

## About the ...House

### CULINARY HINTS.

**Salmon Salad.**—Flake some cold cooked salmon after having removed the skin and bones. Put four cloves, a few whole allspice and some bits of stick cinnamon into a cup of vinegar and heat it to the boiling point. Pour while hot over the fish and let stand until cool. Serve on bed of lettuce leaves that are crisp and fresh.

**A New Tomato Salad.**—Peel ripe red tomatoes of even size by dropping them into boiling water for a few minutes. Cool and take a small slice from the end of each. Scoop out the seeds and fill with a little potato salad made by chopping the potato and mixing it with mayonnaise dressing. Put each tomato on a bed of lettuce leaves.

**Canned Tomato Sauce.**—Peel a dozen large ripe tomatoes, add a half cup of coarsely chopped sliced ham, half an onion and three tablespoons of hot water; set in a covered saucepan on the back part of the range, or over the simmering burner of a gas stove, and cook slowly for from one to two hours. Press through a sieve, add a teaspoon of sugar, a half teaspoon of lemon juice and salt and pepper to the taste. Some would prefer to have it quite hot with cayenne and others like it more mild. Heat again to boiling and seal in small jars, when it will be ready to serve with such dishes as need a tomato sauce when time is too limited to prepare it.

**Macaroni for Luncheon.**—Cook one-half pound of macaroni in slightly salted boiling water until tender, then drain. Beat the yolks of two eggs, add a tablespoon of melted butter, a saltspoon each of salt and red pepper and two of mixed mustard with one cup of sweet cream. Fill a buttered pudding dish with alternate layers of macaroni, cheese and seasoning, and have the last and top layer of the cheese and seasoning. Bake in a moderate oven until browned on top and serve hot.

**French Fried Potatoes.**—Pare potatoes and let them lie in cold water for an hour. Cut in eighth lengthwise and fry in deep smoking hot lard until a delicate brown color and cooked through. Place on brown paper to drain inside the oven door and when all are cooked sprinkle with salt and serve hot.

**Lemon Pie.**—Line a plate with the best paste, pricking it in several places to prevent blistering while baking. Set in the oven and bake until crisp. Put into a double boiler the juice and grated rind of one large lemon, one and one-half cups of boiling water, one and one-quarter cups of sugar, three level tablespoons of cornstarch, the yolks of two eggs, and cook until a custard is made. Fill the baked crust with the cooked custard and cover the top with the whites of two eggs beaten with one-quarter cup of powdered sugar, and brown slightly in the oven.

**Broiled Steak With Parsley Butter.**—Have the steak cut thick and dip it in olive oil. Broil on both sides, turning often until cooked through and not dried. Lay in a heated platter and rub over the top with softened butter mixed with finely chopped parsley and a little salt.

**Chocolate Cream Cake.**—Beat the yolk of one egg, add one-half cup each of sugar and milk and two squares of chocolate grated; let it come slowly to the boiling point, stirring all the time. When it thickens set aside to cool. Cream one-half cup of butter, add one and one-half cups of sugar and beat, add one-half cup of milk, two beaten eggs, the chocolate mixture and two cups of sifted flour, one level teaspoon of soda and one teaspoon of vanilla. Bake in layers. Do not take from the tins until cool. Spread with a cream filling made from two cups of sugar, ten tablespoons of milk boiled until the thread stage is reached. Add three level tablespoons of butter; cool, stirring all the time, and flavor with a teaspoon of vanilla.

**Unfermented Grape Wine.**—Select ripe, perfect grapes fresh from the vines; stem, and wash carefully, rejecting any unsound or imperfect fruit. To every 3 qts. grapes add 1 pt. water; put into a porcelain kettle and heat to boiling. Cook slowly for 15 minutes, and skim carefully. Strain off juice, and filter through a jelly bag until quite clear. Heat again to boiling. Add 1 cup hot sugar to each qt. of juice, and seal in thoroughly sterilized cans or bottles.

