

# FLOOR DOCUMENT

THE SEMI-WEEKLY TELEGRAPH, ST. JOHN N. B., JUNE 12, 1901.

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BY Facts, FASHIONS, AND FANCIES. FOR A WOMAN.

### HOUSEHOLD SUGGESTIONS.

Little Hints That Will Aid the Busy House-keeper.

In discontinuing the coal-range for the summer, some care is needed for its proper preservation. It seems almost trite to say that the last fire should be dumped, and the ashes and dirt entirely removed, but experience has shown that this caution is needed. The grate should be taken out, and the spaces in which they fit thoroughly cleaned and greased. Grease the oven also and the range implements, such as shovel, poker, etc., together with the iron grates, and such other parts of the range as are liable to rust. These trifling precautions will save time and money when the range is to be put into commission again, and should be observed, whether the house is to be closed or not.

Eggs poached in cream and served in the chafin-dish. Melt a very little butter first in the blazer, and pour in a half cup of thin cream. Heat this to the bubbling point before slipping in four eggs, one at a time, from a saucer. When partly cooked season with salt and paprika, and pour the hot water pan under the blazer as soon as the eggs are in the cream. When the white is firm slip each egg carefully to a small square of toast, pointing the cream around them.

An old rule for hanging pictures was that water colors, black and white and oils, should not be hung in the same room, and a canvasser this week, "but that rule is a consequence now. It is, however, inadvisable to hang a picture in the same group as a little care will easily avoid it. It has come to be pretty well understood that pictures should not be hung on a level, though this rule does not mean that there should be no symmetry or plan in their grouping. Too heavy pictures should not top too light ones; a natural sense of proportion must be regarded. With this general idea in mind square, oblong and oval pictures may be satisfactorily arranged, providing that the pictures are worth hanging in any event. Some of the modern bargain counter art departments have to answer for serious mistakes. Pictures framed in peeling frames may be cleaned with strong tea, rubbed in well with a nail-brush. Rinse afterwards in warm water.

At the spring use a thin slice of pineapple is frequently found floating in a cup of tea in lieu of the usual disk of lemon.

Now on for a good many weeks to come tomatoes are best eaten raw. A recipe for tomato croquettes will be arranged, and it is likely to stir the vegetable occasionally, as a way of using what may be left over from this service. To a pint of stewed tomatoes add three cloves, and a good seasoning of salt and pepper. Unless objected to, about a tablespoonful of sugar is an improvement. Heat the mixture in a saucepan and thicken with two tablespoonfuls of corn starch rubbed smooth in a little butter. Stir this in, and when an egg just before the mixture is done. When the mixture has cooled mould it in croquette form, dip in crumbs and beat egg and again in crumbs, and fry in morning in hot fat.

For a sandwich filling fry fresh green coconut, to which a little sugar and some nut-meat chopped very fine have been added—the whole moistened with sweet cream before being spread between thin, crustless slices of white or brown sand-wich bread.

Hermosa soup—Peel and slice four Bermuda onions, cover with boiling water for five minutes. Heat in a saucepan, add one tablespoon of butter in a stew-pan, and when hot add the onions and cook them in the butter without coloring for 10 minutes.

Then add one pint of boiling water and let them simmer until they are very soft from 40 to 45 minutes. Mash through a puree sieve placed over the same pan in which they were stewed, add one cup of milk and when hot cook one spoonful of flour in one tablespoon of butter, and add the liquid gradually until thin enough to pour into the whole.

Add one teaspoon of salt and one-fourth of a teaspoon of pepper. It may need more seasoning, as onions will bear a good deal of pepper.

Just before serving beat the yolks of two eggs with one cup of cream and stir them in quickly as it is taken from the fire.

This will be found to be a delicious soup and especially suitable for the spring menu.

Fish outlets—Mix equal parts of mashed potato and finely flaked cooked fish. Moisten with hot cream, or fish sauce and season highly, and form into outlet shape, or round cakes, or like croquettes. Roll in fine bread crumbs, then in beaten egg, then in crumbs which have been moistened in melted butter.

### ROUND ABOUT THE HOUSE.

Little Tips That the Up-to-date House-keeper Will Appreciate.

The latest fad of the dainty housewife is the perfume pad—a thin quilted affair with one layer of cotton liberally sprinkled with sachet powder. The pad is placed between mattress and sheet and the bed thus becomes perfumed with roses, violets, or whatever other odor is selected. Another idea is to open the pillows and scatter sachet powder among the feathers. The lavender-scented sheets and pillowcases are quite popular, and the floral sachets. They are not injurious to the health.

Embossed leather can be cleaned with turpentine applied with a soft cloth. This removes the stains but slightly stiffens the leather which must be made pliant again by rubbing briskly with crude oil. The very little oil and go over the place carefully with a perfectly clean cloth as care must be taken to get all the turpentine grease off.

Individual strawberry short cakes are a particularly nice way to serve the dish as a luncheon or dinner course.

If alcohol is used to clean gilded pictures—and nothing is better for the purpose—do not use it on the picture itself, but on the brush. The beaten white of egg is also good for cleaning gilt and needs the brush application with the same light touch.

