PRACTICAL FARMING.

MARKETING FARM BUTTER.

I have read with interest all that has come under my observation on this subject and have not yet found anything that gave any light to those that need it, says a writer. The only advice given is sell to private customers. This, however, is impossible for the great majority of this class of butter makers. The situation is simply this: Every good farmer's wife aims to supply her own table with good butter. She will take just as great pains to make what she expects to use as she would if she was making a large amount for some fancy trade, always remembering that there must be a difference in quality in favor of the greater quantity made. To do this she must aim high enough to cover the entire year, and thus she will have a surplus at some season of the year. The amount is too small to pay for the drive to a special market, even if there was one within 8 or 10 miles. Private customers are not plenty in our country towns, who will pay you more than the retailer's margin above the price at the store. I thought by giving our experience we could be of some help to that class of dairy women.

For many years we were patrons of the cheese factory, and took the ups and downs in price with our fellow patrons, until the fall of 1893, when we concluded that we could do better by making butter and selling to private customers. We had no trouble to contract for the winter, to the first of April, at 25c per lb. A butter shipper said it had never been done in that town before. It was to be an experiment both on our part and our customers. We had 8 miles of a drive every week, rain or shine.

We soon learned that there was not enough demand for butter at that price to pay us for the time and trouble. We learned one thing, however, that was of some value, viz: that our butter was all right. This same butter shipper offered us no less than 16c per lb., and when the market went above that we would get the advance.

This opened a new thought in our mind. If he could ship our butter at that price, why can't we ship it ourselves? We are only 1 1-2 miles from the express office, and 8 miles from his office. We sent to one of the manufacturing firms for small packages and had one sent by mail as a trial package. We filled it with butter and paid express on it to our nearest city market, as a sample. We received a favorable reply, and after the first of April shipped our first lot to the city.

Our anxiety, mingled with fear, while waiting, must be experienced to be appreciated. All we had ever heard about the dishonesty of railroad employes and city merchants came to our memory. But in a few days we received a postal card stating: "Butter received. You are credited at 23c. per lb." Butter scarce in this market. Send more soon." Butter here was worth 12c, and we felt all right. We have been sending that firm our butter ever since and have not lost one pound nor one penny.

This summer we shipped them our eggs, also, at a good profit above what we could get at home.

Last spring we persuaded a young man just starting into the buying of butter and eggs, to try our 2-lb paper packages. We let him have some to make the trial and it was not long until he had a good market for all he would leave some empty packages of would leave some empty packages at each house as he took up the full ones. On each package was pasted a label: "Manufactured for——— by———." He paid them two cents extra for their work and sold it on orders at a fair margin, while all other butter bought [illegible] price of our grocer.

The advantages are apparent at once. The maker gets 2 cents at home. She is accustomed to see the manufacturer's name on everything she buys, but to see her own name go before the public as such, looks altogether different. This will spur her up to her best efforts. The butter will reach the consumer just as it left the maker's care and in a much shorter time than the old way.

Another plan would be for a few neighbors to unite and ship together. One should have no less than 30 lbs per week, or in at least ten days, to ship. They should, however, agree on some one system of making their butter so as to have a uniform quality as near as possible.

While there is still much butter made that is inferior, there is also a great amount made that is good, but the methods used in getting it to market are all wrong. We need a radical reform in the line of business. The market is waiting to receive it. Consumers are fast becoming educated in taste for the better article. The manufacturers of these cheap small packages should advertise more frequently in our farm papers.

DAIRY NOTES.

An inexperienced dairy hired man is dear at any price. He should not be engaged simply for his physical qualifications in milking cows and cleaning stables, writes George E. Newall in Ohio Farmer. If he is not a competent dairyman you cannot conduct your dairy business profitably. He is the individual under whose care the cows usually come most. On him devolve those little minor details of attention in the stable which if neglected or are improperly performed, help to keep the cows down to a $25 per year income, when it should run over $50.

Show me the dairyman who depends on transient or inexperienced help, and I will show you the one who never realizes a profit from his cows. From my earliest recollections my life has been closely associated with milch animals, milk, cheese and butter, and I have studied with keen interest the revolution of dairying. While the general advance in methods on the farm and in factory is not what it should be, in view of the diffusion of dairy knowledge, more money is now being made from cows than ever before.

Big dairy prices do not necessarily mean profit. The dairyman who depends solely on the condition of the milk or butter market to measure his profits, can never be counted as really successful.

That the times are desperately hard for all engaged in agricultural pursuits goes without saying, but yet it should be remembered that there is as much money in the country as there ever was, a portion of which stands ready to be exchanged for necessary dairy products. This should act as an incentive for dairymen to produce good winter butter and lots of it.