### FOR WINTER WINDOWS.

When frosty nights and howling winds hint of the near approach of a time when gardens and woods will be stripped of blossomy beauty and tender greenery, it is well to plan for the keeping of a bit of summer captive all winter long, says Mrs. Henry Wright. Ferns from the woods transplanted into good loamy soil will send up their dainty fronds gratefully in the windows, and there are many things which will do well when taken up from the garden. For best results, however, one must have plants which are more specifically winter bloomers, and mix with them

such foliage plants as are not too exacting of conditions.

For bloom in the windows, my experience has taught me to value oxalis bowellii, with its immense shamrock-like leaves, and exquisite pink blossoms. Buttercup oxalis, while not so elegant looking, is a more vigorous grower and bloomer. Linum tryginum is a treasure, covering its leafy branches with golden yellow blossoms in richest profusion, and looking indeed like a bit of prisoned sunshine. Plumbago Capensis gives plenty of bracts of dainty blue flowers, and callas and all of the Dutch bulbs are desirable.

For foliage, nothing is better than that family of ferns—Nephrolepis—to which belong Bostoniensis, Piersonii and Furcans. Sansevieria Zealanica accommodates itself to almost any conditions. Anthurium is easy to manage, and Latania Borbonica is the hardiest of the palms, and one of the handsomest. This list is already comprehensive enough to fill several windows, but one may supplement it with other things just as good.

The handsomest geraniums and cyclamen blooms I have ever seen were grown in the simplest surroundings, in a sunny hall window, and near them were perfect specimens of Norfolk Island pine, and strong Easter lilies. One plant was there which ought to be included in every collection, because it looks so Christmasy—the Jerusalem cherry. It is lovely with thick waxen foliage and a wealth of scarlet berries.

### HINTS TO HOUSEKEEPERS.

A housekeeper claims to have discovered that beets make a good substitute for apples in mincemeat, and advocates canning them for the purpose. After the mincemeat is made she says it is hardly possible to tell the difference, save for a red tinge that disappears when the pies are baked.

Borax has a good many uses, especially in the laundry. It is excellent to use in washing flannels, a tablespoonful to six quarts of water. It keeps them soft. It helps hold the color of colored goods, and prevents white clothes from turning yellow.

If you have old cans with imperfect tops you can use them without rubbers if you will run sealing wax around the seam.

A correspondent says her canned mulberries always spoiled until she took to adding several teaspoonfuls of good cider vinegar to each can, since which they have kept perfectly.

To save tomato seeds, choose tomatoes which when cut open show the largest proportion of meat and the smallest of seeds. Scoop out the seeds with a spoon into a sieve, and separate by holding the sieve in water and rubbing the pulp through, leaving the seeds clean and ready for drying. Spread on cloth and expose to sun and air. Keep out of a strong wind, as the seeds are light and easily blown away.

**Ants Don't Like These.**—Do you know that oil of cinnamon will banish the little red ants? If they infest your refrigerator or cupboard, just put a few drops on a paper outside. There is no harm from putting the cinnamon inside the cupboard, only it will make the food taste somewhat. However, that is preferable to ants. For the little black ants, we have never found anything as good as gasoline. Just fill an ordinary oil can, such as you use for the sewing machine, with gasoline, and squirt it around the ants' headquarters. Take care not to allow fire near it.

