About the ....House

A GOOD CUSTARD.

A really well made custard pudding is one of the good things of cookery. It is not difficult to achieve, yet how often the attempt results in a pale, watery and uninviting mess!

To begin with, it must be remembered that, however simple its ingredients, the texture of every custard pudding should be smooth, even and cut clean like a jelly. A custard pudding that is full of holes, is broken and curdled, has been cooked in too great heat or allowed to boil in the process. If it is found to be tough and spongy in consistency, it has been cooked too fast, though the oven may have been fairly right in temperature. The reason is that you have to obtain just (and only just) sufficient heat to thoroughly cook the egg, of which the custard is principally composed.

So, if the custard is baked, the oven must be a very slow one, and the dish containing the pudding should be stood in a baking tin three parts full of water, which water must never be allowed during the whole time of cooking to do more than simmer. If steamed, place the pudding in the steamer while the water below it is just boiled up; then draw the pan to the side and keep the water only simmering henceforth till the pudding is cooked.

Especially is this attention necessary in the case of the richer forms of custard pudding, as these, being usually made with the yolks of the eggs only, need the utmost attention both in the cooking and in the subsequent turning out. The fewer white in proportion to the yolk used the richer and more delicate will be the custard, but also the more troublesome to handle.

Here is the plain baked custard pudding: Boil three-quarters of a pint of milk with an ounce or two of sugar, a strip of thinly pared lemon rind, an inch or two of vanilla pod or the same of stick cinnamon, as you choose, till the milk is well flavored; have two whole eggs, ready beaten, in a basin, and to these pour the boiled milk slowly, beating it well all the time of mixing.

When blended, pour into a dish that has been either well buttered or thoroughly rinsed out with cold water; grate a little flavoring over the top to correspond with that originally used and bake in a slack oven, or, if you are doubtful as to the oven, stand the dish in a baking tin of water and so bake.

If preferred, you may flavor this with any essence to taste, but in that case the flavoring should not be added till after the egg and milk have been mixed and the whole is slightly cooled.

PUTTING CLOTHES AWAY.

The woman who knows how to put away her belongings is not only neat but economical and generally smart in appearance. When she comes in from a walk, she never hangs up her coat by the loop inside the collar; if she puts it away in the closet she uses a coat-hanger—if she leaves it around the room knowing she may need it soon, she disposes it over the back of the chair that will keep it in shape. The skirts of her gowns never have a stringy look because they are hooked and then hung by two loops. For a tailor-made skirt she uses a small coat-hanger with the ends bent down a little; this keeps the skirt in excellent shape and causes it to hang in even folds. The strings of her underskirt are tied and the garment is hung by loops, thus never showing a hump where it has rested on the hook. For the same reason her shirt waists are always hung by the armholes, unless they have hanging loops. Handsome waists have both sleeves and body stuffed with tissue paper, and are then laid in drawers or boxes.

Shoes are easily kept in shape by slipping a pair of trees into them as soon as they are removed from the feet. If trees are not available, newspaper will do, if it is stuffed in tight. It is well to roll each veil on a stiff piece of paper; a single foil will often spoil the set of a veil and sometimes even mar the expression of a face. Gloves should always be removed by turning them wrong side out; they should then be turned back again, blown into shape and each finger smoothed out. Ties, especially four-in-hand or golf ties, should be hung to avoid creasing.

Hats, of course, should be kept out of the dust and placed so that the trimming will not be disarranged. This disposition depends so much on the hat and the available space that each woman must use her own ingenuity. However, it is safe to say that no hat should be laid flat down on a shelf. Furs, also, should be protected from dust, and a muff should always be stood on end.

WASHING BABY'S FLANNELS.

The baby's underwear should be flannel, as soft and fine as the purse can buy, and kept in the best possible condition by washing it properly. A careless laundress can ruin the best woolen garments in two or three washings, making them so shrunken and rough that they irritate the tender flesh almost beyond endurance. The following method has been used for years with unvarying success, the little garments retaining their soft, fleecy look until worn out.

