NOTES AND COMMENTS.

Although the rumor that Lord Salisbury desires to lay down the burden of his high office is denied by himself it has been current for some time, and is apparently justified by the condition of his own and Lady Salisbury's health It has been intimated, indeed, that his desire to retire is so strong that but for the many serious questions pending—the Graeco-Turkish, South African, and others—it would have already taken place. But whether true or false, the rumor will, as forshadowing the ultimate withdrawal from political life of one who may rightly be called the greatest of acting European statesmen, be carefully weighed in every continental capital. Lord Salisbury occupies a higher position in European politics, and wields a greater influence and power within his sphere of action, than any other active statesman. A part of this pre-eminence is due, no doubt, to the position occupied by Great Britain in European affairs, a position which, in the division of Europe into two great hostile camps by the Triple and Dual Alliances, makes England, in her ability to turn the scale by throwing her weight on either side, the arbiter among the powers. Very naturally, a prime minister upon whose decision largely rests not alone the outbreak of war, but its ultimate issue, attains an importance not accorded to other statesmen, and in the desire of both parties to secure his co-operation, exerts an influence which would not otherwise be conceded. But while this is true, in the main Lord Salisbury's pre-eminence is due to the position he holds in English public life and to his personal character, to the fact that he is at once premier and foreign secretary, and to his wide experience and intellectual ability. The union of these two offices in one person makes their possessor virtually a dictator in foreign affairs, the only check upon him being the qualified veto of the cabinet with respect to radical changes of policy; and of late Lord Salisbury's dictatorship has been emphasized by possession of a mandate from both the great political parties.

Moreover, his long experience in European politics tends to confirm his position and extend his influence, for as the only great statesman still in active service who took part in the Berlin conference of 1878, he has an inside knowledge of political affairs the value of which can hardly be overestimated. Again, whatever else he may do, he never falls into small errors, never flounders about without a policy, even though he may fail to do what he intended to do, while his intellectual equipment is so complete as to give him a firm grasp of every phase of a subject. All this is not saying that as a statesman he is without faults, and perhaps the most serious one of them is the fact that he does grasp all sides of a question, that he sees too many lions in the way, is, in short, in the language of the scientists, unable to isolate his phenomenon. The result is a certain timidity and indisposition to strike straight for the ends upon which he has apparently determined, a weakness doubtless at the bottom of Prince Bismarck's remark that he was "a lath painted to look like iron." He never seems fully to realize that the longest way round is not always the shortest and safest way home, and is always inclined to avoid responsibility when prompt acceptance of it would be the best and easiest solution of the difficulty, as it would clearly have been in the Turkish muddle.

PUT TO MANY USES.

Sharks furnish a number of valuable products. The liver of the shark contains an oil that possesses medicinal qualities equal to those of cod-liver oil. The skin after being dried takes the polish and hardness of mother-of-pearl. The fins are always highly prized by the Chinese who pickle them and serve them at dinner as a most delicate dish. The Europeans who do not appreciate the fins as a food, convert them into fish-glue. As for the flesh of the shark—that despite its oily taste, is eaten in certain countries. The icelanders, who do a large business in sharks' oil, send out annually a fleet of a hundred vessels for the capture of the great fish.

THE WORD "TOAST."

The word "toast," used for describing the proposal of a health in an after-dinner speech, dates back to medieval times, when the loving cup was still regarded as an indispensable feature of every banquet. The cup would be filled to the brim with wine or mead in the center of which would be floating a piece of toasted bread. After putting his lips thereto the host would pass the cup to the guest of honor seated on his right hand, and the latter would in turn pass it to his right-hand neighbor. In this manner the cup would circulate around the table, each one present taking a sip while drinking toward his right-hand neighbor, until finally the cup would come back to the host, who would drain what remained and swallow the piece of toast in honor of all the friends assembled at his table.

THE FARM.

CHANGING FROM SUMMER TO WINTER FEEDING.

