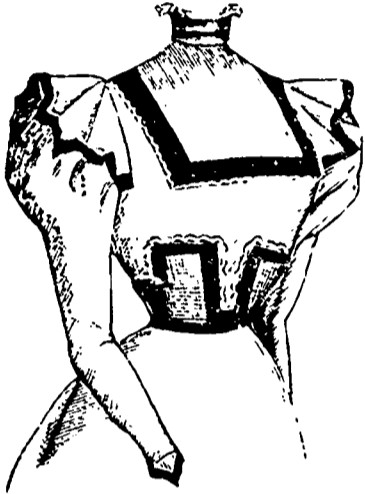


## The Household.

**AMATEUR DRESS-MAKER.**—The illustration is to show what can be done with a waist that has become pretty well faded by constant wear, to freshen it up a little.

First, search the piece-bag to find something suitable to do it with, for I need not say it will not pay to buy new material to do this.

Having found the best and most suitable in colour and fabric, begin by preparing the old waist, and be very careful in doing this; never cut out till you measure well and see that what you have will fill up the vacant space. Should the stuff run short, it will be quite easy to cut out to suit this. The



space or front might be cut round at the corners, but should you have to do this, the belt corners will have to be cut round to match.

Carefully tack well round the part you are cutting away, so as to keep the waist part in place during the making of the lining in, the part cut out must be used as a pattern. Cut out a new lining from it, and allow about one quarter of an inch for sewing to the waist, gathered if it is of a soft material; silk or velvet could be nearly plain; sew firmly on to the waist and cover the seam with ribbon velvet, or black silk, on the cross.

The belt is fastened to the waist, but this part need not be cut out, as it is intended more to cover up a faded part, than to act as a belt.

The waist shown opens up the back, and, notice, is finished off at the bottom with a band of velvet.

This freshening up of an old waist will well repay the amateur, but will scarcely pay to send to the dress-maker.

**WHAT CHILDREN MIGHT WEAR.**—Few materials will stand the wear and tear of children better than velvet, and it certainly is most becoming to young people, as it wants no trimming, and there is very little work in the making. It can be bought in almost any colour, but, just at present, the favourites seem to be black, brown, and dark green. For very little children, a brighter colour might be chosen, but, as a rule, the quieter colours look best. It can always be brightened up with a pretty ribbon and lace collar, so fashionable just at this season of the year.

**RECIPES.—THE USES OF SALT.**—Salt and water will sometimes revive a person when unconscious from a hurt. For poisoning with alcohol, an emetic of warm water and salt should be frequently given. A teaspoonful of salt in a glass of water is a cure, in many cases, for stomach trouble, relieving colic, and helping digestion.

A bag filled with salt and heated, is a great comfort to any one suffering from neuralgia. There is nothing more restful to tired eyes than a bath of warm salt and water. If the head be washed occasionally with salt and water, it will lessen the falling out of the hair. Salt added to the bath will be found almost as invigorating as a dip in the sea.

If the carpet be sprinkled with salt before sweeping, it will be found that little dust will arise, and the carpet be wonderfully brightened. Salt thrown on burning soot will soon extinguish the flames. If it be sprinkled on the stove when the kettle has boiled over, it will prevent all disagreeable odors. If sprinkled on the coals when meat is to be broiled, it will make the fire clear and bright.

To remove egg stains from spoons, rub with moist salt. If straw matting be washed with salt and water it will look like new. These are some of the very numerous ways in which salt is an aid to us. It is so common that it is within the power of every one to keep it for emergencies, as well as for cooking.

**SWIFT'S ADVICE TO HIS COOK.**—Dean Swift had a shoulder of mutton brought up for his dinner, too much done. He sent for the cook, and told him to take the mutton down, and do it less. "Please your honor, I cannot do it less," said the cook. "But," said the Dean, "if it had not been done enough you could have cooked it more, could you not?" "Oh, yes! very easily." "Why, then," said the Dean, "for the future, when you commit a fault, let it be such a one as can be mended."

**TESTING THE OVEN FOR CAKE.**—Miss Parloa gives the following directions for testing the oven in cake baking: "For sponge cake put a piece of paper in the oven, close the door, and open it in five minutes. If the paper is a rich yellow, the oven is right; but if it is a light yellow the oven is too cool; if a dark brown, it is too hot. For pound cake the oven should be just hot enough to color light brown. Cup cakes require an oven of about the same temperature. All thin-rolled cakes require a hotter oven so that the paper should turn a dark brown in five minutes. The length of time required for baking certain cakes will vary with their thickness or the size of the pan in which they are baked."

**PASTE THAT WILL KEEP A YEAR.**—Dissolve a teaspoonful of alum in a quart of warm water. When cold, stir in flour enough to give it the consistency of thick cream, being careful to beat up all the lumps. Throw in half a dozen cloves and stir in as much powdered resin as will stand on a penny. Pour the mixture into a teacupful of boiling water, stirring well all the time. Let it remain on the stove a few minutes and it will be of the consistency of mush. Pour it into an earthen or china vessel; let it cool; cover it and put in a cool place. When needed for use soften a portion with warm water. It will last a year, and is better than gum, as it does not gloss the paper and can be written upon.

