

A Freshet Fence.

H. C. Thompson sends us a diagram of a fence that has been adopted by the farmers of his vicinity, where sloughs pass through the farm. The materials



A FRESHET FENCE.

used are square-hewn timbers, seven or eight inches for sills, stone pillars, split rails about ten feet long. The rails are driven in the ground about two feet deep; the upper ends project above the sill two or three feet, and are spiked down to the sills with large spikes; when the freshet comes, logs and drift-wood are carried over, and the fence will be left in as good order as before the high water.

Neat and Convenient Wood Boxes.

As the time draws near for putting up stores, it is a good time to make a nice looking wood box for the sitting room. We here give engravings for two wood boxes, which are very pretty and easily made, and within the reach of all. The legs are made of rustic sticks, the knottier they are, the better; give them a couple of coats of varnish. The flat box (fig. 1), is made of a common soap box, covered with a pretty pattern of oil cloth; a piece with a border is the prettiest; use the border around the sides, as seen in the engraving. Finish it on the edges with a narrow gilt moulding—wall

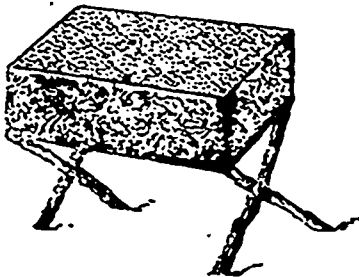


Fig. 1—FLAT WOOD BOX.

paper can be used if it is more convenient. Fasten the pieces for the legs together firmly, and set the box in them. A box of this description will be found very convenient to use for other purposes in the summer months, when not needed for wood.

The other wood box (fig. 2), is made of a square box, set corner ways in the cross legs. It can be covered with oil cloth or wall paper, or stained with black walnut stain, which can be found at any paint store. The lids are attached by hinges,

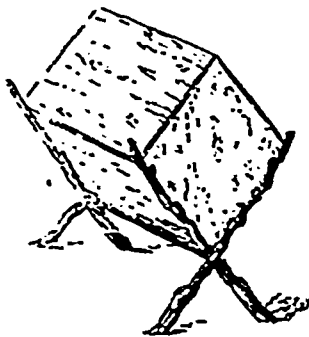


Fig. 2—SQUARE WOOD BOX.

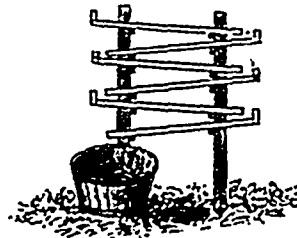
which do not show, and a knob is fastened on the front to lift them by. If the hinges are of the kind that are fastened upon the outside, gilt them.

FRIED HAM AND TOMATOES WITH CREAM SAUCE.—Shave thin half a pound of ham, throw it into a frying pan with a little hot fat over a brisk fire. It will soon curl and must be turned and crisped

Then remove all the ham, leaving the fat. Cut half a dozen round, fair tomatoes of medium size, crossways through the middle, and lay each half tomato, flesh side down in the pan, until it becomes brown, turn them and let them cook through. Place them, flesh side up, around the edge of a platter, with the ham in the middle. Pour off the excess of fat, add hot water to the pan, and make a brown gravy, adding pepper; to this, add a teaspoonful or less of cream, and serve hot. It is a dish for the breakfast table, quickly prepared, and most excellent. Without the cream it is very good also

Cider Vinegar, Quickly Made.

Vinegar made from cider, is unsurpassed for domestic use. It is quickly made in the following



ZIGZAG CHANNELS FOR VINEGAR.

manner. Set up a cask of hard cider, four feet from the floor, in a clean, airy place. Arrange a set of sloping boards, grooved along the middle, so as to make a series of zigzag channels, as shown in the engraving. The cider is allowed to drip slowly from the faucet, upon the upper board, and, guided by the groove, flows slowly down, and falls on the next board, and so on over the whole series of boards, into the tub at the bottom. The cider is emptied from the tub back into the barrel, once a day, the drip being so arranged that the tub will not overflow in twelve hours. A gelatinous film, called "mother of vinegar," will form upon the board conductors. This is a vegetable organism, a form of a fungus, and which has the effect of soon producing the acidification of the cider, and its conversion into vinegar. It should be scraped off and put into the barrel. When the vinegar becomes strong enough for use, it should be strained from the tub, into a clean barrel for keeping.

An Idea in Fruit Drying.

The use of oil stores is becoming very common. They may be made to do good service in drying fruit, of which, in some sections, there is a large excess this year. Whoever burns hard coal (anthracite), knows what a coal-sifter is. The simplest form is a square box of half-inch stuff, with a coarse wire-cloth bottom, and no top. The wire-cloth should be of galvanized iron, and has about four squares to the inch. The sides of the box are about three inches high, and it is about fourteen inches square. These boxes are easily made, the wire being attached by strips, nailed to the edges of the frame. Fruit laid upon the wire in the boxes, and several boxes piled evenly one upon the other, may be quickly dried, by placing the stack thus made upon an oil-store. The heat must be equalized by an iron plate laid above the same, which must be kept low. The lowermost box needs to be removed, and placed on top every now and then, special care being taken not to cook the fruit. The drying will thus go on entirely under control, and almost as rapidly as in the patent dryers. For large quantities a patent dryer may be used.

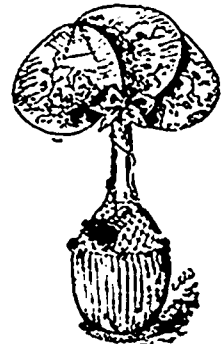
CHICKEN SALAD, No. 1.—Two large chickens, celery, one-half the quantity. Boil the chickens very tender, cut the celery and mix with it. **Solid Dressing.**—Yolks of eight eggs well beaten, one pint of vinegar, four large tablespoonfuls of salad oil or melted butter, one large tablespoonful mixed mus-

tard, one large tablespoonful salt, one teaspoonful of black pepper. Stir the whole together over moderate fire constantly, until sufficiently thick. When cold mix with the chicken and celery.

CHICKEN SALAD, No. 2.—Ten pounds chicken, boiled, cut coarse, six stalks white celery, cut fine. **Dressing.**—Six eggs, hard-boiled, four tablespoonfuls olive oil, four tablespoonfuls of mixed mustard half a pound of melted butter, half a cup of vinegar, quarter teaspoonful of red pepper, black pepper and salt to taste.

A Novel Screen.

The little screen, of which an engraving is given, is constructed of three small Japanese fans, with a wicker covered bottle, or flask, as a base. The flask is of the kind in which Italian wines are imported, and is similar to the old Florence oil flask, but much larger and more neatly covered. Such flasks may be had at hotels for a very little or nothing. If not sufficiently heavy for a base, sand or shot may be introduced to give it stability. The fans selected for this purpose should be very light, and brilliantly colored. The covering of the flask may be ornamented by staining, or it may be gilded. Decorate with bright ribbon.



SCREEN OF THREE FANS.

A Shaving Paper Case.

A unique little shaving paper holder, is shown in the accompanying engraving. It is made of rough and ragged edged paper, such as is used for water color paintings. Cut two pieces for the front and back, making the back a trifle smaller. Pierce two holes in the top corners of the pieces, and corres-



ponding ones in the tissue paper which is to be placed between the front and back. Run a silk cord through all by which to hang it. Pansies, painted in bold colors, with a monogram and the lettering in gilt, form the decoration for the front of the case.