

About the ...House

QUINCES AND TEA LEAVES.

While visiting a friend I first became acquainted with the Japanese quince as an article of food, writes a correspondent. I am not sure that the sensation of delight which my stomach experienced at the sight of quince jelly, of which I am especially fond, did not shine forth from my eyes and give rise to my hostess's rather pertinent remark:

"You are fond of quince jelly, are you not?"

"Very," I replied; at the same time raising my spoon containing a generous portion, to my lips. "Yes, I am extremely fond of quince jelly," I continued, "but I never tasted any that could compare with this; it is delicious."

"I am glad you like it," said my friend. "My experiments do not always prove satisfactory; but I must acknowledge that this is one of the exceptions. Let me explain. I had some quinces given me—a dozen or more—but hardly enough, I thought, to be of much account. As I stood looking out of the window, my Japanese quince bush caught my eye. Why not eke out with a few of these? If the jelly is good, I'll confess; if not, I'll say nothing about it."

"I ran out and picked three of them, and then went to work. I smiled while peeling and cutting the flinty things, at the surprise, pleasant or otherwise, I was preparing for the family; they never are quite sure of me." And she gave a smiling glance around the table.

"Harry brought a friend home to tea one night; and as this was all I had on hand in the shape of preserve I was forced to use it; remembering that if anything was amiss, I could throw all the blame upon the quality of my neighbor's quinces. I was obliged to explain, but not in the way I had anticipated. Now I always use a few Japanese quinces whenever I make jelly. Not only do they improve the flavor, but they also have a tendency to make the jelly firmer and clearer. I am careful not to use too many as they are very tart. It is this acid quality that brings out the rich quince flavor; just as currants do when combined with raspberries. I also have found by experimenting, that Japanese quinces alone, make a very nice jelly to eat with meat."

My friend's culinary ideas always are unique, and this one I thought no exception. I resolved to profit by it, at some future day, if she will supply me with the Japanese quinces which she has promised to do.

"What are you going to do with these tea leaves?" I asked a friend, one day. A heaping bowlful of tea leaves stood upon the table, and my friend was equipped for sweeping.

"I am going to put them on my carpet," she answered.

"For the fun of sweeping them up again?" I asked with a laugh.

"Is it possible you never have heard of your grandmothers' method of sweeping a carpet, without raising the dust?" she asked.

While she talked she industriously scattered the fragrant leaves over her carpet. I watched her with much interest, as she seized her broom and went to work. I noticed that the dust which otherwise would have been whirling around the room, remained wrapped up in the wet leaves which at last were gathered into a dust-pan. I also noticed that scarcely any dust had settled upon the furniture; and that her carpet looked as bright as if it had been washed.

That night I began to save tea leaves, and have saved them ever since. It is very little trouble. I keep a large bowl into which I put the leaves, having first thoroughly drained them through a strainer. I never sweep a carpet without using them, with the exception of my parlor carpet, which is very light. Besides keeping down the dust, the wet leaves brighten the carpet wonderfully, and are much easier to sweep up than salt, which also is used for the same purpose.

DINNER GIVING.

To share another's salt was once considered a recognition of affinity, of common interest, of camaraderie. Now, unfortunately, the spiritual meaning is too often forgotten, and dinner-giving is perfunctory and burdensome. Decidedly the reason why it is considered a disagreeable duty rather than an intimate pleasure is that dinner-giving has become largely an opportunity for display. Just to outshine her neighbors, if only by a hair-breadth, is the ambition of many a hostess. How often after the menu is written is an extra course added because one guest, who is to be present, had as many at her dinner last month or last year? Some women lie awake at nights to devise a new dish which will awaken wonder and envy in the other women who are to dine with them. This is especially true in small towns where the same friends meet often at one another's homes; there is frequently a rivalry between neighbors which consumes time, money and energy, and turns the rites of hospitality into an epicurean cult.

