

HINTS FOR THE FARMER.

DAIRY WASTE PRODUCTS.

Success on the farm does not come by leaps and bounds. It is the result of everyday work, of skilful management, of making available all its resources.

Competition is keen; the price of products is low compared with former years; quick communication and rapid and cheap transportation have brought the whole world to one market, so that the stern necessity exists upon the farm to-day, as it does in other lines of business, of lowering the cost of production and, to this end, of utilizing all the by-products allowing nothing to go to waste.

Dairying is a leading industry to-day. Its direct products of butter, cheese and whole milk find their way into every home, forming an important and valuable portion of the food. They form an important part of the commerce of the country. But the by-products of the cow are valuable as well. Skim-milk, buttermilk and whey are valuable food in the raising of animals, especially when young, and this includes swine and poultry.

They all contain valuable fertilizing constituents. Milk seems a necessity for the calf. It should have whole milk for a few days, then a gradual change may be made to skim-milk. At least a portion of the fat taken out of the milk must be replaced. For this purpose flax-seed tea is useful. Use one-half tea-cup of flax-seed to one quart of boiling water, cooking it 15 minutes or more until it becomes jelly-like. Use a spoonful at first and gradually increase. Milk should always be fed at the temperature of freshly drawn milk. In its early days the calf should not be fed too much skim-milk.

Teach the calf to eat whole oats. I find nothing better. Then with plenty of good early cut hay it will thrive.

Many farmers feed skim-milk to their calves until they are a year old or even older. The quantity is gradually increased until a pailful or more a day is fed. Calves so fed reach maturity early and are considered more valuable on this account.

The skim-milk forms a large part of the food all the way along and thereby more costly articles of food are saved.

There is no more profitable way of using skim-milk and buttermilk than to feed it to swine. Keep two or three breeding sows, raising two litters annually from each one. They are kept on the farm waste, except for a few weeks at farrowing time. When four weeks old the pigs are put by themselves, ten in a pen. They are fed warm skim-milk, sweet at first, as much as they will eat up clean. A handful or two of corn is thrown into the pen to make up in part for the fat that has been removed from the milk and also to induce them to work over the raw materials that have been put into the pens, making it into the very richest of manure. That is what we are after in all our work on the farm, is more and richer manure. The manure pile is the farmer's bank, and he should make his deposits as large as possible against the day of drawing out. As the pigs grow larger we feed a small quantity of wheat middlings. At four to six months of age we begin to use cornmeal, a little at first and gradually increasing it until the point is reached when they will eat no more. They are sold at six to eight months, when they are expected to weigh 250 to 300 pounds. They should be kept clean. The damp basement of a barn is an unfit place. It is unhealthy. The cow manure don't place them and it is a mighty poor place for them. Give them a good, dry, warm pen and they will pay you for it. Furnish them with an abundance of litter and they will add to your bank account. There is profit in pigs when fed and kept in this way. The cow yielding 5000 pounds of skim-milk and buttermilk furnishes 145 pounds digestible protein and 3.0 pounds of digestible carbohydrates and fat. As a fertilizer it contains 2.5 pounds of nitrogen, 10 pounds phosphoric acid and nine and one-half pounds potash. Worth saving, is it not? Many farmers feed their skim-milk to chickens and hens and claim a large profit thereby.

The more of the food that the cow eats that is produced on the farm, the nearer to perfect success the farmer has reached. To this end he should make use of all the manure the cow makes, both liquid and solid, and not a bit of it should be allowed to go to waste. Upon this point we cannot lay too much stress. And yet vast quantities of this valuable fertilizer are permitted to go to waste every year. A man might almost as well leave his pocket book exposed to the elements as his manure heap. Why not?

CURING A SUCK-EGG DOG.