Despondency is infectious, and I believe there are thousands of dairymen all over the land despondent at the hard times, who are not putting forth half the effort they might and should, to make their business pay this winter. Now is the time to act, and by stirring briskly around you can make some profit by making your cows make milk. Action is the life of dairying, and unless you act, your cows will not. When I first embarked in the dairy business I wondered why I didn't make any money, but after a time awakened to the fact that I was expecting my cows to do it all, while I stood by and watched their efforts.

Cows count for only half of dairy capital. Their owner or their manager counts for the other half. Thus you see how necessary it is that a dairyman should be as good as his cows.

1897 will prove a prosperous dairy year for those dairymen who strive individually to make it a success. Don't wait till next summer, but begin now, to-day, and you will see that by increased zeal and enterprise in feeding and care, the milk yield of your dairy will feel the stimulation even by to-morrow.

PIG FEEDING.

The treatment of pigs intended for porkers and those intended for bacon should from the age of twelve or fourteen weeks be somewhat different. The former may be pushed on sharply and fed at least three times a day, says National Provisioner, but care should be taken not to give more food at each meal than is thoroughly cleaned up. A good mixture of two or three sorts of ground corn, either scalded or steamed, with the addition of some boiled potatoes, mangels or swedes, and a little skim milk, will make porkers fit for the market in four or five months. Pigs that are intended for bacon should and for the first four or five months need only be fed twice a day, on such food as will promote growth, and produce flesh rather than fat, but they be allowed a fair amount of exercise, should never be allowed to stop growing nor to lose their suckers flesh. When put to feed, the change to richer food should be gradual. Opinions vary very much as to whether it is desirable to give meal raw or cooked; for my part, I have found the best results from cooked food.

As regards the diet on which bacon pigs should be fed, it is impossible to lay down any hard and fast rules. The pig, of all animals, thrives best on a mixed diet, and every pig feeder must decide for himself what is the mixture that he can most economically use, having regard to the produce of his county. There is no doubt barley meal is one of the best all round foods for the production of good bacon, with the addition of a small quantity of pea or bean meal, and fourths flour. Maize meal is a most useful food in small quantities, but it should always be scalded or boiled and never be used exclusively, or as the principal ingredient in food where high class, streaky bacon is desired, as its tendenoy is to produce fat. It is of the utmost importance that pigs should be fed at regular intervals. When this is not attended to they become restless and do not thrive as they ought to do. The food should be varied from time to time, as nothing promotes a good appetite like change of food.

ANCIENT MARRIAGE LAWS.

There are many curious features about the laws of marriage as administered under our early Anglo-Saxon and Danish kings, traces of which have survived in our existing jurisprudence. By the Anglo-Saxon laws, every woman was under the care of some man, who was termed her mundbora or guardian; and no one could marry her without having first paid a sum of money as a compensation to her mundbora.

The father, of course, was the guardian of his unmarried daughters; the brother if the father died; and next to him the nearest male relative; if, however, the female were friendless and alone, she found in the king her legal guardian. There were no runaway matches, no clandestine and romantic nuptials among the Saxon people; they did everything, even to their very love affairs, in a plain, matter-of-fact way; they estimated the value of the maid according to her rank in life, and the law fixed the sum which should be received by the guardian for the transfer of her guardianship. The first step in courtship, therefore, was to buy the consent of the mundbora; the lover was then admitted into the society of his ladylove, and allowed to claim her in due course as his wife. If, however, her personal charms or her disposition proved, on better acquaintance, unsatisfactory to her suitor and he failed to complete his bargain, he became immediately amenable to the law.

If a man ventured to marry without first having bought and paid for his wife, he was guilty of the crime of mund-breach; the consequences of which were both disastrous and vexatious. The husband, in such a case, possessed no legal authority over his spouse; he was a husband, in fact, without a wife; he had no right to her property; he could recover no compensation for any insult which another man should dare to offer her—she had not been paid for—the guardian had received no consideration; and all the damages or fines inflicted for such an insult were payable to the woman's mundbora.

If a man wished to take his wife into a foreign part, or into another thane's land, he had to enter into a compact with her guardian that no wrong should be done to her, but that she should receive every mark of attention and kindness. If a man bought a maid and paid for her, no other could negotiate for her purchase; but if any fraud had been committed on her part, or on the part of her friends, she was returned home, and the man demanded back his money.

By the Saxon law, a maiden and a widow were of separate value; the latter could be purchased for one-half the sum which the guardian of a maid was entitled to demand; a man, therefore, who could not afford to purchase a maid, might perhaps be able to purchase a widow. The laws relating to the marriage of widows seem to discountenance second nuptials. The widow was compelled, by a law of Canute's to continue husbandless for twelve months at least; if she married within that time, she forfeited all her marriage gifts, and all the property which she acquired by her first marriage was claimed by her nearest kinsman; Henry II. confirmed this docorous law.