Use water that is as hot as you can bear your hand comfortably, for flannel cannot be boiled and hot water cleanses and purifies it. Dissolve a little borax in it, and add enough soap to make a strong suds, wash the flannel through two waters prepared in this way, plunging them up and down and rubbing gently between the hands. Rough usage thickens the texture. Soap should never be applied directly to the flannel. Borax softens the water, making very little soap or rubbing necessary. Rinse through clear water of the same temperature as that used for washing and press through a rubber wringer. Then just before hanging them out pull and stretch every piece in shape, for if this iis neglected, the tiny wool fibres interlace, causing it to become badly shrunken. Place them smoothly on the line in the sunshine where a gentle breeze wili blow through them. Every part of the work should be done as speedily as possible.

HINTS TO HOUSEKEEPERS.

Mix stove polish with strong soap suds if you want to avoid much rubbing for a polish.

If you get too much salt in the gravy, a pinch of brown sugar will remedy the saltness without hurting the gravy in the least.

A worn out whisk broom, clipped to a point at one side, will get the dust out of the corners of rooms and of stairs better than anything else will.

If you want a boiled dinner and don't want to dine on the smell of it beforehand, tie a piece of charcoal in a bit of muslin and put it in the kettle with the cabbage. If you have a piece of corned beef to cook that is slightly tainted, do the same thing and the meat will be thoroughly sweetened.

The Japanese way of keeping meat without ice in hot weather is to put the meat in a stone or porcelain vessel and pour boiling water over it. This coagulates the albumen on the surface. They then pour a little oil on the surface of the water, which prevents the air from entering. The meat is said to keep fresh for a couple of days.

DOMESTIC RECIPES.

Little Pigs in Blankets. — Cut bacon very thin, roll a good-sized oyster in each slice, securing it in place with a wooden toothpick. Fry in hot lard till done.

Plain Plum Pudding. — Mix one quart of fine, soft bread crumbs, half cup of chopped suet and the same quantity of sugar; a cup of raisins and one of sour milk, half a teaspoon of salt, quarter teaspoon each of mace and cloves and three eggs, well beaten. Turn into a buttered mold and steam three hours.

Creamed Corn Beef Hash. — Chop cold corned beef comparatively fine and add an equal quantity of finely chopped potato; melt in a pan a tablespoonful of butter and add a half cup of cream, and when it is hot add the meat and potato.

KING AIDS SICK GIRL.

The British Monarch's Kindly Act to a Consumptive.

A pretty story of the King's unbounded sympathy for the sufferings of his subjects has come to light. A young dressmaker was threatened with consumption, following upon long and dangerous chest trouble, and was left nearly destitute. The doctors advised her to obtain admittance to an open air home to undergo a course of treatment. Meanwhile she was taken into a convent and devotedly nursed by the nuns, but all their efforts to get her admitted into a home of the kind were quite fruitless. Then the girl, learning that the King was patron of one of these institutions on the south coast, resolved secretly to write to him and plead for his assistance.

A fortnight later a man called at the convent and asked to see her. He gave no name, and at first he was told that she was too ill to see him. He then explained that it was necessary for him to see her, as he had come to inquire into her case, and as to the desirability of sending her to an open air home for the treatment of consumption. She was aided downstairs, and he questioned her as to what the doctors had said, and then inquired to whom she had applied for help.

She mentioned several names, and at last hesitatingly admitted that she had written to the King. He then informed her that he had come from the King to inquire into her case, as His Majesty had noticed her letter and wished to help her. After further inquiries everything was satisfactorily arranged and the girl was sent for a prolonged period to the home, with the result that her health was greatly benefited and that she has since been able to return to work.

