POOR DOCUMENT

THE SEMI-WEEKLY TELEGRAPH, ST. JOH., N. B., JANUARY 23, 1901.



Ing Forms.

Akmost, an endless number of savory sishes can be prepared from cheese which can be nerved as accompaniments to salads for hight suppers, luncheons or entrees. A few words about the varieties of cheese may prove helpful. Among the best are stiftion, gruyere, recquefort, camembratian cheese and as mostly used grated for cooking. The virtues of our Caandian dairy cheese are well known to every house wife. The usual cheese sands to every house wife. The usual cheese sands with recent of the cooking of the best are stiftion, gruyere. It is a subject of cheese between sices of the saled, buttered or buttered toast. Most delicates, however, is the sandwich which is delicious, seasoned with paprika and spread with the cheese. Put the sand wiches thought of the best of the seed of the saled of the seed of the saled of the seed of the saled of the seed of

and stir until the mixture becomes a smooth, firm paste. Break into it the two cook two minutes longer and set away to cool. When cool roll into little balls about cool. When cool roll into little balls about the size of a walnut. When the balls are all formed drop them into boiling water and cook gently for five minutes. Then put them in the soup tureen and pour the boiling stock on them. Pass a plate of finely grated parmesan cheese with the soup.

"On getting into bed one must assume an attitude of utter relaxation and always lie straight. Many find that to lie face downward, with the arms stretched at

Cheese patties—Cut bread from which the crust has been removed into pieces two and one-half inches thick, two and eme-half inches wide and three and one-half inches long. Then with a pointed knife cut a line around the inside one-half an inch from the edge and carefully remove the crumbs, leaving a box with the sides and bottom one-half inch in thickness. Dip them in butter and toast them in the oven to a delicate brown. Fill the center with a mixture of two ounces of grated cheese, one-half tablespoonful of melted butter, one tablespoonful of milk, a fittle salt and pepper. Place in the oven and after filling at melt the cheese.

Smart Velveteen Models.

POTATOES.

Ways in Which Cold Ones, May Be' Made Appetizing.

Cooking enthusiasts declare that cold potatoes may be made up into a number

which appealed to the appetite. A little white stock would undoubtedly have improved the mixture, and scraps of pork, so small that they would quickly cook, would be almost as good as bacon. There are a few other unusual dishes to add to the housekeepers' list, and in all white potatoes are used as the foundation. They are not always cooked and cooled before are not always cooked and cooled before flowers, which exceed all previous ones in

PALATABLE WAYS TO SERVE CHEESE

It May Be Prepared in Numerous Temptling Forms.

a tablespoonful of grated cheese and salt
and pepper to taste. Melt two ounces of
butter in a stew pan, put in the potatoes,
heat thoroughly. Stuff this into the skins,
heat in the oven and serve immediately.
Stewed Potatoes—Cold boiled or raw po-

Rameltins Melt one cupful of grated esse in a double boiler. Add one scant spoonful of salt, a little cayenne, two despoonfuls of milk. When smooth ead it on pieces of bread which have and in sec and salt, and cannot be repair out genuine sleep at night and out genuine sleep at night and Said a local physician on Wednesday: "The wear and tear of nerve and tissue through the day cannot be repaired with-

Rametina a cohie toiler. Add one seart cheese is a cohie to title cayenne to the spread it on the spread it of the spread it on the spread it

to try a few simple remedies before con-sulting a physician, who, as a rule, prescribes a narcotic. First, just before going to bed, the insomniast should take a hot drink of some kind, preferably thin

Cheese patties—Cut bread from which downward, with the arms stretched at

Velveteens, always advocated for little folks and their elders, makes up prettily

in grays and browns for street suits in skirts and Etons or in belted postillion basques with plasts in the back including skirt also. The simplest and most modish trimming for them is made of taffeta, cut into long strips of the same of appetizing ways, and recently one of shade, then lined with a soft crimoline the number gave practical illustration of how it might be done.