SPONGE FISHING.

Method of Securing the Useful Articles—A Trying Occupation.

Lying on his chest along the boat's deck, the sponge fisher, with his water-glass—a pane set in a box fitted with handles—looks down 40 feet into the clear depths. With one hand he grasps and sinks a slender pole, sometimes 50 feet in length, fitted at the end with a double hook. The sponge once discovered, the hook is deftly inserted at the rock base, and by a sudden jerk is detached.

This curt discription of what seems the simple work of sponge fishing gives no idea of the real skill and exertion needed. The eye of the fisher has to be trained by long experience to peer into the seas and tell the commercially valuable sponges from those that are worthless. He must have a deft hand to detach the sponge without a tear.

Above all, while doing this with one hand, he must manipulate with the other the water-glass, as the waves sway it sideways up and down. The strain on the eye and body is most intense, to say nothing of the cramped position and exposure to wind and wet, which, first and last, make almost every sponge fisher a victim of acute rheumatism. Yet, with all his arduous toil, an expert sponge fisher earns not more than $15 a month, besides his "keep" on the boat, which barely deserves the name of existence.

SAVINGS BANK ROMANCE

INTERESTING EXPERIENCES TOLD BY THE MANAGERS.

How a Poor Woman Kept Her Book From a Cruel Husband—A Smoothed-Tongued Lawyer and the Mechanic—An Old Woman Astonished at the Amount Due.

That truth is stranger than fiction, or, at any rate, sometimes as strange, can be learned behind the doors of a commonplace savings bank, though the clerks pouring over the big blank books from morning until night may know it not. Many accounts in these banks are opened by people of little means, and the sums to their credit gradually accumulate from small beginnings. Thousands of them have only a limited education, and it is hard for them to realize that they are to get the benefit of the interest accruing on their money unless they actually see the amount entered in their pass-books every six months. Some even go further. The figures are not enough for them. They must see and handle the cash for themselves to be convinced. So it sometimes happens that one of those doubting Thomases will present his book to a paying teller and have the interest due him counted out, and then, without leaving the bank, will join the line on the other side of the room and deposit it again.

If one has the good luck to get several managers of savings banks together, and, when they are through with talking business, hear them exchange interesting experiences, he will have an enjoyable hour. Here are some of the things which he will be likely to hear, or might have heard any time within the last few years. Imagine a group of managers seated around a glowing coal fire in the luxurious office of one of them. After the conversation has "become general," as some of the novel writers say, Mr. A. discourses to this effect:

"I don't know whether any of the rest of you have ever had anything like this in your experience or not. It is against the rules, of course, for our bank to take charge of the books of any of the depositors, but

I MUST PLEAD GUILTY

to violating the rule, to a certain extent, myself. In one of the drawers in my desk, for the last six or seven years, I have kept the book of a woman who opened an account that long ago. As soon as she had done so she came to me and told me a moving tale of the cruelty of her husband, saying that he would give her no peace day or night if he knew she had put money in a bank. She was afraid to take the book home with her, as she had no place to conceal it where he could not find it, and she didn't want to tell any friend about what she was doing "unbeknownst," as she might have said. So she begged me, with tears in her eyes, to allow her to leave it with me, and as a personal favor I consented to take charge of it. Every now and then she comes in here, asks for the book, takes it out to make her deposit and then returns it to me. Her account now amounts to about $800. And I think I can say that I have never suffered from a pricking of conscience because of having winked at a violation of a rule of the bank."

Mr. A. having been acquitted by the unanimous silence of his confreres, Mr. [illegible] [illegible] heard this before," he remarked, "it certainly was a singular experience. Some years ago a hard-working mechanic opened an account in our bank, to which he added regularly for some time. After that for a long period the account lay dormant, growing by the addition of the interest until it amounted to about $3,500. In some way an

UNPRINCIPLED LAWYER

heard of it, and, after the manner of his kind, went to the mechanic with a plausible tale. "What will you give me," he asked, "if I will prove to you that there is a sum of several thousand dollars due you, and put you in the way of getting the money?" The mechanic was naturally astonished, and was easily prevailed on by the smooth-tongued lawyer to sign a contract that if the lawyer could make out such a case as he said he could the money would be divided between them. Thereupon the lawyer, let out his "secret." "The money is due you," he said, "from such and such a savings bank." "Oh, I know all about that," replied the mechanic; "I have known all along that I had the money there." But the lawyer flaunted the contract in the man's face, and, though it was a plain case of fraud, the man believed it was a valid contract and actually gave the scoundrel lawyer half the amount in the bank."

