

THE FARM.

CUTTING UP A HOG.

This is to be done skillfully to make the best uses of the meat, depending on the way it is to be used. First, the carcass is halved by splitting the backbone. If bacon is to be made, the side is sawed down so as to cut through the rib bones, leaving a long strip from each side, which may afterwards be cut into pieces as may be desirable. The shoulders and hams are cut out and trimmed, and the rib pieces are reserved for roasts or to be salted for boiling. The head and feet are well worth saving, being cleaned and boiled and chopped into small pieces, then once more brought to a boiling heat and then poured out into molds to set into a solid jelly, when it becomes what is commonly known as brawn, one of the most agreeable kinds of food to be eaten in cold. If some chickens are cut up and cooked with the meat, it is much improved. The thin meat, shoulders and hams are much improved by smoking. The meat keeps better during the summer, and a moderate smoking with corncobs or hickory bark with the small twigs adds much to the flavor of it. For smoking the salting should be light and is best done by rubbing the ribs with salt. The meat, being cut into convenient pieces, is laid upon a bench with the skin down and a mixture of seven pounds of fine salt, four ounces of saltpeter and two pounds of sugar, of the quality known as coffee sugar, is well mixed. Sometimes spice of various kinds is added and on the whole is desirable. To the quantity of salt and sugar mentioned one ounce each of ground ginger, allspice and cinnamon may be added. These quantities are for 100 pounds of meat. The mixture is rubbed on the meat on the flesh side, not all at once, but at intervals of a week, the meat being left to drain during the intervals. To prevent drying of the meat the pieces are piled one upon the other and a weighted piece of board is laid on the top. Three weeks of this curing is sufficient, when the meat is hung in a smokehouse for final curing by the smoke. The most important part of this process is the coolness of the smoke and the absence of the fire heat on the meat. The smokehouse should be tight, and to keep out flies it should be lined with fine wire gauze. The fire is best made outside of the house in a pit, having a stovepipe laid so as to carry the smoke into the house through the floor. The smoke is thus cooled and gives a much more pleasant flavor to the meat. Half an hour's smoking twice a week for four weeks will be sufficient, and this is better than to smoke the meat every day. If the smokehouse is made impregnable to the meat flies and beetles, it will be the best place for keeping the meat until the warm weather is about to arrive in the spring. Then the meat should be wrapped in paper, or tied in the common paper bags and hung in a dry place, or if perfectly dry it may be packed in boxes or barrels in dry bran. If it is stored in a cool, dry place, it will keep in excellent condition without moulding until the next season.

SHEEP IN WINTER.

The sheep is a frail animal. It is naturally a gormandizer; it consumes an amount of feed disproportionately large for its bulk, and extracts relatively a small percentage of nutriment from it; hence the richness of its manure. Hence, also, like all gormandizers, with an overloaded stomach it needs air and exercise in order to work off the gorge without detriment to itself.

A Merino shut up tight and fed sufficiently leads a cold-blooded, sluggish life; it stands a good deal doubled together and shivering; it has not enough animal warmth to liquefy the yolk and distribute it along the fiber. Hence it becomes clotted and pasty or flaky and nankeen-colored. The sluggishness of the sheep's vital processes renders it a small and infrequent consumer of water, with an almost morbid dread of touching it in cold weather; and by the same sign it ought to have all it will drink and be encouraged by abundant exercise and convenient access to water, to drink more. There are few flockmasters who need exhortation in the matter of feeding; such is the natural generosity of the majority of farmers that I think more error in the direction of excess and wastefulness than penuriosities in feeding. But there are few men who provide exercise and water enough. Cistern water is much better than ice water, of course, but if the use of cistern water means an all-winter confinement in the shed, and ice water means a vigorous daily run, abundant exercise, the latter combination is preferred.—Stephen Power in Ohio Farmer.

GRAINS FOR POULTRY.