The most striking in the list was an experimental dish in which cold potatoes, cut into small dice, scraps of bacon, butter, salt and pepper figured, with milk or water to moisten. The bacon gave an odd flavor to moisten. The bacon gave an odd flavor to the averaged of the comparative. A little Skirts are often modishly left without Skirts are often modishly left without

Dressed Potatoes—Use hot baked potatoes for this dish. Scrape the pulp carefully from the kins to leave them unbroken, and press it through a sieve. Add

WINTER WRAPS.

FASHION NOTES.

Materials. Gloves of kid in very light shades are worn for calling and dress occasions. The tints are all very pale, but white has been abandoned. Dark tones of kid or dogskin Double skirts are still worn, but less than single ones, although for some thin materials they are attractive.

Cloth is the material of the winter and



any means a novelty, however. A newer style of material is thick wool goods of a coarse weave, bristling with hairy fibers.

Printed panne is immensely used for trimming and comes in all sorts of colors and designs. It is also employed for sep-arate bodices elaborately trimmed with lace and spangles or jeweled effects and

The picture shows a wedding gown of satin moire. The skirt has a long train, and at either side of the tablier is a fan top by a tiny spray of orange blossoms. mousseline de soie, the plaits held down by two bands of guipure insertion which simulate a round bolero. The soft collar

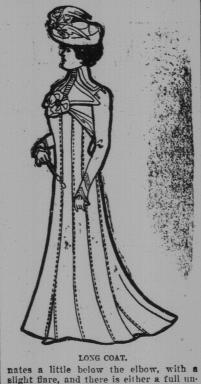


CLOTH TOILET. soie over other flounces of the silk. The gauze flounce is heavily embroidered with chenille, often in a contrasting color, and and lace. A recent example in pink sill

had a flounce of white mousseline de soie embroidered with black chenille. A picture is given of a costume of soft, thin cloth. The skirt has a deep flounce, plaited for the upper half of its extent and headed by a band of oriental application. The bodice is arranged with clusters of plaits to form bretelles and is open in front to show a narrow plastron of velvet matching the cloth. The collar is also of velvet, and oriental bands out-line the plastron. The tight sleeves have a cluster of plaits at the top and a small puff at the wrist, with an oriental band. The belt is of velvet. The felt hat is lifted at the side by a chou of panne and is trimmed with ostrich plumes. JUDIO CHOLLET.

A STATE OF THE STA

Datalde Carments For the Approach-The long sack is well represented among advance winter models, and one of the newest ideas is to have it cut decidedly shorter at the back than in front. Items Concerning Winter Styles and The lower edge sometimes forms large, deep scallops, sometimes is plain. Stitched straps, lines of stitching and applications form the decoration as hitherto, but the sleeves show a decided change. In one case they flare toward the wrist and have wide revers, like those on the sleeves of the habit of certain religious



dersleeve emerging from it and passing into a close band at the wrist or the sleeve of the gown bodice is allowed to

serve as undersleeve.

Long jackets, fitted at the back and straight in front, are again to be worn. Pelerines and superimposed capes are used with this class of jacket as well as

with the straight sack. with the straight sack.

The illustration given today shows a long, loose coat of satin cloth. It is laid in stitched plaits, which are left free near the foot, and the edge has many rows of stitching. An empire belt of velvet comes from under the arms, following the line of the yoke, and fastens with a rosette state backle in fear that wide coland at either side of the tablier is a fan and steel buckle in front. The wide colof plaited mousseline de soie held at the and there are lines of stitching and velvet applications at the wrists of the plain sleeves. The lining is of satin through-

FASHION NOTES.

Long Scarfs Much Employed-New Neck Chains.

