About the ....House

SOME CHOICE REBIPES.

Sauerkraut Salad—A friend of mine had made all her preparations for a cabbage salad for tea, when she found to her dismay that it was not possible to get any crisp, fresh cabbage that day. However, she had a happy inspiration. She bought 1 quart of sauerkraut, arranged it in her salad bowl, garnished it with parsley and poured over it the mayonnaise dressing intended for the cabbage. The result was a very delicious salad.

Potato Rolls—Boil and mash five large potatoes with butter the size of an egg and tablespoon lard, 4 eggs beaten separately, 1 cup milk. Mix all together with 1 teacup of yeast and 2¼ pounds sifted flour. Set it to rise at 10 o'clock in the morning. At 4 o'clock in the afternoon roll them out one-half inch thick and cut into biscuits with very little handling. Put them into the pans and let them rise until tea time. Bake a light brown in a quick oven.

Celery Croquettes—Cut well cleaned staiks of celery in small pieces. Cook until tender in salted water and then drain. Melt ¼ cup butter and cook in it ½ cup flour, ¼ teaspoon salt and a dash of black pepper. Add gradually, stirring all the time, 1 cup of the water in which the celery was cooked, or 1 cup chicken stock, ½ cup each, and 1-3 cup cream, also 1 well-beaten egg and 1 pt celery measured after cooking as above. When cold, shape, dip into beaten egg and bread crumbs and fry to a golden brown in deep fat.

Ripe Tomato Preserves—Select ½ peck nice, smooth tomatoes, not over ripe. Scald, peel and weigh. To each 1 lb allow 1 lb sugar, juice and rind of 1 lemon, and a small piece of ginger root cut into small slices. Put all this in a porcelain kettle and cook gently three hours. The tomatoes should not lose their shape but should be clear and tender. Put into tumblers and stand away to cool. Tie up with two thicknesses of tissue paper. Moisten the top with water or white of egg and when dry, place in a cool, dark place to keep.

Mother's Fried Cakes—Two cups sugar, 3 eggs, 1 cup sour milk, 1 teaspoon soda, 1 tablespoon butter, season with nutmeg. Mix just stiff enough to handle, roll out about an inch thick and cut with a cake cutter in rings. Fry in hot lard. Take out of lard and have a dish of granulated sugar. Roll the hot cakes in the sugar and lay on a dish to cool. Handle carefully.

Hot Water Sponge Cake—Two well beaten eggs, 1 cup sugar, 1 cup flour, 1 teaspoon cream tartar, well mixed with the flour, 1 teaspoon extract of lemon, 1 teaspoon salt. Stir all together until quite smooth, then add ½ teacup boiling water, in which ½ teaspoon soda has been dissolved. Stir briskly, and put in the oven as soon as possible.

Baked Indian Pudding—Scald 1 pt milk, ½ cup Indian meal moistened with a little milk stirred in. Cook until it thickens, add a little salt and ginger, a little spice if you like, ½ cup raisins, and pour into your baking dish. Add 1 qt cold milk and 1 well beaten egg. Bake three and a half or four hours. Serve with sugar and cream slightly sour or whipped cream.

Combination Marmalade—Select 1 bushel red tart apples and ½ bushel grapes. Boil the apples in a little water 'till they are quite soft, then rub through a sieve with a spoon. Take the grapes from the stems, put in a dish, add a little water and cook till the seeds and skins will separate easily. Then mix the sieved apples and grapes together and add from ¾ to 1 lb sugar, as desired to each pound of the apples and grape mixture. Cook till thick enough to suit, and then can the same as fruit.

Quince Honey—Use five pounds coffee sugar. Boil till thick as taffy. Have grated six quinces. Boil all together from three to five minutes, stirring all the time. Put into jelly glasses.

White Corn Bread—Take 2 cups white corn meal, 1 cup flour, 1 teaspoon soda, 1 teaspoon salt. Mix thoroughly while dry. Then add enough sour milk to make a batter thicker than for cake. Beat until very light. Grease the pans first, and leave on back of the stove until wanted. Have them on the front where they will keep hot while filling. Bake in a very quick oven.

Petticoat Tails.—Take 2½ cups flour, ¾ cup sugar, ¾ cup butter. Rub batter into flour, add sugar. Mix with sufficient water to make a smooth dough. Divide into two pieces. Roll into round cakes, size of a dinner plate. Cut a round cake from the center of each with tumbler, then divide outside of each into 8 pieces, prickle on top with fork, dust over with fine ground sugar and bake in a moderate oven about 20 minutes.

A Dainty Jelly Dish—Make a plain jelly from gelatine; flavor with orange. Take oranges and cut them half in two. Take out the pulp, cut them (saw teeth) around the edge, fill with the jelly with whipped cream on the top. This dish makes a table look very nice.

