

HOUSEHOLD.

THE CHEERFUL FARM KITCHEN.

A spacious farm-kitchen, when there's a clean and loving mother presiding over it, is about as pleasant as any spot on earth. The great stove with its cheerfully singing kettle, the smooth painted floor, the braided rug for mother's feet, the dear little squeaking rocking chair in which she knits and sews, the geraniums and petunias and other easy-growing plants in the windows, the big long table—with plenty of room for everybody and some to spare—on which are served such meals as only "mother" can prepare. Ah! we are sorry for the poor child that does not get a life-start in such a room! It is to this big, pleasant-atmosphered kitchen that the children can look for comfort and pleasure in this growing November weather. There is school, to be sure, but night sets in almost as soon as school closes, and in the hours between four o'clock and bedtime something must be done for the child whose natural, healthful cry is for "something to do."

HOW TO MAKE GOOD APPLE BUTTER.

The first step is to boil down the cider. If there is no set cauldron, large kettles are hung upon an extemporized wooden crane in these, new cider is concentrated by boiling. For the best product, a barrel of cider is boiled down to eight gallons. While the cider is being boiled, others prepare the apples, by paring and coring, or by quartering and removing the cores. Good sweet apples, those which will readily cook tender are chosen. Two and a half to three bushels of apples are required for the barrel of cider, after it has been concentrated, and the stirring, with a wooden stirrer (hickory preferred), must be continuous to prevent scorching. The thick jelly-like consistency shows when the boiling is sufficient. When the sauce is removed from the fire, many add cinnamon and allspice. The sauce is to be transferred, while yet hot, to the vessel in which it is to be kept; these should be wooden kegs or barrels, or stoneware jars. Apple butter is sometimes made without cider, using molasses and water instead. When properly made it is a most excellent preserve, and vastly more healthful than that which is cloying from an excess of sugar.—[American Agriculturist.]

BOILING VEGETABLES.

Onions, medium size one hour.
Green corn, twenty to twenty-five minutes.
Peas and asparagus, thirty to twenty-five minutes.
Potatoes, half an hour, unless small, when rather less.
Cabbage and cauliflower, twenty-five minutes to half an hour.
Carrots and turnips, forty-five minutes when young, one hour in winter.
Beets, one hour in summer, one hour and a half or even two hours, if large, in winter.
String beans, if slit or sliced slantwise and thin, twenty-five minutes; if only nipped across, forty minutes.
Rule.—All vegetables to go into fast boiling water, to be quickly brought to the boiling point again, not left to steep in the water before boiling, which toughens them and destroys color and flavor.
The time table must always be regulated by the hour at which the meats will be done. If the meat should have to wait five minutes for the vegetables, there would be a loss of punctuality, but dinner would not be damaged. But if your vegetables are done, and wait for the meat, your dinner will certainly be much the worse; yet so general is the custom of over-boiling vegetables or putting them to cook in a haphazard way, somewhere about the time, that very many people would not recognize the damage. They would very quickly see the superiority of vegetables cooked at just the right time, but would attribute it to some superiority in the article itself, that they were fresher and finer, not knowing that the best and freshest of vegetables improperly cooked are little better than the poor ones.

HOUSEHOLD HINTS.

To wash oil cloth use milk and water. Soap injures the texture and the colors. Use a quart of skimmed milk to a pail of water. Salt sprinkled on a carpet and then swept off will, it is said, brighten the colors. Sometimes a cloth moistened in salt water is used to wipe off the carpet after sweeping.
A HOUSEKEEPER'S FRIEND.—A large wall bag to a housekeeper is what a desk full of pigeonholes is to the business man. It is a large piece of strong gray drilling with a dozen pockets sewed on, on each pocket is written in plain letters with ink the contents; for instance buttons, tapes, ribbons, braids, curtain rings, etc.
THE SHRINKAGE OF FLANNEL.—To keep flannels as much as possible from shrinking and felting, the following is to be recommended: Dissolve one ounce of potash in a bucket of water, and leave the fabric in it for twelve hours. Next warm the water with the fabric in it, and wash without rubbing, also draw through repeatedly. Next immerse the flannel in another liquid containing one teaspoonful of wheat flour to one bucket of water and wash in a similar manner. Thus treated the flannel becomes nice and clean, has barely shrunk, and almost not at all felted.
TO CLEAN WHITE SILK LACE.—The lace is sewn over small clean slips of wood to keep it evenly spread out, laid over night in warm milk, to which a little soap has been added, rinsed in fresh water, laid for the same length of time in warm soap lye, and finally rinsed without any friction. Linen lace is best cleaned by covering the outside of a large glass bottle smoothly with stout linen or white flannel, upon which the lace is sewn in a number of coils, and over the whole some coarse, open tissue is secured. The bottle thus dressed is allowed to soak for a time in luke warm, soft water, and the outside wrapping is then rubbed with soap and a piece of flannel. After this the bottle is laid to steep for some hours in clean, soft water. It is then rolled between dry towels dipped in rice water, and rolled again. Finally, the damp lace is unfastened from the bottle and ironed between linen cloths.
When Her Majesty ascended the throne the production of coal for that year in Great Britain was estimated at 38,000,000 tons, now it is more than four times as much.