With the majority of poultry keepers, grain constitutes the principal part of their feeding ration, at least in monetary values. Of the grain used in this country probably Indian corn out-weighs the rest. It is fed whole, cracked, ground, raw or cooked. Corn contains very little bone-forming material, while it is very rich in fat-forming and warmth-giving substances. Although corn produces eggs with yolks of dark colors and rich flavor, it is not recommended for layers unmixed with other grains. For fattening purposes it cannot be excelled and should be fed in various forms to keep up the appetite. Oats are a good nerve food and are not fattening, but their happiness is an objection to them, as is the amount of waste or useless matter in the husks, especially in poor, light grain. The first objection may be removed by grinding them very fine, but this is difficult to do. Oatmeal is an excellent food, but is rather expensive. If oatmeal is to be fed whole or ground husks and all, the heavier they are the cheaper. Forty-pound oats contain but little, if any, more weight of husks than twenty-eight or thirty-pound oats. Very

light or small oats will often not be eaten unless they are soaked and made larger. This does not add to their nourishment, but compels biddie to get out what little there is in them. If hens that should lay are too fat a diet of oats will reduce the fatness. Ground oats and boiled potatoes make an excellent food for producing fertile eggs and vigorous chickens. Wheat, and its by-products, screenings, bran and middlings, may form a part of an economical ration in many parts of our country. If screenings are used they should be fed raw so that fowls could not be compelled to eat the dust, poisonous seed and other foulness contained in them. Moistened bran is apt to produce scours, especially during the winter, and if fed at all should be alternated with whole grain. Though wheat is rich in material for growth, easy of digestion and stimulates egg production, it should be fed less freely than corn, as too much of it produces diarrhoea.

SETTING AN ORCHARD.

Prof. L. H. Bailey gives the following table to present the outside average limit for the planting of orchards, when the trees are allowed to take their natural form: Apples, 40 feet each way, pears, standard, 20 to 25 feet; 1 rod; peaches 20 feet; plums, 20 feet; apricots, 20 feet; grapes 6x8 to 8x10; currants, 4x6 to 6x8; blackberries 4x7 to 6x9; raspberries, 3x6 to 5x8. These are safe distances. In certain cases, however, where the soil is strong and the grower makes thorough work of cultivating, pruning and fertilizing, these distances can be reduced somewhat with profit, except in the case of apples. These remarks will also apply to the common question whether it is good policy to plant shorter-lived trees, as peaches, between apples and pears. It all depends upon the man. In general, it should be discouraged, but if the orchardist gives the very best attention to fertilizing and cultivating, plantations can be mixed with good results.

A PRAYER OVERHEARD.

How a Brother and Sister Were United After Many Years.

As Rev. Henry Bromley, a city missionary in Brooklyn, N.Y., was one day passing through a dark hall in a tumble-down tenement-house, he saw through a broken door a woman and three children sitting at a bare table, on which there was only a loaf of bread.

As he paused an instant, arrested by the evident indication of refinement in the quiet little group, they all bowed their heads and repeated in concert:

"God bless our going out, nor less Our coming in, and make them sure. God bless our daily bread, and bless What-e'er we do, what-e'er we endure; In death and life His peace awake us, And heirs of His salvation make us."

The visitor's eyes were dimmed with tears as he made his way down the uncertain stairs. A few hours later, at a supper in the conference-room of the church with which he was connected, he was called upon to "ask a blessing." With the scene in the chamber of poverty fresh in his mind, he repeated Prince Albert's translation of a German hymn, as the poor woman and her children had done over their half-dime loaf; and afterward he related the incident of the afternoon.

All the persons at the table listened with attention and interest, but a stranger in the city, who had come in with a business acquaintance by what seemed the merest chance, was so impressed by the story that he could not keep silence. He approached Mr. Bromley, and inquired particularly as to the appearance of the family, and if they lived far away.

"Oh no," said Mr. Bromley. "By a short cut, entirely familiar to me, you may reach them in a few minutes. If you would like to visit them in the way of benevolence, we can go after supper."

"Let us go now," said the gentleman. "But allow me to explain. 'Long ago, in a country home in Scotland, my grandmother taught my sister and myself to repeat that grace. The old grandmother died, the sister married when very young, and went I knew not where.

"It is years now since I lost sight of her, but always in my own American home in the West that grace is said, and I have felt that if my sister is living it is as if I had found her. May not this be a clue?"

"It may, indeed," said the missionary; and making their excuses, the two men hurried away.

The evening's entertainment was not over when Mr. Bromley returned and described what he had seen to the interested group that gathered around him.