After a suitable interval, Manager C. took up the tale. "I don't know that I can do better," he began, "than to tell a little story which I heard a few years ago from the manager of one of the banks, and I shall try to tell it as nearly as possible in his own words, as I recall them. "As I was sitting in my office one day one of the young men in the bank came to me and showed me a book which bore a date of many years before. He said it had been brought in by an old woman. I told him to send her to me. On inquiry, I learned that she could neither read nor write, but she said the book belonged to her, and she had put the money in the bank a long time before. As nearly as she could remember, the amount was about $300, and several times, pointing to the book, she asked anxiously if it was not all there. I assured her that it was, and proceeded to question her as to why she had left the account

SO LONG UNDISTURBED.

She said that many years before she had been employed as a servant, and had taken all she could spare from her wages and put the money in bank. After a time she went away from the city, and had never set foot in it until that day. She was getting old, and thought it would be a good thing to go and get her money. Again she asked if it was all there, indicating the book, and of course I told her it was all right, except the interest—a word that seemed to convey no idea to her mind. I became convinced that she was entitled to the money, and told one of the clerks to write up the book just as though it had been an active account all the time. When his work was done I found that the amount due the old woman was about $3,000. She was simply dazed, and asked how it could be. I explained as well as I could about the interest, but she was unable to understand it. Overcome by her feelings she burst into tears, when the money was brought to her. "Oh, sir," she said, "you don't know what you have done for me. I can't understand at all how all that money belongs to me; but, do you know, I shan't have to do another day's work as long as I live." I don't think," said my friend in telling the story, "that I ever had a keener appreciation of the benefits of savings banks than at that moment," and I fancy all of us would have said the same thing if we had been in his place."

A three hundred and ten pounder of nineteen turned up in this year's batch of French conscripts. He was active enough to be accepted.

ITEMS OF INTEREST.

These Few Paragraphs May Prove Interesting Reading.

A curiosity is exhibited by a man in Blue Rapids, Kansas. It is the head of a rabbit which has eight horns, ranging in length from 1 1-2 to 2 1-2 inches. One of the horns sprouts from the nose and the others are around the jaw.

Mr. and Mrs. Geo. Barry, of Milton, Mass., recently celebrated the sixtieth anniversary of their wedding in the house where the wife was born, where the marriage took place, and where the couple have ever since resided.

From the time that the Bureau of Printing and Engraving in the United States Treasury Department receives the blank paper which is to be converted into money, 101 persons handle each note before it is ready for circulation.

A spring gun was attached to the door of his pheasantry by the Count de Medrono, at Mons, France, to welcome thieves with a shower of shot. The count was one day showing his birds to some guests and forgot about the spring gun. As he opened the door he received the charge in his breast and died immediately.

Take four pieces of glass or board and paint them red, black, green and yellow. Lay them outdoors at night, and in the morning the red and black will be perfectly dry, the green will be damp, and the yellow will be covered with moisture.

Joseph Briggs, of New Orleans, who has been totally blind for seven years heard the movements of a burglar in his room and fired three shots in the direction whence the sounds seemed to come. Every shot took effect and the burglar was captured.

In Kew, England, watches are subjected to severe tests ere they are considered perfect. Two of these tests are to heat them in an oven and to freeze them in an ice pail. If this treatment does not effect their works, the watches are deemed perfect timekeepers.

An Alaskan belle at Tigarx arrayed herself in her best garments to welcome Dr. John B. Driggs, a missionary from Delaware. The doctor says that "she wore her full line of jewelry—a safety pin dangling from one ear."

Three years ago a poor and lazy young man in Lawrence, Mass., married a wealthy bride, and as a condition of the marriage took her family name. She found him a little too wild and secured a divorce, and now he intends to resume his bachelor name.

The spectators of a football match in Oakland, Cal., were disappointed when the game closed without serious injury to any of the players. But the latter did some rough work when, on leaving the field, they bounded over a seven-foot fence causing it to fall on an old lady and producing hurts which are deemed fatal.

LIQUOR IN RUSSIA.

Its Sale and Manufacture to be Controlled by the Government.

The liquor question can hardly be called a live issue in Russia, because that would imply the existance of a freedom of public discussion which is not possible in the Empire of the Czar. But to the very capatle set of men who conduct the Czar's Government, and who are not changed with the frequency common to more democratic states, the liquor question has been for years a subject of careful study. Drunkenness is the curse of the Russian peasant, and a paternal Government, which expelled the Jews to protect the peasants against their wiles, can hardly be indifferent to the agencies that are supposed to promote the drinking habits of the simple-minded children of the Czar. The Russian Administration has undertaken the control of the manufacture and sale of alcoholic beverages. Wine and beer it does not touch, but all forms of spirits must be distilled and rectified under its supervision and sold through its

ESTABLISHED AGENCIES.

