

Agricultural

CARE OF FARM HORSES.

Horses are much neglected in the way of getting proper care in this country. The work horse should be carefully fed and groomed and everything made as comfortable as possible for him. It is a mistake to allow men who do not know better, and do not care, to feed oats by the pail, or bushel, as more horses are killed by over feeding than by hard work. One gallon of oats at a feed is sufficient for the farm horse, with as much hay as he wants. If he has to do extra hard work feed oftener. Feed early and late, and water regularly. The work horse does not require so much of the flesh-forming foods as do the young and growing animals, but he should have more variety. He generally requires enough to replace the waste—the wear and tear of his system. If he obtains more than this it is either excreted from the body or stored up in the form of fat and we know that a very fat horse, or man, is easily played out, and not fit for hard work. With the young and growing animals the case is different. What they require is bone, muscle and nerve forming foods—oats, bran and hay will furnish them. The foal obtains from its mother's milk in a concentrated form all that is necessary for its development. When weaned the colt must be furnished with an equivalent, in the form of fodder—ground oats, wheat, bran and meal furnish this.

If we desire to raise colts that will pay for the trouble and expense incurred they must be fed with a liberal hand. Never let them go down in flesh and they will be easily kept; but starve them when young and they will always be lank and lean. Living monuments of their master's ignorance or neglect, as the case may be. We all know that young foals are very playful and consequently require not simply that which makes them grow, but something that will make up for the wear and tear of the muscles in the way of nutritious foods, which should be given often, but not in large quantities at once. The horse's stomach is small in proportion to his body, and if it be over distended it will affect the breathing and circulation. A horse should be fed often, because his digestive organs are active and soon dispose of an ordinary meal then he becomes hungry, and every one knows that hunger is hard to bear. Take a horse living in something like Jack Straw's house, neither wind tight, nor water proof, and one living in a stable built on the air-tight plan, one will have to consume a great deal more food than the other in order to keep up the animal heat as the surroundings are not in accord with that of his own body. The majority of the stables in this country are detrimental to the health of the horse. Shut a horse in a low roofed, unventilated stable, filthy, etc., and sooner or later he is sure to become the subject of disease. Diseases such as influenza, catarrh, and strangles, are often brought on by such stables.

In winter, when they have to be idle they should have a smaller allowance of grain and boiled feed two or three times a week. They should not be allowed to stand too long at a time in the stable without exercise. Give moderate exercise or if there is nothing for them to do turn them out to water and let them play for an hour or two. Idleness in the stable causes all manner of bad habits in young horses, such as cribbing, kicking, etc. They also stock in the legs from want of exercise, and enlargements appear, such as wind-galls, curbs, sprains, etc. Every farmer should treat his horses with kindness and they will be his faithful friends to a good old age.

WHAT TO DO WITH THE MANURE.

It is frequently a question of considerable importance to decide whether the manure should be applied directly to the field as soon as made, or put into piles and allowed to decompose before it is drawn out. The best result is undoubtedly attained by spreading the manure on the field as soon as made, and plowing it under in the spring. The strongest objection to this practice is that in years when severe frosts occur the coarse manure and straw which it usually contains, when mixed into the soil is injurious to the crop grown. Especially is this true, where corn is raised, which is the most common practice where the manure is spread.

The best way is to apply the manure to some unplowed field, spreading it as evenly as possible over the ground about 4 in. deep, as early as practicable in spring, smooth it down with a harrow and sow it immediately to barley, preferably using a drill for seeding, as it insures more even germination of the seed. The barley ripens very early and will be harvested before injured by drouth, which usually occurs in the latter part of July and August. A very good crop of barley is generally obtained. If the field is plowed immediately after the removal of the grain, the land will be in the best condition possible for a crop of wheat or corn to follow. In fact, the land will be in as good condition as if the manure had been composted and applied direct to the crop, and it will be freer from weeds.

LOCATING THE GARDEN.

The location should not be too remote from the farmhouse and should if possible be where the farmer passes it almost daily as he goes to or returns from other parts of the farm. We once knew an old gentleman who asserted that nothing made pigs grow like standing by the pen and watching them. His idea was that the pigs saw you took an interest in them and were encouraged to do their best. He probably did not count the nubbins of corn and handfuls of apples that went along to amuse the pigs while he watched them. A garden, like the pigs, thrives by being noticed.