One noted woman was taken unawares by a party of distinguished visitors whose letter announcing their coming had somehow failed of delivery. They appeared just at dinner time, tired and hungry. It

chanced, in the perverse way that fate plans these things, that the servants had been given a holiday, and the family were about to sit down to a picnic meal of bread and milk and raspberries. There was no fire in the kitchen, and no time to cook anything had there been; so the unruffled hostess put more bowls of milk on the table and another dish of raspberries, and the guests sat down to what was undoubtedly the simplest meal of their lives. There was a laughing explanation of the circumstances, but no apologies and no embarrassment. It is needless to say that the strangers rated that woman's tact above the roast beef and salad, and journeyed on to speak of her savoir-faire in a way to make other women envious.

CHICKEN IN JELLY.

Draw and clean a chicken and cut it up with the exception of the breast, which should be left whole. Put the pieces in a stew-pan with the liver, heart and gizzard; add two bay leaves a small bunch of parsley and thyme and half of a small lemon; pour in water to cover, season to taste with salt and pepper and boil the chicken very gently until tender. When cooked take it out of the liquor, cut the meat off the breast in four long strips and cut the remainder of the meat into small pieces. Put the bones back in the saucepan with half an ounce of gelatine that has been dissolved in a small quantity of water and boil gently for fifteen or twenty minutes longer. Strain the liquor through a jelly bag and pour sufficient into a deep pie dish to cover the bottom. When the jelly has set, arrange on top of it a device in hard boiled eggs, put the largest slice of chicken in the centre of the dish, arrange some of the other slices around it, pour in another layer of the jelly, and leave it until set. Then put in the remainder of the pieces of meat, arrange them tastefully, pour the remainder of the jelly carefully over, and put it in a cold place. When the jelly is firm dip the dish in warm water, wipe it and turn the contents over on a dish upon which is a folded napkin, garnish with a few sprigs of parsley and serve.

MEASLES.

The great thirst and craving for cold drink usually present in measles is often denied for fear of interfering with the eruption when, as a matter of fact, free cold water drinking frequently results in the appearance of the desired outbreak, the cooling of the internal surface causing the blood to flow outward, thus relieving the intense internal congestion. If the skin is pale and the patient feels chilly, a warm or hot bath will often give relief, and be followed by the appearance of the rash. Oiling the skin after the sponging gives relief from the intense irritation which is so wearing on the nervous system.

COST OF THE BRITISH ARMY.

In Year 1800, £15,000,000; In Year 1900, £100,000,000.

The century that has just expired has been a notable one in many respects. Two great factors, however, stand out in bold relief—the advance of science and the growth of the British Empire. Taking as the basis of our comparison the population of the United Kingdom at the two dates, one finds an increase of about two hundred and fifty per cent.

In the case of a nation whose character and policy were already clearly outlined by the end of the thirteenth century—for we may take Edward I. to be our first typical English King—this is a sufficiently remarkable development for a single century. The causes of this increase are, no doubt, largely due to the territorial growth of the British Empire, and to the position assumed by England during the nineteenth century as the workshop of the world. The fact that the nineteenth century was, as it has been picturesquely designated, the age of Tubal Cain, naturally tended to make the world's workshop a centre of business and wealth, and, consequently, of population. With such a remarkable increase in population as the century has shown, one might not unnaturally expect a considerable increase in military power.

This, however, one does not find; the total armed forces of the Empire exceeding the number available in 1800 by the small margin of 182,000 men. As Great Britain was engaged in a serious war during the whole of the two years under consideration, the comparison is not an unfair one. It should be noted, however, that a very large proportion of the total force available in 1800 consisted of volunteers.

When one comes to compare the difference in cost of the armies of 1800 and 1900 one is at once struck by the largeness of the increase, when one considers how small, comparatively, has been the increase in personnel. An increase of 600 per cent. is sufficiently startling; and although the considerable total attained by the volunteer force in 1800, as against the increased total of the more costly regular force in 1900, to some extent, no doubt, accounts for this; yet the increased weight, complexity and scientific nature of military stores of all kinds, and most especially of artillery "material," is an exceedingly important factor in the case.

Italy exports 105,000 tons of marble a year, valued at \$2,000,000.



THE NITROGEN OF PLANTS.