The Russian Government has set about this business with a full appreciation of the magnitude of the problem it has attacked. If the business yields as much as the existing excise duties, say $150,000,000 a year, the experiment will be deemed a success; but it is not expected that the Government monopoly will be universal throughout the Empire in less than ten or fifteen years. The immediate purpose is, first, to provide a guarantee that only pure spirits are sold; and, next, that they are sold under conditions least calculated to promote drunkenness. It is proposed to discourage the country drinking shop by providing that spirits shall be sold there only at the price at which they are purchased from the Government depot, and to reduce to a minimum in the towns the places where the sale of drink by the glass is the chief business. Russia consumes annually 3,250,000 hectolitres of alcohol, or about 86,000,000 gallons. It is calculated that the consumption may decrease 20 per cent without affecting the amount of revenue which the new system is calculated to produce.

On Jan. 1, 1895, the system was established in four provinces of the Empire, having a population of 8,000,000, or 10 per cent of the whole. On July 1 last, it was extended to nine other provinces, with a population of 21,000,000; on Jan. 1, 1897, it was established in another seven, with 10,000,000 inhabitants, and on Jan. 1, 1898, it will

TAKE IN POLAND,

therefore, the system will be in operation over the most populous part of Russia, and will apply to 49,000,000 persons. The price at which liquor shall be sold is fixed by the Imperial Council, with approval of the Emperor, and varies somewhat for different provinces. In the places where it is exposed for sale it can be had only in closed bottles and flasks bearing the wax seal of the State and a ticket indicating the quantity, the degree of strength, and the price. The liquor cannot be consumed at the place where it is purchased. The "dispensary" system, with limitation, is, in short, the Russian plan, and it will be interesting to see whether it decreases drunkenness only at the cost of increasing corruption. For that, revelation, however, the world will have to wait some time.

TRUST.

Harold, she said, almost in a whisper, am I the first girl you ever kissed?

You are, he answered with eager earnestness.

I believe you, she replied, looking him full in the face.

Sincerity must command confidence.

Yes, she went on with a far-away look in her eyes, Sincerity must ever show for itself with those who think. And the amateur is always sincere. You are the most inexperienced kisser I ever encountered.

AFRAID OF GUNS.

Blinks—I thought Bluffer challenged you to a duel. You didn't weaken did you?

Jinks—Not much. I accepted.

What weapons?

Guns.

Eh? He's a dead shot. Wouldn't he fight?

No. I chose old-fahioned muskets of the kicking variety, and he backed out.

HOUSEHOLD.

HOW TO CARVE WELL.

Many ladies have to carve for large families without any, or very little, experience, and a little advice from an expert carver will not come amiss. It should be born in mind, first of all, that carving is quite an art, if done in the right way. Many think if they cut a joint or bird up in pieces that it is all that is required, but to carve neatly artistically, and economically, and place invitingly on the platter or dish is quite another thing.

In the first place the carver should be seated high enough to carve comfortably and with celerity. The next thing, she should be sure to have her platter large enough to hold the entire joint or bird when it is carved, so that no portion of it falls on the table. No string or skewer should be left in the meat or bird when brought to the table, unless it is a silver skewer, which is permissible. Much depends upon the way in which the viand to be carved is placed on the platter.

Large birds, such as turkeys, geese, etc., should have their heads placed always to the left. Smaller birds, as partridges, grouse, etc., which are usually placed across the platter, have their heads on the farther side. A saddle of mutton should be placed with the tail end to the left on the carver; a haunch of venison or mutton, with the loin or backbone nearest the carver; a leg of mutton or veal should be placed with the thickest part up; a rib roast or sirloin roast should have the backbone at the right of the platter; the flesh side should be up in a round of beef, and in a sirloin beefsteak the tenderloin should be next the carver. A fillet of beef should have the thick end at the right end of the platter, and a calf's head should be placed with the face to the right. A roast pig's head should be placed to the left, and the thickest side of a roast ham should be on the farther side of the platter.

Now for the carving, and let the joint be a leg of mutton or lamb. Put the fork in the top, turn it toward you, slice through to the bone. Slip the knife under and cut away from the bone. A saddle of mutton is always carved with the grain of the meat in long, thin slices from each side of the back. It must be turned over to reach the tenderloin and kidney fat. The leg and saddle of venison are carved in the same way. When the leg and loin are served together, the loin should be carved first. Cut off the flank first of all, and cut up in pieces; then separate the ribs; and last come the legs.

In carving a fowl it is always a good plan for the carver to first study the "uncooked" fowl very carefully, in order to get the hang of its limbs and joints. When the carver finds joint and cuts the gristle, the leg or wing is free. It is not so easy to find the side or collar bone, but that comes with practice.