**FRYING FAT.**—Excellent fat for frying cakes or for shortening may be made as follows:—

Take ten pounds of fresh sweet suet; cut in small pieces, put into a dinner pot which will hold well the ten pounds. Put in a pint of water, and after the first hour stir frequently. It takes

about three hours with a good heat to render it. Drain through a coarse muslin, and if the suet is good it will require but little squeezing and leave few scraps. Put to cool in pails or jars.

When the kitchen is downstairs the odor of boiling cabbage or onion will sometimes make itself disagreeably prominent all over the house. This can be avoided by putting a few pieces of charcoal into the pot with the vegetables.

Never cover hot meats or soups when setting away until thoroughly chilled. If there is no escape for the hot air they will inevitably spoil.

## Swine.

### ONE LITTER OF PIGS, OR TWO?

It requires pretty close work to get two litters strictly within a year. We can do better by drawing about three weeks on the succeeding year. Count this way for safety and to make sure work, and at the same time not wreck the producing strength of the sow. She carries her pigs 16 weeks, they should suck at least 8 weeks, and the sow should rest 3 weeks before being bred. This takes 27 weeks; and it is safer to count on three or four days more, as it may require that much more time to tend her in heat after weaning the pigs. If the sow is well fed, we expect her to be in heat three days after the pigs are weaned, unless she has been in heat a few days before, in which case she will be in heat at the regular time. This may cut short the regular prescribed time three weeks, and bring the time of weaning the second litter within the two years.

This outline will work for a time, but can hardly be kept up year after year. In the course of two or three years, if bred to produce spring and fall litters, the time for one is very apt to be lost in the effort to bring the pigs in season. As to this steady work being very hard on the sow, it depends very much on how she is cared for. In most cases, with us, the teeth wear out before the reproductive powers fall. The life of the teeth can be prolonged by feeding more grass and mill products, and not compelling the sows to eat so much corn that is so deficient in bone-forming material.

A sow cannot do profitable work for her owner, producing as near two litters a year as is possible, without proper feeding. She must be kept in high flesh, and not allowed to get "snake poor" while suckling, otherwise the quality of the pigs produced will not be satisfactory. We believe in working the machine to its full capacity for six or seven years, and then we have only one lot of sows to kill, or dispose of at a reduced price. If a sow produces but one litter of pigs and is then fattened, she must be sold at "sow price."

We do not like the idea of having the pigs come the last of July or the first of August. We prefer to risk February or March, with its cold, rather than the possible heat. We have sows due to farrow in August, and we are doubtful as regards results; 28 shotes, lusty, strong fellows, farrowed the last two or three days of January and the 7th of February, have done as well as any that we have ever raised that came later, when the weather was warmer. They were ready for the first tender pasture of the spring season, and will be ready for the highest price between the summer and winter packing season; they will not have to go begging for a buyer because they are too large for the

market, and, besides, they will be sold at the most profitable weight.

With us a pig kept over winter must necessarily cost a little more than in summer, for we expect him to grow about as fast as those kept during the summer. For years, here, the June market has been poor. Last spring, early in April, we sold 140 pound pigs at an advance of 35 cts over the shipping price, and they were in due shipping order, because the buyer—a shipper and feeder—wanted something fancy to follow his cattle. The number a man has to sell, here, makes no particular difference in the price the shippers will pay.

We are in doubt whether sows producing only one litter a year will, during a term of years, average a larger number per litter than those producing two litters. If the one litter-per-year sow loses a litter or a part of one, the loss counts too heavy; and more than this, we do not believe that the pigs of one litter will be of any better quality than those of the sows producing two litters.

Let us consider the cost of keeping the sows, as this must be charged against the pigs. It will cost from two to three cents a day to keep a sow properly. Say we take the lower figure, and we have \$7.20 as cost of a litter when first counted. If the one litter is to be larger in number than if two are produced, there should be at least eight of them, which have cost 90 cents each at first sight. With two litters a year, as outlined above, my sows have nearly reached an average of eight per litter; but to be sure about the matter, we will count 14 pigs to the sow per year. This makes the pigs cost at first sight less than 52 cents each. Possibly the one litter-a-year advocates may say that the pigs have cost nothing, as the sow is constantly growing towards market. We have a friend who works it out this way, breeding 20 sows each year, and has them farrow in June, when they require but little care, and he believes they do well, as they save on an average, one year with another, four pigs each. The sows produce but one litter, and are fattened for market and sold at not less than 16 months old. Their produce is sold at about one year old, at 300 pounds weight. Those four pigs have retained the sows on the farm four months longer than they would otherwise have been kept, and we cannot see it any other way than that they have cost something at first sight. By Mr. C's plan the hogs are kept too long, and must be kept over winter, making them too old for the greatest profit when sold; and besides this, the longer they are kept the greater the risk from disease. This is also enhanced by the increased number of brood sows kept constantly on the farm. As a rule breeders do not expect the first litter from a sow to be as good as the succeeding ones, and on this point the old sow stands first.

After our experience the past winter with pigs, we have no fear of cold weather, but feel that it will be to our advantage to start a part of the pigs grown in the future, in the winter. We will not waste much sympathy on the sows in the fear of working them too hard, but will expend it in the direction of more and better feed, and encourage them to do the best they possibly can. We would soon tire of the pig business if we had to keep a sow a whole year and only had the pleasure of counting one litter. The work is too slow for the times and the market.—Ohio Farmer.