Customer — "That umbrella you sold me is made of such miserably poor stuff that it won't last a month." Dealer — "Yah. Ve alvays zells dot kind to intellectual men like you. You gets thinking on great subjects, and pecomes zo absent-minded you lose it in dree veeks, and den you haf de zatisfaction off knowing dat de man who vinds it vill get vet."

FARM·FIELD AND GARDEN

THE KEROSENE ENGINE.

When I purchased the farm upon which I now reside there was upon it a large windmill, which had never done proper work in the way of drawing water from a river 1000 feet distant, writes Mr. G. D. Peck. After long experimenting I at last concluded that I could not use this mill in that condition. I drilled a well directly under it, going down 41 feet, and connected the tank with my house, barn and grounds. I very soon found that I could not obtain enough water to meet my needs and so looked over the field for an engine that would pump water and do all other work required. After a careful search, with the aid of an expert, I decided to purchase a kerosene engine. It is one of 2½ actual horse power and cost me, with discounts, $225, without pump. It is by far the simplest I have seen, after a careful inspection of a great number.

By means of a lamp burning kerosene and alcohol an ignition ball is readily and quickly heated. A supply of kerosene oil is automatically fed, forming a gas, which by its expansion gives momentum to the flywheels and sets engine in motion. The amount of oil used is calculated at ½ pint per hour per horse power. This I have not tested in my own case. When started the engine will run steadily without attention so long as the supply of oil is kept up. My man very often starts it and goes over a mile with my milk, being absent as much as an hour, often longer. I can pump

500 GALLONS PER HOUR.

I use a wood saw, 24-inch size, and find that 2½ horse power is ample to run it at full speed, and I can easily cut all the wood that I use on the farm. As yet I have not used my engine for other than the above purposes, but know that it will cut material for the silo, fill same, grind feed, run separator or work any other piece of machinery. Were I to use it for a more extended line of work I should purchase a larger size, but for all ordinary work the 2½ horse power is large enough, besides being cheaper to buy and to run. Being comparatively light it can be mounted upon a truck and taken to any part of my own or neighboring farms. Being so simple no experienced man is needed to run it.

As to expense, I use one barrel of kerosene oil, costing about $4.50, in six weeks; but a goodly portion of this is used in the house, where we burn oil for lighting and have every night at least eight or ten lamps burning until 11 o'clock, and one always all night. I figure the total expense of running the engine, including alcohol, kerosene and lubricating oil, at less than $1 per week.

In the year and a half that I have had the engine my bills for repairs have amounted to $3. I do not know of a cheaper or more economical power that will so well do the work that may be required of it.

THERE ARE MANY REASONS

why I prefer a kerosene to a gasoline engine: There is absolute safety in every way—nothing to store or keep on hand that will in any way increase the fire risk on any property. This is a very important consideration, especially in the country, where all possible precautions should be taken against fire. My insurance premium has not been increased.

Second: simplicity. No ignition spark is used; no battery to get out of order and need repairs; simply a lamp and alcohol; no gasoline to store—only kerosene, which can be purchased at any country store. Any good sized boy can run the engine. Mine is run by a young man of twenty. There is nothing to get out of order; have no bills for repairs except through carelessness in allowing water to freeze in cylinder, which could have been prevented had plain directions been followed.

Third: Uniformity in speed. When once started engine will run at a steady speed until stopped or the oil gives out, which is far from being the case with a gasoline engine. The kerosene oil dropping upon the hot ignition balls maintains the heat after the alcohol lamp is removed.

TREATMENT OF BROOD SOWS.

In purchasing a young sow for breeding purposes, whether you can afford to buy a thoroughbred or grade depends on the amount of capital on hand or the purpose for which you are breeding. I have bred the past few years most of the different breeds, writes Mr. Wm. T. Wooloff. As part of my small pigs were killed and dressed for roasting pigs at six to eight weeks old, I prefer for this Yorkshire sows, which would produce good, fat, plump pigs. But for good, prolific brood sows, I would advise the Chester White or a cross of Chester White and Yorkshire.

