

## About the House.

### FRUIT FLAVORS THAT BLEND.

A sort of general classification of the various fruit flavors that blend will not prove amiss just now, but rather form a most convenient supplement to the numerous choice preparations that have preceded, and prove a ready reference for the busy housewife who wishes to substitute for fruits not at hand, or exercise her inventive skill on something a little different. They may be combined with the same palatable results in many of the well-known fruit salads; permitting various substitutions, as convenience or fancy may suggest.

Cranberries and raisins combine in a most delicious flavor, when used in the proportions of a half-teacupful of raisins to one quart of cranberries. Raisins and nice tart apples yield a mellow toothsome flavor, while upon the pineapple we may ring a great variety of changes. Pineapple and orange, for instance; pineapple, orange and banana; pineapple and lemon; banana and lemon; pineapple, banana and lemon; banana and orange; banana, lemon and orange.

Raspberries and currants, two parts of the former to one of the latter, blend delightfully, and there is a perfect harmony in red raspberry and lemon. Strawberries, so delicious in themselves, form delectable compounds when used as a basis with following additions; notably with orange; pleasing with lemon when sweet strawberries are used; while strawberries with vanilla yield a peculiarly delightful flavor difficult to analyze, strawberries, pineapples, bananas, lemons and sweet Florida oranges, all in one, combine in luscious effect if time be given them to blend in one harmonious whole.

Cherries blend with Maraschino or Noyau; they also blend with pineapple if the juice from a can of pineapple be added to one quart of cherries, and this frozen according to recipes for frozen fruits it will please the most exacting taste. Blackberries, blueberries or grapes will never disagree with the lemon, neither will pear, apple or quince; pear, pineapple and cherries, three delights in one, never disappoint; and for ambrosial effect in the way of a tutti-frutti of candied fruits you may add to a pure, sweetened, frozen cream, cherries, strawberries, apricots, angelica, pears, Chinese oranges and a little candied ginger. With perfect harmony of flavor you may combine suitanas, figs, dates and citron in the same way, all cut fine, and add also, if you wish, nuts and shredded cocoanut.

### DOMESTIC RECIPES.

**Spiced Beef.**—Take from four to six pounds of beef from the middle cut of the shin. Wash it, pick off fragments of bone and cut away any part that is not sweet and clean. Cut into several pieces, put in a kettle and cover with boiling water. Skim as it comes to a boil, then simmer until the meat falls to pieces and the liquor is reduced to half a pint. Remove the meat, season the liquor highly with pepper, salt, sage and thyme, add it to the meat and mix with a fork until the meat is all broken. Place in a brick-leaf pan and when cold slice thinly. Nice for picnics and lunches.

**Quick Bread.**—Unexpected company sometimes decimates the supply of bread so that there is not enough to last over Sunday. Where short biscuits are not appreciated as a substitute, try this recipe: Scald one cup of milk and put it into a large bowl containing half a teaspoonful salt, half a tablespoonful butter. When the milk is lukewarm add one yeast cake dissolved in one-third cup of lukewarm water, then stir in flour until it is stiff enough to keep its shape when smoothed over with a knife. Cover, set it in a warm place and let it rise until it doubles its bulk, about one and a half hours. Cut it down, shape into a loaf without kneading, let it rise again until it doubles its bulk and bake about forty minutes.