### ANOTHER BIG INDUSTRY.

**Wire Company Erecting a Plant to Turn Out 100 Tons of Wire Daily—Looking for the Northwest Trade.**

Whilst wire is an article that is used by everybody, it is amazing how few people know anything about its manufacture. This observation is prompted by the reading of a neat pamphlet entitled "Wire, Its Manufacture and Uses," circulated free by the North-American Securities Company, Temple Building, Toronto. It contains a complete history of the wire industry, and a description and half-tone engravings of the various processes and machines used in the manufacture of wire and its immediate products, such as wire fencing, wire nails, etc. The book, which is mailed free on application, also contains a description of the plant of the Imperial Steel & Wire Company, Limited, now in course of erection at Collingwood. This company is erecting at that point one of the finest wire plants on the continent. The ultimate output will be 100 tons of wire daily; 500 skilled workmen will be employed, and the ground area covered by the buildings will occupy five acres. This company is offering \$40,000 of the first block of \$100,000 of the company's stock for sale. The stock is \$10 shares cumulative preferred 7 per cent., with a bonus of one share common for every share of preferred. Some \$60,000 has already been subscribed. Those interested in the vast industrial progress of this country should send for the pamphlet, and those who have surplus capital available to invest in the growing industries of the country cannot do better than put some of it in such a staple industry as wire.

"Blykins has his own way in his house." "Yes. But his wife always tells him what it is going to be beforehand."

## A COLONY OF IRONSIDES

WALK AND CONVERSATION THE SAME FOR CENTURIES.

Women of the Cayman Islands Dress the Same as in Cromwell's Time.

"What splendid-looking men!" exclaimed a tourist, as he watched half a dozen sailors unloading turtles from a small schooner anchored in the harbor of Kingston, Jamaica. Not one of them was less than six feet tall, and two were giants. Well built, tanned by the tropical sun, brawny, handsome, frank of countenance, and agile as cats, they looked the ideal sailor.

"Don't you know who they are?" said a Jamaican friend to the tourist. "They are Cayman Islanders. No wonder you admire them. I suppose that, physically and morally, they are about the finest race of men in the world."

The Caymanians, tucked away and isolated from the rest of the world on tiny islands in the Caribbean Sea, between Jamaica and Cuba, have succeeded in establishing that ideal commonwealth of which philosophers and statesmen have dreamed. Crime, immorality and disease are unknown among them; they have just as much civilization as is good for them, and no more; and they hold fast to primitive ideas of duty and religion, and practice the old-fashioned virtues.

The Cayman Islands are three in number—Grand Cayman, Little Cayman, and Cayman Brac. On the first over a thousand people dwell, and they have even a couple of small towns, called Georgetown and Bodden Town. On the second there are about a hundred residents, and on the third, a barren rock jutting sharply out of the placid surface of the Caribbean, only a couple of families dwell.

Unlike the other islands of the West Indies, they are inhabited mainly by white people. There are no negroes in the smaller Caymans, and only a small minority of them in Grand Cayman, and these are

### RECENT ARRIVALS.

The original settlers were some of Cromwell's Ironsides, and the manners and virtues of that stern breed of men survive in their descendants to this day.

When Cromwell had England and Europe under his heel, he sent out an expedition which captured Jamaica from the Spaniards. Some of the men in that expedition were veterans of Naseby and Marston Moor, and they were naturally advanced to the highest offices in the new colony. But when Charles II. came to his own again these men found the times out of point. They were deprived of their offices and harshly treated by the Royalist authorities.

Unwilling to "bow the knee to Baal," they sold their possessions, bought a ship and sailed away to colonize the Caymans and live as they pleased, unhindered by kings or governors. They were another shipload of Pilgrim Fathers.

The Caymans were desert islands, occasionally used by buccaners for refitting and provisioning their ships. The Ironsides made short work of these gentry, and had the islands to themselves. They established a patriarchal form of government, tilled the ground, built houses and villages, and sailed the neighboring seas in ships of their own construction. They hoisted the British flag, but practically they were an independent people.

Their descendants to-day are nominally subject to the Governor of Jamaica, but they make their own laws and govern themselves through elected overseers and vestrymen. All the other colonies in the West Indies are autocratically ruled by officials sent out from England, but the Caymanians are as independent as the Canadians or the Australians.

Just as they have kept the old English methods of government, so they have kept the old English customs and manners. The women dress like the Puritan maids of Oliver Cromwell's time. That is because they never see a foreign woman or a fashion paper. Daughters have dressed like their mothers for generations. They have had no other way, and even if they had, a new-fangled idea would have been frowned upon as

### A SNARE OF THE EVIL ONE.

The spirit of Smithe-Them-Hip-and-Thigh Tompkins and his fellows still pervades the little commonwealth, but it has its advantages. On the other West Indian Islands, from half to two-thirds of the children are born out of wedlock, and half the population steals the other half's crop. On the Caymans, the morals are of the best, and neither theft nor any other crime is practiced. There is not a single policeman in the archipelago, and no need for one.

