About the ....House

DOMESTIC RECIPES.

Cream Biscuit — One sifter of flour; one teaspoonful of soda and one of baking powder mixed in the flour, with one teaspoonful of salt, wet up with equal parts of sour cream and sour milk. Bake in a quick oven. These are fine for short cake by using butter spread between layers.

Cream Cookies. — One cup sugar; one cup sour cream; one egg; one tablespoonful of butter if cream is not too rich; one teaspoonful of soda and one teaspoonful of baking powder. Both soda and baking powder are to be sifted in the flour. Flavor with one-half teaspoonful lemon or vanilla.

Sweet Cream Biscuit. — Two or three sifters of flour; use one-third sweet cream and two-thirds sweet milk mixed together to moisten the dough. Mix soft; do not mold them any more than absolutely necessary. Dake in a quick oven. When one gets used to baking with cream she has excellent luck.

Haver Cake. — Take 2 cups cooked oatmeal, 1 cup corn meal, ½ cup butter, 1 small cup sugar, 2 cups sour milk, 1 teaspoon each soda and salt, 3 eggs, whites and yolks beaten separately. Lastly add one cup chopped, seeded raisins. Bake in gem tins.

Mexican Rarebit. — Put a piece of butter the size of an egg into the double boiler. When this is melted, add a can of tomato; let this become thoroughly heated. Season to taste with pepper and salt, and if desired, a large tablespoonful of Worcestershire sauce, and a little salt. Just before serving, slide in four unbeaten eggs and beat the whole quickly; then add two or three drops of onion extract. This is a chafing dish receipt, but it may also be made on the stove.

Cream Puffs. — One cup hot water, ½ cup butter. Put on the stove and stir in 1 cup dry flour. Let boil up, take from the stove, and stir smooth. When cold break three eggs in it, and stir five minutes. Drop in spoonfuls on tins, not very close together. Bake 25 minutes in a rather hot oven, not opening the door more than necessary. For the cream filling, take 1 cup milk, ½ cup sugar, 1 egg, 3 tablespoons flour. Flavor with vanilla. When both this and the puffs are cool, open the puffs a little with a sharp knife and fill with the cream.

Black Pepper Cake. — Take 5 cups flour, 1 heaping cup butter, 1½ cups sugar, ½ cup black pepper, 2 teaspoons ground ginger, 2½ cups Sultana raisins, 2 teaspoons baking soda, 3 cups buttermilk, 1 nutmeg (ground). Rub butter into the flour. Then put in the raisins, having soaked them previously in hot water to soften. Add the other dry ingredients, soda is stirred into the milk and poured over the four mixture. Mix well, place in buttered tins and bake in a slow oven as soon as possible, one hour should be long enough. This is a very fine cake to bake with tea, also economical — having no eggs — and wholesome.

Brown Meat Stock. — Cut the meat into small pieces about ½ inch thick. Fry brown in drippings. Do not dredge with flour first. Put in the soup kettle, salt, and cover with cold water. If there are any bones, break them into rather small pieces with a cleaver or clean hatchet, and put them in with the meat. Set on she back of the stove and let heat very slowly, being careful that it does not boil. Prepare early in the morning so it can be on the whole day. The last thing at night, strain through a colander. Skim off the fat before using. Beef is the most satisfactory meat for a standby, although any kind may be used. This stock is the foundation for a great variety of soups.

Stewed Prunes. — Wash very carefully through several waters. Soak over night or for several hours. Then place on the stove in a saucepan, or better still, a double boiler or steamer, and let cook slowly. Never boil them rapidly. The quality and size of the prunes of course determines the length of time they should be cooked, usually two hours is none too long. When done, stir in ½ cup sugar and 1 slightly rounded teaspoon cornstarch — previously stirred together — to each firm cup of prunes measured when dry. Cook gently for 10 minutes. The juice of half a lemon and the grated rind of a whole one is a great addition.

HOUSEHOLD HINTS.

A few slices of bacon under and over roast lamb will improve the flavor of the gravy.

If the stove smokes give it a thorough cleaning out; but if it's the farmer, well, we give it up.

Keep a stout paper bag with your blacking rags to slip your hand into when rubbing the stove.

A crack in the stove may be mended by a cement made of ashes and salt mixed with water.

Marion Harland's advice to young cooks relative to their failures is: "Never let a spoiled dish be seen, much less tasted. Get rid of it, even if you have to bury it."