Long scarfs of dace or of mousseline de soie or crepe de chine incrusted with lace are among the prettiest of fashionable accessories. They are draped upon the bodice in all sorts of fashions or form a wrinkled corselet with long ends hanging upon the skirt. Neck chains of excessive length are

still worn. The newest are rather heavy, and the jewels, which are placed at inter-Two shades of gold or gold and platinum are often combined. Silk crocheted or knitted bags embroid-

ered with steel, jet or gold beads and



are again carried, for the fashionable skirt does not really admit a pocket-it pocket now that it will be invisible, which is, of course, essential. These bags are often worn at the belt, suspend-

ed by a chain.

Today's illustration shows a tea gown of broche silk. 'It is of the princess form, a little loose in front and fastened at the side under coquilles of lace. Around the foot are three bands of embroidered insertion. The yoke is of silk covered with guipure applications and bordered with a double bertha of mousseline de soie. The short sleeves of broche silk are cut away to show undersleeves of plaited ruffle of the same goods.

JUDIC CHOLLET.

'An old colonel while engaged on a slice of mutton at a restaurant had his appetite disturbed by an extremely pungent and disagreeable odor.

"Waiter," he exclaimed, "where does that smell come from?" "Perhaps monsieur refers to the shrimps? They have only just arrived from Cherbourg."
"Sapristi! Then they must have walk-

ed!"-Chronique du Temps. In the Ornamental Class. "That old brass lamp you brought home won't burn a little bit, Amelia."

"Burn, Edgar? Who expects it to burn? That isn't a working class lamp; it'a a curio."—Indianapolis Journal.

pasturage, and will not give satisfactory results if compelled to work over large areas for all they get. All sheep showld have dry soils. Foot rot will always occur in a flock that is kept constantly on wet lands.

see yer on business." Master-"Well, ask him to take a chair." Domestic - "He's taking 'em all, and the table too. He comes from the furniture-shop!"-Punch.

How the Working the Lot May Be Made

How Many Species could be Kept Bem

Migrating.

Loading hogs is usually a disagree
It is not so wild a question as it Loading hogs is usually a disagree able task. This job is greatly simplified where an elevated pen with a floor on a level with the wagon bed is available, but there are few

clined floor—the longer the floor the better, as the ascent will be less steep—is made of 4-inch fencing spiked to a frame of 2x4 inches with posts of 4x4 stuff. To add to the solidity of the affair, the 2x4 and



tion. The rest of the arrangement is two sections of slat fencing, to be used as wings. One end of each section is fastened to a side of the the two wings will make a large V, of which the point is the chute. The hogs can be easily driven inside the V; then the two ends of the slatting can be brought together. The hogs will thus be confined in a small pen to be loaded.

Reeping Up Soil Fertility The first thing in keeping up fer The first thing in keeping up lere thilty is the saving and proper application of manure. Thousands of farmers are letting the manure waste in their barnyards, and are using commercial fertilizers. Fertility can be kept up in this way, but a lack of humus will soon follow. Soil deficient in humus will dry out in dry weather and a seeding of clover will, be next and a seeding of clover will be next to impossible. Do not flatter your-selves with the idea that you can keep up your fertility on commercial manures alone. You must save and use all your farm manure. Spread the manure on the higher portions of the field. Save everything. Do not let a thing go to waste, but put it on the land. It makes little difference when you put it on, only see that it goes

Rye will do to plow under very well.

Any green crop wilk answer. Do not let the ground lie bare during fall and winter. Sow your corn stubble to rye. This can be done at the last subtraction. It will not only save cultivation. It will not only save fertility by the roots taking up fer-tility and storing it in the plant, so as to be available for the next crop to follow, but it will make excellent pasture for your sheep and hogs dur-ing the fall and far into the winter. Do not hesittate to draw the mantire as fast as made during the winter, and spread as fast as drawn. If your land is too hilly this may not be the best plan provided you have a good way to save the manure at the barn. But as the manure is usuwell provided clover is given an im-A Two-Story House. Hens could often be kept in the

second floor of a building, if access to the ground could be secured. The cut shows an easy grade up to an

RUNWAY TO SECOND STORY. elevated door. The top and bottom boards are shown in place, but the entire front should be covered with top board down to the bottom board. The grade is so easy that fowls will readily pass up or down. By this plan a building can often be made to hold two flocks instead of

To Improve Bleadows.