"What would you people do to one of your number if he or she went wrong?" a patriarchal Cayman Islander was once asked.

"Verily," he replied, in the slow, grave archaic speech of his people, "the thought hath never been present with me. In my life of more than three-score years the Lord hath preserved us from that calamity. I know not what we would do. But such an one could not live among us thereafter."

"Do ships often call here and bring you news of the outside world?" he was asked.

"No," he replied. "Once in three or four years a British warship comes hither, bringing the Governor of Jamaica on a tour of inspection. In

my life I have seen but three others. There was a British steamer many years ago which came here for supplies, being out of her course and overdue. Soon afterward a timber schooner, going to Jamaica, was blown hither by a hurricane. The third was an American steam yacht, a few years ago. The owner was rich and great in his own country, so they told me, but he liked our simple ways, and stayed among us for many months."

But if the Caymanians do not get many visitors, they do a lot of visiting themselves. One of their principal industries is shipbuilding, in which they are experts. Their schooners are the staunchest and swiftest in the Caribbean Sea, and there are no harder or more fearless sailors than they. Shippers in all the ports of the West Indies and the Spanish Main are eager to give them their charters.

They usually work for themselves, however, catching turtles on the Central American coast. They are the turtle fishers-in-chief to the world. The green turtle soup esteemed by the Aldermen of London and by the patrons of the best restaurants in all the cities of the United States is placed upon the table through the energy and daring of these simple, plain-living Caymanians. Themselves the least luxurious of people, they provide the world with one of

### ITS GREATEST LUXURIES.

Turtle fishing is no easy task. Squalls and hurricanes are frequent in the Caribbean, and many a Cayman sailor has perished with his schooner, or lingered miserably in an open boat under the blazing tropical sky, until he died of hunger and thirst. Immense coral reefs and sandbars add to the dangers of navigation, especially along the Nicaraguan coast, where the turtles are caught as they bask upon the beach.

The Nicaraguans are another peril. They strongly object to the Caymanians catching turtles on their territory and try to mete out to them the punishment awarded to seal poachers in Siberian waters. The Nicaraguan and British governments are always nagging at one another on the subject, and at the present moment they are engaged in a more than usually bitter controversy over it.

But the Caymanians can generally take good care of themselves. Seldom a month passes without their having a fight on the beach with Nicaraguan officials and soldiers. Nine times out of ten the Caymanians win the battle and carry off their turtles in triumph to their schooner, leaving half a dozen Nicaraguans stunned and senseless on the sand.

The Nicaraguan government does not want to have any Caymanians killed in these affrays, lest the British government should take serious offence, and the soldiers do not, therefore, use their rifles. They try to arrest the Caymanians, whose oars and boat stretchers are more than a match for clubbed guns.

Lately the Nicaraguans have given up their attempts to suppress the fishery, and now they are trying to collect a tax on each turtle caught. But the Caymanians send the tax collectors limping home with bruised shins and broken heads.

After the turtles have been fought for and won, they are taken to Jamaica by the schooners, and sold to merchants there, who ship them in ocean liners to New York, Boston, Philadelphia and London.

With the money obtained by the sale of the turtles, the Caymanians buy flour, rice, cloth, pork and other supplies for their families and neighbors at home. Until a few years ago they never used money, but transacted all their business by barter. The growth of their turtle fishery compelled them to adopt a currency. Cayman postage stamps have only been used for a year or two, and they are much prized by collectors. The mails—a new institution—are carried at irregular intervals by the turtle schooners.

### NOT A CENTAUR.

King Edward Often Fell Off His Horse.

