The Home

THE EVIL OF SCRIMPING.

The person who scrimps wastes as much as is saved. Failure to provide good nourishing food, when able to afford, is in reality an extravagance of the most reckless kind, for our bodily vigor, and mental power as well, is quick to feel the lack of proper sustenance. Scrimping makes life a dreary routine, robbed of all attractiveness, for people who scrimp seem to think they must also limit the amount of enjoyment in the world. To be comfortable is a sin in their eyes.

Of the two evils, extravagance and scrimping, the last is certainly as deplorable as the first; with the one a fleeting pleasure is at least obtained, perhaps given, but the scrimper ministers neither to her own happiness nor to that of others.

SOME HOUSEHOLD HINTS.

To thin the buckwheat pancake batter with sweet milk is to make the cakes tender, and they will also brown more delicately.

One of the best mouse preventives is the foliage of the walnut tree. Even after the foliage has been dried it is said to be effectual in scaring away mice.

To clean sponges thoroughly dissolve a handful of coarse salt in a pint of water. Soak and knead the sponges in this mixture for some little time; then rinse under a water faucet, and they will be as good as new.

Knitting wool can be made a fast color by soaking it in a strong solution of salt and water, taking it out after a few minutes' immersion and hanging to dry in the open air.

Thin and valuable glass can be hardened after this fashion. Tie it around with hay, place over a fire in cold water and allow the water to come, to a boil. Then let the glassware remain in the water until it becomes cold again.

A headache will almost invariably yield to the simultaneous application of hot water to the back of the neck and the feet. A large glass of hot water taken before retiring is much better than cathartics in cases of obstinate constipation, and taken night and morning is excellent in ordinary cases of dyspepsia.

A good bacon pickle is made as follows: To each peck of salt add two ounces of refined saltpeter, and one and a half pounds of brown sugar or molasses. Make the brine strong enough to float an egg. Keep the meat in this pickle for six weeks, then take out and smoke; or when dry rub with wheat flour and put in a dry place.

Few cooks know the secret of "the boss chicken pie." Make a biscuit crust—a crust as you would prepare it for baking powder or short biscuit. Roll it half an inch thick, line a basin or pan with it, put in the chicken, (that has already been cooked tender and seasoned, fill the dish half full of the gravy, add a generous lump of butter, put on the top crust, cutting a slit for the steam to escape, and bake. Serve the remainder of the gravy with it. The gravy that is put in with the chicken should be slightly thickened.

SEWING RAGS.

Cut your rags as they accumulate, and when you have enough colors take your sewing machine, with your rags at your right hand and a small box or basket on a chair to catch the rags as they fall. Lap the ends of the rags and fold together. Lengthen the stitch and sew the folded rags about an inch, Pull the threads as if you were going to cut them off, and sew the rags as before. When you have enough for a ball take the last rag sewed and begin to wind, breaking the threads as you go. By this method three times the amount can be sewed in a day.

ITEMIZING HOUSEHOLD EXPENSES

There is a great need of an orderly arrangement of facts in several lines touching household methods and expenditures; for instance, to compute the real cost of the home cooked dinner or home washed linen that we may fairly compare our price with that of some outside agency. Few housekeepers are able to assign to each loaf of bread, for example, its share of the aggregate running expenses, fuel, servants, wage and board, wear and tear of plant and possible waste of materials.

WASHING DISH CLOTHS.

Kitchen cloths, must, of course, be washed daily, otherwise they harbor grease and odors and become unhealthy. They should be made of knitted crochet-cotton, in a square or suitable size. When you wash them, if you will add a tablespoonful of Gold Dust Washing Powder to the hot water, it will cut the grease and clean them in half the time, dry them out in the sunshine and air.

STEAMER VS. DOUBLE BOILER.