DIVERSIONS OF ROYALTY.

Opposite Effect of Caricatures Upon the Czar and the Kaiser.

The Grand Duke of Hesse is said to be never so happy as when he can snatch a moment from affairs to devote to embroidery. He is very skillful with the needle, and his work is said to be beautiful. He takes the greatest interest in it, and is particularly clever in the arrangement of colors. Besides embroidery he is devoted to music, dancing and acting.

"I can sing as well as any of them," says the Czar of Russia, who has a fine tenor voice, which it is his chief pleasure to use. "My enemies say many harsh and unkind things about me," he once said, when in gay spirits he had been entertaining a family party with lively arias, "and accuse me of being destitute of any accomplishments, but I will defy them to say that I cannot sing as well as the best of them."

Another royal tenor is King Oscar of Sweden, who is the most musical of monarchs. In his young days he was regarded as possessing the most accomplished voice in Europe, and he could have made a success of it on the stage.

Wholly unmusical was the late King of Italy, on the other hand, and a story was once told regarding his lack of ear and voice for music by the present King, then Prince Victor. King Humbert disliked to be reminded in any way that the Queen was growing old, and he had a particular antipathy to seeing her

WEAR GLASSES.

The Prince described one of the domestic scenes thus: "When papa saw the glasses going up to mamma's eyes he cried: 'Margherita, put down those glasses! Mamma did not obey. Margherita, if you don't take off those glasses I shall sing.' And mamma had such a dread of papa's false notes that she obeyed at once, to save herself from torment."

Singing is not the only pet amusement of the Czar. He has a passion for collecting caricatures of himself, and he is having a room papered with pictures of which he is the victim.

On the other hand, the Emperor of Germany becomes angry at the sight of a caricature of himself. A caricature room has been suggested as a good way of taking a little vanity out of the gentleman. All his palaces, both inside and outside, might be adorned with amusing representations of himself, for he has supplied the caricaturists of two continents with bread ever since he appeared on the public stage.

All the caricatures published in Paris and London the Emperor sees; that is, they are collected and pasted into a book for his inspection, as well as everything important that is said about him in the foreign press, be it pleasant or unpleasant, polite or cynical. In this respect he is something like his grandfather, William I., who made a careful collection of the most ridiculous caricatures of himself printed in France from 1863 onward. Although not fond of caricatures, for photographs of himself the present German Emperor has a positive craze, and his favorite pastime is posing for the camera. A fad at present with him is the biograph. There is no request for privileges to take pictures which the biograph company has asked that he has refused. He even goes further, and is constantly sending word to the biograph headquarters of military and other events and offering an opportunity of making photographs. He prefers himself as the central figure of every picture, when possible, no matter where the other fellows may be.

AN EXPERT VERDICT.

Will you please examine this diamond, said a man who had stepped into a jeweler's shop, "and tell me what you think of it? If it is a good stone I think I will buy it."

The jeweler took the gem, which was unset, and looked at it critically for a moment. Then, in confidential tones, he said:

Well, to tell you the truth, that isn't a very good stone. It hasn't much fire; it is badly cut, and there is something here very much like a flaw. Then he held the diamond under a microscope and examined it carefully, finally observing, "No, it isn't exactly a flaw, but I couldn't call it a perfect stone. Now, if you want something really fine, I have here—"

Excuse me, the other man interrupted. I don't think I'll buy a diamond to-day. This is a diamond that one of your assistants let me take on Saturday on approval. I deposited \$40 on it. Please let me have my money and we will declare the deal off.

SERVANTS' BIG INCOMES.

SOME OF THEM MAKE OVER \$5,000 PER ANNUM.

Salaries of the Junior Lords of the Treasury—What the Chief of the Household Staff of a Millionaire Gets.

The title of this article does not refer to the much talked-of and gradually diminishing suburban "general." Our servants with big incomes are those who have the good fortune to be in the service of our modern money kings.

The stately homes of England are owned by stately families, and these palaces are in the main, and to all practical purposes run almost entirely by servants whose stipends, in many instances, would put to the blush those of gentlemen who are supposed to be in fairly good positions.