On the majority of farms there are two marked changes in the management and feeding of the farmers' class of stock. These changes occur in the fall and spring of the year, and are much more marked at these seasons than at any other time during the year. For many classes of live stock the approach of winter means an entire change in the system of feeding, not only in the food given, but also a complete change in surroundings and manner of feeding; hence it requires not a little skill on the part of the feeder that these rapid changes from succulent to dry food be made with as little disturbance to the animals as possible. Fattening cattle, especially, should be watched carefully, for three or four weeks when they are taken from pastures and placed in feed lots upon dry food, as they are especially liable to suffer if the change is not judiciously made; and ofttimes it is found difficult to get a bunch of cattle from the pastures into the feeding yards without many of them losing a week or two. We have found that whenever a steer has received a set-back due to carelessness in the change of feeding methods that he rarely recovers during the entire feeding period which follows. Many good feeders follow the practice of commencing to feed their steers while still on pasture, hauling out the corn, stalks and all, and scattering it on the ground. Of course only a limited amount of this is given at first, but it is gradually increased until the cattle are taken permanently from the pastures and placed in the feed lot. Winter protection for stock is also a question of vital importance to farmers and feeders in the western states, and especially in those sections where the thermometer hovers about zero a good portion of the time. We have seen as fine a lot of cattle as were ever driven out of feed lots fed in open yards without any shelter whatever, excepting a wind-break from the north, or possibly long ricks of straw located in favorable parts of the feeding lot; but we are not prepared to advocate this system of feeding in any part of the western states. We believe that a rain-proof shed will be profitable in every instance for the shelter of fattening cattle; and, of course, cows and stock cattle should not be left out during inclement weather. Calves, particularly, should be housed early at night and not turned out so early in the morning as the older stock. Dairy cows need particular attention; each cow should have a separate consideration, and we believe that the weather must be exceptionally favorable to warrant the turning out of this class of stock. The careless housing of sheep, and the change from pastures to dry food is attended with a large percentage of loss, than, perhaps, with any other class of stock. It is advisable that a liberal supply of succulent food be laid in for their early winter support. Turnips and cabbage make a very good feed, and in fact a good supply of these should be on hand for the entire period of winter feeding. Horses need particular care, and we do not consider it a good thing to allow them to run at will in the stalk fields or pasture fields during the severe weather of winter. Many farmers follow the practice of turning their work horses out into the fields to "rough it" as they call it, after the fall work is over. While the horses get all the roughing it that they certainly need, we doubt very much whether this is a good practice to follow. The young colts should be watched carefully in the matter of feeding, and should be stabled early and late, and only permitted to run out during the middle of the day. We believe that if farmers and stock raisers would exercise a little more care in the winter management of their live stock it would conserve to a large degree the amount of food that is usually required to carry them over the winter months, and besides, the stock would come out in the spring in a much thriftier condition.

CLAY LAND DURING DROUTHY SEASONS.

These farmers who broke up the natural sod on clay lands secured two or three good crops; then they learned that the fertility had been so intermixed with the under clay soil that it is only during the most favorable seasons, with extraordinary care, that a fair crop of grain is secured, says a writer. In other seasons, failure occurs. Ditch deeply these clay soils and lay tile drains. The ditches should be not more than thirty feet apart, the tile used not less than four inches in diameter, running into mains not less than six inches in diameter, and the drains not less than thirty in. deep.

A very good way to cheapen tile drainage is to plow the field into lands just the width between the drains, or thirty feet, making the water furrow come where the ditches are to be cut. Plow in this manner for three successive times, first for a corn crop, then for an oat crop, then for a wheat crop, ridging the lands and deepening the water furrows. It will be found that better crops have been raised than when the ground was plowed and left level. The water furrows have drained the water from adjoining lands during winter and spring months and the soil is more porous. Then there is only eight to twelve inches of dirt to spade in order to get the tile laid the proper depth. The ground is then plowed back in to the furrows over the tiles. Strawy manure or corn-stalks, from the stable yard, lig brush, old rotted wood and rub plowed under keeps the soil from pking. The tiles then carry off the surface water much more quickly than en the drains are put through the rd clay, thirty or thirty-six inches idepth. The soil should be deepened ainch at each plowing until a furrten inches deep has been secured.

At each plowing tu under as much coarse fertilizer as c be secured at reasonable rates. Th incorporated with the clay soil to depth of ten inches, takes up moiste and holds it for the benefit of the ots of plants in drouthy seasons, a steady growth is maintained.