To carve roast chicken the leg is first removed, then the wing, from one side and then the leg and wing from the other side, separating the joints. Then the breast is carved each side; next the wishbone comes off. Now separate the collar bone and shoulder blade, and the breast bone from the back, then the back from the body; then follow the side bones, and the bird is completely dissected.

The reader will bear in mind the foregoing applies correctly to all classes of fowls and birds found in the markets.

RECIPES.

—Rice Waffles.—Sift one quart of flour with two teaspoonfuls of baking-powder and a teaspoonful of salt; add a cupful of cold boiled rice, a tablespoonful of melted butter, two beaten eggs, with sweet milk to make thin batter. Bake in well-greased waffle-tins, and serve with maple syrup.

Macaroni with Tomato Sauce.—Boil a quarter of a pound of macaroni in clear water until tender, drain, and throw into cold water for ten minutes. Put a tablespoonful of butter into a frying-pan, and set over the fire to melt; add a tablespoonful of flour, mix until smooth; add half a pint of stewed tomatoes, strained, and stir until boiling. Pour over the macaroni.

Oyster Pie.—One quart of solid oysters, one quart of milk, ten large oyster crakers rolled fine, pepper, salt, and a small piece of butter. Stir all together, and pour into a dish lined with a thick puff paste. Cover with an upper paste and bake three-quarters of an hour.

Oyster Purses, an English recipe.—Take three dozen large, fat oysters, season with salt and cayenne, and lay in a seive to drain. Stew the liquor down, thicken with a tablespoonful of butter rolled in flour; let cool, dip each oyster into the sauce until well coated. Roll a sheet of puff paste out thin, cut out in rounds, lay an oyster on each; gather the paste up with the fingers, pass a thin stripe around it twice, and tie. Flatten the bottom so as to give a bag-like shape, and fry in boiling fat. Drain on brown paper and serve hot.

Boiled Onions.—Peel a dozen medium-sized onions and put into a saucepan of boiling water, add a teaspoonful of salt, and set over the fire to boil until tender; take up, drain, and turn into a heated vegetable-dish; dredge with pepper and salt, pour over melted butter, and serve.

Delicious Apple Sauce.—The ordinary way for making apple sauce is to pour water over the apples when put on to cook, and very often the sugar is not put in till the sauce is almost done. This makes a thin, watery sauce which is not half so delicious as if made in the following manner: Pare and cut up tart apples into quarters or finer if desired. Place them in a granite saucepan and pour over the sliced apples one full cup of sugar to each quart of apples. Place the kettle on the back of the stove where it is not too hot. This gentle heat will draw out the juice of the apples and they will cook in their own juice without the addition of water. This method of cooking this king of winter fruits makes a most delicious sauce, which would tempt even those who are not fond of it.

USEFUL HINTS.

Paint can be removed from glass by rubbing it with hot strong vinegar.

Clover tea purifies the blood, clears the complexion and removes pimples; dried chover may be used for the tea.

In boiling for soup stock, the meat should be put into cold water, covering the kettle tightly, and letting the stock simmer gently until the meat falls from the bones.

A handful of carpet tacks will clean fruit jars or bottles readily. Half fill the jars with hot soapsuds, put in the tacks cover, give vigorous shaking, and rinse well.

In stewing meats, the water should be boiling when the meat is put into it. The intense heat causes the pores to close immediately, and thus keeps the juice in the meat.

It is said that elder-flower water is an excellent and simple wash for the skin. It may be made by placing the blossoms only in an enameled saucepan and covering with cold water.

One who has tried it says that to remove a refractory screw from wood, heat a piece of iron red hot and hold it on top of the screw for a minute or two, then the screwdriver will easily take out the screw, if used while the screw is warm.

If the leather valises, the reticules and the other paraphernalia of travel are dull or streaked, they may be restored to their original luster by rubbing with the well-beaten white of an egg. Leather cushions and seats may be renovated in the same way.

An excellent substitute for potatoes at a dinner is rice cooked in milk and well salted, put into a dish and browned in the oven. Make a hot lemon sauce and pour it over the rice when it is taken from the oven and just before the dish is sent to the table.

If a mother would teach the small lads of the family how to sew—and a most useful accomplishment they will find it in the end—let her follow the example of a clever kindergarten teacher, who achieved signal success by adroitly managing that the boys' sewing should take the form of sailmaking for small boats, learning to mend sweaters and stitch balls.

Low book cases around the walls of a back parlor or library are both convenient and pleasant to see. Chairs and couches may be pusned up in front of the least used of these so that they in no way take up space. In the long run, costly bookcases bought as so many pieces of furniture, are unsatisfactory. They seldom are made to hold as many books as possible, but are rather show pieces. The simple rows of shelves which can be raised in many quaint ways are after all the most artistic, and a room can be filled with these by some good carpenter for what one elegant so-called store bookcase will cost.

