

HOUSEHOLD.

THE INEVITABLE DISHES.

A woman who grew so rebellious because of having to cook that she grew irritable and unhappy over it determined to take herself in hand and subdue the ugly spirit, as she termed it. She studied over the problem trying to make the work less irksome by adopting means enabling her to do it more quickly, and also to save her hands, and not to come in contact so often with the greasy iron vessels. She made mops with long handles, and bought her a half-dozen linen crash towels, and made a soap which cuts the grease, and also purifies and cleans quickly, taking about half the usual time. The soap is made thus: Dissolve three ounces of borax in two quarts of warm water, add two bars of good white soap shaved fine, and stir all together in a jar until it is melted. When cool it will form a jelly. A tablespoonful of this will make a strong lather in a gallon of water, and will be good for cleaning any iron or porcelain lined vessel. It is also excellent for washing windows and general house-cleaning. She persevered in trying to overcome the dislike to cooking and cleaning, and by making the work attractive and easier saved time to devote to more pleasant pursuits. The home-maker must study to be with her family all she can. She must study to overcome petty dislikes and to learn the lesson of sweet submission to the inevitable.

HANGING CHINA.

If the china closet in your dining-room is too small to hold all your treasures in crockery and glass try this scheme, which is both useful and ornamental: At a distance from the floor of three-quarters of the height of the wall may be fastened small wooden brackets, upside down. To what would be the top, but is now the bottom, of these brackets is screwed a shelf of stained wood about five inches wide. The shelf may run all the way around the room, and holds the pieces of china which are not in constant use. Along the front of the upper side of this ledge are nailed narrow strips to prevent the fragiles from slipping off. Plates, bowls, pitchers and other large and showy articles will be found to be very effective at this height from the floor. On the under side of the shelf may be placed screw-hooks, from which are hung dainty cups, small creamers and the like. If one approves of this ceramic decoration, she will buy cheap Japanese cups for this purpose, if she has not enough crockery of her own to carry out the idea as she would wish. It is not necessary to have the shelf run all the way around the wall. It may be placed only between two windows or over the mantelpiece. In any part of the room it will be found convenient and effective.

CHOICE RECIPES.

Stewed Pigeons.—Pick and draw four pigeons, soak them for a couple of hours in a pint of claret, then fill them with sausage meat, put them into a stewpan with the wine in which they were soaked and a blade of mace, pour sufficient strong stock to cover them. Let them stew gently for an hour, then cut in quarters and lay in a pie dish with a slice of butter on each piece and put it in a brisk oven. Skim off any fat that is on the surface of the gravy and reduce it by quick boiling to rather more than one half. Thicken it with a dessertspoon of flour and one and one half ounces of butter. Return the pigeons to it, and warm them up in it until the sauce has reached every part. Then arrange them in a silver dish and pour the sauce round them.

Delicious Tea.—If one wishes to have delicious tea, it should be made in an earthen teapot in which boiling water has stood for some time. When the pot has become thoroughly heated, the water should be poured off and in its place should be put one teaspoonful of tea to each half pint of water to be used. Add water that has reached the boiling point, and set the teapot on the back of the stove for five minutes. Some send it directly to the table and cover with a cosy for 10 or 12 minutes.

Fried Chicken.—Clean and joint, then soak in salt water for two hours. Put in frying pan equal parts of lard and butter—in all enough to cover chicken. Roll each piece in flour, dip in beaten egg, then roll in cracker crumbs, and drop into the boiling fat. Fry until browned on both sides. Serve on flat platter garnish with sprigs of parsley. Pour most of fat from frying-pan, thicken the remainder with browned flour, add to it cup of boiling water or milk. Serve in gravy boat.

Preserved Peaches.—Take ripe, but not soft peaches. Pour boiling water over them to take off skins, which will pull off easily. Weigh equal quantities fruit and sugar; put them together in earthen pan over night. In morning pour off scum. Put back kettle on fire; when syrup boils up, put in peaches. Boil them slowly three-fourths of an hour; take out and put in jars. Boil syrup 15 minutes more and pour over them.