There are numerous chefs and butlers in receipt of bigger stipends than those paid to many of our permanent Under Secretaries of State in the service of the Government, gentlemen who virtually run the Empire.

The three junior Lords of the Treasury, to go no higher, get a salary of £1,000 a year each, but there are some chefs in London on the household staff of great families who find roasting, baking, boiling and stewing and the making of roly-poly pudding a far more profitable source of income.

It must not be thought that the chef does not earn his money; he does, for it is a more difficult task to please the palate of the epicure than it is to satisfy the taste of a nation in matters diplomatic.

A CHEF'S BIG SALARY.

A chef on the household staff of a certain British millionaire, who is not wholly unconnected with our cousins over the water, gets the salary of one of the secretaries of the Home Office, just below £1,000 a year, while the chef at a popular hotel in London is paid over £1,000 per annum.

These wages are high certainly, but they fall below those paid to at least three or four chefs in New York, these servants getting up to £2,000 a year; that is the sum paid to the cook whose unbeaten prowess in the culinary art is so agreeable to the tastes of a certain millionaire railway king. To come back home, the wages, with emoluments, given to our butlers are rarely below the salaries paid to heads of branches, say, in the Admiralty—gentlemen who have the real handling of the greatest navy of the world.

Of course, we are referring more directly to those confidential-like servants employed by our greater aristocratic families. Those engaged in the lesser distinguished families are not paid so extravagantly, although they are highly paid for servants.

For instance, a butler would consider he was getting poor wages if he could not command, with "tips," more than £300 a year—not a bad stipend when you consider that all is found him besides. That £300 is worth £500 to you, when you have to pay for all you get.

There are very few people so placed as to practically save the best part of their gross income, but the higher domestic in the service of the best families can do so, unless they are otherwise improvident.

SALARY OF THE BUTLER.

After the butler comes the first man, but though this serving man's position ranks immediately after that of the butler, yet there is a vast difference in the status of each and in the wages paid.

What the butler is paid and what he makes besides in gratuities from visitors and in other ways, often these perquisites exceed his wages, he deserves, for the duties he has to perform are very responsible and important. He is quite the governor.

The wages then of the first man varies from £6 or £7 only, to about £10 or £12 a month. There are others who get less than the first-named amount. But the perquisites are very valuable assets, though servants do not regard them as part and parcel of their wages.

With the exception of personal expenditure necessary and common to us all, in the way of wardrobe and so forth, the amounts we have mentioned represent added to which may be the emoluments, net savings, since servants are housed and fed at their employer's expense.

The wages of servants of all grades below the rank of butler—and they are very numerous in a large representative house—are nothing out of the common; chefs, butlers, and first coachmen, seem to monopolise all there is in the way of fat incomes derived from tips and wages.

VANDERBILT'S COACHMAN.

Alluding to coachmen reminds us of the fully-deserved but nevertheless magnanimous salary paid to the coachman of a certain Lord Mayor within these realms who, for the privilege of driving the chief magistrate, is allowed something like £300 a year and perquisites, a respectable sum and yet a very poor and miserable pittance compared with that which was paid to the jehu who drove the inventor of the Waterbury watch; that coachman got over £1,000 a year.

Vanderbilt paid his coachman a similar sum.

Where there are a large number of servants these want supervision, and require someone to give them orders. As "my lord" and "my lady" do not

in their programme for the day include instructions for the servants, they pay responsible people to do this.

When servants with big incomes have amassed a fairly considerable sum they retire from domestic service and go into business on their own accounts, either as landlords of country hotels or as owners of cafes and restaurants.

VARIETY IN EGGS.

In a Nest on Toast—With Cream Sauce and Mushrooms.

Egg dishes are now much in evidence, and many a housewife sighs for a "new way" to cook them. Omelets, poached eggs on toast and the like, be they never so daintily served, pall on the palate after a time, and the wise housekeeper forestalls this event by providing a variety. The New York Tribune suggests:

For delicate appetites eggs in a nest on toast are particularly suitable. Separate the yolks and whites of the eggs, keeping each yolk unbroken in a separate saucer. Beat the whites to a stiff froth. Divide them into as many mounds as there are yolks and put them in buttered cups. Make a depression in the top of each mound and place in it the yolk. Stand the cups in a pan of hot water, sprinkle with pepper and salt and put a small piece of butter on the top of each. Cover and let them steam for three or four minutes. Turn each carefully on a slice of hot buttered toast, leaving the yolk undisturbed on the top.