After the soil has en plowed in spring, there should bthorough cultivation before plantingThen with due diligence in tilling afward, good paying crops will rest even during drouthy seasons. Thmen who say that they are not ab to tile drain their lands, can surel thoroughly drain one acre, and th area properly fertilized and tilled w produce good crops and means with hich to tile drain other acres. Seral years ago I drained two acres of ff clay lands with hardpan clay soil which had failed to produce payi crops, at an expense of forty-five dars. It was plowed and drilled to eat. The crop amounted to fifty-six shels and sold for $48.16, or $3.16 morhan the draining cost. Ten loads stable manure were applied to the wat during the winter. The tile draing causes the soil to be more poro and enables the rains to carry the rface fertility deep into the soil.

CARE OF BROODI CHICKS.

1. The down of "justatched" chicks is no protection from ld, and in winter great care must bexercised that no chick becomes chill.

2. Like full-grown oultry, chicks need exercise. Keep them busily scratching in light litr furnished for the purpose.

3. Keep currents of a from passing over the chicks when i the brooders. If bowel disease appear it is usually due to colds induced prilpally from lack of warmth at nigh

4. When chicks droop nd appear sleepy, look for large gr lice on the heads or necks.

5. Dry feed is best for hicks, feed three times a day, but atter millet or other small grain in thlitter to induce them to scratch. A ood authority on brooder-raised chks says they should have "rolled" dry ts for their first food scattered where ey can pick it up. Stale bread crum, dipped in fresh milk, are also good. hese should be placed in little trough After the fourth day give the brea and milk for the morning meal, roed oats at noon, and cracked wheat nd cracked corn at night, with occasinally a little chopped eggs or, meat. After they are ten days old feed the anything they will eat, compelling them to scratch as much as possible.

6. Supply water in such a way that the chicks cannot get themelves wet. Furnish grit in the shape of coarse sand, rounded shells or some hard material.

7. The main requirement f successful raising of thrifty broder chicks is warmth. If the chicks crowd together at night, you may be sure there is lack of warmth. I they separate under the brooder thy are comfortable. In winter, the temperature of the brooder should be not less than ninety degrees and not more than a hundred degrees. Examine the heating apparatus, as wel as the position of the chicks, at bedtine, also early in the morning.

8. Keep the brooder lean.

9. Feed a variety of food, but let cracked wheat and cracked corn be a part of the ration after the chicks are old enough to eat then. Give cut clover hay for green fod. Fresh milk may be given, but not sour.

TO SALT BEEF AND DRIED BEEF.

We have just been salting corn beef by a recipe a frieni gave me last year, and as the meat kept the best and was the nicest we ever had, will send it for others to try, writes Aunt M. Cut up the meat as soon as cold and put it in a cool place where it will not freeze, to ripen for four to eight days, according to size of creature five days is long enough for a two-year-old. Then take an iron boiler two-thirds full of boiling water, be sure it boils, and put in as many pieces of meat as it will hold, put on the cover and let it boil about ten minutes, then take out and put in some more for the same length of time, being sure there is a good fire and the water is boiling hot every time. This process closes the pores of the meat on the outside and keeps the juices from going into the brine. When the meat that is to be salted has all been cooked a few minutes, pack in the meat barrel, put on a weight and add the following brine, boiling hot: Two ounces saltpeter, two pounds brown sugar, six pounds coarse salt, to four gallons of water.

To salt dried beef—To every thirty pounds of meat take one quart of fine salt, one tablespoonful fine saltpeter, and the best West India molasses, enough to color the mixture a light brown. Mix and rub over each piece of meat and pack in a large jar as closely as possible, and put on a weight. In forty-eight hours turn over the top pieces, and if it is packed close enough, there will be brine enough to cover. In four to six weeks it will be ready to dry.

NO FEAR OF FACULTIES.

Ambitious Youth—Oh, if I only had a little money! I'd enter college at once.

Friend—Enter college? May be you could not get in without a long course of preparatory study.

Ambitious Youth—Nonsense! Haven't I just passed a civil service examination for fourth assistant spittoon cleaner?

HOUSEHOLD.

LAMPS.

In the house where lamps furnish the light, considerable care and attention are necessary in order to always have them bright and clean and free from disagreeable odors. A burning lamp consumes much of the oxygen in the air of a room, so that when lamps are lit some means of supplying fresh air to the room, continually is a necessity. If the wick is turned down low it is sure to produce a most disagreeable odor, and not only that, but the air becomes poisoned from it and is dangerous to breathe. In many a home a lamp is left burning low all night in the sleeping rooms. This is a very foolish practice. If it should be necessary to have a light during the night a wax candle can be kept handy and lit when required.

