

On the Farm.

TO DRY AND SMOKE BEEF AND HAM.

Divide a round of beef into two sections, following the natural lines of division; avoid making cuts or gashes to furnish burrowing-places for insects. Cut into suitable-sized pieces, not too small. For dry-salting make a mixture of 2 lb. best dairy salt, 1 oz. pulverized salt peter, 1 1/2 lb. brown sugar. Rub some of this mixture well into the meat once a day until all is used. At the end of two weeks it will be ready to smoke. Excess of smoke is not generally relished. In an ordinary smoke house two weeks will impart a pleasant flavor.

The following method of smoking beef and hams is in favor with many. Smoke a barrel by inverting it eight or ten days over a kettle containing a smoldering fire. Keep water on the head of the barrel, and occasionally throw a paulful on the outside to prevent shrinking. In this barrel pack the meat and pour over brine to cover, in the proportion of 2 gal. water, 4 lb. salt, a quart of molasses or 3 lb. sugar and 2 oz. saltpeter. Boil, skim and do not use until cold. In ten days or two weeks, according to the degree of saltiness desired, take out the meat; soak 12 hours in cold water to prevent a crust forming on the outside, drain thoroughly and hang to dry. It may be near a fire for ten days, and should then be hung to finish drying in the pantry or in a lower temperature.

When smoking meat, be sure to have smoke, but as little heat as possible. Corn-cobs, green hickory or maple chips and wood are used.

Some recommend placing hams, while wet from the brine, in a tub of bran or hard-wood sawdust; this, it is said, prevents evaporation of the juices of the meat during the process of smoking. If a good "smudge" is kept up constantly, a month suffices to smoke an average-sized ham; beef being smaller requires less time. The smoke flavor desired must govern the time. Hams shrink in smoking about 10 per cent.

In the absence of a smoke-house, we have found the following a convenient arrangement: Dig a trench about three feet long and six or more inches wide. Cover with boards and brick, then with earth, at one end dig a hole two or more feet deep and large enough to hold an iron kettle. Remove one head from a light barrel, fasten an inch cleat to the inside of the other end, and drive nails in the side of it from which to suspend the meat.

Place the barrel over one end of the trench, and cover with several thicknesses of old carpeting; set kettle in place at the other end, and build a smoldering fire of green chips or sawdust. For a large ham, confine the smoke about 40 hours.

If one has beef to smoke, nails may be driven round the head of a tight barrel upon which to hang the meat. Place the barrel over a smoldering fire and cover with carpet or blanket. These methods may be deemed quite primitive, but we know from experience that they are effective.

To keep dried beef—when well dried, wipe with a damp cloth; then rub every part of the surface with powdered borax, using it more freely in seams and crevices. Store in flour sacks and tie closely. Repeat the borax application several times during the season.

To keep a ham a year or longer, cut in slices, remove the rind and the rough, discolored edges, pack solidly in jars, and cover with lard an inch in depth. When any is taken from the jar, immediately warm the lard, strain and return to the jar. Always keep lard an inch deep over the top of the meat, and never leave the meat exposed to the air longer than is necessary.

THE VALUE OF EARLY CUT HAY.

Save the best early cut hay and other roughage until the latter part of winter and early spring. All practical feeders have observed that farm animals are less likely to make satisfactory gains in the spring months than at any other time of the year. Often they lose flesh unless the very best of care is given. They refuse to eat the usual amount of forage unless it is early cut and of the very best quality. However, I have found that by saving the earliest cut hay until the last, the stock will continue to consume the usual amount of food with a relish and also continue to make satisfactory gains. With milk cows the flow will not decrease, as so often happens in spring before the cows can be turned out on good pasture.

Then, too, by feeding the earliest cut hay last, the system of the animal will be in a better condition for making satisfactory gain immediately after being turned out on fresh pastures in spring. Very early cut fodders have a tendency to relax the bowels, consequently the change from dry fodder to fresh pastures will not be a radical change in feed. In the early part of the winter they are in a better condition for consuming the late cut hay and fodder, after being taken off the pasture, where their rations have often been made up of over-ripe and partly dried off grasses. Every

practical feeder has long ago learned the advantage of securing all fodder as early as possible after it has gained the required stage of growth, but where a large amount is to be put up, some of it will of necessity become riper than is desirable.

