

Miscellaneous.

Household Hints.

Cucumber Salad

Take half a peck of green cucumbers, just fit for the table, remove their skins, and grate them upon a tin grater and let the pulp drain through a sieve for two hours. Add a tablespoonful and a half of salt, a tablespoonful of black pepper, a small pinch of red pepper, and a tablespoonful of ground mustard, stirred into half a coffee-cup of salad oil. Put the mustard into the cup and then turn on the oil slowly until it is well mixed with it. Take a quart of cold vinegar, and after mixing all the seasoning with the grated cucumbers, put it into glass jars and fill each jar full with the vinegar. Kept tightly sealed, this salad will last all winter, and prove a very agreeable addition to all cold meats, sausages, poultry, &c., for it retains the flavor of the fresh cucumber in a remarkable degree. The oil can be omitted if not liked.

Sliced Cucumber Salad.

Prepare a quantity of cucumbers, as if for a fresh salad, but slice them exceedingly thin. Put them in a strong brine for a couple of days. Take them out into a colander to drain thoroughly, make a salad dressing with the best of olive oil, mustard and black pepper. To do this take three tablespoonfuls of mustard, and one tablespoonful of white pepper, stir in two pint bottles of the oil very gradually, dropping it in as slowly as possible, but beating it all the time with a large silver spoon. When it is very thick add a large coffee-cupful of strong cider vinegar. Boil up a pint of vinegar, and turn over the sliced cucumbers, letting them stand in it until cold. Then turn that off, saving it for other pickling operations, and put the cucumbers into glass or stone jars (they look much prettier in glass), and turn in the salad dressing until every particle of the jar is filled with it. This mustard pickle is much relished by persons of weak digestive powers, and it will keep the year round.

Ripe Cucumber Salad

Take one dozen of yellow ripe cucumbers; wash and pare them; thin cut into strips and take out the seeds; chop them into bits as small as a pea. With them, or separately, as you please chop twelve large white onions and six large green peppers. Mix all well together, and add a teaspoonful of black or white mustard-seed and two tablespoonfuls of celery-seed. To this mixture stir in one teaspoonful of salt, and put the whole into a cotton bag to drain off over night. Next morning turn it out, put into jars, and fill up with the strongest of cold cider vinegar. Keep it tightly corked from the air, and in four weeks it will be a delicious relish, for either breakfast or supper. It looks very inviting, as it is white and crisp.

To Pickle Small Cucumbers and Gherkins

Select small specimens, and spread them on platters, covered with salt, and a small bit of alum in the centre of each platter, set it in a cool place for three or four days, then drain off the brine which has formed, and wash the pickles in fresh hot water, letting them drain in a colander. Put into a stone jar, cover them with boiling hot vinegar, in which a handful of pepper-corns and allspice has been boiled. Cover tightly with fresh grape-leaves, and set on the stove the furthest from the fire for an hour. Do not let them boil, but only be kept scalding hot. This will make them very green and crisp.

To Pickle Cucumbers

Select them as small as possible, and nearly of a size; wash carefully, place in a large jar or firkin, and pour boiling hot brine over them. Let them stand two days, turn off the brine, scald it, and pour boiling hot over the cucumbers. The next day drain them through a colander or sieve, and make a pickle with strong cider vinegar, putting a teaspoonful of black pepper, ginger and allspice, ground fine, to every quart of vinegar, and a tablespoonful of black or white mustard seed. Boil in a porcelain kettle. Put the cucumbers in a jar, and pour the vinegar, boiling hot, over them. If the flavor is agreeable two or three large onions, chopped fine, could be boiled with the vinegar.