ODDS AND ENDS.

In Russia 255,000 persons are engaged in the tobacco industry.
The consumption of petroleum by England in 1886 was about 2,250,000 barrels.
There are in Boston between 800 and 900 negroes who were born subjects of the British Crown.
From twenty-five to forty car loads of grapes and pears have each week for some time been leaving California for the East.
It is said that Russia will have 64,000,000 bushels of wheat for export this year, an increase of 16,000,000 bushels over last year.
The women of Russia do all the harvesting; the grain is cut with sickles, as it was 3,000 years ago, and is threshed with a flail.
A restaurant has been opened in London for the exclusive patronage of people who are afflicted with corpulence, the food being entirely anti-fat.
The buyer of a large Cincinnati tobacco house, who is paid \$10,000 a year to know good tobacco when he sees it, neither smokes nor chews.

The art of paper making has reached a point where a tree may be cut down, made into paper, and turned out as a newspaper in thirty-six hours.
At Kirknitz, in the Austrian Alps, there is an intermittent lake which at one season of the year is filled with water, at another is dried up and cultivated by the farmers of the neighborhood. An exploration just made shows in one part of the basin an immense cave, which, when the water has reached a certain height, begins siphoning it up till the basin is empty. This cave leads to a long series of underground lakes all connected with one another by a continuous current.

Alaska's Atmosphere.

Lieutenant Schwatka, in making the inland passage to Alaska, at one point went ashore, among the wilds of the Alexander Archipelago, and he describes the vegetation which he encountered as being most rank and luxuriant.
At the feet of the evergreens clothing the land, grew a dense mass of tangled bushes and vines, and at the roots of these was a solid carpeting of mosses, lichens and ferns, which often ran up the trees to a height greater than a man's reach.
All this dense growth is as moist as a sponge. The thick carpeting of moss extends from the shore to the edges of the glaciers on the mountain summits, and the constant melting of ice through the warm summer keeps it saturated with water. The air is burdened with moisture, and everything is, like Mr. Mantalini's proposed body, "moist and unpleasant."
It is almost impossible to realize the dampness of this region, without having experienced it. Water drips from overhead, like an April mist, and oozes up beneath the feet, as one walks.
As an example of the luxuriance of the vegetation, take the Indians' "totempoles," which, although they are dead timbers standing on end near the native houses, bear huge clumps of dripping moss and foliage at heights varying from ten to thirty feet from the ground.
It will be well to explain, in passing, that these totem-poles are covered with very curious carvings, and although no one is at all sure of their significance, it is probable that they represent genealogies, or tribal histories of the Indians.
It often happens that the seed of a Sitka spruce becomes lodged in the tangle of moss resting upon a totem-pole, and there germinates. Its roots crawl down the pole, and, having reached the earth, find additional sustenance there, which they send to the branches flourishing above, and which have thus far been nourished by the juices furnished by the moss.
Imagine a city boy tossing a walnut from his window, so that it lodges upon a telegraph pole, sprouts there, sends down its roots to the earth, and waxes into such a tall tree that the boy can lean from his window, and pick walnuts from it every autumn!
That idea is incredible, and yet its equivalent often happens in south-eastern Alaska.

No Danger.