The first requisite for good light is to have good lamps. Then if the best kerosene is used and the lamps are kept clean, the light produced will be the safest to work and read by. It always pays to buy a good lamp, and if it is handsome it is quite an ornament. The best lamp for reading is one with a large round burner, which throws a steady bright light. A green shade or globe, preferably of glass, green on the outside and white on the inside is the most restful for the eyes. Some people prefer a yellow, but by no means ever use a red shade to work by.

Have a set time for cleaning lamps, whether it is every day or every second day. Bring out all the lamps and place them together on some convenient table. This will save time and work. Have a little box convenient in which keep some soft clean cloths for wiping the glasses and the lamps, a pair of scissors and a brush together with some assorted wicks. Once in a while when sediment has gathered in the oil bowls empty the oil from them and wash them in hot, strong soapsuds, rinsing in hot water when clean. Do not fill again until perfectly dry. If the wick is still large enough to use some time and it appears dark, boil it in soapy water to which a little washing soda has been added. Then rinse and dry thoroughly before putting it back. Take off the burners; brush them and boil them in vinegar, or water to which some has been added. When clean brush and wipe bow brightly a lamp thus treated will burn.

Wash lamp chimneys in hot, soapy water, then rinse in clear, hot water and wipe with a soft cotton cloth. Never light a lamp until the chimney is perfectly dry or it will crack. Turn it up very little at first until the glass becomes heated, then the wick may safely be turned higher. When a lamp is lit keep it out of draft, or where cold air will strike directly upon it. This is frequently the cause of chimneys cracking after the lamp has been lit for some time. Keep lamps where water will not be apt to splash upon them. A drop of cold water on a hot chimney will cause it to crack. It is not necessary to cut wicks every day. Turn up the charred edge and draw a match across. Wipe away the soot and it will burn brightly for the next time.

The secret of beautiful lamps and bright lights is perfect cleanliness. Where lamps are used the care of them should be as regular a duty as washing dishes or making the beds. In fact it is most important that there is good light, for the eyes are too precious to neglect in any way.

TO PROPERLY MAKE A BED.

In bed making as in everything else there is a best way, which is just as simple when practiced as a more careless method. It requires very little more time, and certainly adds tenfold to the comfort of the occupant. Every careful housewife is particular about airing the bedclothes every morning. Just a few minutes will not suffice, but every piece should be spread out upon a chair by an open window for at least one hour. One very neat housekeeper leaves her beds until all her other work is done in the morning. The windows are opened when the occupants leave their rooms, the clothes, even to the mattress being turned over or taken off, and by the time she comes to make up the beds they are nicely aired.

Once a week the entire bed and springs should receive a thorough brushing with a whisk broom. The mattress, too, should be brushed free from dust, and should be turned over every day. This will save it from becoming hollow on one side or in any place. The mattresses which come in two parts are very easy to turn, and it is said, they wear longer than those all in one. It is a good idea to have a muslin cover for the entire mattress, made like a slip and buttoned at one end. This keeps the mattress clean and is easily removed when laundering is necessary. The very best mattress is one of hair, and it should be laid upon a woven wire spring. Very few housewives nowadays use feather bolsters. They are unwieldly and are pronounced by physicians to be unhealthy. A good mattress, beaten up every day, is by far the best thing to sleep on. Some housewives make a thick pad of cotton and cover it with strong calico. This pad is the exact size of the mattress, is two inches or more thick, and is quilted. When laid directly over a mattress it making a very comfortable bed besides saving the mattress from considerable wear.

In making sheets it is wise to allow a good margin for tucking in. It is most annoying to have sheets so narrow and short as to pull up with every movement. In putting on the first sheet place the wide hem at the top even with edge of the mattress; then smooth it down and tuck in all the surplus at the foot, and at the sides. The second sheet should be put somewhat higher up, and laid on wrong side up. Then each blanket and quilt should be put on separately and tucked in. They should never extend all the way up, but as much as possible should be tucked in at the foot. When all the quilts are in place the top of the upper sheet should be turned over the edges of the quilts at the top for six inches or more. Then the bed is ready for the spread, which should be removed and folded every night.