WHEN AND HOW TO USE MANURE.

I have applied the manure from 80 to 100 head of stock, 10 horses and 80 to 90 cows, to my farm of 200 acres each season for the past 10 years, writes C. F. McKenzie. I must say that I have found it very beneficial and to give excellent results under any and all circumstances when intelligently applied. The amount and method of application always varies according to the crop to be raised. For potatoes, I prefer to plow my old sod in the fall, spring will do, but the sod will not be well rotted and the grass is apt to be troublesome, then in spring I apply a heavy coat of manure, either fresh or well rotted, and plow down, then use a wheel barrow and cut up until the ground is fine as a garden. A small quantity of a good potato fertilizer will stimulate the growth and prevent the tubers from being "grubby." This is optional, as I have raised fine crops without fertilizer. Now plant your potatoes and give good and clean cultivation and just watch them grow.

For grain or grass I prefer to plow and then manure broadcast, usually very heavy, cut it well into the ground with the wheel harrow until your ground is very mellow, sow your grain and grass seed and you will not be disappointed in the results. For old meadows I usually top-dress, generally in the winter on the snow, or when the ground is frozen, or in spring just as soon as a team or wagon will not cut into the surface. I use broad tires. The manure may be coarse or well rotted, according to circumstances, both giving good results. I have a great deal of manure, but never too much.

ITEMS OF INTEREST.

One-fifth of the students in Swiss universities are women.

The Empress of Russia dusts her dainty nose with a \$5,000 handkerchief.

In the Bavarian royal family during the past one hundred years there have been twenty-seven cases of insanity.

It is a common practice among Japanese young ladies, when they desire to make themselves very attractive, to gift their lips.

The ostrich is first plucked when it is about seven months old. Usually a dozen feathers are taken from the wings and tail at one time.

Victims of diphtheria, according to a States law of Iowa, must be buried eight hours after death, and, when possible, the funeral must take place at night.

Nearly one-half of the hemp raised in Manila during the past ten years has been exported to the United States. It is converted into sailcloth and cordage, which sea water does not easily rot.

Artificial coal is made in Longenberg, Pomerania. Two bricks of it, costing one-fifth of a cent, will burn slowly in a closed stove for twenty-four hours, and give enough heat for cooking purposes and to warm a room fifteen feet square.

The life of an editor in Serbia is not a delightful one. Within the last two years a weekly paper in Belgrade had sixteen editors. Fifteen of them are in jail for too keenly commenting upon Government affairs; and the sixteenth has just been hustled off to join them for the same offense.

The tenacity of life in Jewish children born in the United States is indicated by the statement that only 217 in every 1,000 Jews die before they are seven years of age; while over double that number of Christian children—453 in each 1,000—die before they have attained their seventh year.

TEMPERING GLASS GLOBES.

The breaking of glass globes is very frequent, as all housekeepers know. Their durability may be greatly increased if they are tempered beforehand. This is done by putting them in a large pan and covering them with cold water. The pan is then set on the range until the water boils. When that occurs it is removed from the fire, and the globes are allowed to remain in the water until it is perfectly cold again. This is a common treatment for lamp chimneys, and is equally efficient in the case of glass globes.

RED CAUSES INSANITY.

Red blinds or red light of any sort are extremely out of place in a bedroom. Brain specialists reporting a great many cases of weakening of the intellect and even entire loss of reason have been traced to this cause. Thick black blinds are the best of all, and green is next best to induce healthful rest, the darker the shade the better.

HORSELESS CARRIAGES.

During the reign of Louis XV. of France a horseless carriage was invented by one Vancanson, run by a spring that was wound up like that in a watch. The Duke de Mortemart and M. de Lauzun rode in it round a court in Paris, but the Academy of Sciences decided that it could not be tolerated, and the thing was dropped.

Patti and Her Husbands.

In the "Recollections of a Musician," by Victorin Joncieres, which are now running through the French papers, there is the following chat about Patti, who is just about to be married for the third time.

