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***The matter which this page contains is carefully selected from various sources; and we guarantee that, to any intelligent farmer or housewife, the contents of this single page from week to week during the year, will be worth several times the subscription price of the paper.

THE HOME.

HOLIDAY CAKES AND PIES.

The week following Thanksgiving was formerly spent by many industrious housewives in preparing those pies, cakes and other dainty dishes which required to be kept several weeks to come to perfection. No plum pudding can acquire proper richness unless it is made at least two weeks in advance of the day it is served. The Christmas pudding should be made, boiled for five hours and hung up in a cold store closet as early as the first week in December. On Christmas morning it must be steamed two hours longer.

The fruit cake for the holidays was formerly made at about the same time. This cake was annually prepared in nearly all families in the hospitable days of old. A great many housekeepers, who cling to family traditions, still prepare their holiday fruit cake, although the custom has passed with the passing of New Year's Day.

In place of this old-time cake many housewives now make a rich molasses fruit cake for the holidays. This cake will not keep so long as the old black cake, but it is improved by making it several days in advance of the time it is wanted. A familiar example of this cake is the old-fashioned Harrison cake, a rule dating back to the Administration of the "log cabin" President. To make this cake stir together a cup and a half of butter and a cup and a half each of sugar and of black molasses—confectioner's molasses is the best, when you can get it, for any fruit cake. Add the yolks of four eggs and a cup of rich milk. Add the milk gradually, so as not to curdle the mixture. Sift a teaspoonful of soda with two cups of flour twice. Beat this in the cake and add another cup of milk and enough flour to make a batter about as stiff as a pound of cake batter. Add finally two pounds of raisins. Bake the cake in square tins in a very slow oven for four hours. Some housekeepers add powdered spices, of a teaspoonful of cloves and two of cinnamon. Others prefer the cake as it is, without spices. Ice it thickly like a fruit cake. It should be very moist after its long baking, and if well wrapped in a thick linen cloth it will keep and improve for a week.

Old-fashioned pound cake should always be made a few days before it is needed. Clay cake is an old-time rule, which is a variation from the familiar pound for pound rule. Beat to a cream a pound of sugar and a half a pound of butter. Add six tablespoonfuls of rich cream and the yolks of six eggs, well beaten. Dry one pound of pastry flour; sift it twice, and add it to the cake. Finally, add the whites of six eggs, beaten to a stiff froth. Fold them in carefully. Stone a pound of raisins and cut in thin shreds a quarter of a pound of citron. Put a layer of the cake in the bottom of a well-greased cake tin, then a layer of fruit. Continue to fill the tin in this way until it is half full, making the last layer one of cake. The rule given will be enough for two good-sized loaves baked in square-cornered tins or one large round loaf.

Scotch cake was one of the familiar cakes of old holiday time. Beat a pound of butter to cream and stir in three-quarters of a pound of powdered sugar and a pound and a half of warm flour which has been sifted together. The mixture will be in crumbs. Press it together with the hands, and when it is perfectly mixed mould it into thin oblong cakes. Scatter caraway comfits over them and lay them on papers in shallow baking tins. Bake them rather slowly. These cakes will keep a month.

All mincemeat is better for being prepared some time before it is needed, provided it is kept in a cool place. Some old housekeepers prefer to allow their mincemeat to become icy, and thaw it out when it is needed. This is not a desirable thing to do. There is always some loss of flavor in any refrigeration. To have mincemeat at its best, it must be kept several weeks at just as cold a temperature as possible without freezing it.

CLEANING FURS.

In order to understand how to clean furs it is necessary to understand something about the methods by which they are dressed for use.

Crude fur hides are unclean, stiff articles when they first come from the trappers, in huge bundles. These skins are washed with a non-alkali soap. This softens the hide, so it may be scraped and cut down to the comparatively thin pelt of commercial fur. It is still stiff, like any raw hide. In order to made it flexible, it is dressed with butter. No other fat has ever been found which will take the place of sweet butter. The least taint in the furrier's butter imparts a rancid odor to the fur.

After the buttered skin has been trampled in hogsheads of wood under the feet of workmen for at least twenty-four hours, it is taken out. It is scraped down a little more. If the fur is softened enough it is ready to be cleaned for market.