Cookies.—One cupful butter, 2 cupfuls sugar, 5 eggs, 1 1/2 pints flour, one half teaspoonful baking powder, 1 cup milk. Mix butter, sugar and eggs

smooth; add flour, sifted with powder and milk; mix into dough, soft enough to handle conveniently; flour the board roll out dough, thin; cut out with biscuit cutter; lay on greased baking tin, bake in hot oven 5 or 6 minutes.

Blackberry Cream Pie.—Line a deep pie plate or a soup plate with a rich crust. Pour in a layer of fresh or canned blackberries, sweeten to taste. Cover with more paste and bake. When cool, lift the upper crust with a sharp knife, put a layer of stiff whipped cream on the blackberries, replace the crust and sprinkle with powdered sugar.

Beefsteak.—Take about two pounds of tender and juicy sirloin steak; place on double toasting wire over very hot fire or coals; cook quickly, turning many times to keep juices in meat. When done to a turn place on hot platter with great generous amount of butter. Salt and pepper to taste.

Potato Roses.—Select round instead of long potatoes. After taking off the skin, cut round and round as if paring an apple, until the potatoes are used up. Fry in a kettle of hot fat. Sprinkle salt over them and drain.

TO STARCH SHIRTS.

After they have become "bone dry" put the shirts, collars and cuffs through a wheat starch made by pouring foaming hot water over a smooth batter obtained by stirring wheat flour and cold water together until it is the consistency of thin cake batter. This should be boiled slowly for two hours and then strained through a cheesecloth. Add to each quart of boiling starch a teaspoonful of white wax, such as is especially prepared for laundry use. The secret of a good smooth finish to stiff starched clothes is in the method of starching. This must be carefully done. Spread a shirt bosom over a clean board, and with a piece of thin cloth rub the starch into the bosom with strong, firm strokes. There should not be a wrinkle in the linen after it is thoroughly wet and starched, and all superfluous starch is wiped off with a cloth. The wristbands and neckbands are treated the same way, and the shirt is again hung out to dry. When it is thoroughly dry—"bone dry"—again—the shirt and collars and cuffs are dipped for a moment in boiling water and quickly wrung through the wringer with the rollers pressed as tightly together as they can be turned. The pieces should now be left to stand for at least two hours before they are ironed.

USEFUL SUGGESTIONS.

Tooth brushes should be washed in strong salt and water.

If a guinea pig wanders about a house the rats flee away.

Cold water makes the eyes look bright and keeps them strong.

Ink spilled on the carpet is removable with milk.

Take a light meal only before setting out on a bicycle trip.

After eating onions munch a sprig of parsley dipped in vinegar.

Oil of cloves will often cure an aching tooth.

Gold ornaments may be safely washed in soapy warm water.

A hair mattress is better than a feather bed.

Powdered ice applied on into will stop a bleeding wound.

Thin, nervous women require 10 hours sleep every night.

When a child refuses to eat let him have his own way.

Ammonia and water cleanse mud off an umbrella.

Soak a cork that is over large in boiling water, and then it will fit.

Gilt picture frames should be cleaned with half an onion.

FIVE O'CLOCK TEA PARALYSIS.

There is a nervous disease—the result of the five o'clock tea habit—which afflicts many women. Said one bright woman lately:—"I never remember finishing a sentence which I have commenced at one of these functions. Before I have a chance to round it off I am interrupted, dragged away or confronted with a new face to whom I am introduced. I begin again, to have the experience duplicated again and again. I have the same trouble with my cups of tea. I put them down half emptied to greet some new arrival, to find them whisked away, and each one repeats the history of its predecessor.

"I leave these 'bun worries' with a trail of unfinished phrases and undrunk cups of tea behind me. I go home in a thoroughly unkept frame of mind, with a tendency to leave off everything I undertake and start something fresh. It is really a disease, a sort of five o'clock tea paralysis. Just listen at any of these receptions and you will agree with me. The women talk in spasmodic staccato gasper. You never get the point of a story or the telling point of a biography. Every one has her eyes on the door for the interesting or more desirable than in one she is talking to.