A man who boasts of his courage while his knees are smiting together cuts a ridiculous figure, and is a fair subject for jokes. A traveller in Central America fell in with such a one in the midst of a thunder-storm. According to the narrative, the lightning was really terrific, and almost anybody might have been excused for feeling a little timorous; only, in that case, it would have been well not to brag.
The house he had entered was occupied by a widow and her two daughters. As soon as we had alighted, the curate of the village, curious to see the foreign travellers, hastened to pay a visit to the ladies; and now, while heavy strokes of lightning fell in every direction on the trees of the forest, the trembling women looked to the priest for consolation, and the young divine availed himself of the opportunity of showing his superior information.
"When I was a boy," he said, "I, too, was afraid of thunder and lightning; but since that time I have studied philosophy"—a terrible clap—"Ave Maria santissima!" and our professor has taught us that the heavenly bodies are too high up to fall down upon us." Another clap—"Jesu Cristo, mi mejor pararrayo!"
The next stroke drove the trembling padre into a dark room, where the women had taken refuge, and as long as the storm lasted we heard their loud and pious "Ora pro nobis"; but scarcely had it passed away, when the philosophical curate emerged from his place of concealment, followed by the widow and her daughters.
"Juan!" called he to a boy who was passing by, "Go quickly to my mother and tell her she need not be frightened, there is no danger at all."
Buffalo William makes no secret of his intense desire to raise the wild Indian war whoop and break glass balls within the walls of the famous Coliseum at Rome, or so much of it as remains. If this be carried out it will be a strange illustration of Canning's desire to bring in the New World to redress the grievances of the Old—painted Indians careering round an arena sacred to memories of the greatest empire of the past; the king of the cowboys galloping over ground which erstwhile received the blood of martyrs, and "American ice cream" hawked round the galleries where emperors and tribunes have sat.

FARM.

WINTER CARE OF COWS.

The arrangement of the barn and yard should be such as to reduce the labor as much as possible. Excessive warmth is not conducive to robustness, health or profit. If a man's house is kept closed up and heated with stoves to a temperature of eighty degrees, and his food and drink are all taken hot with a view to preventing the effects of the cold and to insure more comfort, the dwellers in that house will become sick or diseased; the impure air will poison the blood; the warmth will relax the skin, dry it and open the pores, and the slightest draft will cause a fit of shivering and induce dangerous colds. It is in precisely such houses that sore throats, diphtheria, scarlet fever, and other diseases are so frequent, while in the house where the windows are thrown open to the breezes, and the cold, brisk, pure air is welcomed, and exercise and health give warmth, fed by the abundant oxygen of the fresh air coursing through the blood, there are health and vigor and comfort. It is the same in the dairy. Pleuropneumonia invades those herds which are kept in close, warm, unwholesome stables, and the dreaded tuberculosis finds there its prey; while from the wide airy stable, well ventilated and filled with pure cold air, the well fed cows will emerge to frolic in the snow, and enjoy themselves in the bright sunshine and the crisp air, when the thermometer marks down nearly to zero. Except in stormy weather, the cows should spend at least three or four hours every day in the yard, picking some rough feed and getting water and exercise.—[American Agriculturist.]

HOW TO MAKE A GOOD CISTERN.

The surface soil is removed to a depth of eighteen inches to exclude frost in winter and heat in the summer. The excavation is made in the shape of an egg with the upper third cut off. It should be eight to ten feet deep, and seven to ten feet in diameter. The deeper the cistern, the better and cheaper it is. If the soil is close and compact, the cement may be laid directly upon it, and no brick lining is required. To do this a large flat stone is bedded in cement at the bottom, for the workmen to stand upon, and for a rest for the pump. The cement is made of water-lime, one part, and clean, sharp sand, three parts, mixed dry, first, and wetted up in small quantities as required, and can be used before it sets hard. The cement is laid about an inch thick. When the bottom is covered, a layer is put in around the wall about a foot high, and, as it sets very quickly, as soon as one strip is laid another may be put on above it, until the whole is completed. In digging, a shoulder of a foot in width is made on the top of the firm sub-soil eighteen inches, to rest the beams upon. This is also covered with cement, and the beams are laid on and the spaces between them on the shoulder are filled in with stone, or brick, and cement, to the upper level, upon which the floor rests. A strong floor of four inch plank, doubled, with the joints broken, is laid upon the beams and covered with a coat of the cement, to exclude surface water; and this floor is then covered with earth and sodded over, or a platform is built over it to stand upon. A manhole should be made in the cover, large enough for a person to go down when it is necessary to clean out the cistern, and this is brought up a little above the platform, and fitted with a tight cover, kept locked to avoid danger of children falling in.