The actual value of a fertilizer to the farmer is governed by the kind of crop, the soil and the time when the fertilizer is applied. The plant foods sought are potash, phosphoric acid and nitrogen, and these, foods exist in various articles known as "fertilizers." But no matter what the materials may be, the three substances mentioned are ones sought at all times. They are the substances which give manure its value, and whether the farmer uses manure, plows under green crops or purchases artificial fertilizers, he supplies the land with potash, phosphoric acid and nitrogen as food for plants. The next point is the availability of these plant foods. The farmer may spread tons of barnyard manure on his land but until it decomposes and becomes soluble in water the plants derive no benefit from it; hence the farmer considers manure the best of all materials, because, as he expresses it, "it lasts for several years," when in fact it has simply failed to give him

IMMEDIATE BENEFITS.

The same rule applies to fertilizers, as the farmer can procure such as will give the best results immediately or he can procure fertilizers that are more slowly soluble and which show beneficial effects for several years, according to the kind of soil and crops grown thereon. Plant foods therefore, vary in comparison, and their use is dependent upon many conditions, which every farmer should endeavor to understand in order to successfully operate his farm.

The nitrogen of manure or artificial fertilizers is the most expensive substance in plant foods, and the value of the nitrogenous materials is largely influenced by their solubility. Nitrate of soda, sulphate of ammonia, ground dried blood, cottonseed meal and ground dried fish are the principal sources of nitrogen, guano now being but little used, as the supply is nearly exhausted, the most soluble forms of nitrogen being nitrate of soda and sulphate of ammonia. The first is very soluble; so much so that it will on some soils be carried away by the rains beyond the reach of the plants before it can be utilized by the growing crop, for which reason the manufacturer prefers to use but a small quantity of nitrate of soda for immediate benefit, using dried blood to continue the supply of nitrogen to the plants.

SULPHATE OF AMMONIA.

is also soluble, but not so much so as nitrate of soda. Sulphate of ammonia sooner or later becomes carbonate of ammonia in the soil, and if the land has been recently limed or the soil is calcareous there is a liability of the ammonia becoming dissipated. Sulphate of ammonia should always be well worked into the soil, using the cultivator instead of the harrow, especially in summer, as it may do harm if left near the surface, causing some plants to turn yellow. It may also be applied somewhat early, as it is slower in action than nitrate, the latter being broadcasted on the surface and at once made available by rains. For such crops as clover, peas, beans and cow peas the nitrate should be preferred. Nitrate also gives excellent results on grain in early spring, as the yield of straw and seeds seems to be increased, though this will depend upon the soil, as oats, wheat, barley and rye have been benefited as well by the use of sulphate of ammonia.

Plants, like animals, begin to feed at the beginning of their existence, and require a daily supply until aged. As milk is the first food of young animals, so must the young plants have ready prepared food at the start. As plants grow their capacity for securing food and appropriating it is increased, and when the supply of any one kind is exhausted the growth of the plant is checked.

THE YOUNG CALF.

may thrive on milk, but there arrives a time when grain and hay are required. It cannot make satisfactory growth for the farmer if either is withheld, hence the food must be balanced—that is, it must comprise all the elements required by the animal for its advancement. In the use of nitrogenous fertilizers, therefore, the plants must be supplied in a manner to promote growth until the seed is matured. If nitrate of soda only is used there will be an abundance of nitrogenous foods at the start, but later the supply will diminish, although the necessary phosphoric acid and potash may be sufficient. Farmers should not desire a fertilizer in which nitrate of soda only is used. A small quantity of nitrate will be of advantage for the plants when they are young, but the fertilizers should also be fortified with dried blood, cottonseed meal, or some less soluble nitrogenous substance, in order that the crop may have a constant supply of nitrogen from the start to finish. It is also possible to continue the supply of nitrogen by broadcasting nitrate of soda several times during the season, but such work is somewhat difficult after plants are well under way, while nitrogen in the less soluble forms is also a little cheaper.

CARE OF HOGS.

When making preparations for the coming autumn and winter do not leave the hog out of your calculations.