"Pardon me" seems to be the excuse for every form of conversation rudeness. I believe this form of nervousness is one of the many symptoms of the national unrest or lack of poise of which foreigners so bitterly complain.

The contented man is never poor; the discontented never rich.—Leigh-ton.

Agricultural

MAKING MOST OF SKIMMILK.

It is now known that in removing the butter fat by taking off its cream, milk sustains practically no practical loss of its nutritive value. Even for putting on fat the loss of the cream can for most animals be supplied in cheaper forms, not perhaps quite as digestible as the cream itself would have been, but producing quite satisfactory results. The nutrition in the skimmilk cannot be so rapidly replaced. Hence the value of the skimmilk and the general desire to use as much of it as possible for young animals, which require for growth just the kind of nutrition that it furnishes. Probably more skimmilk is fed to calves and to young pigs than to any other animal. It has only one drawback, it is hard to digest, especially if fed alone and cold. To dilute the milk, and at the same time combine it with carbonaceous nutrition, by adding grain meal to it, should be the object of the feeder.

For poultry, a milk curd which is produced by heating the milk, and when it becomes thick, pressing the surplus water out of it, is much better than milk itself. Fowls will only eat a limited amount of either skimmed or whole milk, and it does not have the effect its chemical character would imply in increasing egg production. The feeding of milk to hens soon results usually in the milk becoming soiled, and in the end the flock becomes subject to disease. Press the curd dry and then mix with it oatmeal cakes baked hard, and then made fine enough to be eaten, and the effect on egg production will very soon be felt after the new ration begins to be given. It is for young chickens that this ration is especially adapted, though some whole wheat should be fed with it, as, however hard the pieces of oatmeal cake, they are dissolved very quickly when they get into the fowl's gizzard, in contact with the gastric juices, which are much more powerful in birds than in other animals.

There are, however, many places where curd cheese has too profitable a demand for human use to be afforded, except most sparingly, for hens and chickens. It is liked by almost everybody, and the skimmilk curd made into small rolls brings a price that is greater than a great many farmers are able to sell whole milk for. We have known farmers to try making curd cheese out of whole milk. But there was too much fat in it, and lacking the rennet to help fasten the fat with the casein most of the fat is lost. Rubbing the skimmilk curd cakes with cream, and letting them absorb what they will, helped to keep flies away and produced a better curd. The question: What is the most profitable use of skimmilk? is a most important one in all dairies where butter is made. If cheese is the product sold that removes all the casein of the milk, leaving the water, sugar and a small portion of the butter fat, none of which alone have much feeding value. But by adding grain feed to what, hogs have been put into excellent condition as porkers, though so much sugar as the whey contains lessens its value as a feed for breeding animals.

GIVE THE BOY A SHOW.

The farmer should certainly have better judgment than the inexperienced boy of the budding mustache. Which should then order affairs on the farm? This is not so easily answered as might appear on the surface. Considering, simply as a money making enterprise, an experienced brain at the helm is certainly the proper thing. What should we think of a pilot who turns over the helm to an inexperienced boy? Or to a lawyer who gives our case no personal attention and lets his inexperienced boy plan for our defence? We hire an expert to fix up our machinery, and he sends some one who is not posted in the matter. We kick. So when there is a difference of opinion between the farmer and his boy, the farmer naturally insists upon his own plans, for he has tested them, has longer experience and must suffer if things turn out wrong, for there are bills to be met and taking ill-advised risks is wrong and adopting plans which his judgment disapproves, looks foolish to him.

For all that we hold that the boy should have his own way part of the time. Raising boys is one part and butter is farm work, but the reason of producing beef and bread and butter is to produce brain and brawn from it. The boy is of more consequence than all the other stock. As a colt needs training, so does the boy. Tying a colt behind a wagon is a poor way to train him. Tying a boy behind the wheels in his father's head is a poor way to train the boy. Both a boy and colt need to understand that there are proper things to observe and improper things to keep clear of, but neither can be educated without giving him the

use of his own head. The boy's judgment needs exercising in order to develop it. Let him do some things as he thinks best, even if you feel positive you know a better way. The boy will learn in this way, and better than you can teach him by holding him in your well worn rut. And then again the boy may beat you and improve upon your own methods. Such things are not infrequent. Divide responsibility and honors with the boy. That is fair and it is the part of wisdom.