A BATTLESHIP'S ARMOUR

SHIPS OF THE BRITISH NAVY BUILT ON A NEW PRINCIPLE.

The Director of Naval Construction of the Admiralty Has Introduced the "Whale-Back" on the Best Vessels of the Navy.

It was reserved, we believe, for Sir W. H. White, the present Director of Naval Construction at the Admiralty, to propound, nay, to build, ship after ship upon an entirely new theory, says an English paper. This able naval architect saw that, no matter to what degree of thickness and excellence armour plates might be brought, there was no doubt that they would always be more or less penetrable to a projectile that struck them fairly and squarely at right angles. And in the last two words he found the extremely practical solution of the difficulty that has since been adopted in all our later battleships and cruisers.

It is well known to most of us that if a shot, or even a stone, travelling at a good speed, strikes anything from a sheet of water to an iron plate at an angle much less than a right angle, the result is invariably a "ricochet." That is to say, the shot or stone bounds upwards after striking the surface hit, instead of penetrating it. This is the principle involved in that favorite game of our childhood's days known as "duck and drakes."

It is evident that could armour plates be placed on a vessel in such a position that, whilst effectively guarding its vital points, they would also cause the majority of shots hitting it to ricochet off again, a great increase of effective shot-resisting power would be obtained. And by introducing what is known as the "protective" or "whale-back" middle deck, Sir W. H. White has practically achieved this end.

THE "WHALE-BACK" DECK

is, as its name implies, a stout steel deck constructed in the form of a whale's back, and running the entire length of the vessel to which it is fitted. The lower parts or sides of the deck are situate a sufficient distance below the water-line to insure that on account of the resistance offered by the depth of water, no shot would be likely to penetrate the ship's side below it, whilst the middle of the deck rises above the level of the water-line.

Thus it will be seen that, were all the superstructure of one of our modern battleships shot away, she would still, whilst her protective deck remained intact, be capable of steaming off the scene of action; her engines and all her vital parts being carefully covered by the armoured deck. Needless to say, the main batteries, conning tower, and barbettes of these ships are as carefully armoured as ever; but the stems and sterns of the vessels, although, of course, of iron, are practically unarmoured and comparatively light, rendering the ships consequently quick in turning and manoeuvring, a most important thing in modern naval tactics. Naturally, these comparatively unarmoured ends would be easily pierced by shot from a big gun. But in any case, modern guns would pierce them, whether the armour be thick or thin, and this forms the basis of Sir William White's theory.

Instead of vainly endeavouring to protect with heavy armour portions of his vessels that must in any case be pierced, he uses the greater part of it in his

PROTECTIVE DECK,

and utilizes the remainder in strengthening his citadel. The introduction of so radical a change in battleship design has, of course, been productive of a great deal of controversy, especially with the devotees of the old style of belted vessel, and many have been the wordy warfares that have been waged between the disciples of the two schools.

That the "protective" deck is preferable to the "armour belt" seems probable, otherwise it would not have been so generally adopted by our naval authorities. Nevertheless, there are still many good and able men who prefer to pin their faith to the belted vessel, and among them is no less an authority and gallant sailor than Lord Charles Beresford, who, in a recent speech on naval matters, declared his great dislike for the light-ended vessel of modern design.

Which school is right will only be found out when we enter upon our next naval war, and, under those circumstances, we can only hope that it will be a long time before so practical a test of the theories of our naval constructors comes to be made.

HIS CROSS.

He—I suppose your father understands that I am not going to marry the rest of the family.

She (one of many sisters)—He says that is the only thing that troubles him.

SATISFACTORILY EXPLAINED.

How is it that Wildon comes to the club every night now. It used to be that we couldn't get him here once a month.

O, he married last fall, and settled down.

Emile Richebourg, the French novelist, is said to have amassed $400,000 in twenty years, by writing sensational serial stories for Le Petit Journal.

CURE FOR CONSUMPTION

GREAT DISCOVERY BY AN ITALIAN PROFESSOR.

Interesting Experiments in this Direction in a New York Hospital—Serums from Inoculated Horses.

The unusual interest taken by physicians and the public in the treatment of pulmonary tuberculosis, or consumption as it is commonly called, will be increased by the news that serum has been discovered which, it is declared, will prove an absolute cure for the disease in its early stages, and will greatly benefit patients and arrest the progress of the disease in its advanced forms. The serum is the discovery of Professor Maragliano, of Genoa, Italy.