Men who have grown grey-headed trying to devise ways and means of

inducing hens to lay and then compelling them to set, declare that there is no way on earth of breaking a dog of the habit of sucking eggs when he once acquires it. An experiment was recently tried on a dog that developed a taste for raw eggs, and if he ever sucks another he is worse than an idiot dog. The dog always cleaned out a nest when he started in on it, and he always started in on it when he found one. It made no difference whether it contained one egg or a dozen. His owner blew an egg, filled the shell with spirits of ammonia, placed it in a nest known to the dog and awaited developments. When he crushed that egg he gasped a time or two, fell down and writhed a moment, then got breath enough to howl for 10 minutes. For a week the dog wasn't able to eat anything but milk, and would run at the sight of an egg shell.

A SUCCESSFUL FARMER.

The man who makes the farm pay is a busy man, but there are some things he does not let his busy life prevent attending to.

He is never too busy to keep up with his work. The way he accomplishes so much is to have everything in season. He is never too busy to plan out his work, days, weeks and months ahead.

He finds time to keep up with modern methods and discoveries, and is a deep student of those sciences which apply to his business.

He finds time to attend the meeting of farmers and listen to the papers, discussions and lectures given for his benefit.

He finds time to attend the poultry, cattle and horse shows, and local fairs and expositions where agriculture and kindred vocations are given attention.

He is never too busy to see that his stock is rightly treated. His horses are carefully groomed after the day's work, and his hogs and cows are never without an abundance of pure, fresh water.

He is never too busy to take care of his farm machinery as soon as through using it for the season, painting and oiling all exposed parts.

He finds time for repairing all the farm buildings as soon as they need it and never neglects needed repairs.

He finds time to cut all the weeds in the fence corners and other nooks about the farm and does not allow the road bordering on his farm to grow weeds and ripen seeds to seed his farm.

He finds time to work his garden, cultivate his orchard and care for the trees and shrubs about his farm.

He finds time to build and keep up a neat little lawn with choice beds of flowers and ornamental shrubbery.

He is not a slave to the soil, but finds time to mix with society and do his duty in social, political and religious affairs.

He is never too busy but he can spend a few moments in dressing up before going into town or to a neighbor's. He knows nothing is lost by dressing as a gentleman.

He finds time for a little vacation occasionally with his faithful wife, for his attention to details has made his farm a paying institution, and he can afford it.

In his old age he finds time to rest from his labors and enjoy the satisfaction of knowing that he has earned his reward and has been a benefit to his fellowmen by the lesson his farm has been to his neighbors.

A RAILWAY IN ASHANTEE.

To Develop the Mining Industry of the Gold Coast.

Kumasi, the capital of Ashantee, is to be brought into closer communication with England by the construction of a railway to the coast. The work is to be undertaken by a Liverpool firm, and already a party of twenty-seven engineers are on their way to the Gold Coast for the purpose of surveying the country. The line is to be 180 miles in length and of 3 feet 6 inches gage. The route to be followed is a very difficult one, extending through dense bush forest and over broken country. The engineers are to be assisted in the survey work by 1,700 carriers and laborers, to be dispatched and maintained from England. As the survey party proceeds, the work of construction will be carried out, operations being commenced at several places simultaneously. The great difficulty with which the contractors have to contend is the scarcity of labor and food, but it is anticipated that native labor will be forthcoming to the extent of about 10,000 men. The principal object of the railway is to develop the gold mining industry of the country. The land is very auriferous, and when the question of transport between Kumasi and the coast has been facilitated by the completion of this railway, the industry will be rapidly and extensively developed. Many of the West African gold mining companies are interested in the scheme, since it will then be able to reach the Ashantee capital within fourteen days from England.

DINNER WITH THE QUEEN.

CEREMONIES OBSERVED WHEN DINING WITH HER MAJESTY.

Guests Are Made Thoroughly at Home—The Dining-Room is a Beautiful Apartment—The Kitchen Staff—Elaborate Dishes and Tasty Delicacies Are Served.

