

TO KEEP SALT PORK FROM SPOILING.

Farmers often wonder why their pork spoils in summer when there is so much salt in the brine. It makes no difference how much extra salt there may be in the brine, nor how strong the brine is, if the grease and impurities in it, which always rise to the surface, are allowed to remain there for any length of time, the pork will be injured. The grease and other impurities on the surface come in contact with the air, they decay, which produces putrefaction, and this in turn taints the brine, which of course effects the pork. It is plain, then, that no amount of salt or strength of brine will prevent this result, unless the grease and other impurities mingled with the brine are removed.

The most effectual preventive is to boil the brine before warm weather sets in and skim off the oil and impurities which will rise to the top. The salt in the brine may be cleansed in the same way by boiling it with the brine and stirring it frequently, which will cause all foreign substances to rise to the top. If the brine on the top of the meat should be frequently stirred, every two or three days, so as to mingle the oil with it, thus taking it away from the air, it would not probably become tainted. For the above reason, where pork is taken out of the brine every day or two, thus stirring it, it rarely spoils, unless the brine is very dirty. Another preventive is to put such an amount of salt on top of the meat that the brine will not come to the surface but be covered by the salt. This prevents contact with the air and keeps it from becoming tainted.—*F. D. Curtis in New York Tribune.*

FLOWERS to be sent by mail should be cut in the morning before the sun has had much effect on them. The best packing material is their own foliage. The best package is a tin box or case. Place a bit of moist brown paper at the bottom, lay in the flowers so that they will snugly fill the box, put another piece of damp paper over all and enclose with the cover. If oiled paper is at hand, the box can be lined with it, and no damp paper will then be needed. A paper wrapper about the box, securely tied, completes the package. Damp cotton is often tied about the stems of the flowers, but usually this supply of moisture is too great for them when closed from the air and causes decay. It is unnecessary when packed as before described. Dry cotton is often used to protect the flowers, but it is useless for this purpose, and it absorbs the moisture from the flowers and leaves, and they reach their destination quite wilted.—*Vick's Magazine.*

MILK AND COFFEE STAINS.—In woolen and mixed fabrics these stains may be thus removed: Moisten the spots with a brush dipped in a mixture of one part glycerine, nine parts water, and one-half part aqua ammonia. Let it remain twelve hours, occasionally renewing the moistening. Then press between cloth and rub with a clean rag. (Try the mixture on a piece of garment first, and if it hurts the color, omit the ammonia.) Silk garments should be thus moistened six or eight hours only. Then rub with a clean cloth and remove the remaining substance with a knife.—Brush with clean water and dry between cloths. A thin solution of gum arabic and a warm iron applied on the wrong side will restore finish.

HOW TO FORETELL WEATHER.

The farmers' club of the American Institute has issued the following rules for foretelling the weather. If farmers and others whose business is out of doors and depends upon the weather will study them closely they will be able to guess the weather more accurately than Wiggins or Vennor.

1. When the temperature falls suddenly there is a storm forming south of you.
2. When the temperature rises suddenly there is a storm forming north of you.
3. The wind always blows from a region of fair weather toward a region where a storm is forming.
4. Cirrus clouds always move from a region where a storm is forming.
5. Cumulus clouds always move from a region of fair weather to a region where a storm is forming.
6. Where cirrus clouds are moving rapidly from the north or north-east, there will be rain inside of twenty-four hours.
7. When cirrus clouds are moving rapidly from the south or south-east there will be a cold rain storm on the morrow, if it be summer, and if it be in winter there will be a snow-storm.
8. The wind always blows in a circle around a storm, and when it blows from the north, the heaviest rain is east of you; if it blows from the south, the heaviest rain is west of you; if it blows from the east the heaviest rain is south, if it blows from the west, the heaviest rain is north of you.
9. The wind never blows unless snow is falling within 1,000 miles of you.
10. Whenever heavy white frost occurs, a storm is forming within 1,000 miles north or north-west of you.

PLAIN STEAMED PUDDING.—(One egg, one large teacupful of buttermilk, two spoonfuls of sugar, two spoonfuls of melted butter, flour to make a tolerably stiff batter, one small half teacupful of dried cherries or common currants dried in sugar, one teaspoonful of soda. Beat the egg and sugar together, add buttermilk and flour and butter, and lastly the fruit well rubbed in flour. Steam one hour. Eat with cream and sugar, or liquid sauce.

ESCALOPED FISH.—Two pounds of cold boiled fish picked into small pieces, one-half pound butter, two ounces of flour, one teaspoonful of salt, pinch of cayenne pepper, the yolks of four eggs. Scald one pint of milk over boiling water, add the flour mixed with the remainder, cook until thicker than custard, take from the fire and whip in the beaten yolks, etc.; butter a baking dish, put a layer of dressing, then of fish, last, the dressing, then cover with rolled cracker and bake slowly three-quarters of an hour.

"I TELL you," said a rabid Free Thinker, "The idea that there is a God never comes into my head." "Ah, precisely like my dog, but he doesn't go howling about it."

"PA," said a young hopeful, "I know what a man who has seen better days is." "Well, my son, what is he?" "He is a man who makes you tired talking about himself."