Says the New York Post: An excellent plan for staining floors in permanent stains of oil, which may be used in a proportion of an ounce and a half to a gallon of boiling water. The crystals cost only ten cents an ounce, making the stain almost the cheapest that can be procured. As it will kill, it is an excellent disinfectant, so its sanitary value is appreciable. The easiest way to apply the stain is to use a brush, working with the grain of the wood. If after one coat the stain does not seem to be dark enough, a second may be applied. The floor should then be gone over with two or three coats of linseed oil.

A couple of coats of white enamel paint on the shelves of the pantry does away with the necessity for shelf paper and the result is much more satisfactory.

A French fancy which is meeting with success in New York is that of using drier orange trees in porcelain pots of oriental design for table decoration.

A fernery and a candle holder combined, is a novelty for table decoration that is new and popular. The central table decoration at a dinner given recently in London was arranged in imitation of an old-fashioned style of fernery.

When a gas stove is burning the right way the flame is blue. If the flame is red it is wrong and will blacken cooking utensils.

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### SHEEP DOGS.

A Trial, Showing the French Method of Doing Things and Reporting Them—Could Learn From Scotch.

The following translation from L'Illustration, which is copied entire, shows the French way both of doing things and of reporting them. A good Scotch shepherd could teach the Frenchmen a good deal that they do not know about training sheep-dogs.

The question of the improvement of the French shepherd's dog was raised two years ago, and, thanks to the initiative of M. Emmanuel Boulet, founder and president of the French

Shepherds' Dog Club, was made the order of the day. M. Boulet saw the first races of it may be called the sheep-dog trials, and he was supported by the sympathy of the Minister of Agriculture, and by the entire agricultural press. The club now has numerous adherents, and it is with pride that the shepherds and drovers say to you: "We are members of the club."

The dogs that are so useful for guarding and driving flocks were soon submitted to competition. The first races of it may be called the sheep-dog trials, and he was supported by the sympathy of the Minister of Agriculture, and by the entire agricultural press. The club now has numerous adherents, and it is with pride that the shepherds and drovers say to you: "We are members of the club."

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### STRAWBERRIES.

M. M. Kellogg Tells How to Grade Them Up by Selection.

Variation in plants is an important factor in fruit growing. Planting grown from seeds have a father and mother the same as an animal. When we propagate by buds and runners we have only "mother" in a figurative sense. It is really a division of the nodes in its own body which contain the protoplasm, yet they are new creations just as much as the plants grown from seeds. Being a division they contain the vigor or weakness of the parent plant. They usually closely resemble and bear fruit the same as the plant from which they are taken and yet under changed conditions they often make remarkable variations in fruit as much as to constitute a distinct variety.

Now we may take advantage of these variations and fix in our mind the kind of plant and berry we wish to produce and continuously select plants which grow in such or hills and in the ideal we want and propagate from these, keeping them under restriction to prevent pollen exhaustion and to greatly improve them. A record is kept in a notebook of the plants which are selected and the results of their propagation. In 1895 I adopted the following plan: I always set my plants in spring and then kept sharp watch during the summer when buds began to appear. I selected the best buds and few runners are carefully noted. The next spring when buds began to show many of the plants were discarded and from the remainder one-half of the buds are removed to prevent pollen exhaustion.

It should be remembered that these plants are discarded and from the remainder one-half of the buds are removed to prevent pollen exhaustion. It should be remembered that these plants are discarded and from the remainder one-half of the buds are removed to prevent pollen exhaustion.

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### IDEAL DAIRY COW.

First Prize Jersey Cow, Ontario Provincial Dairy Show, 1899—Butter Record, 543 Lbs Within Twelve Months.

The registered Jersey cow, Primrose Park's Prude, a good model of the ideal business dairy cow, having a record of 543 pounds of butter, made from her milk within a year, commencing November 20th, 1899, and ending November 17th, 1900. She was the only cow kept by her owner, Mr. W. J. Craig, of London, and while she was well fed, no attempt was made to force her for an extraordinary record, and the manner of handling her milk was far from such as was calculated to make the most of it for a butter test, as

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### St. John Markets.

Country Market—Wholesale.