This cleaning is done by placing it in large revolving drums, half-full of warm, hardwood sawdust. In the process of revolving, the grease in the fur is extracted and by the time the skin has been put into the fourth drum of clean sawdust it is ready for inspection. The fur is carefully examined and blown apart. If it shows any signs of being matted together and still greasy in any place it is put through another drum of clean sawdust.

A simple way of cleaning short-haired fur, like sealskin, is with common flour. Heat the flour and sift it, to insure it being perfectly dry. If you can get hardwood sawdust fine enough to sift through a flour sieve, it will be better. In any event, see that the article used, whether sawdust or flour, is slightly warm. Free the fur from dust with a soft velvet brush, and rub it with a clean flannel gently against the nap, and then with it. If there are any dark matted places, rub them thoroughly with the warm cleaner, using the flannel to apply it. Let the fur remain for two or three hours filled. After this remove the cleaner with a velvet brush and flannel. The hardwood sawdust is easier removed than flour. Sable, chinchilla and monkey skins may all be cleaned with hardwood sawdust or with hot bran. Rub the warm bran thickly into the fur and let it lie for about an hour. After this, remove it, using a brush and a coarse comb. Shake the fur also thoroughly to remove the bran. Mink, it is said, may be perfectly cleaned by use of warm cornmeal.

It is not necessary to rip up garments in order to clean them in the manner described. Care must be taken not to soil the lining in the process of the work, but there is no occasion for doing so if the work is carefully done.

CHRISTMAS MUTTON.

The English have many delightful ways of preparing mutton that are little known in this country. It is only within comparatively recent times that there has been any attention paid to raising sheep for food. The only mutton that found its way to our market was the flesh of those breeds of sheep famous only as wool-growers. The flesh of such sheep is always coarse and strong. The flesh of "short-woolled" sheep, like the Southdown, is juicy, tender and fine in flavor. It is useless to waste pains with poor meat. Until farmers take pains to raise the proper variety of sheep for food no cook can make a satisfactory dish from mutton.

Take a fat leg of Southdown mutton for this roast; the fatter it is, the juicer will be the meat. A great part of the fat is trimmed off when it is cooked, but, though it is good for nothing but soap fat, it has served a good purpose in protecting the fine juices of the flesh. Let the leg hang in temperate weather a week, or in cold weather two weeks or longer, exposed to the air. Three days before the leg is needed for roasting take an ounce each of allspice and pepper and mix them. Rub the mutton twice a day with this mixture, seasoning it in this way in every part, and keep the flesh moist with nice vinegar. On the fourth day wash the mutton thoroughly. It is now ready to roast. Put it in a dripping-pan on the rack, after seasoning it with salt and pepper and enveloping it like venison in a thick paste made of two cups of flour and one cup of water. Roll the paste out thin enough to cover the mutton. Let the mutton roast in it. Baste it often to keep the paste from scorching. In an hour remove the paste. It has served its purpose and is of no use for food. Let the mutton brown thoroughly, basting it every fifteen minutes with the liquid in the bottom of the dripping-pan. When it is well browned, but still rare, serve it. The blood should follow the knife when it is cut. This is known in England as Welsh venison and sometimes as "venisonified mutton."

CARE OF BLANKETS.

The proper care of bed blankets demands attention from the house mother. Few things are more discouraging than to find the top part of a new pair of blankets hopelessly soiled, so that they must be washed long before it should be necessary to do so. Blankets are never quite so fluffy and delightful after washing, no matter how carefully they are washed. It is a good plan to shield the upper edge of new blankets with shields or covers of light cotton, extending about eighteen inches each side of the blanket and over the binding. These shields may be removed and washed occasionally. It is an essential matter to have the sheets of a bed of ample dimensions, so that they will fully protect the blankets. Nothing is saved, but a great deal is lost, in the wear upon blankets when the sheet is only two yards and three-quarters, as it should be.

When blankets must be washed, it is better to remove the ribbon binding and substitute in its place a buttonhole border of Germantown yarn in the same color as the ribbon. This will wash well, and need not be removed when the blankets are washed as the ribbon must.

POLISHED DINNER-TABLES.

When the top of the dinner-table is a beautiful piece of polished wood it has become the custom to display it at company teas and luncheons. Place a large centrepiece of embroidered linen in the centre of the table and on this arrange a low dish of ferns and flowers, or, if you wish, use a tall glass in basket form to hold roses or some other long-stemmed flowers. This vase must be slender, and the cluster of flowers must not be large enough to conceal the view across the table. Arrange large doylies around the table to hold the various dishes served and plate doylies at the plates. Dainty fringed napkins do very well for plate doylies and look well on a finely polished table.