For cooking oat flakes, rice and many other forms of cereal food, the steamer, fitted over a kettle of boiling water, is by far the most convenient appliance. Oat flakes or oat meal may be stirred into a basin of properly salted boiling water, set into the steamer, and in less time than it can cook in a double boiler it will be nicely cooked, with no danger of scorching or other trouble. Othen breakfast cereals may be cooked in the same way. Rice is washed, put into the steamer in a suitable dish, with plenty of hot water, suitably salted, and steamed two hours. It comes out thoroughly cooked, with every grain unbroken. The most important precaution is to see that there is enough water to allow for the swelling of the rice to many times its original bulk. Corn bread, or "rye and Indian," stirred up after any desired recipe, may be steamed from two to four hours, according to size, then set into the oven and baked 30 minutes. Many good housewives use the steamer in preparing squash, sweet potatoes and other vegetables, but its great usefulness for cooking cereal foods seems to be understood by few.

HOW TO PICKLE.

The pickle manufacturer takes the vegetables, such as onions, cucumbers, gherkins, walnuts, cauliflowers, red and white cabbage, beans, etc., and puts them in casks that contain brine, and the casks are headed up until they are required for use. When taken out of the casks, the vegetables are washed repeatedly, to free them from the salt, after which they are well dried and then scalded in vinegar. Next they are put in open tubs, covered with vinegar, and allowed to remain until needed for putting into bottles or jars. When put into these they must be well covered with vinegar, otherwise they will further absorb vinegar, allowing those at the top to become dry, and this in turn will cause mold.

Brine for pickling is made by adding sufficient salt to water to allow it to float an egg. Boil this an hour or so, and remove the scum. The brine may be used repeatedly if salt be added to maintain the original strength. About one-third the original amount will effect this.

SUGGESTIONS TO HOUSEKEEPERS.

A housekeeper advises cutting up pumpkin for pies without paring it. Stew in the usual fashion until tender, then put through a colander. This will remove the outer rind, and it has to go through a sieve anyhow. As is well known, the best part of the pumpkin lies close to the skin.

A correspondent tells how to make apple cider vinegar quickly. He says: Grind or beat your apples as usual, but do not press. Instead place them in a hogshead open at the top and a small hole near bottom on side of hogshead, so you can draw off juice when time comes. Let pumace remain in hogshead ten days, then draw off juice through this hole near bottom; then put plug back in hole and draw off more the next day. Repeat this for a day or so till no juice remains in hogshead. But in the meantime have a barrel similar to old-fashioned kraut barrels; open at top; put your cider or apple juice in this barrel, throw cloth over top, and in two or three weeks you have vinegar.

Can a few apples early in the season. Choose those that will cook tender and will keep their shape. Those put up early have a finer flavor than those left to get insipid and tasteless toward spring.

There are no less than thirty ways of preparing potatoes for the table. Hunt up and try some of them, and don't always serve your family with plain boiled potatoes, mashed potatoes or fried potatoes.

CAN YOU SAY IT?

A Sentence Which will Test Young Incipient Paresis.

"The first symptoms of insanity," said the head of one of the big asylums are generally apparent to a specialist some two or three years before the sufferer becomes actually insane. Again, many thousands of people who die sane are mentally balanced on the verge of madness all their lives. There is only wanting some terrible shock to unhinge their brains.

"Now, every specialist has his own method of testing the sanity of every person he meets. You see, so accustomed do we become to looking behind a man's brain, we get a mania for so doing. One of the commonest methods is that of giving some sentence generally full of 'r's, or s's,' such as 'Round the rugged rock the ragged rascal ran,' to be repeated, apparently only for a joke. In reality this is one of the surest tests as to the condition of a man's brain. If he fail to be able to repeat it without getting hopelessly muddled, we, if possible, keep our eye on him."

SLEEPS STANDING.

In one of the big circuses there is a big elephant that has not lain down for twenty years. All the other elephants lie down to sleep, but this one sleeps standing up, the most he has ever been known to do being to lean against a post to sleep. When he is awake he stands gently swaying to and fro, never resting till he closes his eyes.

JAPANESE LETTERS.

The Japanese address their letters the reverse of what we do, writing the country first, the state or province next, then the city, the street and number and the name last of all.

On the Farm.

PROFIT IN CATTLE.

That the average farmer may make the most out of cattle he should select one of the leading breeds and keep only the best. It will be wise to only keep one breed, says Guy Carker, that the cattle may have a uniform appearance and be more easily kept pure.