The pillows should then be shaken up and placed up against the head board. Pillow slips for daily use are best if perfectly plain, finished with a three-inch hem and about six or eihgt inches longer than the pillow. As a general thing it is a matter of much anoyance to keep pillow shams in their erect position. One ingenious housewife made two large, flat pads of white muslin, and filled them with straw, taking stitches here and there to keep the straw in place. These pads are only an inch thick and almost as large as the shams. They stand up stiff and straight. The shams are fastened to them with a few stitches, an dare thus easily lifted off every night without a crease or wrinkle, and set back every morning in front of the pillows.

DOMESTIC RECIPES.

Fig Cake.—Two cups of sugar creamed with half a cup of butter, one cup of sweet milk, two cups of flour and half a cup of corn starch sifted with three teaspoonfuls of baking powder. Add the whites of six eggs beaten to a stiff froth. Bake in two layers in long tins. Take six or eight figs according to size; stew till very tender, chop fine, mix with a frosting made of one cup of sugar and the white of an egg. Spread between the two layers. Use a boiled icing for the top.

Stewed Cranberries.—One quart cranberries, two and a half cups sugar, one cup water. Pick over the cranberries, stew them in the water till perfectly tender, put through a press to remove the skins, return the pulp to the sauce pan and add the sugar, stir till the sugar is dissolved, then pour into a mold. If you do not care to have it quite as jellylike add a little more water when cooking. After eating this you will never care to eat cranberry sauce without removing the skins,

Lemon Sherbet.—Half a pint of lemon juice, two cups of sugar and two cups of cold water. Stir till the sugar is dissolved, then freeze till thick. Serve in Sherbet glasses. Nice for Thanksgiving dinner, and to be served as an entree with the turkey.

To Make Toast.—Lay the bread on top of a hot stove, in the toaster or on a plate in the oven until it is well dried on both sides. If it can be entirely toasted on top of the stove, as it may easily be if the stove is very hot, so much the better. If not, when it has dried apply it to the coals. A few minutes will suffice to give it a delicate brown evenly distributed. Now lay it on a hot plate and do not cut off the crust; it need not be eaten if disliked, but it should not be removed in the making. Pour enough hot water over the toast to soak it to the leathery stage. Now quickly butter and salt it on both sides. When that is done add more water if desired, but if all the water be put on at first it will be impossible to turn the slices. If the bread be buttered before it is wet, as most people do, it will not penetrate into the bread but be washed off. The bread will also have a sort of crust over it. When all is done, pour over it hot milk or slightly warmed cream if desired. Take care not to get it too rich for a very delicate stomach.

Bewitched Beef.—Two pounds beef chopped fine, 1 cup milk, 1 cup bread crumbs, butter size of an egg, salt and pepper to taste. Mix thoroughly with the hands, make into a loaf and bake four hours. One tablespoon cornstarch will take the place of eggs in squash pie. If the recipe calls for 4 eggs, put in 2 eggs and 2 tablespoons cornstarch.

Pin the Pie Together.—If any are troubled with apple or berry pies running out while baking, take a strip of cotton cloth a little more than one inch wide, wet in cold water and pin tight around the edge, and you will have no more trouble if the sugar is put on bottom crust.

To Preserve Eggs.—Place four pounds of unslacked lime, one pound of salt and one ounce of cream tartar in an earthen jar, then add three gallons of boiling water, stir well and let the mixture stand for two days. Collect the eggs fresh each day, carefully examine them to see that they are free from cracks, lower them with care into the liquid, and put them in a cool place where they will not be disturbed. The liquid should stand above the eggs to a depth of two inches. Look at them from time to time to see if the water has not evaporated. If it has, add a little cold water. One who has tried it says that eggs will keep perfectly good for twelve months when put up in this way.

HELPFUL HOTEL RULES.

Gentlemen will not occupy seats in the dining room without their coats.

Women who announce their intention of going to Klondike on wheels will please carry out the same and not linger here.

Gentlemen who wear russet shoes should not appear in evening dress.

Hatpins will be placed in the safe in the office.

A limited number of questions will be answered at stated hours.

Funny people will be searched before entering the dining-room, and their jokes, if they have any, will be taken away during the meal hour.

ONE GIRL AND ANOTHER.

Miss Prymm—That disreputable Jack Buggby invited me to go to the theater with him last night.

Miss Cuttynge—How did you enjoy the play?

BOOKS AND BOOKS.

I'm anxious to meet Mr. Hobbey they say he talks just like a book.

Yes, he does—just like a blank book