Never cover warm food when you set it aside. The moist heat that remains makes mould swift and sure. Warm potatoes, if covered, soon get so soggy that they are not fit for use.

A half hour of soaking in the morning while you are doing the other housework will make the clothes wash far easier. A few minutes saved that way will rid you of many an hour's backache.

A frying basket is a convenience in families where fried cakes, fritters, croquettes, etc., are much esteemed. It is made of fine wire, to fit the frying kettle, and lifts out with all its contents when done.

Strain the fat after frying doughnuts, etc., using a cloth for the purpose. By the removal of extraneous matter the fat remains sweet longer and does not get full of sediment which turns it dark colored.

Lima Bean Soup. — Simmer a pint of beans gently in sufficient water to cover them until they are well cooked, then rub them through a colander. Season with salt and pepper, add a pint of rich milk and a little butter and flour rubbed together.

The Toilet Crockery should be kept scrupulously clean. It should be washed daily in cool soapy water and wiped dry on a clean towel kept for the purpose. If hot water be used the tendency is to crack the enamel, in which event foul odors will be retained.

The white of an egg, thoropghly beaten, slightly sweetened and flavored, is both food and medicine in cases of stomach and bowel diseases. It acts as a coating on the inflamed membranes, preventing irritation, and at the same time is a concentrated nourishment that can be retained on an extremely weak stomach.

Of all the dried bean family none is better than the Lima. To cook wash them thoroughly, soak over night in cold water, and simmer slowly for two or three hours until tender, but not broken. Season with salt, pepper, butter, then stew up in a little cream. What is left will make good soup by putting them through a sieve, adding a little hot milk and thickening slightly with flour rubbed with butter.

One of the most unbecoming signs of age in a woman is the "dewlap" that comes under the chin when the plumpness of youth is past. This loosening of the skin may be prevented, if taken in time, by a little daily friction of the throat to prevent fat from forming there and making the double chin, which later vacates and leaves the "harp strings" standing out. Besides the friction dash the throat night and morning with cold water, which keeps the flesh firm and also lessens the liability to sore throats and colds.

If you have a delicate cake to bake and fear the oven is too hot, place a piece of white kitchen paper on the shelf of the oven and close the door. If in ten minutes the paper is dark yellow, the oven is right for anything that takes time to bake. If the paper is only light yellow it is right for small cakes baked in fancy tins. For pies and rich cakes the temperature should be such as will color a sheet of white paper a light brown in the time named; when the paper turns dark brown the oven is right for almost anything that requires to be quickly baked. If the paper chars, the oven is too hot for anything.

BREAKING IT GENTLY

The Doctor—"My poor boy! I'll tell you the worst! You'll be well just at the time school opens again!"

THE RED BRACELETS.

Clever Device of an Indian Robber to Escape Punishment.

In connection with the punishment of the 9th Lancers for the alleged complicity of some of its members in the murder of a native, the following story, communicated to us by an English officer in command of a large body of native Indian police, throws an interesting light on the ingenuity of the natives in fabricating evidence.

The Indian police are often notoriously indolent, and, in order to save the trouble of investigating the charges brought against a suspected thief, they will frequently torture him with the object of making him declare where he has hidden the goods he is supposed to have stolen or of gaining any information that may lead to his conviction. Of course, I always set my face sternly against this mode of obtaining evidence, and some time ago made it known that the next case of torture that occurred should be visited with condign punishment. But it required all my vigilance. They would put a large Indian beetle with sharp feelers on a man's chest—under his upper garment—and the creature would dig frantically into his flesh in its efforts to escape; they would bind the wrists of their prisoner tightly with cords, and so on.

One man, whom the police had long tried to convict, was arrested on suspicion of being concerned in an extensive robbery. He complained bitterly to me next day of the cruel torture he had been subjected to, showing me his wrists, each of which, he said, had been tightly bound with a cord (which had cut into the flesh) and then tied to a beam. I was very angry, for each of the man's wrists was marked with a bright circle of red, apparently confirming

THE TRUTH OF HIS STORY.

As I expected, the native police loudly protested their innocence; but I did not for a moment believe they were speaking the truth, and told them that the threatened punishment would be inflicted.

That evening as I was smoking my pipe and thinking over the matter again, it suddenly struck me that there was no mark of a knot on either wrist. "Now," I said to myself, "if each wrist had been tightly bound with a cord, instead of there being a circle of red entirely around the wrists, there would be the marks of the knot on each, whereas I distinctly remember that the red mark ran all round each in a bright red unbroken ring."

