

the comforts of their country home, often living in cramped quarters for the sake of social advantages, they do not turn their attention toward improving the social condition of the country.

In passing through the country we often see great, solemn-looking houses standing in neglected grounds, a silent reproach to the stupidity of their owners. My hands always tingle to take possession and lay out a croquet ground or tennis court, hang up some hammocks and swings and place garden seats about, then send out invitations to a garden party. The cost and trouble would be so little and the enjoyment so great that I believe the birds that inhabit the old grounds would sing all the merrier for hearing a chorus of human laughter therein.

The dependence which country people place upon the towns for their amusements is always distasteful to me and I would be pleased to see them arise to their privilege and form a social system of their own, thereby letting the towns know that they have passed the stage of greased pig and greased pole entertainment, and that even a balloon ascension is not an irresistible attraction.

There is hardly any locality so lacking in natural advantages that there is not some woods or grove suitable for picnics and parties, with plenty of fields for ball games, so there is no need of our flocking to the towns for our pleasure, and leaving our hard-earned dimes in the pockets of those who have too often furnished questionable amusements to our young. And what is more disgusting to one's pride of station than to see a mass of country people crowding a rope watching some foot-race or greased-pole exhibition, and then to see the townspeople standing back and regarding the farmer folk as if they were on exhibition for their amusement.

I do not wish to try to antagonize the country against the town. When the town offers something worth seeing or hearing let the rural residents show their appreciation by attending by all means. But I do think we should strive to furnish amusement and recreation for ourselves and the young people in our own community or neighborhood and not drive them to seek such in the public streets and dance halls.

I think it is the mistake of farmers as a class that they do not sufficiently appreciate their homes as a place of entertainment, but depend too much on outside pleasure. If every one who owns a home could be caused to feel that he owes a social debt to his community our social state would be much improved.

Let us all do what we can to add to the social life of our neighborhood, and grow sunny in the light of harmless merriment and laughter. Let us take pride in our farms and in our country society, and in time our city friends

will deem it a favor to be invited to our festivals.

MRS. MAC.

Everyday Recipes.

STRAWBERRY TARTLETS.—A dainty and attractive fancy dessert: Line tartlet tins with puff paste, fill them with raw rice (to preserve the shape) and bake in a hot oven; turn out the rice, return the crusts to the oven to harden the bottoms, then set in a cold place. Make a pink meringue of the whites of two eggs, and two tablespoonfuls of pink sugar. Fill the tartlet shells with berries that have been cut in quarters and sweetened; heap a tablespoonful of whipped cream in the centre of each, and border it with the pink meringue.

STRAWBERRY MERINGUE.—Beat the whites of six eggs to a stiff froth, add six tablespoonfuls of powdered sugar, and beat again. Cover a clean board or shallow baking pan with white paper, drop the meringue in twelve even-sized mounds over it, and set in a cool oven for ten or twelve minutes. Remove and set in cool place. Sift sugar over medium-sized sweet strawberries, and let stand fifteen minutes; neatly remove the soft meringue from the centre of the mounds, fill them with the prepared berries, heap whipped cream over the top, and serve.

STRAWBERRY FILLING FOR CAKE.—Bake three rather large layers of white cake. Whip one coffee-cupful of cream; add four tablespoonfuls of sugar, and whip well together. Mash one cupful of ripe strawberries, add these to two-thirds of the cream, and spread between the cake just before serving. Cover the top of the cake with the plain cream, set a dozen or more perfect, even-sized berries regularly around and sift powdered sugar over it.

ROMAN CREAM.—Into one quart of milk put one-half box gelatine; heat for fifteen minutes; then add yolks of four eggs beaten with one cup sugar; scald; cool four minutes, then add the whites of the eggs beaten stiff, a pinch of salt, rose or vanilla flavoring.

OLD-FASHIONED JOHNNY CAKE.—Two tablespoonfuls of lard, two tablespoonfuls molasses, two eggs, one-half cup sugar; beat all together; two cups sweet milk, two cups cornmeal, two cups flour; mix with three teaspoonfuls baking powder. Bake in large dripping pan for twenty minutes in hot oven.

Hot Water.

Hot water has far more medical virtues than many believe or know. Because it is so easily procured thousands think it valueless. The uses of hot water are, however, many. For example, there is nothing that so promptly cuts short congestion of the lungs, sore throat, or rheumatism, as hot water

when applied promptly and thoroughly. Headache almost always yields to the simultaneous application of hot water to the feet and back of the neck.

A towel folded several times and dipped in hot water, and quickly wrung out and applied over the painful part in toothache or neuralgia, will generally afford prompt relief. A strip of flannel or napkin folded lengthwise and dipped in hot water and wrung out and applied around the neck of a child that has the croup will sometimes bring relief in ten minutes. Hot water taken freely half an hour before bedtime is helpful in case of constipation, while it has a most soothing effect upon the stomach and bowels. A goblet of hot water taken just after rising, before breakfast, has cured thousands of indigestion, and no simple remedy is more widely recommended by physicians to dyspeptics. Very hot water will stop dangerous bleeding.—*National Farmer.*

Questions and Answers.

SKIN DISEASE ON YOUNG PIGS.

To the Editor of FARMING:

I have a litter of pigs three months old, weighing about 45 lbs. each on an average. They are troubled with a sort of dry scab. The back of the ears is raw and very painful; eyes seem to be swollen and the upper part blood-shot. Pigs are fed about 1 lb. each of oat chop, also buttermilk and swill. They run at large in a pasture field and have access to plenty of fresh water. The pigs eat heartily. Please give me a remedy through the columns of your valuable paper.

WM. J. STEVENSON.

Maple Lake Station, Ont.

June 9, 1899.

The symptoms described are not an uncommon accompaniment of some dangerous and contagious diseases. If so, there would be deaths among the pigs. Nothing is stated as to how long this trouble has existed.

The heat of the sun and lack of shelter may produce local skin affections, such as are described. If the trouble is merely a local skin affection the pigs should have protection from the sun and from storms. Wash the affected parts with a mild wash of warm soap and water, and apply a very weak solution of any of the common mild antiseptics, such as creoline, carbolic acid or boracic acid; but be sure and have it weak and mild. A little linseed oil given in the food as a laxative would be advisable.

The food given appears to be all right. It is never advisable, however, to feed young pigs too highly. Sometimes high feeding or excessive nitrogenous food of any kind, such as oat chop, buttermilk or swill, may of itself produce skin disease. If any of the pigs should die we would strongly ad-