The intense love for all kinds of sport by the king of England has by no means rendered him anything approaching a capable performer in any branch of it himself. He never could learn to play cricket, which, strangely enough, was a peculiarity also of both of his brothers, the duke of Connaught and the late duke of Edinburgh.

His majesty has done more than any man in Europe to promote and encourage horse racing, yet he is notoriously a poor horseman, and during his military career he had many a nasty tumble. In his subaltern days in the crack regiment, the Tenth Hussars, he was continually falling out of the saddle, and if it had not been for his rank and position the riding master of his company would have pronounced him a hopeless failure.

No one ever doubted his courage, however, and by the advice of the late Queen Victoria, who was made acquainted with his incapacity in the saddle, he was forbidden to mount anything but the quietest horse that could be procured. The queen also insisted that he must take no part in hunting or in any form of sport in which there was an element of danger.

If men were compelled to eat their words there would be an epidemic of indigestion in this country.

## FARM-FIELD AND GARDEN

### LOSSES IN MANURE.

In 1899-01, three series of steer feeding experiments were made at the Pennsylvania Experiment Station, comparing the gains obtained from animals kept without tying in a box stall and from those tied as usual in ordinary stalls, the former being watered in the stall, the latter turned out daily to water. The results showed that by the former method a very large saving in cost of attendance is secured, without any decrease in the gain of live weight or any disadvantage, as respects the quantity of food required to produce it. The relative economy of the two methods is, however, not fully demonstrated until the value of the resultant manures is known; for these differ materially in the conditions of their preservation.

The manure from the box stall was formed upon a cement floor, and was kept under the animals, compacted by their trampling, until the close of the experiment; that from the animals tied in the stalls and watered in the barnyard was, on the contrary, daily removed and stored in a compact heap under conditions closely approximating those of a covered manure shed, except that it was not subject to trampling by the stock.

The fertilizing constituents in food and litter, less those used in forming new animal tissue, were compared with those recovered in the two manures. The comparison is especially interesting because of the increasing use of the covered shed method in Pennsylvania.

The trampled manure suffered little loss of fertilizing constituents, though less than two-fifths of the dry matter of food and litter was recovered in the manure. The covered shed manure lost one-third of its nitrogen, one-fifth of its potash, and one-seventh of its phosphoric acid. Only one-third of the dry matter of food and litter was recovered in the manure. The potash and phosphoric acid losses must be explained by seepage of liquid manure into the clay floor. The loss of nitrogen is, however, chiefly due to volatilization of carbonate of ammonia.

The money value of the fertilizer constituents lost by the second as compared with the first method, is equivalent to \$2.50 for each steer stalled for six months. Therefore, manure, if prepared upon a tight floor and with such proportion of litter that it can be trampled into a compact mass, loses very little, if any, of its fertilizer constituents so long as the animals remain upon it. This method of preserving steer manure is therefore distinctly superior to that of the covered shed, though the latter method may not always exhibit as great loss as that observed in this experiment.

### SILO THE CORN.

My opinion is that it would pay farmers to build a cheap stave silo and convert a portion of their late corn into silage this year, especially if they have young stock on their farms or can procure young stock at reasonable prices to feed this winter, writes Mr. E. D. Funk. I am not yet ready to say that it is the best for older cattle, i.e., feeding cattle, nor have I any thoughts of saying that it is good feed for them. I have not yet proved that to my own satisfaction.

Through the college of agriculture we have been conducting experiments along that line on our farm and we expect to have some very interesting and valuable figures which will come out in bulletin form when the experiment is fully completed.

I would not advise going to too much expense in putting up a permanent silo right at the start, for the reason that what will suit one farmer will not always be applicable to his neighbor, and therefore we must choose for ourselves. My experience has been so far, that I am satisfied that the silo will be a part of the feeding apparatus for the ordinary farmer in the future.

## ST. JACOBS OIL

### POSITIVELY CURES

Rheumatism  
Neuralgia  
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Bruises  
Soreness  
Stiffness

## CONQUERS PAIN.