WINTER CARE OF FOWLS.

It is a great mistake to crowd too many fowls together in one apartment. A house six by eight feet, with a yard thirty feet square additional, will not accommodate over one dozen fowls. Board floors are better than earth. Board floors are always dry, and can be kept much cleaner and sweeter. An application of slaked lime on the boards is worth a dozen on the ground. If more board floors were used, less disinfectants and remedies would be needed.
What breeds of fowls are the best winter layers? All the hens that moult early, and all the early pullets well fed in the fall. Instead of trying to learn the variety or breed that makes the best winter layers, learn to feed and manage properly, and you will succeed with what you have.
A good morning meal in winter for poultry is chopped corn and oats, or wheat mixed with boiling water. Don't make it sloppy, but dry and crumbly. Feed it warm. A pinch of salt and pepper may be added. Feed about sunrise; they will relish it then better than earlier. Feed at noon a sprinkling of parched corn, oats, or wheat, and at night all they will eat of entire grain of any of the above. Never give more at any time than they will eat up clean. Oyster shells are good for shell matter.

PROVIDE SUFFICIENT WATER TROUGHS.

In arranging for the water supply for the stock, a sufficiency of water troughs should be provided, and as many as will give ample opportunities for all the cows to drink without molestation from the master cows of the herd. Four troughs are not too many for twelve or fifteen cows, and these should be scattered widely apart, or be so protected that one ill natured animal may not keep guard over them all. An excellent arrangement is to have an octagonal frame with a trough on each side, or one trough all around it, so that every cow may have a chance to get to the water.
The waste from the troughs should be carried off to avoid ice from them in the winter; and some provision should be made to empty the troughs to prevent the accumulation of ice at that season. Where it is practicable, a constant flow of water in the troughs in the summer is desirable, and for this purpose, where there is a running stream, a water ram may be used, or a windmill with a reservoir of sufficient capacity to supply all the requirements, both of the cattle and the dairy work.

AN OPPORTUNITY FOR MANURE MAKING.

To preserve a healthful condition, maintain the vital warmth, and keep the skin in proper action, thorough carding and brushing should not be neglected in a winter dairy, and the utmost cleanliness in every respect should be observed. Abundant supplies of absorbents, of which dried swamp muck is the best, and hard wood sawdust and fresh leaves next, and in place of these cut straw, or any other fine waste material should be procured. The winter dairy is a grand opportunity for making manure, and the improvement of a farm, and to this end every possible economy in saving and preserving the manure should be exercised. The feeding must be liberal and of the best

food. It must be regular in quality, quantity and time; because out of the food the butter must come, and in quality and quantity will be exactly equivalent to the food given.—[American Agriculturist for November.]

Women in the Past.

Girls who consider their advantages inferior to those of their brothers have only to turn back a few pages of history, in order to extract comfort from the contrast of a melancholy past with a brilliant present. There was a time, scarcely to be understood in these days, when woman was little more than a slave and ornamental appendage. During the Middle Ages and a following period, no one would have dreamed of doubting her inferiority.
In the seventeenth century "woman was still regarded as the inferior of man; in the lower classes as a drudge, in the higher as an ornament."
Montaigne was one of those "who, through false gallantry, would keep woman in a state of ignorance, on the pretext that instruction would mar her natural charms." The same author recommends poetry to women because it is "a crafty art, disguised, all for pleasure, all for show, just as they are."
John Stuart Mill, in sarcastic reference to this time, thus characterizes it: "Some generations ago, when satires on women were in vogue, and men thought it a clever thing to insult women for being what men made them."
Under such conditions, it can scarcely be a subject of wonder that women did not attain their highest development. They may well have deserved some of the prevalent medieval proverbs, of which the following are specimens:
"Women and horses must be beaten."
"Women and money are the cause of all evil."
"Women keep only secrets which they do not know."
"Between a woman's yes and no there isn't room for the point of a needle."

Sensations at High Altitudes.