"It was one of the most remarkable instances of God's guiding hand I have ever known," said he. "The brother and sister recognized each other immediately. It seems that the poor woman has been through all phases of poverty, from a decent home to destitution in a garret. For a time she forgot God, and ceased to say her grandmother's grace. 'It seemed mockery,' she said, 'when we had so little to eat.' But the words, 'what-e'er we do, what-e'er we endure,' brought it back to her heart, and she resolved 'If God can bless what I endure, I will keep on saying the prayer.'

"This purpose she followed, and in it found reason for increased faith in the divine faithfulness and love." "The one that leads one back to lost friends and fortune is not always an act of piety or an 'unconscious virtue,' but we are sure that a soul, however desolate, that never forgets its duty to its conscience and its God lives nearest to the Guiding Hand.

AN END OF GRIEF.

A young woman, according to a contemporary, was describing to one of her friends a great chagrin which she had undergone.

"I was just almost killed by it, she said; I could have cried myself to death. Did you cry?" asked the other. "No; I was just getting ready to, when the dinner-bell rang."

THE HOME.

SPOTS AND STAINS.

Perhaps no one task is more difficult to the average housekeeper than that of removing spots and stains from the household belongings and the family's wearing apparel. One day it will be a grease spot on the carpet or wallpaper, a smoke stain on the ceiling, an unsightly blotch on the stair steps; the next coffee and tea stains on the tablecloths, fruit, mildew or iron rust spots on the white aprons or muslin gowns. It is therefore well to know how to remedy these annoyances in the household and the suggestions here given will be found useful for the purpose:

All grease spots may be readily removed from woolen goods without fear of discoloring by mixing powdered borax and pipe clay with a little water until a thick paste is formed, then spreading it over the spots and allowing it to dry, when it may be brushed off. The most delicate fabrics may be cleaned in this way. Smoke stains may be taken out of white ceilings and walls by the same treatment. When paint is dropped on floors or other wood work, a mixture of soda and borax will soften it so it will readily work off. To restore damask furniture covering and silk curtains without fading add a tablespoonful of powdered borax and a fourth of an ounce of gum camphor to a quart of warm water; work the articles through it until clean, then rinse and hang out to dry; press while damp. Color destroyed by acid may be restored by the application of a solution of borax, which neutralizes the acid. Ink spots in white goods may be removed by the use of acids and other things that would take the color out of delicately tinted gowns, table covers and carpets. These troubles may be remedied by washing the spots immediately with borax water. Mildew, which is very difficult to deal with, will yield to an application of chalk and borax, spread thickly and placed in the sun. Iron rust, which is the most annoying of all blemishes, owing to its liability to eat holes in articles upon which it appears, can be removed with a mixture of benzine and borax. Fruit stains so troublesome to the mothers of little ones, can always be extracted by washing in boiling water to which borax is added, but this must be done before the garments are put in wash. Table linen with wine or fruit stains may be treated in the same way. Machined oil, coal oil, and tar spots may be rubbed first with soft grease water and then rinsed in warm borax water will entirely disappear. An excellent cleaning fluid which will be useful alike in parlor, dining-room and kitchen can be very economically prepared at home, though it sells at a considerable cost by the manufacturers. To make it take one pound of good hard soap, three ounces of powdered borax, one of turpentine, and two of glycerine. Cut the soap fine and dissolve it in half a gallon of boiling water; mix with the other ingredients. Put in a jug and cork. Rub spots, stains, muddy foot-prints, grease spots, or any other dirt with a little of this solution and they will be removed, and the freshness of the article restored.

The housekeeper who always has a supply of this fluid on hand will find her labor very much lightened, as well as have the satisfaction of keeping her carpets, curtains, furniture and clothing fresh and clean looking.

THE CARE OF LAMPS.