"It was in 1876, a few days after the first performance of 'Dimitri' in the Theatre Lyrique, that I became acquainted with Patti, who was then the Marquise de Caux. She sent me her faithful factotum Belloni, who told me that the diva, charmed by my work, proposed to play the part of Marina at St. Petersburg, where she was engaged for the following season. It was necessary to translate the piece into Italian and forward it as soon as it was finished to the directors of the theatre in order to have it submitted to the censure. The next day I went to see my future interpreter and expressed to her my gratitude for the unexpected honor which she was about to confer upon me. She introduced me to the Marquis de Caux. The interview was cordial and charming. Patti, in all the brilliancy of her youth and beauty, was particularly attractive on account of her almost childish grace. The harmony between her and her husband appeared complete.

"A few months after the first performance of 'Dimitri' I received the cross, and some time after my nomination appeared in the Official I got from St. Petersburg a telegram of congratulations, signed Marquis and Marquise de Caux. Now, according to its original date, this telegram was sent only some hours before the scene which occurred between the celebrated cantatrice and the Marquis.

"When I saw Patti again she was divorced and was about to marry the tenor Nicolini, for whom she had just renounced the crown of a marquise. 'Dimitri' could not be played at St. Petersburg on account of the veto of censure that would not authorize the appearance upon the boards of a perfidious archimandrite, and still less that of a usurping Czar. It was in London, therefore, where she was engaged for the following season, that my illustrious interpreter was to sing the role of Marina.

"In studying it she noticed that her part did not have sufficient importance and that the role of Dimitri had too much. It was necessary, therefore, to diminish considerably the latter and to increase the former by two prominent arias destined to bring out the talents of the cantatrice. 'When madam sings,' said Nicolini to me, 'the other roles count for nothing.' I vainly called attention to the fact that my work was conceived from quite a different point of view than that of presenting exclusively the qualities of an artiste. But it was no use, and I left after this second interview less delighted than I was after the first. It is useless to say that Patti never sang in 'Dimitri.'

"My relations with the celebrated singer ended there, but I have met her since several times at long intervals with her second husband. They were two veritable turtle doves, always looking at each other with affection, and as a matter of fact their honeymoon was prolonged until pitiless fate robbed her of her loved one, the once brilliant tenor. Nicolini, according to all who knew him, was a charming fellow, artless, with little or no will of his own—in fine, with all the qualities required to make a woman happy. At the Conservatoire his naivete was played upon by his comrades. His coworker, Gailhard, was foremost of the fellows who played practical jokes on him.

"Long after he left the Conservatoire he continued the jokes. The last one dates only a few years back. It was at Craig-y-Nos, where Gailhard, who had been appointed leader of the opera, went to see Patti in regard to an engagement for 'Roméo and Juliet.' Nicolini imagined that it would be a fine thing to get an enormous bell to announce the arrival of invited guests in old lordly fashion. 'A bell!' said Gailhard, 'that is altogether too common. Get something original, something magnificent. If I were in your place I would get a cannon and a breech-loader at that. At the present time the brother of Gye turns out splendid guns. If you wish we will go to-morrow and choose one in his foundry. But don't say anything about it to your wife. It would be a good thing to give her an agreeable surprise.' The next day Nicolini, accompanied by Gailhard, went to the foundry, selected a splendid cannon and ordered it sent to him as quickly as possible by rail.

"With a thousand precautions to conceal the object in question from his wife, Nicolini planted it in an obscure portion of the park of Craig-y-Nos. The day of the arrival of the guests, as soon as the train which brought them stopped at the station in front of the property, Nicolini, aided by Gailhard, pulled the string which was to fire the cannon. The detonation was something terrible, but Nicolini, behind the breech, never thought of the recoil. It knocked him sprawling in the grass with his hands and feet in the air, and his screaming wife, not understanding anything of the explosion, came running up to him. 'It was merely a surprise that I was reserving for you,'

muttered Nicolini, recovering from his fall, which happily did not hurt him. 'That is a nice sort of surprise!' exclaimed Patti. 'How did you get such a stupid idea as that into your head?' 'It was Gailhard who told me to salute royally the arrival of our guests,' replied Nicolini. 'Always that fellow Gailhard!' said Patti, shaking her little white fist at the waggish leader, who was half convulsed with laughter.