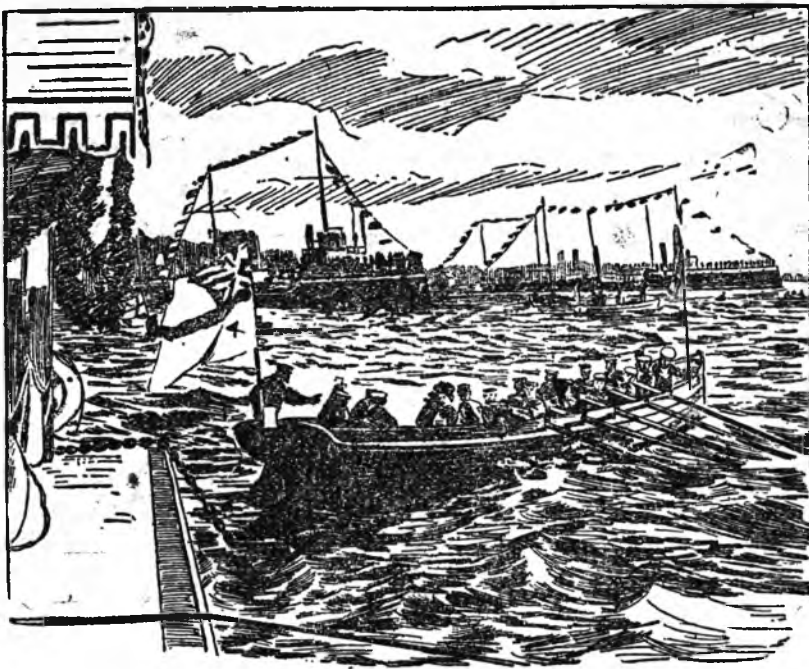
**Canned Tomatoes.**—Prepare the tomatoes, choosing good solid ripe ones, by scalding and peeling, cut in pieces and fill the jars with the solid part of the tomato, leaving out the juice. Screw the caps on the cans without rubbers; have the wash boiler ready with strips of wood on the bottom, or what is better, a perforated wooden bottom. Set the cans in the boiler, not allowing them to touch each other, fill with cold water till about three-quarters up the sides of the cans, and boil an hour and a half, reckoning the time from that at which boiling actually begins. The contents of each can will have shrunk a little; fill up from one jar. Moisten the rubbers in the juice, put on and seal quickly. There is no question of their keeping if properly done, and you have your tomatoes in glass instead of tin.

### HOUSEHOLD HINTS.

In summer-time try folding sheets, tablecloths and pillow-cases and running them through the wringer instead of ironing.

Profuse perspiration is very bad for the hair, so in warm weather it is best to go without a hat as much as possible and when one is worn it should be light in weight and well ventilated.

Teach the boys and girls to put their things in their proper places. You have heard that before? Seems



THE DUKE AND DUCHESS OF CORNWALL AND YORK LEAVING AUSTRALIA.

The Duke and Duchess of Cornwall and York, when they left Sydney, New South Wales, also left the Australian continent behind them, having completed their visit as far as

that particular section of the British empire is concerned. They sailed in the "Ophir" for Auckland, New Zealand, which was the first point of the royal itinerary in those islands.

to me I have. But I was going to add that the best way to teach this to the youngsters is to have a place for everything and then not forget where that place is.

When badly sunburnt do not wash the face soon after; wipe it gently with vaseline or cold cream and dust it lightly with corn starch. If you do wash it use water as hot as can be borne; dip soft cloths in the water and lay them over the face, renewing as they grow cool.

Fold a dress skirt across rather than lengthwise; it gets lengthwise creases in wearing, so fold it across to counteract them. Stretch it out full width, then fold down from the belt to fit the trunk. If too wide, give the last folds lengthwise. This tends to smooth out the lines and mussiness of wear.

Do not allow the kitchen sink or the bench by the well to serve as a common toilet room for the men when they come in from their work. If each one cannot have a room to himself, each room can have a wash-bowl and pitcher, and every member of the household his own comb and brush. The privacy of one's own room is the place in which to make the toilet.

Skimmed milk is too little appreciated upon most farms. To be sure it is a little thin as a drink, but when used instead of water in bread-mixing, the loaves are about ten per cent. richer in flesh forming food. But from one to three hours longer are required by the sponge to rise.

Be sure to have your mattresses not only turned daily but aired for at least an hour. Each child as it becomes old enough should be taught to remove the covers from the bed daily and place them in a current of air, and also to upturn the mattress. If you do not require the child to make her own bed, at least require her to air it.