Vinegar Griddlecakes—If you have no sour milk, substitute in sweet milk griddlecakes for the cream of tartar a teaspoon of vinegar to a teaspoon of soda.

GELATINE SALADS.

These salads are very appetizing and when daintily garnished with lettuce, endive or cress will, oftimes tempt the most capricious appetite.

Dressing—Melt 1 tablespoon butter, 1-3 can of tomatoes. To this add a slice of onion and a bit of dried red pepper. Put in a pan over the fire and let boil two minutes. Add salt and 2 tablespoons gelatine which has been soaked for three minutes. When the gelatine is thoroughly dissolved strain into small cups. When cold, turn out on a lettuce leaf and serve with cheese crackers and the following dressing.

Dressing—Melt 1 tablespoon butter 1-3 pt vinegar, 1 tablespoon each water and sugar, a dash of red pepper and a saltspoon salt. Beat the yolks of 2 eggs, turn into the above and cook in a double boiler until it thickens. Add a few chopped English walnuts. When cold serve over the tomatoes.

Fruit Salad—To 1 pkg gelatine add ½ pt cold water. Let soak for three minutes. Add the juice of 2 lemons, ½ pt sugar, 1 qt boiling water. Place to cool. When it begins to thicken, add 1 sliced banana, 1 orange, shredded, a few raisins, and a few white grapes. Turn in a melon mold. When thoroughly chilled turn out, garnish well and serve with the same dressing used with tomato salad.

A Clear Salad—Place in a granite pan over the fire 1 pt stock, a slice of onion, a pinch of mace, a little chopped celery, the juice of half a lemon, a bit of a dried red pepper, and a saltspoon of salt. Let this simmer for several minutes. Add 1 tablespoon gelatine, which has been soaked. When the gelatine is thoroughly dissolved, strain and color green. Cool in a small mold. When ice cold, garnish with cress and serve with a French dressing.

HOW TO SAVE MONEY.

By adhering to the simple rules given here any grade of woolens can be cleansed without shrinking—but they must be followed carefully.

Never put woolen blankets into the regular wash, and choose a windy day if possible. The colored borders of the blankets will sometimes fade, in spite of every precaution, but you need never have them shrink. Two persons are always needed to pull a blanket into shape properly. Have the washing and running waters of about the same degree of heat—about as hot as you can bear the hands in comfortably—and allow one level teaspoonful of powdered borax to every gallon of water. Immerse the blankets into the suds, and let them stand ten or fifteen minutes before washing; then work them up and down, squeeze and rub with the hands, but never on a washboard.

Never hang woolens in the hot sun or out of doors in freezing weather. Rinse through two waters, using a little less borax and no soap. Never rub woolens on a washboard. After wringing pull into shape and dry as quickly as possible, pulling out during the process of drying. In winter you can dry on clothes bars, standing the latter over a furnace register or near the kitchen range.

Woolens have a fresher, sweeter odor without ironing. Smooth with the hands.

This way has been given a thorough trial, and has been satisfactory.

TURPENTINE.

A tablespoonful added to a pail of water, with which the floor is scrubbed, will take away the close smell and make it delightfully fresh. It will also brighten a faded carpet to sponge it after sweeping, in the above proportion.

MARRIAGE IN FRANCE.

In France a man on entering the bonds of matrimony renders himself legally responsible not only for the support of his wife, but for that of her parents in case they should become destitute, and the same obligation is incurred by the wife in regard to the father and mother of her husband.

FARM·FIELD AND GARDEN

PREPARING COWS FOR WINTER.

The time is fast approaching when dairy stock must take to winter quarters and in many dairies pass through an ordeal not particularly productive of profit, writes Mr. H. E. Cook. Stables are not warm nor light. Unpleasant surroundings sure enough, and the poor cow comes to dread a long, cold winter even though an abundance of food is at hand. This lack of favorable environment always makes for loss. I speak of this because there yet remains time before winter to ceil the stable on the inside with rough lumber, if nothing else is at hand. This can be covered with a coat of whitewash and stuffed between with marsh hay or straw. There is no excuse this year for lack of material. A few more windows put in will surely produce better results.

The great majority of dairy cows are pastured. I know from 25 years' creamery experience that cows invariably shrink when first stabled. I have taken in milk at the weigh stand, when cows standing out, even in cold, unreasonable weather, would give more milk than those in the barn. Surely this seems paradoxical, what shall we do, leave them out? Not by any means. The cows that are stabled are usually

SHORT IN THEIR RATIONS.

We rarely take into account, even when feeding liberally in the stable, the fact that cows get some food value in the field.