Select the breed that suits your taste and facilities for handling best. If you are so situated that you can have a few private customers to consume your surplus dairy products, select the dual-purpose cows for such a cow undoubtedly exists to-day.

Then with fine, large, well-shaped and uniformly colored cows breed to a pure-bred male that will insure the reproduction of those qualities.

When calves come teach them to eat and they can be cheaply raised on separated or skim-milk with the addition of some shelled corn, bran and cotton seed meal with grass, clover, hay or fodder for bulk.

The calves will learn to eat milk at the first or second feeding and at two weeks old should begin to eat shelled corn and nip grass or hay. Then add in small quantities at first bran and cotton seed meal and increase as the calf matures.

At the end of three or four months the milk, rations may be dropped. Calves raised in this way can be kept growing steadily from birth and need not suffer from the loss of the mother. Some good cattle raisers claim that calves thus raised make the hardiest cattle in after years.

The choicest heifer calves should be specially cared for to take the place of old and culled out cows. They should not be kept too fat. The best males may be disposed of for breeders and those not sold for that purpose converted into steers and with cull heifers fattened at perhaps two years old and sold for beef.

If kept steadily growing they should top the market at that age as a baby beef. The demands of the market today is for large, well-formed cattle either as milk or beef stock and the difference between choice and common stock is greater than for years.

This alone argues in favor of better breeding and feeding and the young animal makes greater gains for food consumed than the older and heavier ones. The top place once held by the heavy and over-ripe steer is being replaced to-day by the young, well-finished steer, and well it is for both producer and consumer.

The surplus cream or butter can be made to pay for feed and care of cows and a neat profit besides, if handled so as to command the highest retail price and delivered direct to consumer with a strict guarantee that it will always be found the best. The better class of town people are glad to pay the highest price for butter that can be always depended upon as the very best rather than use the cheap and inferior articles on the market.

The farmer should try to produce pasture for stock as many months in the year as possible. It can be lengthened by having an early patch of some quick growing grass and reserving some until late fall. He should always provide some soiling crop to tide him over the dry spells that usually come in late summer or fall. A patch of sugar corn is excellent for this purpose. Never try to handle more cattle than you can feed and shelter well.

LOSSES FROM WEEDS.

It would be difficult for most farmers to calculate how great is the loss from the prevalence of weeds in crops. In a season when dry weather prevails these losses are comparatively small, though even then the weeds take water from the soil, which is not all returned when they are uprooted and buried in it. The weed that is buried is surrounded by air spaces keeping the soil more porous than it otherwise would be, and therefore drying it out faster. The case is still worse as regards the fertility that the weed has taken. It was originally entirely soluble, but the weed has to ferment and be resolved into vegetable mold before it can be put in the same soluble condition. Yet, says American Cultivator, we have known farmers to delay cultivation of hoed crops so as to have more grass and weeds to be plowed under.

It is often said that weeds are a preventive of good farming; that there would be much less cultivation of hoed crops if it were not that the growth of weeds made it necessary. Yet where the cultivator is kept going all through the season, so often as to prevent any weed from reaching the surface, the weed killed as quickly as it sprouted has done the soil more good and less harm than it could do at any subsequent stage of its growth. At this early period about all the plant substance has been directly furnished from the swelling and decomposition of the seed in germination. At this time the carbonic acid gas which the seed gives off when it germinates makes its plant food more soluble than it ever can be after the plant puts forth roots and begins to draw from the soil. Finely powdered malt has been used as a fertilizer. When it has been applied in contact with seed grain of any kind, it has produced remarkable results, though it is too expensive a fertilizer to be used on a very large scale. But the ordinary weed seed is much smaller and has far less fertilizing material in it than has a grain of barley.

It is the peculiarity of most weeds that most of their growth is taken directly from the soil, and that both it and the moisture to make the plant food soluble are needed by growing crops. Each day's growth of a weed among hoed crops lessens the yield. If the weed if left until late, its roots will be so intermingled with those of valuable crops that one cannot be destroyed without uprooting the other. A little care in destroying the weeds while small will save much labor later, besides the inevitable shrinkage of the crop among which the weeds have been allowed to grow.