To Salt Down Cucumbers

Gather the cucumbers every other day; wash in pure water, and put into a cask or firkin, in layers, covering them thickly with coarse salt between each layer. Keep a heavy, flat stone over them, so as to make the brine (which quickly forms) cover them. You need add no water, as there is plenty in the cucumbers. Fill up the firkin, and put it in the cellar. When you wish to pickle them soak in warm

water, changing it every morning and evening. Soak until the salt is sufficiently removed, which you can tell by tasting of one. Then put them into a porcelain kettle, with a little bit of alum, and cover with vinegar. Let them just boil up. Now turn into a jar and cover closely. If you desire the vinegar spiced proceed as in a receipt given above.

Sweet Ripe Cucumber Pickle.

Take large yellow cucumbers, pare off the skins and remove the seeds, cutting them in slices of half an inch in thickness, and when the seeds are out they will be in rings. Soak in strong salt and water over night; then pour boiling water on them, and let them stand an hour. Boil a quart of vinegar, to which add one coffee-cup of hot water, two of sugar, one tablespoonful of allspice, mace, cloves and cinnamon ground fine. A handful of raisins, or two or three bunches of nearly ripe grapes will improve these pickles. When the vinegar is boiling hot put in the rings of cucumbers, and let them boil until soft to the fork. Skim out on to platters, boil up the syrup for ten minutes, put the rings into jars, and pour boiling hot liquid over them. Seal tightly. They are a nice relish for the supper table.

Fried Cucumbers.

Take a ripe, full-grown cucumber, pare, and slice it a quarter of an inch in thickness. Dip each slice into a batter made of one egg, three tablespoonfuls of flour, and a little water, just enough to make a stiff batter. Fry in very hot lard, and plenty of it. Serve hot, with slices of salt pork freshened in sweet milk over night and dipped into the same batter. This makes a nice dish for breakfast.

To Pickle Cauliflowers.

Take the choicest and whitest cauliflowers you can procure, and pull or cut them into small bunches, let them lie on platters for twenty-four hours covered with fine salt. Then boil in weak vinegar and water until you can pierce the stems easily with a fork. Skim out the bunches and let them draw. Prepare the pickle with one gallon of vinegar, half a pint of sugar, one ounce of mustard-seed, one ounce of celery-seed, one tablespoonful of ground pepper. Boil for ten minutes, and pour it over the cauliflowers, which should have been previously put into a large jar. Ready for use in two weeks.

Russian Bear

Pare and scrape ripe yellow cucumbers, and cut in round slices or square bits; let them stand in strong brine for twenty-four hours. Drain well, and scald them in a little vinegar and water, to which add a piece of alum of the size of a walnut. Prepare the pickle by adding two tablespoonfuls of whole allspice, the same of mustard-seed, one of black pepper, and a dozen small onions peeled. Boil it ten minutes, and pour over the cucumbers. Ready to use in three days.

How to make Indian Pickle.

This consists of all kinds of pickles mixed, and put into one large jar—gherkins, cucumbers sliced, button onions, cauliflowers, broken in pieces, radish pods, small string beans. Lay them on platters, and cover with salt for three days, then scald them in vinegar for a few minutes; skim out into the jar. Cut a large white cabbage into quarters and chop it fine, salt it thoroughly over night, and then add to the pickles. To one gallon of strong vinegar put four ounces of rice ginger, bruised, two of whole pepper-corns, two of allspice, four ounces of turmeric, one pound of the best mustard. The vinegar and all the other ingredients, excepting the mustard, must boil together for twenty-five minutes. Then strain it into a pan, put the mustard into a bowl, and wet it up with cold vinegar, mixing it until entirely free from lumps, adding the vinegar in small quantities. Then mix it with the spiced vinegar, and turn all the pickles into the pan, mixing them well together. Put them all into the jar and cover tightly. Ready for use in a week or ten days.—*N. Y. Times*.

Fish Culture for Farmers.

I often have letters inquiring how many trout one acre, or some other given amount, of surface of water will sustain. Now, this is the most difficult question that could be asked. The surface area of water has very little to do with it. All depends on the temperature of the water and the amount of flow. I have ponds large enough to sail or row on and cast the fly; but for raising trout for market, I am decidedly opposed to ponds. All my neighbors have canals fed by springs, and make more money than I do. Ponds freeze up in winter and heat up in summer. These extremes are not healthy for trout.