### DOILIES FOR TABLES.

Exceptionally light and airy-looking mats for a sideboard or table are made with a round white linen centre, into which a full frill border of crochet is made of fine linen thread as follows: Turn the edge of the linen under narrowly and catch it down; then cover the fold with a row of solid double crochet. Using the latter as a foundation, make the first row, 3 chain, one single crochet in every double crochet; second row, 4 ch. 1 s. c. in centre of every 3 ch. loop; make ten more rows after the same manner as the second row, making the loops one stitch longer in every row. Starch the edge slightly and iron out very thoroughly.

### FRAMING PICTURES.

The best taste of the day inclines to framing photographs and prints without mats, bringing the frame close against the picture, as is done in oils. If mats, however, are preferred, take the pictures to the dealers and try each mat on each picture, never trusting to chance, or anything but actual experiment. Artists invariably do this. You must consider the color of the prints themselves and the color of the walls on which they are to hang. The simplicities are always to be preserved, and no frame ought to distract attention from the picture itself.

### LAUGHTER SAVED THE SHIP.

Humor has been credited with the saving of many things, but perhaps never before has a ship been saved by its judicious application. In a great storm, many years ago, a ship's crew were all at prayers, when a boy burst into a fit of violent laughter. Being reproved for his ill-timed mirth and asked the reason for it, he said: "Why, I was laughing to think what a hissing the boatswain's red nose will make when it comes in contact with the water." This ludicrous remark set the crew a-laughing, inspired them with new spirits, and by a great exertion they brought the vessel safely into port.

### ALEXANDRA AT HOME.

How the First Lady of Britain Spends the Day.

Here is Queen Alexandra's home life at Windsor:

Breakfast is usually served at nine o'clock and after the Royal hostess will often send for one or two of the lady-guests to chat with her in her boudoir, or possibly will invite all of them to accompany her on her morning visit to the kennels, the aviary, the poultry pens, or her own stables. In the latter will be found, among others, a beautiful team of Hungarian ponies, for Her Majesty is a skilful whip, driving a four-in-hand or tandem. She is also a graceful rider, although not seen so much on horseback during the last few years. Sundry lumps of sugar find their way to the horses' mouths; indeed, they always turn their pretty heads for it, well knowing that they will not be disappointed.

Dinner is at 7.30, the guests, after assembling in one of the drawing rooms, proceeding to the dining-room in the usual manner, and with all the absence of the state which the general public conclude would be manifest.

Queen Alexandra is a great lover of flowers, her favorites being lilies-of-the-valley.

### HEARING IS NO PROOF.

A shooting affray was being judicially inquired into, when a witness testified that the shot was fired from a certain firearm, then in court, that being the only piece near the scene.

Did you see the shooting? inquired the presiding magistrate.

No, your worship, was the reply, but I distinctly heard it.

Go down, sir, said the magistrate, what you heard is no evidence.

The witness retired, but on getting behind the jury bench out of the J. P.'s sight gave out a loud laugh.

Bring that man back! shouted his worship, and the witness returned to the stand.

What do you mean, sir, said the magistrate, by laughing in that manner within this court?

Who says I laughed, your worship? inquired the witness.

I do, sir! roared the magistrate.

Does your worship mean to say that you saw me laughing? was the inquiry.

I did not see you, sir, but I most distinctly heard you was the stern rejoinder.

Please, your worship, replied the witness, what you heard is no evidence!

There was more laughter in which the witness and the magistrate did not join. Somebody requested the former to stand down.

### MECHANICS VS. MILITARY MEN.

A well-known brain specialist recently stated that the brains of military and naval men give out most quickly. He says that out of every 100,000 men of the army or naval profession, 199 become unable to endure any prolonged mental strain when they teach the age of forty. In other professions artists are the first to succumb to the brain strain. Next the lawyers, followed at some distance by doctors, clergy, literary men, and Civil servants. Domestic servants and laborers are far behind them. Next, but with a long interval, come the mechanics, of whom sixty-six in each 100,000 lose their mental powers before reaching forty. Commercial men retain their powers of thought the best of the whole group.