To have dinner with the Queen is the ambition of the great, and it may be added that it is an ambition in which they are very frequently disappointed. For Her Majesty is as scrupulously careful in this matter as in many others, and would welcome no one to her table who was not in quite every respect above suspicion.

In the main her guests are chiefly the members of her own family, her personal friends, high officers of Church and State, and persons of either sex who from one reason or another have suddenly sprung into distinction, and whose conversation upon their achievements, is consequently likely to be agreeable to Her Majesty during the repast and after. It is such occasional guests, perhaps, to whom the honour is greatest, and by whom it is most appreciated.

Naturally, whoever they may be, they are very much inclined to be awe-stricken at such a time, but it has to be said, that every effort is made by the Queen and those members of her household who are about her to remove any such feeling and to make the guests thoroughly at home, and it may be added that they generally succeed to perfection, so much so that after departure many such guests have expressed themselves as having had the most enjoyable experience of their lives. The arrangements are really simple.

THE INVITATION.

which is of course a command, reaches the recipient in due course, and accordingly he repairs to Windsor or Balmoral, or wherever Her Majesty may be in residence at the time, and on arrival is immediately ushered into a spacious reception room of which he will probably find himself at the outset to be the only occupant. He is not left alone for long however, for in comes first the Master of the Queen's Household who introduces himself and presently there follow the other ladies and gentlemen who are to make up the Royal dinner-party.

The Queen herself comes in last, and does so when the clock is just on the stroke of the dinner-hour. Formalities at this stage are very few. Her Majesty advances but a few paces, and then graciously inclines her head to the assembled company, who respond in a fitting manner. Dinner is immediately announced, and the procession to the dining-room is headed by the Queen, who walks along a few paces head of the others.

And now see what has been prepared for the occasion, and how it has been. The dining-room is a beautiful apartment, wide and lofty, and when dinner is being served it presents a very bright and cheery appearance. The furniture and the table ornaments are good and pretty, of course, but there is an absence of any undue ostentation. On one side of the room is a magnificent sideboard on which is laid a quantity of Royal plate. On the oval table only the usual appointments are placed, and everything is arranged in

THE MOST PERFECT TASTE.

In front of each guest is a printed menu card bearing the Royal arms and the date. Servants in their Royal liveries, some of Her Majesty's Highland and Indian domestics, and the heads of the various departments of the kitchen and the cellar are assembled in the room.

In the meantime the kitchen staff have been hard at work, and now it may be remarked that, though there is so little in the way of show in the Royal dining-room, the kitchen arrangements are on a very grand scale indeed, and can have but few rivals.

The presiding authority is a gentleman known as the clerk of the kitchen, who is a very important and responsible personage, and who is in receipt of a salary of £700 a year, with board and residence found, and the assistance of four other clerks and a female servant, who is described as the "necessary woman."

The chief cook also has a salary of £700 a year, and under him are four master cooks, who are each remunerated to the extent of £20 a week, besides which they are accorded the very substantial privilege of taking four apprentices to their art and pocketing the premiums which accrue from them. These amount to something considerable, for they are never less than £150 to £200 each.

Following these there is a regular army of assistants. To begin with, there are two yeomen of the kitchen, one being the confectiener, and then there are two assistant cooks.

TWO ROASTING COOKS.

Two coffee-women, two "green office men," four scourers, three kitchen-maids, a storekeeper, two steam-apparatus men, and many other menials of less importance.

A staff of four attend to the wine. Chief of them is the gentleman of wine and beer cellars, whose salary

is £600 a year, and whose special duty it is to select and purchase the wines which are placed upon the Royal dinner-table, and to see that they are properly kept. As assistants he has two yeomen at £150 per annum each, and a groom at £80 a year.

The table appointments,—plates, dishes, and cutlery—and the laying of them are looked after by a special staff, which also consists of four. The principal table-decker, who exercises control, is in receipt of a salary of £300, and he has the assistance of two other table-deckers at £150 and £90, respectively, and a junior at £52. A separate official looks after the candles and sees that they are properly placed upon the table. He is called the wax-fitter, and all these multitudinous servants have performed their duties with scrupulous care when the Queen leads her party to the table.