The effects of the rarity of the atmosphere were felt as soon as the start was made, and it was impossible to proceed more than a few yards without stopping to take breath. The ascent was made in zig zags, and naturally a rest was taken at the end of each direct line. At the start, to climb for eight minutes and rest five was considered making very good time. It was not long before a rest of eight minutes was required for every four of climbing, and after half the ascent was made, we rested more frequently and without exerting ourselves to sit down. We thrust our staves into the snow, and leaned our heads upon them. Drowsiness overtook us, and progress became mechanical. We moved only as spurred on by our ever-watchful guides. If left to ourselves, we would have fallen asleep. Our hearts beat with fearful rapidity, and the breath became shorter and shorter. Ringing sensations in the head, like those produced by large doses of quinine, were experienced. The most acute pains shot through the skull. Conversation was suspended, except among the guides, and their voices fell on our ears as if coming from a great distance. It was impossible to tell what progress was being made, for the top and bottom seemed equidistant all the way up. We barely escaped the most severe experience likely to occur to those who reach that high elevation: bleeding at the nose, mouth and ears. It would have been the signal that we had gone too far, that heart and lungs refuse to submit further, and we should have placed ourselves in the hands of our guides to be carried back to Tlamacas.
Our physical endurance was stretched almost to its limit by the time the head guide shouted, "Here we are! Smell the sulphur!" The whiff of sulphuric smoke which greeted our nostrils, telling that our task was nearly completed and rest was at hand, acted like a powerful stimulant. We awoke for a final effort, pressed on and rested not until we stood breathless upon the summit of Popocatepetl.

He Knew Where to Stop.

On one occasion the Emperor of Germany visited the Krupp steel works at Essen, and was shown over the immense establishment by the proprietor. The Vienna Free Press gives an account of the visit:
The emperor displayed great interest in the working of the steam hammer, and Herr Krupp took the opportunity of speaking in high praises of the workman who had special charge of it.
"Ackerman has a sure eye," he said, "and can stop the falling hammer at any moment. A hand might be placed on the anvil without fear, and he would stop the hammer within a hair's-breadth of it."
"Let us try," said the emperor, "but not with a human hand—try my watch," and he laid it, a splendid specimen of work richly set with brilliants, on the anvil. Down came the immense mass of steel, and Ackerman, with his hand on the lever, stopped it just the sixth of an inch from the watch. When he went to hand it back the emperor replied kindly:
"No, Ackerman, keep the watch in memory of an interesting moment."
The workman, embarrassed, stood with outstretched hand, not knowing what to do. Krupp came forward and took the watch, saying,
"I'll keep it for you if you are afraid to take it from his majesty."
A few minutes later they again passed the spot, and Krupp said:
"Now you can take the emperor's present from my hand," and handed Ackerman the watch, wrapped up in a 1000-mark note.

Trees With a History.

A buttonwood tree supposed to be 150 years old was recently felled at Burlington, N. J.; it was twenty feet in circumference.
A silver maple sixteen feet in circumference, in Middletown, Ill., was grown from a twig which a traveler stuck into the ground while passing through in 1840.
The fruit and foliage of the buckeye of Arkansas is death to cattle. Indians fish with it tied in a bag, which they drag through the water, and in an hour the fish rise to the surface and die.
The remains of what was probably the largest cedar tree on the continent may be seen six miles from Oakville, W. T. The hollow stub stands fifty feet high and is seventy-three feet in circumference two and a half feet from the ground.

HEALTH.

INVALID DIET.

Nothing is more trying to a sick person than to be asked whether he thinks such and such a thing "would be nice," or whether he could enjoy this, that or the other, when he feels as if it would be impossible for him to like anything. We give below dainties that if rightly prepared will be apt to tempt a sick appetite:

VEAL AND SAGO BROTH.

For a person suffering with any pulmonary disease, this is excellent. Cover with three pints of cold water a knuckle of veal weighing two pounds and well cracked, and simmer in a closely covered vessel for two hours. Strain and skim off the fat, if any, season to taste; add two tablespoonfuls of pearl barley, previously soaked in warm water for an hour, and simmer the soup for half an hour. Meantime heat a cup of cream to boiling and add very slowly, to prevent curdling: turn this into the soup, let it come almost to the boiling point and serve. Let thin wafer crackers, or the thinnest slices of buttered bread, from which the crust has been cut, accompany this. Put it in your prettiest bowl, and be sure that it is very hot. Half-cold soup is disgusting to a person in good health.

