

The Farm Home

Domestic Science in Rural Schools

To the Editor of FARMING.

The teaching of domestic science is a subject so near my heart I cannot help letting you know how pleased I am with what I have just read in today's (April 25) FARMING. I have long been an admirer of the German system of schools, and what is just mentioned comes so near a reform in our schools. I may say for every busy farmer's wife in our land hasten the day for such teaching, and would be almost selfish enough to say country first and then city. Do you not think the country suffers most from lack of domestic science? Plain food properly cooked should constitute the main living of the farmer, but in how many homes one finds poorly baked, sour bread, and that one item alone is food for that plague of our land—consumption.

We are all delighted with FARMING. This week's number is worth \$1.00 to any farmer, the suggestions on gardening and other valuable hints for spring work are invaluable. Please correct mistakes, and believe me your constant admirer,

OLD SUBSCRIBER.

Powassan, April 27th, 1899.

[NOTE.—We would be pleased if "Old Subscriber" would send us an outline of the German system for publication in this department.—ED.]

Education in the Home.

Family Alliances Should be Formed
Against Ignorance of the Three
R's.

"When one finishes school or college one is only beginning to learn, and what better post-graduate courses could one have than the practical application of ideas through the medium of friends and family?" inquires Frances Evans in the *May Ladies' Home Journal*. "As far as education is concerned the best family friend is the dictionary. When you see some one in a family consulting the dictionary whenever a doubtful word or phrase comes up in the course of conversation you will find the members intelligent people as far as facts can educate. We may not be able to aid each other in the 'higher education' of philosophy, science and ethics, but one thing is certain: we can form family alliances against ignorance of the three R's as well as geography, spelling and good English. Slang has its uses, no doubt, but if American parents do not give some heed to the English talked by their children at home, Americans a hundred years hence will have absolutely forgotten their mother tongue."

Flowers on the Farm.

Farm life may often be made more attractive by the use of taste in growing flowers and shrubs around the house.

Nothing adds more to the beauty of a lawn in summer than a few growing plants. They do not require a great deal of time, but they return tenfold for all labor expended upon them. They speak volumes for the taste and goodness of heart of those who rear them. We have all passed by many places where the only ornament about the house was a long row of weeds or unsightly bushes along the dooryard fence, sure refuge for worms and insects of various kinds. Why not cut these out and put in their stead a few flowers. We must learn to do all we can to make the home attractive if we would keep our boys and girls on the farm, and flowers will go a good ways towards doing this. For the money and time expended upon them, nothing will return a greater reward than flowers.

Everyday Recipes.

JUNKET.—To one quart of lukewarm sweet milk add sugar to taste and flavor with lemon, vanilla or nutmeg; dissolve one of Hansen's Junket tablets or some rennet in a tablespoonful of cold water and stir it in the milk quickly. Let it stand in a warm room for half an hour until it is firm, then set in a cool place until served. The result is a wholesome and easily prepared dessert. The Junket tablets can be bought for a mere trifle, or a like result can be obtained by using a piece of rennet.

THICKENED MILK.—Take one pint of milk, one tablespoon flour stirred smooth in a little cold milk, add salt and teaspoon sugar, pour into the milk when it boils. A piece of stick cinnamon boiled in with the milk improves the flavor for those who like it.

FARINA BLANC MANGE.—Mix five tablespoons of farina in a little cold water, add a pinch of salt, and stir it into one quart of boiling milk; boil ten to fifteen minutes, and turn into a wet mold.

RICE PUDDING.—Soak one-half cup of rice in milk till soft, then add four cups milk, a pinch of salt, and two tablespoons sugar; put in the oven and bake very slowly for two hours; it should be of the consistency of jelly when done. The secret of success with this pudding is to bake very slowly, and bake a long time. A cup of seeded raisins is a great improvement if added when it is put in the oven. Thick sweet cream is the best sauce for it, or sugar and cream mixed. Sago and tapioca puddings made in the same way, but without raisins, are delicious.

HAM SALAD.—Take the lean part of six pounds of cold, boiled ham, chop fine, cut up two bunches of celery; mix up one cup of olive oil, half a pint of vinegar, the yolks of nine hard-boiled eggs, one gill of mustard, one teaspoonful each of pepper, salt and white sugar; pour over the ham just before serving.

CABBAGE PUDDING.—Boil a head of cabbage until tender, chop, add four eggs, one cup of bread crumbs, one teacup of melted butter, and milk to thin; season with pepper and salt; bake in a deep dish.

SPICED CORN BEEF.—After using corned beef for dinner, while warm chop the fat and lean together, not very fine, but so they may be well mixed; then stir in enough made mustard or French mustard to spice sufficiently, and place it in an open pan that will take in an inverted plate on the top. It may be sliced when cold.

MEAT BALLS WITH TOMATO DRESSING.—Two pounds of the upper part of the round chopped fine, half a pint of salt pork chopped. Mix with tomato catsup and make into balls and fry slowly in butter. When browned on both sides add a sauce made of one-half can tomatoes and a tablespoonful of flour mixed smooth in water, and salt to taste. Simmer the meat in the sauce until done.

Mrs. Wilson's Celebrated Cake.

A celebrated cake maker, Mrs. Wilson, of Nashville, Tenn., who has sent bride's cakes and Christmas cakes to London and Paris, as well as all over the United States, gives some valuable suggestions on the art of cake making: "First, I always use the best of everything. I buy my eggs direct from the farmer; my butter is fresh and carefully washed and kept on ice until I want it, and flour, sugar, nuts, flavoring, whatever I use in fact, has to be as good as can be found. I find a dash of brandy, just as the cake goes to the oven, helps to make it light and also to bake more evenly. My cakes are mixed in various ways according to the sort I am making. The eggs are always very cold when broken and whipped light in a cool place. I sift my flour two or three times until it is like light snow. My idea of cake and icing is that they should never be sticky or clammy, yet always soft enough to be eaten with a spoon."

In cake making one should give as much attention to baking as mixing. After you place the cake in the oven do not open the door for at least fifteen minutes, and then do so very cautiously; a slam has caused the fall of many a promising cake. Then, too, never let a cake stand after it is mixed; the oven should always be ready for baking before mixing the cake.