The following morning I made a few inquiries, and elicited the information that an old woman had visited the prisoner for a few minutes on the night of his arrest. I commanded her to be brought before me, and by dint of a few judicious threats succeeded in solving the mystery. It appears that there is a native plant, with a juice of a bright blue color, which, when applied to the skin, leaves a blue stain; when washed the blue color vanishes, leaving a vivid red mark, which remains for some hours. The old woman, who had heard of the order, had brought this juice with her and had concocted the scheme; and thus she and her relative were nearly successful in their revenge on the men who had captured the culprit. This juice does not give any pain when applied to the skin beyond irritating it slightly.—London Tit-Bits.

SCIENCE AGAINST GAMBLING.

The republication in English of the famous essay of the great French mathematician, Laplace, on the theory of probabilities serves to recall the harm that has resulted from a lack of general information on this subject. The confirmed gambler and the reckless speculator do not know how continually they fly in the face of the teachings of science. A recent reviewer remarks: "If in a game of even chances red turns up 20 times in succession, it is still an even chance whether red or black turns up on the 21st time; but no amount of mathematical reasoning will enable the gambler to realize that a previous run of bad luck gives no grounds for the expectation of recovering his losses by a run of good luck in the future." It was partly to combat the superstitions of gamblers and others that Laplace wrote his essay.

FARM·FIELD AND GARDEN

BITTER MILK.

Very often complaints are made about cows giving bitter milk. The causes may be bad drinking water, bacteria, or a certain stage of lactation, or by cows eating weeds, etc. If the milk when first drawn is sweet and wholesome the bitterness is caused doubtless by bacteria and can be remedied by scalding while the milk is fresh. The utmost care should be taken by the milker also, as to the care of the cow and also to his own clothing. As the skin of the cow is an active excreting agent and a large amount of foul matter removed from the blood by it, it stands to reason that this matter must be removed or else it will dry and clog the pores. This dry dandruff must be removed or it will get in the milk and cause a most unpleasant odor very quickly.

A card made of fine wires should be used first, followed by a stiff brush. These two implements should be used every morning on each cow before attempting to milk. But a few moments will be required for the work each day. The extra work will be doubly repaid in the increased health of the animal and improved appearance. The water to which the cows have access should be pure. They should not be allowed to drink from stagnant pools. If these matters are attended to there should be no bitter milk. Sometimes the cow is too far advanced in lactation and this is the cause of the bitterness. If all means fail to remedy the trouble, she should be dried up, fattened for market or otherwise disposed.

THE APPLE ORCHARD.

When an apple orchard is planted, the ground should be in a high state of cultivation and not allowed to deteriorate, writes Mr. S. A. Reade. To accomplish this, corn may be planted in the spring. Shallow cult,vation should be followed and at last working, sow cowpeas or crimson clover before the harrow or cultivator. I would not advise the sowing of small grain in an orchard of any kind. In breaking up the land in an apple orchard, I would plow as if there were no trees present, that is, divide the orchard into such sections as seem most advantageous, and avoid dead furrows between the rows.

By plowing in this way, the land is kept level and not worked into ridges or gullies. Ease the breaking plow out of the ground, so that no dirt will stick to the tree. Care should be taken not to injure the surface roots by plowing. If cowpeas are sown, a disk or cutaway harrow should be run over them after the vines are dead from frost, and clover should succeed them the following spring. In breaking up land and harrowing with two horses, I would not use the double or singletree or even the trace chains. It is impossible to take such an outfit in the orchard and work without injury to trees.

THE DAIRY COW.

Probably no animal on the farm utilizes its food so completely in the work of production as the dairy cow. In manufacturing, the economy of the machine is judged by the proportion of work to total energy expended. This may be applied in judging the relative economy of farm animals as producers of food materials. A cow producing a moderate yield of milk will require about the same food as a steer being stall fattened. Lawes and Gilbert, of England, have shown by elaborate experiments that a cow yielding ten quarts of milk per day will produce in her milk weekly 6.6 pounds of nitrogenous substance, 6.3 pounds of fat, 8.3 pounds of milk sugar, and 1.3 pounds of mineral matter, making 22.5 pounds of total food materials.

A steer gaining fifteen pounds per week will produce in the increase made 1.1 pounds of nitrogenous substance, 9.5 pounds of fat and two pounds of mineral matter, or 10.8 pounds of total food material. In other words, in a given time, the cow produces in her milk about twice as much food materials as the steer stores in his body. According to these figures the solids of milk differ from those of beef by being far more nitrogenous, and thus more valuable as food. With milk at three cents per quart and beef at seven cents per pound, the market value per pound of the solids of the two classes of products is about the same. When milk sells at a relatively higher price than this the increased economy of the dairy cow, as compared with the beef animal, becomes still more apparent.