|                            |              |
|----------------------------|--------------|
| Beef (cutlery) per carcass | 0.05 to 0.06 |
| Beef (country) per lb      | 0.08 to 0.09 |
| Beef (smoked) rolls        | 0.11 to 0.12 |
| Butter (rolls)             | 0.14 to 0.15 |
| Butter (tubs)              | 0.18 to 0.19 |
| Butter (tubs) per lb       | 0.20 to 0.21 |
| Butter (tubs) per pair     | 0.22 to 0.23 |
| Butter (tubs) per pair     | 0.24 to 0.25 |
| Butter (tubs) per pair     | 0.26 to 0.27 |
| Butter (tubs) per pair     | 0.28 to 0.29 |
| Butter (tubs) per pair     | 0.30 to 0.31 |
| Butter (tubs) per pair     | 0.32 to 0.33 |
| Butter (tubs) per pair     | 0.34 to 0.35 |
| Butter (tubs) per pair     | 0.36 to 0.37 |
| Butter (tubs) per pair     | 0.38 to 0.39 |
| Butter (tubs) per pair     | 0.40 to 0.41 |
| Butter (tubs) per pair     | 0.42 to 0.43 |
| Butter (tubs) per pair     | 0.44 to 0.45 |
| Butter (tubs) per pair     | 0.46 to 0.47 |
| Butter (tubs) per pair     | 0.48 to 0.49 |
| Butter (tubs) per pair     | 0.50 to 0.51 |
| Butter (tubs) per pair     | 0.52 to 0.53 |
| Butter (tubs) per pair     | 0.54 to 0.55 |
| Butter (tubs) per pair     | 0.56 to 0.57 |
| Butter (tubs) per pair     | 0.58 to 0.59 |
| Butter (tubs) per pair     | 0.60 to 0.61 |
| Butter (tubs) per pair     | 0.62 to 0.63 |
| Butter (tubs) per pair     | 0.64 to 0.65 |
| Butter (tubs) per pair     | 0.66 to 0.67 |
| Butter (tubs) per pair     | 0.68 to 0.69 |
| Butter (tubs) per pair     | 0.70 to 0.71 |
| Butter (tubs) per pair     | 0.72 to 0.73 |
| Butter (tubs) per pair     | 0.74 to 0.75 |
| Butter (tubs) per pair     | 0.76 to 0.77 |
| Butter (tubs) per pair     | 0.78 to 0.79 |
| Butter (tubs) per pair     | 0.80 to 0.81 |
| Butter (tubs) per pair     | 0.82 to 0.83 |
| Butter (tubs) per pair     | 0.84 to 0.85 |
| Butter (tubs) per pair     | 0.86 to 0.87 |
| Butter (tubs) per pair     | 0.88 to 0.89 |
| Butter (tubs) per pair     | 0.90 to 0.91 |
| Butter (tubs) per pair     | 0.92 to 0.93 |
| Butter (tubs) per pair     | 0.94 to 0.95 |
| Butter (tubs) per pair     | 0.96 to 0.97 |
| Butter (tubs) per pair     | 0.98 to 0.99 |
| Butter (tubs) per pair     | 1.00 to 1.01 |

|                        |                |
|------------------------|----------------|
| Am clear pork, per bbl | 19.25 to 19.75 |
| Am prime meat, " "     | 17.75 to 18.25 |
| Am prime meat, " "     | 16.25 to 16.75 |
| Am prime meat, " "     | 14.75 to 15.25 |
| Am prime meat, " "     | 13.25 to 13.75 |
| Am prime meat, " "     | 11.75 to 12.25 |
| Am prime meat, " "     | 10.25 to 10.75 |
| Am prime meat, " "     | 8.75 to 9.25   |
| Am prime meat, " "     | 7.25 to 7.75   |
| Am prime meat, " "     | 5.75 to 6.25   |
| Am prime meat, " "     | 4.25 to 4.75   |
| Am prime meat, " "     | 2.75 to 3.25   |
| Am prime meat, " "     | 1.25 to 1.75   |
| Am prime meat, " "     | 0.75 to 1.25   |
| Am prime meat, " "     | 0.25 to 0.75   |
| Am prime meat, " "     | 0.00 to 0.25   |

|                        |                |
|------------------------|----------------|
| Am clear pork, per bbl | 19.25 to 19.75 |
| Am prime meat, " "     | 17.75 to 18.25 |
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| Am prime meat, " "     | 10.25 to 10.75 |
| Am prime meat, " "     | 8.75 to 9.25   |
| Am prime meat, " "     | 7.25 to 7.75   |
| Am prime meat, " "     | 5.75 to 6.25   |
| Am prime meat, " "     | 4.25 to 4.75   |
| Am prime meat, " "     | 2.75 to 3.25   |
| Am prime meat, " "     | 1.25 to 1.75   |
| Am prime meat, " "     | 0.75 to 1.25   |
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| Am prime meat, " "     | 0.00 to 0.25   |

|                        |                |
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| Am prime meat, " "     | 5.75 to 6.25   |
| Am prime meat, " "     | 4.25 to 4.75   |
| Am prime meat, " "     | 2.75 to 3.25   |
| Am prime meat, " "     | 1.25 to 1.75   |
| Am prime meat, " "     | 0.75 to 1.25   |
| Am prime meat, " "     | 0.25 to 0.75   |
| Am prime meat, " "     | 0.00 to 0.25   |

|                        |                |
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| Am prime meat, " "     | 8.75 to 9.25   |
| Am prime meat, " "     | 7.25 to 7.75   |
| Am prime meat, " "     | 5.75 to 6.25   |
| Am prime meat, " "     | 4.25 to 4.75   |
| Am prime meat, " "     | 2.75 to 3.25   |
| Am prime meat, " "     | 1.25 to 1.75   |
| Am prime meat, " "     | 0.75 to 1.25   |
| Am prime meat, " "     | 0.25 to 0.75   |
| Am prime meat, " "     | 0.00 to 0.25   |

|                        |                |
|------------------------|----------------|
| Am clear pork, per bbl | 19.25 to 19.75 |
| Am prime meat, " "     | 17.75 to 18.25 |