"She ordered the cannon to be buried, and no more was thought of it. The following year Gailhard returned to Craig-y-Nos. One morning he was walking in the park when he stubbed his foot against a hard obstacle and fell at full length upon the ground, while from an open window in the castle there was a burst of silver-toned laughter. Part of the mouth of the cannon was above ground, and it was this which caused the little accident that happened to Gailhard. Patti was avenged.

"In his last years Nicolini practiced on a less noisy instrument. He became passionately fond of the violin and passed many days scraping upon a magnificent Stradivarius, for which he paid 25,000 francs. Patti lauded his talent as a violinist, and nothing flattered his vanity more than the compliments which she bestowed upon him. For a long time he had ceased to sing, on account of his liver trouble, which finally carried him off.

"But Patti still sings, and her voice they say, is as fine as it was when she appeared in the Theatre Italien, in the Place Ventadour. That is a pretty long time ago. I remember still the evening when the charming child appeared, almost a little girl, with the basquine of Rosine in the 'Barber of Seville.' And what a glorious voice of gold she had, of such marvellous homogeneity and absolute accuracy! What an adorable face, lighted up by eyes that looked like diamonds! In a word, she was the Rosine dreamed of by Beaumarchais and Rossini.

"From that memorable evening she became the spoiled child of the public, and, what is rarer still, of all the personnel of the theatre. Bagier was always indulgent to her. As she hated rehearsals, she sent in her place her brother-in-law, Strakosch, her Barnum and professor. Nothing could be more comical than to see in these rehearsals the tenor lovingly throwing his arms around the waist of Strakosch, and the latter's reply, given in the most pronounced German accent. The diva had plenty of admirers, three of whom wanted to marry her. The most famous was the Marquis de Caux. The happiness of the Marquis lasted many years, until the day when Nicolini succeeded him.

"To those who are surprised at Patti's proposed marriage she can say she was too happy with her second husband to refuse to take a third one. Born in Madrid of Italian parents, Patti became a French woman by her union with the Marquis de Caux. Some years ago when she took up her residence in Craig-y-Nos she was naturalized an English woman. In taking the title of Baron van Ceders-Troem she will become a Swede, unless the Baron becomes a naturalized Englishman.

"If art has no country, then she who was formerly called the fiancée of art has the right to change her nationality as often as she pleases."

CLOTH CARRIAGE CAPES.

Smooth cloth capes are exceedingly scant, closing in about the form in a much more rational manner than do many of the apple capes, which, in spite of their beauty, admit a great deal of cold air, and seldom prove real protections against the cold. The newer capes, especially those in cloth, completely obviate this difficulty. They curve in to the form, and where a full appearance is desired the effect is gained by the addition of several graded flat circular ruffles of the cloth ornamented by machine stitching or flat satin bands. Of the two varieties of trimming the former is by far the latest, although, as satin bands are daily twisting themselves into new and bewitching forms, they will continue to be worn in some cases for a long time to come. A method of applying them, and one which is very pleasing, is shown upon a golden-brown cape designed for carriage or walking purposes. The garment itself reaches to within twelve inches of the hem of the skirt, fits snugly about the form, and is finished with a scant flat flounce. It has double round, capelike collars, trimmed with serpentine bands of satin, machine-stitched on both sides, and a high, rippled, wired collar of satin which softly frames the face. The wide revers are embellished by four satin bands, which are applied in lines that closely follow the lines of the revers. The cape is fastened at the throat and just below the waist-line by dull gold and emerald buckles, and while being an essentially fashionable and graceful garment, it is also an ideal one for midwinter.

SMOOTHED BY OIL.

Oil to calm the waves was used on an unusually large scale during the recent gales in the English Channel. The water breaking over Folkestone pier, made it difficult for steamers to enter the port, but some one thought of pouring a few gallons of oil into the harbor, when the sea immediately became smooth.

"CORPSE COINS."