The sleeping quarters should be roomy, well ventilated and neither too warm nor too cold and perfectly dry. They must be so constructed that no other animal can enter them, and be otherwise in proper condition of cleanliness. There should be at least two or three sleeping places provided for large herds, so they may divide into small bunches. One end of an enclosed cattle shed, partitioned off, is as good as the most expensive hog house for this purpose. Beware of cold drafts, and so construct the building that the cold winds do not blow on the hogs. At the same time allow sufficient ventilation for the escape of foul air. The floor may be of earth or boards as preferred. It must be kept clean and occasionally recoated with fresh earth or sand. Very little bedding is required even in the coldest weather and slough hay or rye straw is best for this purpose. The bedding should be cleaned out about once a week and, if needed, a little fresh supplied. Hogs should never be allowed to sleep in manure piles or around straw stacks if it can be avoided, or in any place from which they will come out steaming and sweating. That condition in cold weather is decidedly injurious to their health and thrift. The sleeping quarters should be sprinkled occasionally with slacked lime or crude carbolic acid as a disinfectant. A good plan in summer is to shut the hogs out of their winter quarters as much as possible and let them lie in the pasture and under the shade of trees. Nothing is better than sunshine as a disinfectant and germ destroyer and the arrangement of hog houses and sleeping quarters in particular should be such as will admit the greatest amount of sunlight. Beware of those that are dark, gloomy and damp.

BAFFLE THE POLICE.

Clever Swindlers Who Operate in Organized Bands.

That a man can deliberately break the law and yet be almost as safe from arrest as his most law-abiding neighbor seems at first sight absurd. Yet any detective can point out dozens of every degree whose cunning is so great that the police find it well nigh impossible to arrest them, or, when they have laid hands on them, to find good cause for keeping them out of mischief for a time.

The worst enemies of law and order are those organized gangs of criminals who operate largely on the Continent, and are now extending their scope to Great Britain. They have regular telegraphic and other codes, they possess among their numbers really first-class craftsmen, and above all have large sums of money at their command, which they use not only to further their schemes, but to employ the best legal talent to extricate them from trouble.

These are no vulgar coiners or forgers. To show how wide are their operations it may be mentioned that they recently forged the cheques of a leading London bank so perfectly that the officials at Somerset House were deceived into believing the Government stamp in the corner was genuine. It was only after analysis by a Government chemist that the fraud was proved. His opinion was that at least \$5,000 must have been spent upon the plant which these swindlers used.

Another form of swindle which has recently given London police endless trouble is a fraud on a large scale on fire insurance companies. This, again, is a case of

WELL-ORGANIZED CRIME.

Two men rented a shop, bought up an immense quantity of cheap second-hand furniture, and proceeded to char all the pieces, so as to make them look as if they had been through a fire. They then employed agents to go round and let the injured furniture to various unscrupulous people, who thereupon claimed damages from the fire insurance companies.

In each case the tale was told of an upset lamp, and of having put out the flames without the aid of firemen. The amounts were so small as a rule, a fact which has made the companies unwilling to prosecute. What is more, the perpetrators of the fraud knew very well that they cannot be charged with arson, for there has been no fire. They can only be indicted for obtaining money under false pretences, the penalty for which is comparatively light.

Another special object of detestation to the authorities is a gang of clever swindlers who lay themselves out to trap emigrants. This gang has agents all over Russia, Poland, and Germany. These agents get hold of poor peasants and tell them that in happy England no one gets less than \$1.50 a day, and that for \$30 he—the agent—will provide a passage.

The wretched victim sells all he possesses and raises the \$30. The agent gives him a cheap ticket, which costs \$15 only, pockets the balance and sends him on. Arrived in London, the unfortunate, unable to speak a word of English, starves a while, and then is provided with a pass back home by his Consul. But again the agent is at work.

A new emissary meets the emigrant buys his pass for a dollar or two, and usually sells it to some undesirable whom the Russian Government imagines it has got rid of for good. These emigration swindlers have made thousands in the last few years and it is almost impossible to bring them to book.

FROM BONNIE SCOTLAND.

NEWS BY MAIL FROM HEN BANKS AND BRAES.