HARD OR SOFT FOOD.

For persons who raise a number of hens the following few suggestions may not prove untimely:

Experience shows that hard food is better than soft food for poultry, not that it contains more nutrition, but because hens are tempted to eat more than they should of soft food. It also supplies the wants of the fowl more readily than the hard food and the inducement to work and scratch, so essential to its health and thrift, is lessened. When giving soft food, too, the poultryman, by mixing several kinds, is liable to give more of one kind than may be needed, while with the hard grains the fowls have a greater privilege of selection of that which they prefer. With mixed soft food they eat almost everything of which it is composed, all or none, and thereby surfeit themselves. It is proper to give soft food, so as to feed some needed substances, but we believe three times a week to be sufficient. Give whole grain and scatter it far and wide, or mix it with litter, thus compelling each hen to hunt and scratch for all she receives, which will keep her in health and promote egg production.

LONDON BANK HOLIDAYS.

Immense Business Done Then by the Railway Companies.

All things considered, it is best not to be a railway booking-office clerk during the August bank holiday rush, says the London Telegraph. From morning till evening for three solid days there have been unbroken processions of holiday makers making their way to the ticket windows at all the London stations, and the clerks have known the rest. Exactly how many tickets have been dated and delivered by the sorely tried officials behind the peep holes cannot yet be told, for many of the companies have not been able to cope with the mass of figures presented to them, but it must be nearly a million. Five companies issued at their London stations from Friday till noon Saturday some 350,000 tickets, and this leaves out of account great lines like the London and South-western, Brighton and South Coast, the Great Northern and others, all carrying an enormous traffic. Without exception the companies announce that the holiday traffic has been unprecedently heavy. The prospect of fine weather brought out the cyclists in great force, No fewer than 4,300 cycles were booked for Waterloo alone, necessitating the provision of special vans for their conveyance on all the principal trains, and as many from Paddington.

Where the figures are available, they tell an extraordinary story. Thus, the amalgamated Southeastern and Chatham and Dover railways dispatched from London stations 118,839 passengers during the three days. The Great Eastern railway carried 136,062 passengers—4,000 more than last year—the most favored resort on the line being Southend, where 19,000 persons were delivered, while many thousands made for Epping Forest, Rye House, etc. Southend, indeed, must have been terribly congested with people, for yesterday the Tilbury and Southend railway ran forty-five special trains, carrying 30,000 passengers, along their line, not counting the 12,000 who came by the through Midland route.

DOG COLLECTED FOR CHARITY.

Leo, a famous dog, belonging to the Women's and Children's Hospital of Cork, Ireland, has just died in that city. Leo was well known in Ireland and in many parts of England, for he was a solicitor of contributions for the institution with which he was connected, and had collected over £1,000 for charity. He roamed about the streets of various cities (with an Alpine barrel slung around his neck, and in this receptacle benevolent persons placed donations. On one occasion the Prince of Wales offered a cup for the dog which should collect the largest amount for the hospital, and Leo won the prize.

VILLAGE OF RIFLE SHOTS.

Attinghausen, a village in the Swiss canton of Uri, as one of the homes of William Tell, tries to keep up its reputation for good shooting. Out of 500 inhabitants, 184 men and women are skilled rifle shots. The first prize in the last contest was carried off by a fifteen-year-old girl. Her father, seven brothers and three sisters all shot, the family taking nine prizes.

PRETTY SURE.

Old Billions—Are you sure, young man, that you love my daughter?

Young Deadbroke—Oh, yes, sir! Just as sure as I am that you're worth a million dollars.

POISONS IN MURDER.

The Use of the Subtler Drugs Seldom Heard of Except in Novels and Plays.