Another simple way is to make a cupful of rich cream sauce. Boil six eggs for 15 minutes. Cut the whites into dice and mix them with the sauce; turn this over slices of hot buttered toast and sprinkle the grated yolks over the top.

Scrambled eggs with mushrooms are also served on toast. Break one cupful of mushrooms into small pieces, dredge them with flour and put them into the saucepan with three table-spoonfuls of butter, a few drops of onion juice, salt and paprika. Cook for ten minutes. Beat three eggs slightly, not separating them, and season them with salt and pepper to taste. Add them to the mushrooms and scrape them from the bottom as they cook until the mixture is thick and creamy.

Shirred eggs are easily prepared in the chafing dish. Butter the blazer, turn in the eggs and cook them over boiling water. Sprinkle them with salt and paprika.

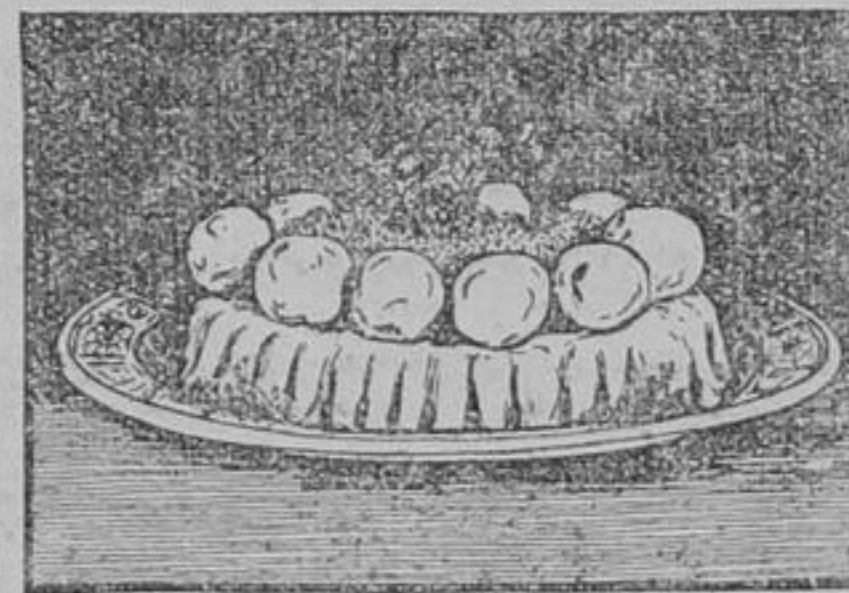
Women Taking Scalp Massage.

Scalp massage is the latest treatment that lovely woman is undergoing, remarks the New York Sun. It is intended to take the place of the old-fashioned hair tonic, and the women who undergo the treatment at the fashionable hairdressing shops agree that it is beneficial to the hair and has almost the bracing effect of a Turkish bath in addition.

It takes almost an hour to get a scalp massage, which really includes other things. The theory is that manipulation of the scalp stimulates the roots of the hair better than any amount of liquid tonic applied without such treatment. So an experienced masseuse rubs and kneads the scalp in a thousand ways, moistening her fingers in a tonic solution as she works. Then she straightens out the kinks in the hair, brushes and shampoos it and, last of all, sings it strand by strand until every split and bleeding hair is healed.

Fish a la Creme.

Prepare a duchess potato mixture or use plain mashed potato well seasoned and beaten. Shape the potato into a wall on a serving dish that will bear



CREAMED FISH WITH POTATO BORDER.

the heat of the oven. Roll part of the potato into small balls and set them close together on the top of the wall. Brush over the potato with the yolk of an egg beaten slightly, diluted with a table-spoonful of milk and strained. Have ready an equal bulk of cold cooked fish, flaked and white sauce.

In making the sauce use fish stock or milk or half and half. Add any egg left after brushing over the potato. Put alternate layers of sauce and fish inside the wall and cover the top with a sup of cracker crumbs mixed with one-fourth cup of melted butter. Set the fish in the oven over hot water about ten minutes or until the crumbs and potatoes are delicately browned, says Boston Cooking School Magazine.