AS FOR THE DINNER.

there are always a number of elaborate dishes and tasty delicacies, to suit the tastes of the most fastidious, but there are also never missing from the table plain joints of good English beef and mutton, both hot and cold, and for these Her Majesty usually exhibits a preference, for she is notoriously a plain liver, and takes most pleasure in food and drink of the simplest character.

When the Prince Consort was alive he always liked to see a cold sirloin of roast beef upon the sideboard, and another favorite dish of an old-fashioned sort that he showed a preference for was a roast sucking-pig with pruned sauce.

When the dinner is over Her Majesty rises and leads the way to the drawing-room, and there one by one she enters into conversation with the party round about her. In the meantime all those who are not just at the moment so honored, must according to the etiquette of such an occasion, remain standing, and may converse in low tones so as not to interfere in any way with Her Majesty's conversation.

The guests who have been specially invited to the Castle, may be sure of coming in for the Queen's attention in their turn. She will advance to where they are standing and talk to them for a few minutes in the most intelligent and sympathetic manner about the particular subject with which they are most concerned, be it art, literature, science, travel, or anything else.

Then Her Majesty slightly inclines her head and smiles, and she has finished with her guests for the evening. She leaves the room early, bowing to her company in doing so, and thus comes to an end the dinner with the Queen and its attendant ceremonies.

USEFUL MRS. BIGGUS.

A travelling preacher says that, during his stay in a certain little town, he had rather a curious experience while boarding, or rather visiting "round."

On my first visit I explained that I did not drink coffee. The next time my hostess remarked, "You don't drink coffee, I believe?"

"No," said I, "I do not."

On my third visit, this time to another house, there came the same question and answer. Again and again it happened, on five or six different sojourns. Then I grew curious, and when my hostess remarked that I did not drink coffee, I said: "No, I do not; but may I ask you told you?"

Mrs. Biggus, was the reply. Who is Mrs. Biggus?

Well, she is the only woman in this town whom we can secure for domestic service. Everybody who has entertained you has had her while you were there. She knows what you like, and has told us all.

ONE OF THEM MIGHT.

A certain doctor, when only a beginner in practice, had occasion to attend a trial as a witness. The opposing counsel in cross-examining the young doctor made several sarcastic remarks, doubting the ability of so young a man to understand the profession.

Do you know the symptoms of concussion of the brain?

I do, replied the doctor.

Well, continued the attorney, suppose my learned friend, Mr. Baging, and myself were to bang our heads together, should we get concussion of the brain?

Your learned friend, Mr. Baging, might, was the reply.

A PERTINENT QUERY.

So the doctor won't let you smoke, eh? said Browne, as he applied a match to his weed. Sorry for you, old man. I can't imagine any greater pleasure than a good cigar after dinner.

So? replied Towne, sniffing, then why do you deny yourself that pleasure?

QUITE THE CONTRARY.

Friend—Your wife has occasional fits of bad temper, I believe.

Henpeck—O! you've been misinformed.

Friend—Indeed?

Henpeck—Yes, she has semi-occasional fits of good temper.

HOUSEHOLD.

MAKING BREAD.

Good bread flour will not retain the pressure of the hand, which is just what pastry flour will do. Good bread flour is granulated, rather yellow, while poor flours have a blue or gray cast. While both whole wheat and white bread require the same proportion of liquid and yeast, the manipulation is entirely different; whole wheat bread takes a trifle less time to make. White bread is the choice for ordinary use where meat is eaten twice, or even thrice a day, but whole wheat bread is absolutely imperative for children and nursing mothers. Though wheat is a typical food, it is yet lacking just a little in fat. Hence our habit of buttering our bread.