FILLET OF CHICKEN.

Reduce a quart of chicken broth to less than half the quantity by slow simmering; strain into a pan mould and let it stand while you broil a neat fillet from the breast of a tender chicken. Season this with salt and pepper, and put it into the mould of reduced broth, which must be set on ice until it hardens. Turn out on a small oval dish and decorate with parsley.
Rabbit soup is out of season, but is very nice and dainty. Cut the rabbit into pieces and soak in warm water for ten minutes to draw out the blood. Put the pieces into a saucepan with a quart of white broth, or if you have not this, milk and water; season with salt and add a few sprigs of parsley. Let this simmer very slowly until the meat is very tender; strain, pick all the meat from the bones and chop it as fine as possible; return it to the soup, and set over the fire, adding a cup of hot cream, and two tablespoonfuls of sifted bread crumbs. A nice change is made by adding either rice, pearl barley, or vermicelli, which must be cooked separately in boiling water or milk, and added to the soup just before serving. Little slices of lightly-buttered and well-browned toast should accompany it.
A delicious drink for a convalescent is made as follows: Soak a tablespoonful of gelatine in a cup of water; let it stand for an hour and pour on a cup of boiling water; add a tablespoonful of currant jelly and as much sugar, the least pinch of salt, add a little cinnamon. When it cools stir in a tin cup of cream and a very small wine-glass of sherry. In case of diarrhoea, substitute brandy for the wine.

PIMPLES.

When there is an impurity of the blood, or the system as a whole, nature often attempts to throw it to the surface in the form of eruptions, sores, etc. All kinds of rich food, those containing lard and oily matters in general, with much of the sweets, will corrupt the blood, while breathing foul gases or air, such as are so often found in sleeping rooms, etc., will render the blood impure, as it is the promise of pure air to purify the blood. While only pure food, such as the grains, fruits, and the best of the vegetables, can make the daily supply of pure blood. Only the purest air, unconfined air, can best purify this after it has passed through the round of circulation.
It is proper to say that all animal foods may be impure in consequence of the diseases of the animals, while their flesh, made from day to day, will vary in its purity, that of recent growth being comparatively pure, the older being dead and dying particles, constantly passing from the system to give place to that daily made. Those, therefore, who would have the purest blood will do well to be careful in the selection of meats, always discarding such excretory organs as the kidneys liver, with tripe, all more or less containing waste and putrid matters.
Since these pimples are one of the means of purifying the blood, do not attempt to cure them by preventing any discharge from them, at least, till the blood is so far purified that they will be no longer needed, but rather aid nature in this work, bringing still more to the surface, which you can do by producing an irritation such as results from the application of wet cloths to any surface where you wish, sprinkling on a coating of capsicum, cayenne pepper, or mustard.

Absent Minded.

One of the professors in a leading New England college is noted for the ease with which he forgets both names and faces. The students say that on one occasion the professor's own son, a student, applied to his father for permission to go out of town. Leave was granted, and as the young man turned to go the professor opened his class-book and said, "Name, please." A London paper tells of a worthy German who was even more forgetful:
An amusing incident illustrative of absent-mindedness is narrated of the last session of the German Reichstag. Herr Wichmann was calling the roll of members, when, upon reading out his own name, he naturally received no response. He called the name the second time, in a louder tone, and finally roared it out like a healthy-lunged bull. But at this juncture the laughter of his colleagues showed there must be something wrong, and soon realizing the ludicrous situation he joined in the hilarity and marked himself present.

Exercise Enough for Him.

A gentleman who made the passage from England to America in the days before steamships were run drew out a perfectly characteristic observation from an Irish fellow-passenger. As the voyage was long and tiresome, he used to walk the deck with an appearance of restlessness, while the Irishman would stretch himself on a bench, and lie all day with his eyes fixed on the mast as if it were a book.
"Pon my conscience Mr. B—," he exclaimed one day, "I wonder you don't wear out your legs!"
"Why," was the reply, "when a man has but a space of twenty feet by four to turn in, he can scarcely take too much exercise."
"But where's the need of exercise?"
"The need?"
"Yes. Doesn't the captain say the ship is carrying us two hundred miles a day? Surely that's exercise enough."