Oyster Salad.

For oyster salad put the oysters in a saucepan over the fire and let them cook till their edges curl. Put them in a strainer and let them cool. Cut about the same quantity by measure of celery in small pieces. Let the celery and oysters, the latter cut in quarters, marinate in a French dressing. Serve on leaves of lettuce with mayonnaise dressing. Garnish with sliced lemon and sprigs of parsley.

TRAINING OF ARMY COOKS

THE BRITISH ARMY SCHOOL OF COOKERY AT ALDERSHOT.

Regular and Militia Forces Are Represented—Length of Training Required—Bill of Fare of British Soldier—Cost Per Diem to the Nation.

Catering for Tommy Atkin's palate is considerably more difficult than the majority of people imagine, for the cook must be an adept at his art before he can have the honour of serving such an epicure as the British soldier. In the olden days men who knew practically nothing of cooking were told off to prepare the daily meal, but the bad effects of this system became so apparent that the authorities founded the Army School of Cookery at Aldershot some years ago.

At this school forty non-commissioned officers who are being trained as cooks may always be found. Of these thirty represent the Regular forces and ten the Militia. There is no regulation compelling the would-be cook to become a student there, though special advantages are extended to those who do in the form of an increase in salary. After leaving the school they receive sixpence a day in addition to their ordinary pay, and at the expiration of three years' service a further daily increase of threepence. Moreover, unlike their comrades, they can select their quarters outside the barracks, if they wish, for their services are only required during the daytime.

The period of training covers four months for the Regulars and three months for the Militia, the difference being that the former have to be initiated into the mysteries of cooking while on active service, which is not necessary for Militia students.

THE INSTRUCTION

begins in the apparatus department and wash-house, where the novice is taught to handle the gigantic appliances that boil potatoes, roast meat, and bake bread at the same time—in short, they turn out dinners for nearly 2,000 hungry Tommies every day. He also learns how to cleanse pots and pans properly; indeed, everything must be so spotlessly clean that the beginner comes in for more reproof while passing through this, the first stage, than any other. Carving is not forgotten, and he is taught how to dissect a joint properly even before he can cook one.

After three weeks have been spent in this manner he is considered qualified to be handed on to another staff of instructors in order to be made acquainted with the rudiments of plain cooking. The ingredients and directions are given him, and he is told to make, it may be, a plum "duff" or a loaf of bread, with the result that the finished article would fail to tempt the appetite of a starving man, let alone that of a well-fed soldier. But practice makes perfect, and before long the student finds that he is capable of turning out a whole meal as well as the most experienced cook, and then he is ready for the third stage known as "interior economy."

To prove the importance of this department it is necessary first of all to give

THE AVERAGE MENU.

set before defenders of the Empire. For breakfast: bacon, bread, and tea or coffee. Dinner: soup, roast meat, 12s., bread, potatoes, and pudding. Tea: bread, butter, jam and tea. Calculating the cost of this allowance per man, and even, taking into consideration the vast numbers catered for, it is impossible to realize that the nation is only called upon to lay out 51-2d. per man per diem, with an additional farthing for coal. Yet this is all, and the system known as interior economy is the cause of it.

This consists of using every atom of edible material in the ingredients supplied, which are measured out so exactly that there is absolutely no waste. Bones are employed for making soup, half a hundredweight going to feed five hundred men, and upon leaving the pot they are sold. The fat extracted from the meat in making brawn is likewise a saleable article, and with the old bones brings in £25,000 per annum!

When the soldier has learnt all these things and knows something about field cookery on active service, including the purification of water for culinary purposes, he is called upon to pass an examination. After this he may assume the rank of sergeant-cook, and returns to his regiment to supervise the work of his comrades who have not taken advantage of the free instruction the school offers. Moreover, the sound knowledge of all matters appertaining to the art which has been instilled into him during his period of training often stands him in good stead, when, in after-life, he throws aside his uniform and dons civilian attire once more.

When wounded in battle horses are attended to as soon as possible. A veterinary officer with assistants follow close on the fighting line, and those animals with only slight injuries are collected together and sent to the veterinary hospitals, established at the fixed camps. Those very badly wounded are shot. Horses killed in battle are either buried or burned according to the climate. In South Africa burial is resorted to.