Rye comes next in the bread making list, though it is less nutritious than oat meal. But oat meal, lacking sufficient gluten, will not hold together for bread. This is true too of corn. The Southern hoe cake or Tennessee egg bread, or spoon bread, as it is variously called, is but the old time flour and water baked on the darkey's hoe before an open fire.

Southern Hoe Cake.—To make this popular "cake" pour sufficient boiling water over a quart of Southern meal to just moisten, not to make it wet. Put into the center a tablespoonful of butter. Cover the bowl, and let it stand for 20 minutes. Beat one egg without separating until light; add two tablespoonfuls of milk. Stir this into the corn meal; add a teaspoonful of salt, and drop by spoonfuls into a greased pan. Bake in a moderate oven 30 minutes.

White Bread.—Pour one pint of boiling water into one pint of milk; when lukewarm add one teaspoonful of salt and one compressed yeast cake dissolved in a quarter of a cup of warm water. Mix and stir in sufficient flour to make a dough. Turn this on a board and knead thoroughly until soft and elastic. Put it back in the bowl, cover and stand in a warm place, 75 degrees Fahrenheit, for three hours. Then form into loaves, and put them into greased pans. Cover again and stand in a warm place for one hour. Brush with water, and bake one hour if in square loaves, or one-half hour if in long French pans.

Whole Wheat Bread.—Select whole wheat flour, free from outside bran. Pour one pint of boiling water into one pint of sweet milk. When lukewarm add one compressed yeast cake dissolved in two tablespoonfuls of warm water; add one teaspoonful of salt. Mix and stir in sufficient whole wheat flour to make a batter that will drop from a spoon. Beat well, cover and stand in a warm place, 75 degrees Fahrenheit, for three hours until very light. Then stir in more flour, enough to make a soft dough. Knead lightly until the greater part of the stickiness is lost. This whole wheat bread cannot be made dry like the ordinary white bread, so must be handled quickly and lightly on the board. Now mould it into four or six loaves, according to the size of your pans; place in greased pans. Cover and stand aside again in a warm place for one hour. Bake in a moderately quick oven 35 or 40 minutes.

DINNER-GIVING.

There are two secrets of the gentle art of dinner-giving; the first is, keep within your means. To be definite, do not invite more guests than you can seat in comfort or serve with ease, and do not attempt too ambitious dishes. No woman is better loved by her friends because she is a better cook than they though they may love her in spite of the fact.

Keep well within your limits as to your waitress's abilities, and the number of your spoons and forks, and have an easily prepared menu. A hostess naturally wishes to give her guests her very best, but to give all her best at one dinner is to draw too heavily on her future; she should leave something for the next time. It is the absurd idea that it takes a great outlay of time, strength, and money to give dinners that makes many women feel they cannot entertain at all in this way. Of course in giving a dinner there must be some unusual effort, some preparation out of the ordinary, but it should be minimized as far as possible. The necessary sweeping and dusting should be done the day before, the silver cleaned and counted out, the china laid in piles, the orders given to the markets and the florist, the menu and dinner cards written, the places assigned, the almonds salted, the soup stock and salad dressing made. If all these little, but necessary, things are done ahead of time, a dinner ought not to derange a household or cause much excitement or hurry.

Understanding that warmth should be evenly distributed and that the normal infant needs no support, the sensible mother condemns binders, unless absolutely necessary, in which case a knit band is used. She regulates the clothing by the thermometer, for she knows that grave danger lies in overheating, and that the lowest percentage of the ill of infancy is found among those who are clothed according to the temperature. She keeps her baby's head cool and its lower extremities warm, and sees that it has, at regular intervals, the sort of food that furnishes the greatest nourishment in the smallest quantities.

DOMESTIC RECIPES.

White Fruit Cake.—Cream together one pound of butter and one pound of white sugar, add by degrees one pound of warmed and sifted flour and the beaten whites of sixteen eggs. Blanch a pound of almonds and beat them to a paste with a little rose water, grate one coconut and cut into strips one pound of candied citron, mix well together and beat into the batter. Bake in a moderate oven until done. Cover with coconut icing and sprinkle with grated coconut.