Where meadows show indications away to show undersleeves of plaited mousseline de soie finished with a double nure this winter, leaving it on the surface. In the spring apply 50 pounds of nitrate of soda, 100 pounds sulphate of potash and 200 pounds acidulated phosphate rock. This should be done in April, the of a variety of grasses. Keep rattle off until the grass makes considerable growth.

> Sheep will not thrive on all kinds of soil. Some breeds are very active and will thrive in large flocks, but the large mutton breeds require good

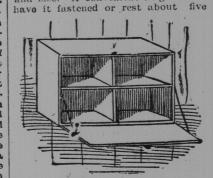
is kept constantly on wet lands, -

at first seems to be, whether we may be able to have birds with us quite freely all winter, and to increase the number of species that will give up keep hens for winter eggs farmers whose feed lots are thus arranged. The only way to load the porkers is with an improvised chute, porkers is with an improvised chute, which is always more or less of a nuisance.

A substantial chute with an inclined floor—the longer the floor the better, as the ascent will be less steep—is made of 4-inch fencing justed themselves to a permanent longer the floor with us by changing coat and inclined floor—or at 24-inch gauge. ins remain wherever there are warm | per day. shelters and plenty of food.

the conditions essential to the increase of these winter neighbors. I find that the food most relished by the thrushes is the berries of the mountain ash. Other species of birds drop down in flocks, on their lets, 19 in each lot, and continuing the conditions of the lets, 19 in each lot, and continuing the conditions of the lets, 19 in each lot, and continuing the conditions of the condi 4x4 should be bolted together. The floor can be made of plank or rough lumber of any kind. It is necessary to nail cleats upon the floor to ptevent the hogs from slipping. One end of the chute rests on the ground, while the other is on a level with the wagon bed floor. This chute should be made of as light material as stability will allow, for it is often convenient to change its location. The rest of the arrangement is two eactions of elect fencing to be supposed to the convenient of the chute rests of the arrangement is two eactions of elect fencing to be supposed that I have named as an experiment. I have had robins with me all winter. But other winter me all winter. But other winter birds have been more scarce than

Many a stable could be kept more tidy, and much valuable time saved during the year, if a cabinet was in of bottles, brushes, combs, cloths, sponges, buckles, pieces of straps, etc. One may readily be made by fixing to the wall or on a stand a dry goods box of the required shape and size. A convenient height is to



feet from the floor. If screwed to the side of the barn, the open top will become the side. Put in shelves, compartments, straps, as tool holders, etc. To close the box, a dropleaf side is put on by hinging at the bottom and fastening supporting straps from the upper corner of the box to the outer corner of the leaf.
This will make a table before the closet when open. If this is not desired, put a screw eye in each upper corner, connect with a wire and hang over the wire a thick cloth for

To Dress and Ship Poultry. Poultry should be well fed and there, In this way there is less watered, then kept for 18 to 24 hours without food before killing. the barn. But as the manure is usually kept around barns, the loss from washing down the hills will be no or opening the veins of the neck, and washing down the hills will be no greater than the loss around the barns. Manure drawn out in winter saves that much from the spring's work. Often in the spring the ground is soft, and I have seen ground injured as much by the trampling and cutting up by the wheels as the manure did good.

A wise rotation of crops is also necessary in keeping up fertility. No rotation should be longer than four rotation should be longer than four head is immersed it turns the color years. Three years will be better. But of the comb and gives the eyes a of the comb and gives the eyes a

mediately very cleanly without tear ing the skin. Then plump by dipping 10 seconds in water nearly boiling and then in cold water. Hang in a cool place until the animal heat is out of the bedy. To dry-pick chickens properly, the work should and before the body is cold- Turkeys should be prepared the same as chick ens. but always dry-picked. Endeav-or to market all old and heavy gob-blers before Jan. 1, as after the holi-days the demand is for small fat hen

Ducks and geese should be scalded, but it requires more time for the ting more than one kind in the same package. Mark kind, weight and description on the package, and this with as much fertilizer as he needs or can afford to buy. write shipping directions plainly on the cover.

