn one of the stools in my office."

The young man drew himself up, and the high collar grew tight as he strove to swallow his righteous anger. Folding his arms, he asked:

"Am I a dog?"

"No; but you'll grow!" came the crushing response.

Foreman of the locked-in jury (impatiently) — "The rest of us are agreed, and you would see the case as we do if you had an ounce of brains." Obstinate Juror (reflectively) — "But that's just the trouble. I've got more than an ounce."