I was carefully observing one of our herds recently, after eating all they would, in the stable of second growth clover. They then went into an old pasture and secured a little more. If they were deprived of this run, as they will be when stabled, a shrink would surely follow. We should, therefore, very materially increase the food allowance when stabling begins. If this is accepted, then early stabling should certainly be practiced.

Again, the breed will in a measure govern our actions. If Ayrshires or Shorthorns, they will not mind the early fall changes as keenly as the Channel Island cows. The condition will also make a vast difference. If cows are thin in flesh the stable must provide the heat and protection. If the cows are fat, they often seem to enjoy the cool weather. Animals suffer most when wet and cold. Even when the temperature is comparatively high for the season, dampness counts for loss.

I saw cows in December standing much of the time out of doors and really suffering simply from the effect of a damp atmosphere.

IT WAS ABOVE FREEZING.

At the same time our own cows were happy in a stable at 50 to 60 degrees, when the temperature outside was zero. We think of the cold of these northern latitudes, but I have seen as much animal suffering in the milder sections as I have in our northern climate. Dampness is death to animals. Continued, it means milk shrinkage first and disease following. I do not think this is fully appreciated as a fact. The beef animal has nature's protection, fat; the dairy cow puts her fat into the milk pail.

From September to October 30 is perhaps the most critical time of the year for abundant food. In the first place the same milk production requires more food than during the summer, on account of less favorable weather and an increased per cent. of solids in the milk. In other words the food cost of 100 lbs. of milk is increased just at a period when home grown foods, grasses particularly, are each day growing less. If they are not at hand, false economy prevails when purchased concentrates are withheld.

I am a firm believer of growing every pound of food upon the farm if possible. I would not, however, consider such an iron-clad rule always advisable. In fact, the conservative conscientious writer or speaker upon farm matters often feels like forever

HOLDING HIS PEACE.

A dairy might abundantly pay for expensive grain food at this critical period against the common practice of the farm. In my judgment, with dairy-bred cows, the generous feeding of rich, nitrogenous concentrates, bringing the ration under 1 to 6, is after all a mistake if practiced for long periods.

There is a limit to the milk flow of every cow, a constitutional barrier beyond which we should not go when feeding for continued profit. A strong temptation faces one to crowd in extra gluten, distillers' grains, etc., when we note the increased milk flow. Watch out closely, however, for the strength, vitality and health of the machine you are working. It is the boiler capacity finally that governs the strength and speed of the engine. When that fails no elaborate energy will do the work. Prepare an abundance of coarse, bulky food, like grass, clover or silage at this season and then add to it according to conditions, market value of milk, milking period of the stock, their condition, the stable they may have and very many contingent fancies or facts that face the judgment of the owner, a varying quantity of concentrates. Put these cows where they are comfortable indoors, or out, and we have done about all that we can do for health, comfort and profit.

MORTGAGE LIFTER.

In an interesting paper on the above subject before the Iowa Swine Breeders' Association, Prof. C. F. Curtiss said that no other domestic animal is capable of converting the foodstuffs of the farm into finished meat products so economically as the hog. This ability has won for him the well deserved appellation gf "mortgage lifter." The modern hog is capable of making from twelve to fifteen pounds of pork from one bushel of corn, the choice parts of which are worth from twenty to thirty cents per pound retail. Owing to its nature, the hog is very sensitive to climatic changes, and this should be recognized in its treatment. Under domestication the digestive organs of the hog have been enlarged, which in turn give greater capacity as well as depth and length of body. The increased digestive capacity gives earlier maturity and a greater propensity to fatten.

ALFALFA FOR MILCH COWS.

A test with alfalfa was made at the Wyoming Experiment Station, comparing alfalfa with wheat bran as a ration for milch cows. As is well known, in every dairy section, wheat bran is an exceedingly efficient feed for the production of milk. It is easily digested and the returns are always satisfactory. However, it is very costly in the western states, and alfalfa is cheap. According to analysis the alfalfa contains a little more crude protein than bran and considerable more ash. With this in view, a test was made for 20 days with some milch cows upon a neighboring farm. For the first ten days a ration containing a small amount of bran and all of the alfalfa hay that would be eaten was given. The last ten days a heavy food of bran, with native hay was given. The results show that although the bran produced the highest yield of milk, the alfalfa ration was by far the most economical.

VARIETY FOR POULTRY.

There is scarcely a vegetable that goes upon the farmer's table that may not be used to advantage in feeding chicks, both young and old. Thick sour milk may be used for adults, while curds of milk make an excellent food for young poultry, but cannot be used too often. Green onion tops and garlic are much relished by both chickens and turkeys, and will be found conducive to the health and growth of all kinds of young poultry. A variety of food is quite essential to the growth and highest state of health. Fowls are feeding from morning till night when provided with a good range, and this is a very essential feature. A constant addition to the supply of food in the crop appears to be one of the laws of good digestion.