For dinner the top of the table is always covered—first with the thick table felting in general use, and then with one or two snowy white damask cloths. Decorations of holly and Christmas greens are appropriate any time before Christmas after December 1 and until Twelfth Day, or January 6.

POSTER PARTIES.

One of the latest results of the present fashion of the poster is the "poster party." The costumes of the various guests are copied from familiar poster figures. In order to prevent any repetition of the same figure the hostess, in sending out her invitations, selects a character for her guest and incloses the poster from which it is to be copied.

The most inexpensive materials, like Turkey red cheesecloths, Chinese cotton crapes, and various cheap, decorative materials are chosen for the costumes. These are easily made up at home by any one with but a slight gift for picturesque effect. It happens, therefore, that this is about as inexpensive an entertainment, as far as the preparation of gowns is concerned, as a calico ball. It gives room for the display of a great variety of colors and classic gowns.

Dukane—"The college which will attract the most attention this year does not possess a foot-ball team." Gaswell: "Oh, nonsense." Dukane: "It's a fact." Gaswell: "What college do you refer to?" Dukane: "The Electoral College." —Pittsburg Chronicle-Telegraph.

Minard's Liniment relieves Neuralgia.

THE FARM.

THE SCARECROW.

It was a regular scarecrow man,
Made on the old and well known plan—
A cross of sticks in a garb forlorn—
That stood on guard in the field of corn.
And indeed it made the farmer smile
As he put it up and whistled the while.
It would look to the crows so very ferocious,
So truly astounding and atrocious,
That it tickled his fancy to think how they
Would catch a glimpse and flutter away.

Well, two black crows sat on a tree,
And the younger crow said to the old one:
"See!
Now, what is that frightful thing out there?
It's enough any honest crow to scare!"
But the old crow chuckled and then looked wise,
Shook in his feathers and winked his eyes;
Something tickled him, but if 'twas a joke
He didn't show it a bit when he spoke.
As, looking down at the younger crow,
He said, "What is it? Ah, don't you know?

"Why, that, as we wise ones all suppose,
Is the special patron saint of the crows:
We watch for his coming every year,
See how he stands with his arms stretched out?
He is calling the crows from all about!
Such a kind invitation is most alluring,
So very cordial and reassuring!
I think we'd better accept, don't you?"
And down to the field of corn they flew.
—Farmers' Magazine.

CHOKED CATTLE.

The use of probang to relieve choking seems easy as set forth in a recent Tribune, in fact it appears to go of itself; but it is my experience that a cow greatly objects to both gag and probang, and her antics are highly demoralizing to an amateur at least. I have had a dozen or twenty cases in my time, all of which terminated favorably, and I am not so much alarmed now by choking as I once was, though it is a serious matter. I never used a probang or anything of the sort, and have not the least idea how one could persuade a cow to allow it to be used. Many cases will recover without treatment. Only a day or two ago my cows picked up apples along the road, and two came home choked. I felt of their necks but could find nothing. The apples were within their bodies no doubt; so I did nothing more than to sit up to watch them, and they were all right in an hour or two. I found a neighbor's cow choked and bloated, but by the time I had got two men to help me she was all over it, and I have known a number of such cases. I have cured two cows by making them run down hill, their violent exertions causing the apples to fly out of their mouths. It is said that leaping a cow over a low fence is good. I never tried it. Do not imagine that the larnyx or 'Adam's apple, which you can feel just where the neck joins the head, is the choking substance; but if you find a similar sized lump half way down the neck, you have located the trouble. I was told to put a squared-ended stick against the apple on one side of the neck, and strike against the other side with a mallet to smash it. I have tried this with good success more than once, not crushing any apples probably—driving them along, most likely—but the cows got relief all the same. If the apple is not very far down you may sometimes make it return to the mouth by gripping the gullet below it and squeezing and pushing upward. It will certainly go if you apply pressure enough. I helped a cow in this way not long ago.