### FRACTIONAL.

I am told that you have been married before, Mr. Sooter, said Miss Bunting to her proposer.

Yes, er—yes.

Your first wife had at least a portion of your heart?

Yes, er—yes.

That's what I thought. Well, I couldn't consent to marry a half-hearted man.

## FARM-FIELD AND GARDEN

### GROWING MANGELS.

The ground should be thoroughly ploughed and harrowed. That upon which potatoes or corn was raised the previous year is preferable. If a dark loam with yellow clay sub-soil so much the better. Mark the ground with drag as you would for planting corn in drill rows at least three feet apart. A hand drill is excellent for sowing, which should be done as early as the season will permit, says a practical farmer.

The only fertilizing I used is about 15 wagon loads of well-rotted manure which is harrowed in the previous year for potatoes. After the seeds are fairly up I go through the field with the common A-harrow, repeating this as often as once a week until large enough to use the cultivator. This I use frequently, always exercising care that this work shall be done before 10 o'clock in the morning, as the dew which has formed during the previous night contains much ammonia and oxygen, thereby giving the little plants the benefit of these important plant foods by mixing them with the soil. All other crops requiring such care should receive it at this time of day. The thinning out to three to six inches apart, according to richness of soil, should be done when the plants are  $\frac{1}{2}$  to  $\frac{3}{4}$  in. in diameter. After the weeds are once pulled out but little hoeing is necessary as most of the work can be done with the cultivator.

If frost is likely to come early, they can be pulled down and thrown in piles, as they will not endure very much freezing while growing. Cut off the top. In handling do not break the skin or otherwise bruise them any more than can possibly be avoided, as this injures their keeping qualities. Store in dark part of the cellar free from any possibility of freezing.

The stock to which I feed mangels are more especially cows giving milk and young cattle. In both instances I get most excellent result. To each cow I give eight quarts of the cut mangels three or four times during the week. About half this amount is sufficient for young cattle. Give to the animals just after watering. During the five years in which I have grown them I have noted a marked healthfulness in my stock and an increase in the quantity of milk produced. For young cattle they are most excellent.

### HOGS.

As pork products are commanding better prices than for several years, it will be to the interests of farmers keeping cows, and especially where there is a supply of milk the year around, to pay more attention to keeping swine.

As now more than formerly, light weight hogs are more in request than heavy ones, it becomes possible with good management to raise and fatten two broods of pigs in one year, as at six months old they will be ready for market and at good prices.

This will allow of a good number of pigs being grown and fattened with a moderate-sized dairy.

To make the business most profitable, brood sows should be kept on the farm and the pigs raised for use, thus saving the cost of buying, besides having such breeds as are best for the purpose.

Where a sow proves to be a good mother, gentle and easily managed, it will be best to keep her raising pigs as long as she will do well, as this is preferable to frequent changes.

She will bring two litters in a year, and when not nursing the pigs can be quite cheaply kept.

Where pigs are raised in cold weather it will be necessary to provide

warm, dry, comfortable quarters, and where these are furnished there should be no trouble with them.

With an eighteen-cow dairy a sow should bring enough pigs for the use of the farm and sometimes more.

The pigs should be weaned at five weeks old, and then fed on skimmed milk and buttermilk from the dairy, commencing very soon with a small grain feed, increasing it as the pigs grow older. The idea is to keep them healthy and hearty, growing and fattening at the same time. Middlings are the best until within a month or six weeks before disposing of them, when cornmeal should be fed with the milk to give them a good finish.

At six months old the pigs should weigh two hundred pounds live weight. The grain feed will cost nearly \$2 each, and the balance may be credited to the milk from the dairy.

Where it can be done it would be better to have the brood sows run out on the ground during warm weather. The amount of manure that can be made from the progeny of even one sow, with plenty of material for the purpose, is an item worthy of the most careful attention, and will go far toward paying for the care bestowed on this kind of stock.