In a certain household that I know, says a writer in the Boston Journal of Commerce, the lamps are a source of the greatest delight and comfort, for they are always spotlessly clean and they give a light that could not possibly be better or brighter. The reason for this is that the mistress, instead of depending upon any of her several servants to care for the lamps and clean them, herself bestows upon them the necessary attention. When these receive a thorough cleaning—once every six weeks—the reservoirs and burners are boiled in soda and water and dried before the fire, not on cloths, as these might have lint. The cloths that are used for the daily trimming and dusting are frequently boiled to remove the oil. The shades are polished and the lamps filled every day. The wicks of lamps will absorb more oil if they are thoroughly dried before putting them in the burners. To prevent the lamp from smoking, soak the wick in vinegar and then dry thoroughly. Occasionally washing and boiling the wicks in soap and water, rinsing and drying thoroughly, is also a good plan. Every day the charred portion should be rubbed off with a piece of paper or cloth, and once a week the edge of the wick should be trimmed with a sharp pair of scissors. The wick will burn with an even flame if it be cut straight across and slightly rounded at the sides. The reservoir of a lamp should be kept well filled, but when not in use the wick should be turned down to keep the oil from oozing up between burner and collar, greasing the outside and causing a disagreeable odor. When a lamp is lighted, however, it is best to keep the wick turned up to its full extent to prevent smoking.

To render lamp chimneys less likely to crack they should be put in cold water, which must be brought to the boiling point, after which they should be allowed to cool slowly without removing from the water. Wash the chimneys in ammonia water and wipe dry on soft towels that are free from lint; polish with tissue or newspaper. Rub brown spots with salt or whiting.

Kerosene has always an unpleasant odor, therefore it is better to use the best astral oil for dining room and parlor lamps. Some housekeepers prefer these oils, but this is altogether unnecessary. Never mix two kinds of oil, for the light from such is bad. To make a lamp burn brightly drop in the reservoir a pinch of salt or camphor.

WHAT TO DO WITH APPLES.

Most people have plenty of apples in the cellar this season, but one tires of

an unvarying round of apple sauce, and apple pie. Try some variations.

Select as many fair smooth greenings as you have members in your family. Be sure you don't include any wormy ones. Wipe them clean and set them in an agate pie plate in your steamer, just putting in a small saucer to set the plate upon to allow the steam to enter freely. Steam till done. Serve each in a saucer; dust it with sugar, and pass sweetened cream flavored with vanilla to eat upon it. Or lay a slice of stale sponge cake in a saucer, put the apple on this, then pour the cream on the cake.

Choose nice, red apples, wipe and leave them whole. Set in an agate basin add water (boiling) enough to cover, and cook slowly till done. Then lift them out carefully into your preserve dish, sweeten the juice, and boil it down to a syrup, then pour over the apples. Serve cold for tea or breakfast.

Another way is to pare and quarter tart apples, put in a baking dish and pour half a cup of boiling water over them. Put in a hot oven and as soon as well warmed through sift sugar over them to form a coating, then bake till done. To eat with them, prepare a syrup with one cup of sugar (scant), one coffee cup of water, the juice and grated rind of one small lemon and two tablespoonfuls of chopped and seeded raisins. Heat to the boiling point, let simmer slowly twenty minutes, turn over the fruit, and if you wish in very nice serve with whipped cream.

An apple pudding that is a pleasant variation on the perennial pie is made by slicing tart apples into a deep pie plate until it is rounding full. Over this spread a batter made as you would make buttermilk or drop biscuit, only soft enough to be spread with a spoon. Cover the apples with the batter. It should be stiff enough so it will not run, yet soft enough to spread. Bake till done, then invert the dish on a plate, strew sugar over the apples, grate a little nutmeg on top, and eat with cream.

THREE GOOD RECIPES.

Cranberry Pudding.—Crumb some stale bread, rejecting the browned part of the crust. Put a layer of the crumb in a pudding dish, then one of cranberries, cover with sugar and dot with bits of butter. Alternate the layers of bread crumbs and berries until the dish is full, finishing with a layer of crumbs. Stir a beaten egg into a cup of fruit juice and pour over the top. Bake slowly about forty minutes, or till the cranberries are cooked. Something depends on the size of the pudding dish. Serve with a liquid pudding sauce, or with cream and sugar.

Foamy Chocolate.—Measure a quart of milk, reserving enough to wet to a smooth paste one tablespoonful of cornstarch. Put the milk on to heat; when it comes to a boil stir in the cornstarch, wet with the cold milk; scrape three tablespoonfuls of chocolate, melt it, add two tablespoonfuls of hot water and three tablespoonfuls of sugar; put over a hot fire and cook till it is smooth and glossy. Stir this into the hot milk and beat until it is frothy. This makes enough for six persons.