The serum is obtained from the blood of horses, which have been inoculated with the tuberculosis germ in small quantities and continued under this treatment for several months. Its effect is to produce in the blood of the horse some quality of resistance to the disease, which, when introduced into the human system, strengthens the resisting power. The serum theory is, therefore, exactly opposite to the theory of vaccination, which introduces the germs of the disease itself into the system, and by producing the disease in a mild form renders the body impervious to its further attacks, says the New York Herald.

Only a small quantity of the serum has reached this country, about two hundred cubic centimetres in all. Part of this quantity was imported for St. Luke's Hospital. As at present manufactured it is expensive, each centimetre being worth about $20.

WHAT IS CLAIMED FOR IT.

On account of the small quantity of the serum available, only two patients have been selected for the experiment at St. Luke's, and assurances have been obtained from them that they will remain in the hospital long enough to give the remedy a fair test. The claim is not made for the serum that it acts quickly. Constant treatment for at least two or three months is required to produce any definite results, and it should be continued for a year to effect a complete cure.

Professor Maragliano is modest in his claims for his remedy. He does not expect to effect a cure except in the early stages of the disease. When it has advanced far enough to produce lesions of the tissues, or cavities, he does not believe that a cure can be effected. He thinks, however, that the progress of the disease can be arrested.

The reason for this is that the serum is fatal to only one germ, the tubercle bacillus, which alone is present in the early stages of phthisis, but in the more advanced stages several other bacilli, which are classed under the general name of pyogenic, or pus producing germs, are present, on which the anti-tubercular serum has no effect. The removal of the tubercle bacilli, however, is distinctly beneficial and leaves the patient with more energy to resist the ravages of those that are left, it is urged.

HOW IT IS ADMINISTERED.

The serum is administered hypodermically in doses of one cubic centimetre daily. In St. Luke's the injection is made in the tissues of the back. This is the part of the body recommended by Professor Maragliano, because of the thickness of the tissues there and their freedom from small blood vessels, which might be pierced by the hypodermic syringe.

While it is too early yet to observe any decided benefits, the experiments have gone far enough to demonstrate that no ill effects follow the application of the remedy, the physicians say. There is no feverish reaction and no local irritation or inflammation, as occurs in the administration of some other remedies of a similar nature.

The hospital authorities do not consider that the two patients under treatment will afford a satisfactory test, as many patients have improved under the "old treatment" with creosote, and many even under the improved conditions of food and hygiene accompanying hospital treatment, without the aid of drugs or medicines. If the patients under treatment show any marked improvement, however, a large quantity of the serum will be imported, and experiments will be made on a scale sufficiently extensive to enable definite deductions to be made as to its efficacy.

Its manufacture is a slow process, the animals from which it is obtained being kept under treatment for three or four months.

IT BRACES HIM UP.

During the treatment with Maragliano's serum all other specific treatments are suspended, but every effort is made to build up the strength and improve the bodily conditions of the patients by the administration of cod-liver oil, glycero-phosphates and nourishing food.

One of the staff of St. Luke's Hospital, in describing the effects of the remedy, said: "The best recommendation we can give it is that it does for the patient in this climate what the climate of the Adirondacks, Arizona or New Mexico does for him. It increases his power of resistance to the disease, and enables him to throw it off. Consumption is a disease which differs from nearly all others in this respect. The bacilli of phthisis are everywhere. I venture to say that if the sputum of most healthy persons was examined, some of the bacilli would be found in it, but this does not signify by any means that the person from whom it is taken is condemned. It is only when the power of resistance leaves us that we succumb to the disease and the bacilli multiply. I have no doubt that I breathe thousands of them every day in the hospital, but I have the power of throwing them off, and they do not multiply. When the conditions are right in the human body for this propagation, and the system is weakened, then a case of consumption develops. That is the value of Maragliano's serum. It restores the power of resistance, which has been lost by the patient, and enables him to fight the disease."

DEERFOOT DEAD.

Lieut.-Col. Herchmer, commissioner of the North-West Mounted Police, who is in Ottawa on his annual visit in connection with the force, has received a telegram stating that Deerfoot, the once world-renowned Indian runner, died on Thursday at Calgary in the police barracks, where he was confined for an assault on another Indian and his wife. Deerfoot was one of the instances of civilization having a bad instead of a good effect upon the North-West Indian. In his savage, or semi-savage, state Deerfoot was classed as a good Indian. His phenomenal fleetness of foot caused him to be taken up by some white men as a professional runner. They brought him, east, where he easily defeated the crack runners of his day. His contact with civilization proved, however, that an Indian does not always benefit by such advantages.

LONG TRIP.

How long have you been on this route? asked the drummer of the conductor on a primitive southern railroad.

Ten yeahs, suh.

Indeed! You must have gotten on several miles south of where I did.