### GREEN FEED FOR HORSES.

It requires no special powers of observation to note the fact that horses require more succulent or green and less carbonaceous foods during the summer months than when the cold weather makes the consumption of starchy feeds necessary in order to keep up the heat of the body. You will notice for instance when

laying by your corn that the team will ravenously eat the green leaves and nip at grass and weeds when opportunity offers. When you put them in the barn and feed them corn they don't seem to relish it—they eat it, of course, but their craving is for succulent feed.

This should teach the lesson which some farmers need to know: That farm horses should have plenty of pasture grass during grass season. It is an excellent scheme to let them run in the pasture every night. The bowels are thereby kept in good condition and the general health of the animals is improved.

We have known farmers to feed green corn fodder as an evening and night feed, and it is a common practice in some sections of the country to feed the horses liberal quantities of freshly cut hay in the evening.

A horse should be able to maintain strong vigor and good health if fed about two quarts of oats, five or six ears of corn and a little mixed clover and timothy hay three times a day and given access to good grass pasture during the nights. And, of course, the good water question should not be overlooked.

A horse must be well fed if he would do his best service in harness. If he begins to nicker about nine o'clock in the forenoon that is evidence of a hunger that suggests scant morning feeding, though, of course, it is a cunning habit of some intelligent horses to affect hunger before they are in the field two hours.

Farm horses are worthy much saner treatment than is accorded them by a master who never has studied the relation of feed to energy and consequent power to work. They are entitled to much of the credit the farmer gets for growing large crops. Good horses and good crops are found on the same farm. At this time of year they should not have to beg for green feed; give them all they want and treat them generously and kindly. They are animals just a little lower than their masters and ought to have good things to eat, as well as legal holidays on which to rest.

### A GOOD SHAKING.

Certain Diseases Said to be Cured By This Means.

A medical man has discovered that certain diseases can be cured by giving the sufferer a good shaking, and establishments are now being opened at which this curious method of treatment for illnesses may be undergone.

The theory upon which the vibrationists go is that all things are in a state of vibration—light, sound, and heat are forms of vibration. But even those things which are popularly supposed to be inanimate—the houses in which we live, the very furniture upon which we sit, are in the same condition. And so the very act of living is a matter of vibration. In other words, every animal and vegetable pulsates according to its individual wave length.

Every part of every animal has its rate of vibration, which, when normally maintained, keeps the member in a state of health, but when the rate departs from the normal, a state of disease is induced. There fore the use of medicine is a very roundabout way of producing what can be accomplished with a few odd shakes. The machine used to do this is not so complicated; in the hands of an ingenious man it might be constructed from an old sewing machine.

Diseases which have already been successfully treated in this way include dyspepsia, rheumatism, nervous prostration, and gout.

### THE KING AND RED TAPE.

What Edward VII. Can Do and What He Can Not Do.

The King of England may not leave the confines of the Empire without being accompanied by a Minister of State. The existence of the State itself might well depend on instant action, for instance, an army of invasion might suddenly appear off the coast of England, in which case it would be necessary to call out the militia. This could not be done legally without the signature of the King. Therefore it is provided that a responsible Minister of State shall accompany the King wherever he may go, to present emergency Acts of Parliament to him for signature.

No matter how tired the King of England might grow of his responsibilities, he could not abdicate. There is no precedent for such an action, and, as is well known, precedent is an important factor in the British Government.

No King of England can force a subject to accept a peerage or other title of nobility. There are few Englishmen, indeed, who would refuse to be made earls if the honor were offered them, but the King can do no more than offer it.

In time of peace the King of England may maintain a standing army without the consent of Parliament. Every year it is necessary to introduce what is called the Annual Army Bill, and procure its passage by both Houses of Parliament.

Does your wife boil your drinking water? Yes, and we never had any real enjoyment until she did. And you really enjoy drinking it? We don't drink it; she throws it on our neighbor's thieving dog.