Many Things Happen To Interest the Minds of Auld Scotia's Sons.

There are 449 ice cream saloons in Glasgow.

Glasgow policemen want shorter hours and increased wages.

The other day 1,400 barrels of herring left Lerwick for the American markets.

Dundee is not making much headway in the attempt to stamp out smallpox.

Glencoe grows a green garden rose the flower being only lighter in shade than the leaf.

The amusement of a Glasgow practical joker, who sent in a false fire alarm, cost him \$25.

Two Fife miners were on the 6th inst. fined \$20 or 30 days for taking part in a cock fight.

The cost of cleansing the City of Glasgow last year was £123,203, and the revenue £35,958.

An Edinburgh man has killed a ten-pound pike, which had as inside passenger a nine-inch rat.

It is proposed to elect Lord Mount Stephen an honorary member of Aberdeen chamber of commerce.

A Glasgow expert says that many railway accidents are due to the nerves of railway men being affected.

The revenue last year of the Glasgow Parks and Galleries Committee was £76,366, and the expenditure £75,368.

The Glasgow Trades Council have petitioned the Corporation in favor of opening museum and art galleries on Sundays.

Musselburgh's old clock, which has seen four centuries, has ceased to go. It will find a resting place in the town museum.

A duplex quadruplex telegraphic machine is being tested in the general post office, Edinburgh, and is considered a huge success.

The collapse of the grand stand at the Paisley races resulted in many injuries. Thirty actions for damages have already been entered.

The depression in the Fife Liner Industry, which shows no sign of improvement, has in several cases been mitigated by Government contracts.

Mr. A. T. Roberts, Drygrange, unexpectedly received a tea service at Glasgow Exhibition because he was the 100,000th to enter the Indian theatre.

The honey harvest about Golston is the best that has been for forty years, and the mushroom crop in the border districts is the heaviest on record.

The city treasurer has warned the Glasgow council that they are spending too much. £18,000 surplus at the beginning of the year, is £5,525 deficit at its close.

An old dining table at which Prince Charlie dined when he marched into England was exposed at a sale of furniture at Moffat recently and was knocked down at 30s.

Mr. Andrew Carnegie has offered \$400 towards an organ in St. Stephen's U.F. church, Perth, and to defray one-half the cost of an organ for the Wesleyan-Methodist church there.

A Kircudbrightshire fisherman caught a 19 pound pike in Loch Trool not long ago. In the same shire a Terraces farmer recently dug up a potato six inches long and weighing one and a half pounds.

The apprehensions which Anglicans entertain for the safety of St. Paul's Cathedral and their counterpart in the case of the Wesleyan-Methodist church, Leith. A wide fissure has appeared in the masonry.

At a marriage of Miss Dunn of Redden the old Scotch custom of the bride's two elder brothers wearing green garters and the running of the Brooses—i.e., the unmarried men running a race, the winner to kiss the bride—was kept up.

Some Scotch people have no grievance in the matter of gas rates. In Lasswade and Bonnyrigg the price has been reduced to 5d. per thousand. At Ballieston, on the other hand, the price is 4s. 2d. per thousand, and at Broughty Ferry 2s. 6d.

Lanarkshire has been particularly fortunate in enlisting Mr. Carnegie's interest. To the Rutherglen library he has donated £7,500; to the Aidrie library £500. He has also offered £250 towards the purchase of an organ at Uddingston Congregational church.

DOG THAT DISLIKED MUD.

A quaint story comes from Bristol, England, of a King Charles spaniel which had a peculiar dislike to mud. Coming on occasion upon a very dirty crossing, and being left behind by his mistress, he waited for some time, unwilling to sully his paws in the muddy compound. At last, however, he espied a lady who carelessly allowed her dress to trail upon the ground, whereupon, ensconcing himself upon the trailing garment, he effected the transit in comfort and cleanliness.

Dearest, she murmured, I'm so afraid you'll change. Darling, he answered, you'll never find any change about me. Which was painfully true.

Did you see that man we passed just now? Yes. He's a sort of relative of mine. Is he? How? He married the girl I was engaged to.