Select a good Chester White sow that stands well on her feet, with good shoulders and hams, good back and barrel, wide between eyes and 12 or more teats. Bred to a good grade or thoroughbred Yorkshire boar, she will produce pigs that will grow and at ten months they will be in good market shape. From a litter of pigs from such a sire and dam you could select some good young brood sows. I always pick out my sows for breeding purposes at eight weeks old and then if they develop well, breed them at eight months so they will farrow at a year. I have bred young sows at five to six months old, when I have been short of pigs and thought the demand would call for it, and had fairly good results.

If some of the sows do not give as good results with the first litter as expected, it is not always best to discard them, especially if they are of a quiet disposition and mother their pigs well The second litter may be more satisfactory. Keep a good breeder. I have kept some sows seven and eight years and know them so well I could almost tell in advance how their pigs would develop, and did not have to worry about them at farrowing time. My method is to bring in the sows from the yards where they have run to the building where the pens are, about five or six feet square, and get them used to the surroundings, also to cleaning and bedding the pens, so they will not jump up at anyone getting in their pen. Then at farrowing time they are quiet and not easily disturbed by anyone entering or looking in their pens, which otherwise might result in a lot of trampled pigs.

SETTLED THINGS UNSETTLED

Farmers and writers on farming treat some points as "settled once for all," until somebody comes along and says these points are not settled, and shows by experiments that they are not settled.

Take barnyard manure. In 99 out of 100 cases in which that form of fertilizer is used, 96 out of each 100 farmers will say that it is better than any other single fertilizer, and that it should be well rotted before using. This "settled" point has ruled in agriculture as long as that form of fertilizer has been known.

Now come the iconoclasts, the upsetters and the unsettlers of settled things. They point out, and they prove, that barnyard manure is really not a good all-round manure, and that it answers the needs of only a comparatively small number of plants perfectly, needing additions of one or another element to enable it to benefit the majority of crops.

Nor do the upsetters and unsettlers stop here. They say that, even with the crops for which barnyard manure is surely the best fertilizer, it is not thoroughly rotted manure that gives the best results, but the fresh manure from the stable.

KEEPING SHREDDED FODDER

Shredded fodder can be placed in the mow an indefinite length of time if properly dried before storing in barn or under a shed. I have used shredded fodder for years with almost no loss whatever, says Mr. C. S. Plumb. Several years ago, when shredding was new in the west, many people placed it in the barn when too wet or moist, and it molded and made unsatisfactory feed. When cured in the shock in proper condition with no rain water attached, or snow, it will keep with no trouble without the aid of salt or anything else. I recommend that the corn be shredded when not too dry and brittle, however, otherwise there will be some loss of leaf in handling the shocks up to the machine. Of course corn right from the stalkfields not shocked can be shredded also, but shocked corn is best in quality. Shredders are made that have no huskers attached, while others contain huskers. Either will be found quite satisfactory. After one has used shredded fodder and given it a fair trial he will not be likely to feed whole stalks again.

CONVINCING HER FATHER.

The young and winsome maiden spoke to her father on behalf of George, the youth who had won her heart, but who was not her father's favorite.

"Father," she said, gently, "I want to tell you something, and you mustn't be angry."

"Very well," he replied, "I promise," and he bent forward and kissed her.

"I want to tell you, father, that George and I are in love and we want to get married."

The father forgot his promise in a second and began to storm.

"Haven't I told you I wouldn't have him about the house? Haven't I forbidden you to see him?" he cried, excitedly. "Now, once for all, I tell you if he comes here again, I'll kick him out."

"Now, papa, dear," she said, "you'll do nothing of the sort. George is young and healthy, and the champion all-round athlete of his club, and we had a conference this morning, and I told him I'd love him just the same even if he had to pound you clean out of shape in defending his rights in this case; so you might as well submit now and save us the necessity of resorting to harsh measures. See?"

He saw.