YARDING COWS AT NIGHT.

The practice of bringing cows up at night is not a good one. It is far better to leave them in the pasture and milk them there, even though it makes more labor. In hot weather the cows, if allowed their freedom, will graze during the evening and early morning while dew is in the grass, and will then lie down to digest what they have eaten. If yarding of cows is done at any time in summer it should be in the middle of the day.

CHOOSING WEDDING GIFTS.

Fifty years ago a wedding gift was unknown as a generally expected thing from friends and acquaintances. A rich father might give a bride a house but it was not called a wedding present; it was setting up the young people in life. If other gifts came they were few—a pin-cushion, a work-bag, a prayer-book or Testament. But according to the somewhat foolish modern custom, before the day of the wedding-gifts has been that of the engagement—presents in the shape of flowers or small souvenirs of more or less cost. The bridal gift, however, is one involving much more thought, and certainly much more expense. And it is always to be taken into account, in deciding upon it, that, whether this gift is for decoration or for utility or for the mere sake of noblesse oblige, it is to be chosen, not to please the taste of the giver, but to please that of the recipient.

It may be very pleasant to give a thing that shall be so distinctive that it serves for a perpetual reminder of the one who chose it, almost as a photograph might do. But if it happens to be something that does not strike the fancy of the new possessors, it is then a positive cruelty to oblige them either to see something every day that fails to suit their taste, or that has to be put out of sight on account of its unpleasantness or its want of harmony with its surroundings.

For those in moderate circumstances, if the giver has money enough, it is usually not difficult to provide a present that shall be useful and welcome and valuable. And for those with whom we have a sufficient intimacy our knowledge of their tastes and our freedom in consulting them again make the matter easy. But when it becomes necessary to make a bridal gift to those whose tastes we are uncertain, or to those who are so wealthy that they already have almost everything the heart can wish who have silver and gold and jewels, houses and lands, then the task becomes more involved, and really a good deal more interesting.

To such persons a gift that simply shows the expenditure of money is unnecessary and unwise; and if you have not a superfluity of money, and they know it, it places you in a foolish light. For a gift to such people the world—that is, our corner of it—has to be ransacked, and something has to be found, curious or beautiful or original and unusual, that only research could have turned up or an ingenious mind have conceived; something that does not merely represent a bank account, but thought, care, and the qualities that money cannot buy; something out-of-the-way and undreamed of, and as sure as anything can be sure to be without a duplicate among the gifts. Such a present is worth more to the builders of the new home, the founders of the new family, than any of the costly things that they could buy for that for which, in a way, gold has no purchasing power, for the long affection and preparation, but for the effort in which there is a certain touch of the genius that evokes wonders from the hidden and unforeseen.

But, after all, what do they care for the best of our gifts, these two people who, without a dream that there is trouble in the world, go forward together into their new life as if their feet longed to dance to the fairy music of the land where

East o' the sun, west o' the moon,
East o' the sun and far away,
The time is always afternoon.

VERY SIMPLE.

A baker who bought his butter in pound rolls from a farmer, noticing that the rolls looked rather small, weighed them and found that they were all under a pound in weight. Thereupon he put the farmer into the county court.

These butter rolls, said the judge, are certainly under a pound in weight. Have you any scales? he asked.

I have, said the farmer.

And have you any weights?

No, sir.

Then how can you weigh your butter?

That's very simple, said the farmer. While I've been selling butter to the baker I've been buying pound loaves from him, and I have used them for weights on my own scales.

HAD PLENTY OF TIME.

My grandparents married in haste. And did they repent at leisure? Oh, yes, both lived to be over 90.

PECULIAR PERQUISITES.