I can raise more trout in a canal dug out deep, and of a superior quality, than can be raised with the same water dammed up, besides, we get rid of all risk of dam-breaking. Again, they are so much easier covered. By so doing more than double the quantity of trout can be kept in the same water. Some think trout need sunlight. This is a mistake. I have seen a pair of trout put into a well 20 feet deep, two feet wide, after three years taken out, when it was found they had gained one pound a year, which is as much as can be depended upon under any circumstances. Now take that for a standard. A canal of race 10 feet wide and 100 feet long would sustain 1,000 trout with little or no circulation, as a well has no circulation except that the water runs in as fast as it is drawn out, and no faster. But your canal must be covered and dug as deep as possible when you have no running stream, so as to keep the water cool. If you have one pond of water to turn in, by extending your canal, or, what is better, make several short ones, ten times as many trout can be kept. But in any and all cases, if you wish to keep all you can, cover your canals, except a pair of trap-doors at the upper end to be opened on sunny days, and for feeding. In covering canals lay your timber poles or plank just under the surface of the water, thus they will not rot, put on sod, or turf, cover at least one foot, by this method a springy meadow or swamp can be so thoroughly under-drained as to be suited for onions or anything you wish to raise. There is no loss of land, and five times as much in value can be raised in trout as can be raised on the surface. This is what I call underground fish farming. How far this process will pay you can determine by trying it on a small scale at first. I am sure there are hundreds that would do it if they were sure of success, pay or no pay in dollars and cents, simply for their own gratification and amusement. This is the only way to keep trout absolutely safe from poachers or thieves, as well as ducks, cranes, snakes, and, in fact, all other enemies to trout. Nothing herein contained is intended to discourage those having a plenty of running water flowage sufficient to keep a pond pure and healthy—ponds are very nice, and add not a little to the scenery and landscape—but only for those who cannot support an open pond, or for those that wish to utilize their water and land at the same time. I know of many houses that have, or can have, springs in their cellars. In all such cases, by digging say two feet deeper, and by laying a light floor, a family can raise all the trout they need for their own use with what curd, meat, &c., that would keep a dog, and at the same time afford endless amusement for all concerned.—*Cor. N. Y. Times*.

Sowed Corn for Stock.

From this time until frost shows itself those of our dairymen who have provided themselves with this crop will reap its benefits. No matter if the cows are running on good aftermath or natural pasture, I have always found that they would eat a large amount of green corn fodder. Leaving it for others to decide as to its benefits on theory, I have always made it a rule to have a half-acre for twenty cows, and have never regretted it, if the pasture is shortened by dry weather it forms an invaluable reservoir of nourishment for them, and no matter how good pasture they may have they will relish a change. If milked somewhat early they will eat a large amount before lying down, and will be found up and at work at the remainder early in the morning, and being full early are able to be in the shade during the warm portion of the day.

By all means, drill in the corn at least three feet apart, and not more than one stalk to two inches on well manured ground. I know that many claim that they can produce more by having it thicker, but most of the failures in feeding this crop have been caused by too thick seeding broadcast, producing a weak, unhealthy and unwholesome growth of very succulent fodder, almost worthless as dairy food. I have found it best to have it so as to form small ears and not to feed it until fairly out in tassel; when I hear of a failure in feeding this crop I always make up my mind it has either been planted too thickly, or has been fed before it had attained sufficient growth to be nutritious; if early feed is used it is better to sow rye early in the fall.—*Cor. Country Gentleman*.

A ham well packed in pulverized charcoal, after the usual smoking, will keep for years. Butter in pots, well surrounded with charcoal, will keep for twelve months. Each atom of charcoal can absorb 1,000 times its bulk of deleterious gases.