"Corpse coins" are treasured in the North of England. They are the coins that have been laid over the eyes of their dead. By this means infection has been spread, but superstition causes the custom to continue. A poor collier or peasant would never think of doing anything important unless he has on his person a coin that has been upon the eyes of his dead relatives.

ROUND THE WHOLE WORLD.

WHAT IS GOING ON IN THE FOUR CORNERS OF THE GLOBE.

Old and New World Events of Interest Chronicled Briefly—Interesting Happenings of Recent Date.

An electricity supply station has been established at Gibraltar.

The Salvation Army waste paper and rag industries of London employ 400 men daily.

A Lincolnshire School Board engages a horse and vehicle to carry the children to and from school.

Arthur J. Balfour got his first Christian name from the Duke of Wellington who was his godfather.

The Guernsey State Assembly has denied that English as well as French may be used in addressing the House.

Mr. Jupp, an old employe of the London and North-western Railway Company, and station master at Euston terminus for many years is dead.

There are in England and Wales 17 Roman Catholic archbishops and bishops and 2,769 priests. The number of Catholic churches and chapels is 1,509.

The total value of the fish taken off the Irish coasts during the 11 months ending with November last is returned at £300,105, as compared with £284,775 during the corresponding period of 1897.

There was a novel accident near Uttoxeter recently. A big tree fell on the engine of a passing train, and the driver was badly injured, as well as some damage being done to the locomotive.

The Adelaide Advertiser strongly advocates the adoption of Mr. Henniker Heaton's Imperial penny postage scheme by Australia, and urges South Australia and the other colonies to fall into line with Canada.

A man of independent means was found in the room of one of the guests of the Hotel Cecil, London. He had opened some of the trunks belonging to the guest. He was arraigned in the Police Court and sent to prison.

At her house at Hermsdorf, near Berlin, recently, Countess Bernstorff awoke just at the moment when thieves were breaking into the house. Without losing time she seized a revolver, loaded it, and met the men with the weapon raised in her hand. The burglars decamped.

The Salvation Army Building Association of London, which went into liquidation after suppling General Booth with many thousands of pounds for building "fortresses, citadels and barracks," has now made arrangements under which all the shareholders will receive back the full amount to their shares, together with a small dividend.

Switzerland is the country of hotels. At Lausanne there is a school for training young people to be hotel-keepers and cooks. The school teaches English, German, Italian and French in addition to accounts and politeness. The hotels in Switzerland possess 100,000 beds, and in the season these accommodate 2,000,000 tourists. Every year hotels creep up the sides of the mountains higher and higher. About 25,000 servants are employed, and 10,000,000 francs are paid in salaries. The net profits of the hotelkeepers per season are 30,000,000 francs.

CURE OF APPENDICITIS.

A Prominent Physician Can Make a Cure Without Cutting.

An Eastern doctor has intrenched himself behind a new theory for the cure of appendicitis, which cuts out operations of any kind.

"I can recall," says this doctor, "100 cases treated with symptoms, of this malady—or of typhlitis or perityphlitis, as it was formerly called—but I have never yet met a case of it in which I felt it was my duty to cut or which terminated fatally. Influenced by the prevailing craze to cut, time and again in coming to new cases of this kind I have thought: 'Now, sir, your time has come; in this case you must cut.' But, presto! simple medical treatment again prevailed. There are other unimpeachable practitioners who share my views in this malady, one showing 49 out of 51 cases successfully treated—being more than 96 per cent."

"My treatment for appendicitis is free calomel-and-soda purgation, supplemented by hot applications, to be followed by a saline if action is too slow."

WORTHY OF NOTE.

Turin held an international exhibition last summer which will remain noteworthy through the receipts having exceeded all expenditures by \$120,000. No sooner was the result known than the Italian Government sent in a tax bill, demanding 10 per cent of the profits.

NEW REMEDY.

A little girl in Manchester drank a pint of paraffin oil. The doctor thought she would die, until one of her relatives hit on a happy expedient. They slipped a yard of candlewick down the oil, lit the upper end, and during the evening she lighted the room nicely and then went to bed all right.