The Lord Mayor of London Receives an Appreciable Number of Spandards Annually.

A predilection for perquisites is common to all men, from a duke to a dust-porter, says London Tit-Bits. Even such an exalted dignitary as the speaker does not affect to despise them. Every year the plumpest buck and deer in the royal forests are sent to grace his table; a grateful country supplies him with two hogheads of unimpeachable wine, and allows him £100 a year to pay his stationery bill; while the Clothworkers' Co. sends him, yearly, sufficient broadcloth to equip a company of Quakers.

The Lord Mayor of London receives as well as gives perquisites. Ever since the days of William the Conqueror the royal forests have contributed four bucks to the chief magistrate of the city. Each sheriff receives three bucks, and the recorder, the common sergeant, the chamberlain and other city officials obtain one each.

Perhaps the most costly and interesting of Mansion House perquisites takes the form of gorgeous liveries which become the property of the state coachmen and footmen at the end of each year of office. These liveries, which make five footmen and two coachmen gorgeous on the 9th of each November, cost many hundreds of pounds, and are such as even

SOLOMON MIGHT HAVE ENVIED.

After a year's service they are sold by their wearers, and drift from one descendant to another, until they may ultimately be seen in a booth at a country fair on the back of an African chief. The State coats are of costly velvet with gold epaulettes and embroideries, and are richly decorated with heraldic devices. The waistcoats are of white cashmere elaborately laced with gold; and even the garters are of gold lace with heavy tassels of gold.

It is, however, in palaces that the richest crop of perquisites is reaped, and from this source alone many royal and imperial flunkies add hundreds a year to their salaries.

At more than one European court it is an unwritten law that nothing shall appear twice on the royal tables, and nothing ever returns to the palace cellars or kitchens. It is little wonder, under such a lavish dispensation, that every day bottles of almost priceless wine, some opened, others untouched, are appropriated by the servants. Costly fruits, flowers and dishes of every kind swell the list of perquisites; and every day wines, cigars and food worth £20 or £30 are literally given away at such a court as that of Austria.

The imperial chef estimates that of the £50,000 spent annually on the palace tables, from £20,000 to £25,000 is absolutely wasted; and on the occasion of a state banquet the perquisites may be valued at

HUNDREDS OF POUNDS.

The surplus wine and foods find a ready market outside the palace walls, and although they are sold at a small fraction of their cost, they still are sufficient to swell the purses of the servants.

At the courts of Italy, German and Spain this lavish allowance of perquisites has been much curtailed in recent years; indeed, the King of Italy, some years ago, gave strict orders that even a cut joint or a half-empty bottle of wine was to make its appearance a second time.

The German Emperor has devised a very sensible plan which avoids all extravagance. His chef is under contract to supply the tables for state banquets at 20 marks a head; and he naturally sees that what is left in his own perquisite.

The Lord Chancellor clings tenaciously to a perquisite which has been attached to the holder of the great seal for centuries. The large square purse, of costly velvet and embroidered with the royal arms, in which the great seal is kept, becomes his own property at the end of his term of office, and is a valued heirloom in his family.

INFIRM BEASTS.

The Heathen Hindoos Establish Comfortable Homes for Them.

In India the Hindoos have established homes or asylums for aged and infirm beasts and birds. One of these, near the Sodepur Station, and about 10 miles from Calcutta, is under the control of a manager, with a staff of 80 servants and an experienced veterinary surgeon. In this place at present there are 979 animal paupers—125 bulls, 307 cows, 171 calves, 72 horses, 13 water buffaloes, 69 sheep, 15 goats, 14 pigeons, 44 cocks and hens, 4 cats, 3 monkeys and 5 dogs. The asylum is described as being systematically and mercifully managed. The cows have especially a good time of it, inasmuch as on festival occasions natives go from far and near to decorate and worship them. One of the established sights of the city of Bombay is the Pinjra-pole, a spot whither worshipping diseased creatures are sent by benevolent Hindoo citizens, and are maintained until they become restored to health and die.