"A recent newspaper article," said a physician, "called attention to two curious facts, or rather, alleged facts, about poison: "First, that it is so seldom resorted to by murderers; and second, that its use is almost invariably followed by detection. One might answer both statements with the question: How do we know? How do we know that the few clumsy cases that come to light represent the sum of that kind of crime? It is undeniably true that there are certain drugs which, if administered with skill, would be almost impossible to detect. Their symptoms are practically identical with those of familiar diseases, and a little while after death they decompose, change form and disappear. It would be possible, too, to innoculate a victim with the germs of some deadly malady. He would then go to his grave with a real case of consumption or pneumonia or lockjaw, and there would be nothing to arouse the shadow of suspicion. I believe firmly that such crimes are committed and never discovered, but I believe also that they are very rare. The real safeguard of a community lies in the fact that so few murderers possess the requisite skill.

"Educated people seldom commit deliberate murder," continued the doctor," and the uneducated mind instinctively associates poison with two substances—arsenic and strychnine. They are the deadly drugs most familiar to the public, and fortunately

THEY ARE EASILY DETECTED.

Murder by arsenic is infinitely clumsy. To begin with, the symptoms are marked and peculiar, and being a metallic product, its traces remain in the body an indefinite time. Last summer a woman in Barcelona, Spain, confessed that she had poisoned her sister with arsenic fifteen years before. The grave was opened and the coffin found to contain nothing but dust and ashes, but a chemical test showed unmistakably the presence of the drug. Mrs. Maybrick was accused of killing her husband with arsenic, and the test revealed it plainly not only in the remains, but in certain medicines. The demonstration was so conclusive that she finally arose in court and admitted giving him a 'white powder,' but insisted that she followed his own express directions. One of the most ingenious cases of poisoning I have ever heard of occurred some years ago. A young physician plotted to kill a wealthy farmer. He knew the latter was taking quinine, for a cold, and meeting him one day, asked to see what size capsules he used. While pretending to examine them, he slipped in one containing strychnine. The farmer happened on it nearly a week later and died in convulsions. An autopsy revealed the poison, but the affair was a deep mystery until the doctor committed suicide, leaving a written confession.

"The poisonings that occur in novels and on the stage are usually very amusing to a student of toxicology," said the physician, in conclusion. "I remember in 'Samuel of Posen,' which was produced with such success by M. B. Curtis, the drummer hero was temporarily knocked out by

A POISONED CIGAR.

He took two or three whiffs and over he rolled. I would like very much to know the name of the drug that would produce that sort of effect. Nearly all the poisoning in fiction is equally surprising. There is a well-known English romance in which the heroine inhales the fragrance of a bunch of roses and instantly falls dead. Needless to say, the poisoned perfume is wholly unknown to science. Another story—but I could keep on citing instances all night. History isn't much better. Most of the yarns of the Borgias and Medicis are pure moonshine, especially those about poisoned gloves, poisoned tapers and other applications of drugs on things that are touched or handled. The tale of the book which was anointed on the margins with some deadly substance that killed the person who moistened his fingers to turn the leaves, has possibly a foundation in truth, but I confess I would be puzzled to know how to prepare such a volume. Almost anything that might be used would instantly betray itself by its taste. In the middle ages powdered glass is said to have been a favorite material with which to 'doctor' food, and you'll find some interesting data on the subject in the autobiography of Cellini, the goldsmith. It is occasionally used by negroes right here in the South. Of course, powdered glass isn't a true poison. It sometimes kills by setting up internal inflammation. Oftener it has no effect at all."

DANGERS OF HYPNOTISM.

In a review of the medico-legal aspects of hypnotism, the question has been raised whether the hypnotized can be injured physically or mentally by hypnotization, and whether they are thus predisposed to fall victims to crime. Dr. Sydney Kuh finds that hypnotism is a pathological and not a physiological condition; that its use when resorted to too frequently, is liable to bring on mental deterioration. Dr. Kuh cautions medical men and especially the public, to be extremely cautious in placing persons under hypnotic influence, which may be the cause of chronic headache, or of an outbreak of hysteria. At times it has a most serious effect upon pre-existing mental disease; and it has been known to even produce an attack of insanity. In skilled hands, and wisely exhibited, hypnotism may be of wide benefit; otherwise it is beset with deplorable dangers

Floriculture.

THE DEAR CHRYSANTHEMUM.