General Purpose Farming.

for himself and family than the spe- of affairs is due to the fact that the for himself and lamily than the special crop farmer, says. The American Agriculturist. He raises his own dairy products, beef, pork and mutton, eggs and fowls, fruit and vegetables, and if he wants to eat them he is not chiliwed to stop and count. he is not obliged to stop and count the cost. He has no fear of starvation through stoppage of railroads or strikes. He is not as badly afit is an easy matter to keep out of farm life if they have the opportun-

to his wife attending afternoon card parties. but it makes him mid when she goes off without her key and he has to stop cooking the support of go to the door and let her in liament.

The second of th

universal in recent years with pouljority of large poultry keepers who home with us by changing coat and color. We have found that the thrushes are also quite willing to stay all winter. At least a few robmum ration for laying heas is ½ oz.

The use of green cut bone not only increases egg production but lessens the food cost of eggs. This is very \$3.26, nutritive ratio 1 to 4.9. The lot receiving green cut bone laid 269 eggs at a cost of .940 pound dry matter in food per egg and 1.2c for food consumed, while the other lot laid 145 eggs at a cost of 1.796 pounds dry matter and 2.2c for food consumed. This included the cost of labor for cutting the bones.

Cut bone as a food has no equal. Nothing will approach it in putting on growth and weight, more par ticularly with ducklings than with Ducklings without an abundant supply of animal protein in the portian of mineral matter, seem unable to make any approximation to their normally rapid and most profitable growth.

Scrap bone in obtained at markets or packing houses, and the short bones with meat adhering to them are preferred. These are ground up in machines made on purpose, which are not expensive. The cut bone may be mixed and fed in the mash, but it is preferable to feed it alone. Fowls and chicks are very fond of it, and it is the best exerciser for them. Scatter it at noon in the will be such a scratching for it as you have seldom seen. It is a good practice to feed it three times a week although a little may be given daily. It should be fed at a regular hour. on certain days, for when the hens get accustomed to it they are unexpected time. The only precautions necessary to observe are never feed

The cut explains itself, except as

to shelf on top of roosting space. A hen delights to steal her nest away on a haymow. Hay on the top of this shelf tempts her to make a nest



COMBINED ROOST AND NEST BOX.

likelihood of egg-eating. This arrangement is especially designed for Leghorns, which can easily fly up on to such inclosed roosts and a high nesting place. The top should not be so high as to be out of reach of one's

Fertilizer Experiments in Canada. A small experiment was tried by some practical Ontario farmers last season with different fertilizers for corn. Barnyard manure, mixed fertilizers, muriate of potash, super-phosphate, nitrate of soda and no water to penetrate and loosen the feathers. Some advise after scalding to wrap them in a blanket to steam. but they should not be left long enough to cook the flesh. Do not try to dry-pick before killing. Leave the feathers on the head and two or three inches of the neck. Do not the feathers on the head and two or three inches of the neck. Do not singe or remove feathers or down, as it gives the skin an oily look.

Before packing, poultry should be thoroughly dry and cold, but not frozen. Boxes helding 100 to 200 to sand 61.8 bushels. The results, while of course mostly favoring the most of the same paragraphs. pounds are preferable to barrels.
Pack snugly, straighten out the body fit from the use of commercial fertil-Pack snugly, straighten out the body and legs, and fill the package as full as possible. Avoid, if possible, putduced on the farm, then supplement

The boys on the farms crowd to The general purpose farmer who is a good gardener gets a better living enough to do so, but this condition feeted by a poor season, for he has will appreciate it. The men now in several crops to depend upon, and as the cities who enjoyed the farms he usually sells more than he buys when boys will always go back to

A group of the Cameron Highlanders are A statue of Peter Henlein, who is said to