Thus by these simple means which any one can use, you can cure nine cases in ten, and probably the tenth also. Do not be in haste to adopt extreme measures, as to begin a surgical operation. If the cow can breathe with her mouth shut and does not bloat much, just stand around and wait a little. She will get over it of herself. Old farmers here think there is no danger in feeding apples, potatoes, etc., to cattle in stanchions; it is when they are rushing about grabbing apples and running with them in their mouths that the danger comes. —E. S. Gilbert.

WINTER CARE OF HORSES.

As winter comes on many of the farm horses that have worked faithfully six days in the week from the opening of spring are released from labor for three or four months. The question arises, How can these be best and most economically wintered? It goes without saying that an abrupt cessation from heavy labor is altogether opposed to health in man or beast. The thing to do then is to lower the diet and divide the last portion of the season's work among all the teams, gradually lessening the labor of those we wish to "turn out" for the winter. To prevent excessive stocking for a few weeks after labor ceases is not an easy matter. It may be prevented from reaching a harmful stage by reducing the amount of grain fed, and by feeding boiled oats, with considerable bran, in the place of the ordinary evening meal, along with which a tablespoonful of Glauber's salts may be added three or four times a week, except the animal be in low condition, when a tonic should take its place, such as iodide of iron, in dram doses, every night for a week or ten days. Some green food should also be given, such as carrots or turnips, at noon during the winter months. Stocking can also be materially lessened by gentle pressure of bandages from the fetlock up to hock, applied at night and removed in the morning. It is also well to turn the horses out two or three hours daily when the weather will allow. In all cases the object in view is to acquire the maximum of strength and buoyancy of spirits with the expenditure of the minimum amount of money and labor. Keeping an animal in good condition means that the body and limbs are in the most vigorous and healthy form. This can be easily accomplished only by observing hygenic rules. He should have comfortable quarters, good grooming, good food, and proper exercise. These, however, he is not likely to receive on most farms; nor, perhaps, is so much care profitable, especially the grooming, except in the case of high-priced breeding stock and speeding horses that have come in from a season's campaign, to enter upon it again the following spring.—Maine Farmer.

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Since A. D. 1810.

There is not a medicine in use today which possesses the confidence of the public to so great an extent as JOHNSON'S ANODYNE LINIMENT. For more than eighty years it has stood upon its own intrinsic merit, while generation after generation have used it and transmitted the knowledge of its excellence to their children as a valuable inheritance. The best evidence of its value is the fact that in the state where it originated the sale of it is steadily increasing.

I. S. JOHNSON, Esq. My Dear Sir—Fifty years ago this month your father, Dr. Johnson, called at my store and left me some Johnson's Anodyne Liniment on sale. I have sold it ever since. I can most truly say that it has maintained its high standard and popularity from that time to this. JOHN S. RAND, North Waterford, Maine, Jan., 1895.

I have used your Johnson's Anodyne Liniment for more than fifty years in my family. Have used it for colds, coughs, sore throat, stings, cramps, sore stomach, rheumatism, lameness, colic, toothache, neuralgia, etc., and found it always good every way. I would not let my house be without it. I am a man 71 years old. Johnson's Liniment is my family remedy. THOMAS CLELAND, SR., Robbinston, Me.

This certifies that Dr. A. Johnson, whose name is signed to every genuine bottle of Johnson's Anodyne Liniment, in the month of Jan., 1840 first left at my store some of the same. I have supplied my customers with it ever since (over fifty years) with increasing sales. I have used it in my family for sprains, coughs, colds, lame back, and consider it the best. JABEZ KNOWLTON, Newburg, Me.

The Doctor's Signature and directions are on every bottle.

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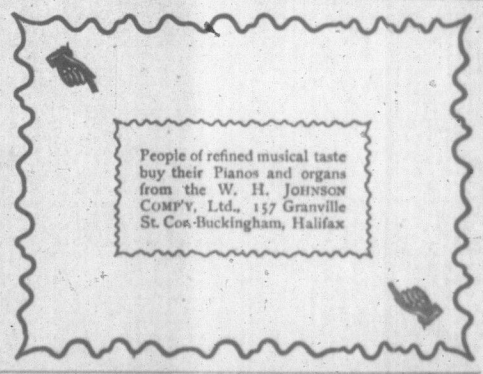

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ABSORPTION OF MOISTURE.