Scotch Doughnuts.—Two well beaten eggs; one cup of sugar, one cup sweet milk, four teaspoonfuls of warmed butter or lard, one teaspoonful of soda and two of cream tartar and one teaspoonful of extract of vanilla. Flour sufficient to make a stiff batter. Roll and fry in hot lard. These are much like crullers.

THE WORLD'S DRY DOCKS.

More Than One-Half of Them Owned by Great Britain.

The total number of dry docks in the world is 622, of which Great Britain owns or controls about 56 per cent. of the entire number, 266 being within the confines of England, Ireland, and Scotland, while she has at least 15 in Australia, 15 in China, 30 in India and the East India islands, 2 in Africa, 12 in Canada, 2 in the West Indies, and 3 at Malta. The remainder are divided among twenty-one other nations, the United States having 63, France, 60, Germany, 32, Spain, 14, Holland, 13, Italy, 13, Sweden, 13 and Belgium 11. In England the naval dock yards at Chatham contain seven docks with from 31 1-2 to 33 feet of water on the sills. At Portsmouth there are nine dry docks having from 33 1-2 to 41 1-2 feet of water; at Devonport there are three docks with from 27 3-4 to 35 1-2 feet of water; at Queenstown there are two docks with 32 1-2 feet of water. The two private docks at Tilbury on the lower Thames have respectively 30 and 35 feet of water.

The dry dock in connection with the Empress Dock at Southampton is the largest single graving dock in the world, being 751 feet long, 88 1-2 feet wide, and having a depth of 18 1-2 feet. Its capacity is fourteen and a half million gallons, which, with ship in, can be emptied in from one to two hours. Russia has three large docks at Cromstadt, capable of holding the largest vessels. France has on the north coast at Havre two dry docks, each with 28 1-2 feet of water on the sills, and at Cherbourg there are three docks with 30 feet, and one with 37 feet of water. On the south coast, of Toulon there are two docks, with 30 feet of water each, and two with 32 feet of water each. Spain has a Government dock at Ferrol with 32 1-2 feet of water on the sill; Italy has two docks at Genoa with 28 and 31 feet respectively, and two at Spezzia with 33 feet each, and two with 30 feet each; one at Taranto with 32 3-4 feet, and one at Venice with 28 feet of water; Austria has two docks at Pola with 27 3-4 and 32 feet of water. Turkey has a dock at Constantinople with 30 feet of water, and England has at Malta two docks with 33 1-2 and 35 1-2 feet of water. Canada has one dock at Esquimaux, B.C., with 26 1-2 feet, and another at Lewis (on the St. Lawrence) with 25 1-2 feet, while the graving dock at Halifax, N.S., which was opened in September, 1889, is one of the largest docks of its kind on this continent, and can be adapted to vessels 601 feet long.

Which Are Sometimes to Improve the Quality

so often highly scented. Is it not possible that in many cases an inferior quality would be manifest? of tobacco with various flavors is practised. No doubt, and every one knows that in by far the most instances the peculiar quality of the tobacco he buys belongs to the tobacco. We have strong reason to believe that the dosage of the scented or aromatic give rise to real tobacco. This matter becomes when we consider the cheap and nasty cigarettes smoked by the small masses of the people. We have consulted some of these useful books which contain "several thousand" of the latest, most useful, discoveries in the art and the science of the tobacco, those books are full of valuable information, and we find various formulas for the removal of the smell and taste that are in them. In these papers we find that the following articles is contained: Tonquin bean, juniper seeds, storax, cassia, clove root, rosewood, green walnut leaves, green lemon, amber, vanilla, balsam, cardamom, galangal, calamus, and some valuable information, and we find various formulas for the removal of the smell and taste that are in them. In these papers we find that the following articles is contained: Tonquin bean, juniper seeds, storax, cassia, clove root, rosewood, green walnut leaves, green lemon, amber, vanilla, balsam, cardamom, galangal, calamus, and some valuable information, and we find various formulas for the removal of the smell and taste that are in them. 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