The brain of a child at birth weighs under 10 ounces, but at the end of a year has increased to two pounds. Full growth is attained by men at about 20 years of age, and by women at 18 years.

THIRTY YEAR'S SILENCE

THE STRANGE SULK OF JERRY MILLER.

It Is Due to an Unjust Whipping Received When He Was a Boy.

Silenced by a whipping he thought he did not deserve, Jerry Miller is now a hermit in a lone farmhouse in the wild regions of Ohio, not far from Chillicothe. He is now past 40 years old and no one can remember having heard him say a dozen connected words. The silence which he has preserved for thirty years came upon him when he was a boy of 11 at work on his father's farm close to the place he now inhabits in solitude, shrinking away from the public gaze and refusing always to accept even the kindly meant offers of aid.

His father, who is still living, is said to have been a stern task master and a firm believer in the old ideas of punishment. Jerry was accused by his father of some offense which the boy stoutly denied. His father, thinking the boy guilty of the offense, said he would whip both for the original offense and then for not telling the truth about it. The boy protested and pleaded with his father, but without avail. The whipping administered was not a gentle one, but the boy took it stolidly and did not even cry.

The boy went about his appointed work in silence and seemed to be greatly depressed over the humiliation that had been put upon him. The family thought at first he was only sulking and the father openly said so. A sister the boy was particularly fond of tried to comfort him, but with little success.

YEARS PASSED IN SILENCE.

The days grew into weeks and still the boy maintained the same gloomy silence. The father then began to grow alarmed and tried to get the boy to tell what was on his mind. It was of no avail. The boy would not talk under any inducement that was devised by the father. He went about his appointed work on the farm in an intelligent manner and never complained. From time to time he was heard to swear at the oxen he was driving or at the plow he was handling.

Years passed in the same dead silence. The father was heart broken at the boy's determination and tried every means in his power to show the son that he was eager to make amends for the wrong he had done. The boy, grown to a man, worked on in silence. Doctors were called in to see if there was any mental defect in him, but they could make no progress, as that baffling silence stood always a bar to all inquiries.

LIVES BY HIMSELF.

Ten years ago he left the parental home and took up his abode in the house he now occupies. He lives there alone, caring for a small patch of land which provides him with all he needs in the way of food, with a bit to spare for an occasional purchase among those he has come to know. The house is as gloomy as its occupant, and is bare of all the comforts noticeable in the houses in the vicinity.

The man has no associates and his only diversion seems to consist in sitting for hours on the front steps of his old house looking far away and apparently thinking. He is always on the alert against intrusion when in these moods and takes to flight on the approach of a stranger. His brothers and sisters keep an eye out for him and see that he does not lack for the necessaries of life and clothes enough to shelter him. His father and mother try often to induce him to break his long silence, but all they ever get is a shake of the head and a sorrowful look from their now gray haired and worn looking son.

FORGOTTEN SPEECH.

It is the impression among those who have known Jerry Miller since the day his father gave him the thrashing that he could not now speak if he would, as the long years of silence have probably rendered his tongue helpless from disuse.

The negroes about the neighborhood look upon him as a sort of strange being who can if he will cast strange spells over those he does not like, and they show great respect for him and all that belongs to his simple, poverty stricken home.

It is generally accepted as a fact that Jerry Miller will never break his self-imposed silence, and will go down to his grave as a warning to all the rugged fathers of the valley, and in that way he will have served a mission on earth at heavy cost to himself. In the meantime he lives apart from his fellow men and broods upon his sorrow.

"THAT" SIX TIMES.

There is one word in the English language which can appear six times consecutively in a sentence and make correct English.

To illustrate: A boy wrote on the blackboard: "The man that lies does wrong."

The teacher objected to the word "that," so the word "who" was substituted. And yet it must be evident to the reader, for all that, that that "that" that that teacher objected to was right after all.

Tintoretto's record picture is the "Paradise," in the Doge's Palace, at Venice. It is 84 feet wide and 34 feet high.