Grape Sherbet.—Mix a quart of grape juice with two cups of orange juice and two cups of sugar. When the sugar is dissolved turn into a freezer. When half frozen take out the dishes and mix in the beaten whites of two eggs. Pack and set away to harden.

Nut Filling for Cake.—Put one cup of sugar and one-half of a cupful of water in a saucepan and boil until stirring until the syrup will thread when dropped from the tines of a fork. Take from the fire and pour gradually over the stiffly whipped white of one egg, beating all the time. Continue the beating until almost thick enough to spread, add one teaspoonful of vanilla and one-half of a cupful of finely chopped nuts, blanched almonds and English walnuts make a good combination. Put the cake together at once. Chopped dates, figs, prunes or candied fruits may be used in the same way.

Winter Mince Meat.—Two pounds of beef; two pounds fat; tongue; one and three-fourths pounds of finely shredded suet; three pounds brown sugar; one pint molasses; three pounds seedless raisins; two pounds English currants; one pound finely cut citron; one pound dates finely chopped; one pound dates cut fine; rind and juice of eight lemons; rind and juice of eight oranges; one teaspoonful currant jelly; two ounces of ground cinnamon; one ounce each of cloves and nutmeg. The beef and tongue after being boiled tender should become thoroughly cold, then be chopped fine. When all the ingredients are thoroughly mixed, add finely chopped tart apples in the proportion of one quart of apples to one quart of the mixture, then add one quart of boiled cider, and sweet cider or cold coffee until juicy. Pack in a stone jar and keep in a cool place.

Pie-crust No. 1.—One heaping pound of sifted flour, one pound of leaf lard or butter. Mix together with the hands until it is in granules, then moisten gradually with cold water until it is in a mass that will handle nicely. Roll thin.

Pie-crust No. 2.—Three coffee cups of sifted flour, one pound of leaf lard, one-half teaspoonful salt. Toss together until in fine granules, then turn in gradually, sufficient cold water to make a moderately stiff dough—one that will roll easily. Use a new slice of paste for the upper crust always, as rolling toughens it.

Pie-crust No. 3.—Three cups sifted flour, one cup lard and butter mixed or pork drippings which have been carefully saved, one-half teaspoonful salt and one cup ice water.

INFANT'S CLOTHING.

Understanding that warmth should be evenly distributed and that the normal infant needs no support, the sensible mother condemns binders, unless absolutely necessary, in which case a knit band is used. She regulates the clothing by the thermometer, for she knows that grave danger lies in overheating, and that the lowest percentage of the ill of infancy is found among those who are clothed according to the temperature. She keeps her baby's head cool and its lower extremities warm, and sees that it has, at regular intervals, the sort of food that furnishes the greatest nourishment in the smallest quantities.

Does your new office clock give satisfaction? Yes; it keeps such unreasonable time that the clerks come and go as they please.

SUGGESTIONS TO HOUSEKEEPERS.

They say that chicken feathers put to dry in an oven will be almost as soft and light as goose feathers.

They say white fur rugs can be cleaned by mixing equal quantities of

Agents for
Se
Flannel
and is de
discernin
better th
and furn
to call o
G.
Aylmer
OPEN RE
Tactics
There is
Baden-
the Fro
Even in
ing of t
London,
that rela
been recy
Daily Mail
ually all
ony in t
River, are
vult, and
sharp light
fore the in
tactics of
many as p
back count
ing success
Con
From its
The Daily
Towing, "J
was design
but, being
troops, in
Cenderberg
"An eno
troops is oc
country ec
it is not l
offer battle
is a renew
sale procla
B. F. an
Cape Tow
Powell will
to-morrow.
The Boer
berton, Kl
others. G
General F
the newly
has been o
will start
At Thorn
routed 2,5
and a Pom
Boer
Toronto,
the London