DAIRY AND STOCK.

A thrifty calf and a healthy boy are very much alike in some respects. Both are choke full of mischief and always hungry.

Give the lambs clear wheat for the first third of the fattening period, half wheat and half corn for the second third, and corn alone for the last third.

If your cow puts up her foot to push you aside when you go up to her when she does not know it, don't kick the cow, but say, "Excuse me," and speak to her the next time you pass her.

Calves need the best of attention, especially in winter. The growth they have attained during the summer must not be allowed to stop, nor must they be permitted to become poor now.

Do not turn off a cow just because she is old. The question of usefulness is far more important than that of age. Not that we should be swerved from our best judgment by sentiment. The butter tub tells the story.

Milking at five o'clock in the afternoon of one day and seven of another is the surest way to serve notice on the cow that you do not care whether she does her best or not. If you fail on your part, she will certainly not work hard to keep up her part of the bargain.

POULTRY YARD.

Ice water is not an egg producer.

A hen is not to be blamed if she does sometimes get into a stew.

If you have no scratching shed just sweep up the floor and put down a basket of clover heads or a sheaf of oats.

Let the poultry share the turnips and beets with the pigs. Boil with meat scraps and thicken stew with corn-meal and bran.

Fowls will gain very little by being permitted to wander about the premises in very cold or stormy weather. They are better confined to a roomy house.

For frosted wattles and combs, cuts or bruises of any kind, keep in the poultry house an ointment made by mixing a pound of vaseline or cosmoline a teaspoonful each of turpentine, crude petroleum, oil of tar and oil of sassafras.

If you expect to have a liberal supply of eggs look around now and secure a special market for strictly fresh eggs. When you get customers of the class you want, such as appreciate a good article and will pay what it is worth, religiously fulfil your part of the contract.

CEMENT FLOOR.

To make a cement floor, fill in with four inches of broken stone or coarse gravel. Mix one barrel cement with eight barrels coarse sand, and then with water, so it is quite thin. Let this fill all the openings and cover the stones to a depth of one inch. After it sets, and before it dries, put on a coat ¼ to ½ inch thick, made with one part Portland cement to three parts of good sand. Trowel this down perfectly smooth, and sprinkle it occasionally with water so it does not dry too quickly.

MURDERING SAILORS.

Cannibals in New Hebrides Attack Trading Vessels.

Mallicolo is the second largest island in the New Hebrides group, which now belongs to France. Some missionaries a while ago chose this island as a promising field for their work, but thus far they are greatly disappointed with the results.

None of the missionaries has yet been harmed by the natives, their immunity being due perhaps to the liberal price they pay for all the food and other things they purchase; but the natives care nothing for their instruction and have recently attacked an English trading vessel which stopped at the island to land a number of native passengers. Capt. Atkinson, his first mate and several others were killed. A few days later the Pearl, another trading ship, was also attacked, several of the crew being massacred.

There is no doubt that the English or French will call the Mallicolo natives to very severe account for their deviltry.

These natives have long been regarded as particularly interesting because they occupy a transitional zone between the Melanesian and Polynesian worlds and the natives consequently present a great variety of types, according to the extent of intermixture of the two races. The tribal groups in the island differ greatly in appearance, customs and language. When the islands were discovered the natives went naked or wore nothing beyond a strip of pounded bark, leaves or cocoanut fibre. At present most of the people use considerable European cotton cloth for all or a part of their attire.

Cannibalism still survives among them, though it has disappeared from many other islands. The natives have a reputation for ferocity and wickedness, but there is no doubt that they are sinned against as well as sinning. Those who knew Melanesia best say that the whites have been far more treacherous and cruel than the natives. Bishop Patteson, who was killed on the island of Nukapu in 1871, fell by the hand of a man whom the whites had just robbed of his children.

Mr. Markham has reported that many of the natives of these islands, such as those who murdered the missionary Williams, make use of firearms only against the whites, whom they regard as kidnappers. They would consider it disgraceful to employ the new weapons they have acquired in the local wars between kindred tribes.

Why is a lighted candle like an extinct fire? — It burns no longer.

Why is gas like poetry? — Because the number of feet required are regulated by the metre (meter).