HIS IDEA.

Do you think it's right for a man to call his wife down ?

It isn't a question of right ; it's a question of courage.

"Good Heavens, I hope that bear can read !"

PERSONAL POINTERS.

Notes of Interest About Some Prominent People.

Mr. Baylis, K. C., though provided with a retiring pension by the Liverpool Corporation, at the age of eighty-five still retains and performs all the duties of the office of Judge of the Liverpool Court of Passage. He has occupied this position since 1876, and it is believed he is the oldest occupant of a judicial office in the country.

Lord Dunmore may be said to be the most intrepid traveler of whom the peerage boasts. He has roughed it as much as any man living, and is never so happy as when traveling. On one expedition he lived in the snow at an altitude of some 17,000 feet to 18,000 feet above the sea level for a fortnight, and on another occasion, while hunting in Asia Minor, brought down 1,600 head of game.

Though only twenty-four years of age the Marquis of Graham, the eldest son of the Duke of Montrose, has had considerable experience both as a sailor and a soldier. He served an apprenticeship in the merchant service and hold's a captain's certificate. Two years ago he navigated Lord Brassey's yacht, the Sunbeam, from Australia to Cape Town. There he disembarked and, joining the Army Service Corps, took an active part in the Boer war.

The Archduchess Elizabeth, daughter of the Crown Prince Stephano, is a very clever artist, and recently sent several drawings to her grandfather, the Emperor of Austria, as a birthday present. Among them were several portraits of children, and the King humorously asked why they all had their mouths open. In explanation the Princess wrote: "The children remain still only when I promise them sweets, and then they open their mouths wide."

It is rather a peculiar coincidence that the early days of two such well-known theatrical celebrities as Mr. Henry Arthur Jones and Mr. Wilson Barrett should have been so curiously similar. Each is the son of a farmer, and the parents of both were so strongly prejudiced against theatres that their sons were forbidden, under heavy penalties, to enter their doors. In spite of such discouragement, however, both have become famous in the theatrical world.

The Czar's bodyguard consists of fifteen Circassians noted for their keenness and courage. They accompany the Emperor everywhere, sometimes in disguise, sometimes in uniform, and on occasions as private gentlemen of the Court. They keep a special watch on the kitchen, and examine everything that is cooked before it is placed on the Imperial table. The wine is tasted three or four times a day for fear that it should be drugged, and every article of diet passes the inspection of at least six members of the ever-wakeful guard before His Majesty partakes of it.

The Shah of Persia, who one evening during his recent stay in London paid a visit to the Empire, could have furnished a "turn" himself which would have been envied by many a performer on the music hall boards. He could have given an astonishing exhibition of marksmanship, for the Shah is an expert shot with both rifle and pistol. He never misses, and can successfully perform all manner of trick shots. On one occasion a copper coin was thrown into the air and he shot a hole through its center, whilst at another time he snuffed a candle at a hundred paces.

The following amusing story is told regarding the Shah's relations with his Poet Laureate. On one occasion the Shah read to him one of his own poems, and asked for his opinion. "Even if I deserve your Majesty's anger," said the candid poet, "I must say that it is anything but poetry." The Shah, feeling insulted, cried out to those who waited on him: "Take this ass to the stable." After a little while, becoming calmer, he tried the poet once more, this time with a fresh set of verses. When he had finished reading, the poet started to go away. "Where are you going?" asked the Shah. "To the stable, your Majesty," was the reply of the poet. This time the Shah enjoyed the joke, and the poet was forgiven.

NOVEL WAY OF SELLING TOYS.

The proprietors of a Chicago dry goods store have hit on a novel and effective method of ensuring the sale of toys. The firm has set up a miniature park and play-ground on the premises, where children may enjoy themselves while their mothers make purchases. The little ones can play on the grass, dig in the sand, and sail boats on the pond. The firm supplies all toys free of charge; and this is how the playground pays, for when the mother comes to take away her child the sweet sorrow of parting with the toy asserts itself, with the result that for the sake of peace the toy is conveyed to the child by the usual means of purchase.

CHURCHES SOLD BY AUCTION.

In Denmark parish churches can be put up to public auction like any other chattels. Two have just been sold on the island of Morsoe. They formed part of the estate of a bankrupt feudal proprietor, and were disposed of under the hammer. A post-office receiver bought one for 30,000 crowns. The bargain had more to recommend it than some would think, seeing that the proprietor has tithing rights over the parishioners.