After the summer flowers are gone—
The daisies and the violets,
The morning-glories sweet as dawn,
The roses which no heart forgets—

In autumn's crisp and spicy air,
While yet the frost is just before,
Their faces lifting bright and fair,
Behold a throng at winter's door!

They dare him, with their laughter gay,
To enter, bringing ice and snow,
They bid him wait, and day by day,
The braver grows their splendid show.

Oh! radiant, rich chrysanthemum,
We love thy reign, thy spell we own!
Still linger, though the birds are dumb,
And woodland ways are chill and lone.

CLEISTOGAMOUS FLOWERS.

Do not be dismayed by this long name. It designates a peculiar class of flowers, one which is particularly interesting to the student of vegetable biology, and illustrates one of the most curious ways in which nature struggles against the extinction of a species.

Cleistogamous flowers are flowers without petals, which are self fertilized in the bud before the calyx opens, and which follow, during the summer and early autumn, the complete flowers with petals which cease to appear after their early flowering season is over. They may be regarded as ordinary flowers arrested in growth, so that they never open; the pollen of the anthers fertilizes the pistil within the enveloping calyx and seeds are thus produced.

Take, for example, the common violet—Viola culcullata V. pedata, V. sagittata and others. The complete flowers very rarely indeed produce seed. Examine them and you will be surprised at the absence of pollen and the usual floral organs or reproduction. It took as close and painstaking an observer as Mr. Darwin to discover that violets, as we know them, ever gave seed. He found they do in very rare cases. They descend for seed production on their cleistogamous flowers—aborted flowers that are hidden out of sight at the bases of the clustering leaves, as if the plants were anxious they should not be seen. Sometimes these pale, colorless blossoms, lie close to the ground or are even buried in it. If we force them open we find within the cap-like calyx a few anthers laden with pollen grains, and the pistil—the necessary organs to make a flower.

The name for this class of flowers is comparatively new, but the fact of their existence has been known for many years. Salmon, a writer of the time of Queen Anne, nearly two centuries ago says: "The flower of the violet consists of five petals, and a short tail; after these come forth the round seed vessels, standing likewise on their short footstalks, in which is contained round white seed, but these stalks rise not from the stalks in which the flowers grew, but apart by themselves, and being sown, will produce others like unto itself."

So, if you see a seed capsule on a violet plant you may be quite certain that it was none of the pretty blue blossoms that produced it, but that some pale, wan, deformed flower buried in the mould, or laying its head close to the earth—a flower you would notice as "queer" and regard, perhaps, as what it is, a floral abortion or monstrosity—was its source.

It is quite likely that it was in the violet—which is the most common plant addicted to the cleistogamic habit—that this peculiarity was first noticed, but within the past thirty years quite a list of plants bearing this class of flowers has been made out. The seeds of cleistogamous flowers are quite numerous, so much so in fact, that as some anthers bear only about twelve pollen grains, it is thought possible one grain may perhaps fertilize more than one ovule.

The seeds produced by cleistogamous violets are contained in a three-celled capsule, and when the seed has matured in all the valves the latter contract, pressing the seeds out, which then fly out much as a bean flies from the fingers when pinched. There is a popular saying in England that the violet "breeds fleas." This no doubt originated from the brown seeds being ejected in this way.

Mr. J. L. Taylor, in his "Sagacity and Morality of Plants," says the cleistogamic habit is "an act of floral bankruptcy," an evidence of poverty, indicating the inability on part of the plant to expend much energy in inflorescence. It costs comparatively little to paint the corolla; to provide these gay petticoats with the pollen necessary for seed production is impossible. Ordinarily, nature abhors self-fertilization, and takes infinite pains and resorts to many odd devices to prevent it. Here poverty compels her to it, and to resort to a strange method of saving every precious pollen grain. My Taylor says:

"In this bitter fight with poverty, there is a touching episode savouring of humanity. As much of the old show is kept up as the plant can possibly afford, and there are few species which do not bear ordinary flowers, as if nothing were the matter, while the dwarfed and aborted cleistogamic flowers are hidden out of sight as if the plant were anxious they should not