The manner in which the roots of plants absorb moisture from the soil does not seem to have been clearly established. For instance, an oak tree, which, by an estimate, may have 700,000 leaves, is said by chemical biologists to give off into the atmosphere 700 tons of water during the five months it carries its foliage—yet an examination of the soil about the roots of the tree would result in finding nothing that we could reasonably call water—indeed, underneath all large trees the earth at any time during the growing season will be found comparatively dry, and even if we could comprehend that the soil contained water in a literal sense it would be hard to imagine that the amount of the said water ever reached 700 tons during the period named.

To illustrate the point still further one may recall some immense building the sides of which are covered with the leaves of the Japan Ivy—Ampelopsis Veitchii. The leaves, in number far exceed those on the largest oak, and yet with a stem at the ground not thicker than one's finger. If we cut the stem at that point no water seems to ooze out, and yet one would suppose that in order to evaporate 700 tons of water in five months it would be necessary for a comparatively strong stream to be continually flowing through the long stem. It is well known that not only the leaves of plants, but also the roots, must have atmospheric air around them in order to properly perform their functions. Water as water is not so essential for that excess as the humidity of the atmosphere. Can it be possible that the plant by the aid of its vital power can transform the gaseous elements into liquids? —Meehan's Monthly.

OCEAN CARRIAGE OF LIVE STOCK.

Mention has been made by several writers in the Advocate of the excellence of the establishments where Canadian fat cattle are landed and often fed for a few days prior to slaughter. It is also stated that the loss by accidents or disease is remarkably low by every regular cattle liner. Two of the latest additions to the Cunard fleet are cited as probably showing the least loss of any vessels in the trade, though all are phenomenally good. The "Corinthia" has, since her first sailing from Boston, embarked 7,700 head of cattle, of which she has delivered at Woodside lairage no less than 7,692, or a loss only slightly in excess of one-tenth of one per cent. Her sister ship, the "Sylvania," however, shows even more remarkable results; for out of 9,097 bullocks shipped at Boston, she delivered no less than 9,095 at the Birkenhead lairages, a thing unprecedented in the history of cattle carrying. Any agitation, therefore, for the restriction of cattle imports on the ground of cruelty to animals is barred by the consideration of facts such as these which also demonstrate that the present arrangements for the ocean carriage of live stock on regular liners are as nearly perfect as could possibly be arranged.

SOWING SPRING WHEAT IN THE FALL.

To determine the practicability of sowing spring wheat in the fall, and also the time to sow for the best results, the Montana station made fifteen sowings, beginning with August 9 and ending when the ground was frozen, November 19.

The early seedings made a nice growth and were in good condition when the winter set in, but the later sowings were just coming up. The early plantings almost wholly killed out, the intermediate only partially, the latest showed no damage from the winter killing, the standing being almost perfect. The first six plats sowed gave an average yield of 3 3 bushels per acre; the next five, seeded from September 21 to October 19, yielded an average of 12.7 bushels. The four plats sowed October 26 and November 3, 10, and 19, produced at the rate of 38 5 bushels per acre.

In the treatment of seed wheat for smut by immersion in hot water an immersion of ten minutes in water at 132 degrees, without after cooling by dipping in cold water, was effective. Experiments indicated that a less time in water of higher temperature served the purpose fully as well, while the higher degree of heat in no way affected the vitality of the seed, as that in water at 140 degrees for ten minutes gave a stand equal to any of the others.

Prayer is a key to open the gate of heaven and let grace out, and prayer is a lock to fasten our hearts and keep grace in.—Adams.

Constipation

is a disease which afflicts over 75 per cent. of the American people. It is a dangerous disease because it not only poisons the blood but causes heaviness, oppression and dulls the intellect. Then follow chronic headache, loss of appetite, slow digestion, nervousness, bad breath, dingy complexion and low spirits. It will eventually bring on liver and kidney disease in some incurable form. But sufferers from this dreaded malady are speedily

Cured by

Warner's SAFE Cure and Warner's SAFE Pills. Leading physicians the world over, have acknowledged this fact, and thousands of people throughout the land have testified to it.

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SAFE Cure puts a stop to backaches, headaches, constipation, loss of appetite, dyspepsia, tired feelings and sleeplessness. It builds up the exhausted system. It is a sure cure for liver and kidney complaint in any form, and the only remedy that has ever been able to cure Bright's disease.

If you are feeling the need of such a remedy, you cannot do better than try this king of remedies, the great

Safe Cure