GREATEST DEPTH OF THE SEA.

The greatest sea depth known to man is in the South Atlantic Ocean midway between the Island of Tristan de Cuba and the mouth of the Rio de la Plata, the bottom being here reached at a depth of 40,336 feet, or eight and three quarter miles.

HORRIBLE PRACTICE.

Knife Duels Carry On an Appreciable Number of Spandards Annually.

The frequency of knife duels in the cities of Southern Spain is appalling to foreigners. Among the lower classes every man carries a murderous knife, the blade of which is usually 12 or 14 inches long and of razor-like sharpness. It is called a *faca*. The entire man and boy population carry whistles. These are for the purpose of announcing that a street fight with knives is about to begin. Everybody rushes to the scene and is sure to witness the serious maiming if not the killing, of one or both combatants. Statistics indicate that for every 100,000 inhabitants there is an average of one death per day resulting from these knife duels. These duels seldom end before at least one of the combatants is dead, as they are always tied to each other, either leg to leg or left arm to left arm. The onlooking crowd gets furiously excited as the fight goes on, and often small fortunes are won and lost on the success or failure of the fighters. The law does not interfere.

PROOF OF THE GERM THEORY.

Consumptives Turned a Healthful Community Into Weaklings.

Forty years ago the inhabitants of Mentone and neighborhood were a healthy, happy race, of splendid physique, to whom consumption was absolutely unknown.

Then Mentone became the Mecca of the consumptive. The peasants left their farms and their healthy lives to wait on the invalids. Farmers' wives and daughters became washerwomen, constantly handling clothing impregnated with the germs of consumption. Thousands of consumptives died there, impregnating the soil and the water with the germs of their disease.

As the result, the earth, air and water of Mentone are infested with the tubercle bacillus, and the once healthy peasantry are consumptives a mass to a man and a woman. No more complete or startling proof of the truth of the once derided germ theory of disease could well be imagined than this.

POINTED PARAGRAPHS.

All railway tourists are personally conducted.

Fools never rush in where theatrical angels fear to tread.

The cyclone can raise anything on a farm except the mortgage.

A diamond of the first water is one that has never been in "soak."

Nothing goes as far with a woman as a little masculine remorse.

It's a poor poultry yard that doesn't contain more than three feet.

Some men have such happy dispositions that they never amount to much.

It's a poor baseball player that doesn't make a change of base occasionally.

Advice is about the only thing you can offer some people that they won't take.

Two men trying to entertain one woman is a pretty good example of a silent majority.

About the only difference between a doctor and a physician is in the size of their bills.

Dinner in a prison is usually served in three courses—coarse bread, rye meat and coarse vegetables.

The wise man seeks a woman with an independent fortune rather than a fortune with an independent woman attached.

PINCHING FLOWERS.

A peculiar species of climbing plant from Brazil has lately been introduced in the south of England, where it grows freely in the open air. Its flowers are provided with flat, horny plates situated above the nectar cups in the centre of the blossom, and which are called "pinching-bodies." When an insect thrusts its proboscis into the nectar, the plates pinch it fast, and on its departure the insect must either carry off the pollen masses of the flower, or leave its proboscis behind. In the former case, the pollen is likely to reach and fertilize another flower; in the latter, the unfortunate insect, deprived of its proboscis, dies. Sometimes the legs, as well as the antennae, of insects are found sticking in the flowers. Only the bumblebees appear to be strong enough always to escape amputation.

ADVICE.

Young man, said the veteran, learn to say—
I know what you are going to tell me, said the high-browed youth who wore a uniform; you are going to advise me to learn to say no.
Not at all. I was about to advise you to learn to say nothing.

PUNISHING A TRAITOR.

What is Dicky pounding his poor billy-goat so viciously for?
Well, Dicky stepped off the porch a minute, and the goat ate up all his flags and tin soldiers.

Success

In business cases when thorough satisfaction is given the public. That's why Nerviline sells so rapidly. Toothache is cured as if by magic. Pain, internal or external, finds a prompt antidote in Nerviline. Try it.