

Preserved Watermelon.—Cut ripe melons into cubes, and the rind into much smaller cubes. Make a rich syrup, 2 cups sugar to $\frac{1}{2}$ cup water. Add juice and grated rind of 1 lemon. Put in the melon and cook until clear. It is better to cook the rind cubes in a separate vessel and add later.

Green Tomato Mince-meat.—One-half peck green tomatoes, 3 lbs. sour apples, 2 lbs. brown sugar, 1 lb. seeded raisins, $\frac{1}{2}$ lb. citron, grated rind and juice of 1 orange, juice of 1 lemon, $\frac{1}{2}$ cup boiled cider or vinegar, 1 $\frac{1}{2}$ cups clear coffee, 1 teaspoon salt, 1 teaspoon each of cloves and cinnamon, a few gratings of nutmeg if liked. Cut out all blemishes from tomatoes, wash, drain, and run through a food-chopper. Drain off juice through a sieve. Pare, core and slice apples, cut citron and raisins into bits, grate just the yellow rind of the orange. Mix all ingredients together in a preserving-kettle, simmer slowly for two hours. The mixture must contain just enough juice to fill well into glass jars without admitting air-bubbles. Sterilize pint jars, fill to very top, and seal boiling hot. Set away to ripen a few weeks before using.

Jerusalem Artichokes and Cheese.—Boil the artichokes as usual in a little water and milk, then cut into cubes. Put the cubes in an earthen dish in layers alternately with cream sauce, sprinkling each layer of sauce with grated cheese. Cover the last layer with bread or cracker crumbs mixed with melted butter, and set the dish into the oven to brown the crumbs.

Baked Celery and Cheese.—Cut up and stew the celery in a very little water. Arrange in a baking-dish with layers of white sauce, grated cheese, and seasoning, with cheese on top, and bake.

The Scrap Bag.

BAKING COOKIES.

Scour the bottom (outside) of the baking-pan well, and place the cookies on it to bake. This will keep them from scorching on the bottom.

TO MEND RUBBERS.

Surgeon's adhesive plaster, which comes on a metal roll, will mend splits in rubbers.

COOKING OMELETS.

The pan on which omelets are cooked should be very hot and very smooth. The best way is to heat a bit of lard or suet in the pan, then take it out and wipe the pan well immediately before putting in the omelet.

SEWING ON BUTTONS.

To sew on buttons so that they will not come off easily, put the knot of the thread on the right side of the article under the button, and after the button is sewn on securely, wind the thread around three or four times before fastening. To leave the buttons room for "giving," sew on small buttons over a pin, and large ones over a match.

FINISHING A FLOOR.

A good way to finish a floor is given as follows: Clean the wood thoroughly and stain to the desired shade, making but one application of the stain. Let stand a couple of days, then apply good floor varnish. Give a second and third coat of the varnish, allowing 48 hours between the applications. When the last coat is thoroughly dry, rub with pumice and oil. The effect will be that of a waxed floor, but not so slippery. In cleaning a floor treated this way, simply wipe with a damp cloth.

A HEMSTITCHING HINT.

To draw threads easily in articles for hemstitching, first soap the goods with good white soap wherever the threads are to be drawn, by making a lather and applying with a shaving-brush.

THICKENING GRAVY.

A piece of Graham bread put in pot-roads or stews will thicken the gravy sufficiently, and is nicer than flour thickening.

TO KEEP TOOLS FROM RUSTING.

To prevent garden tools from rusting when not in use during the winter, use the following paste: Melt together 2 parts each of tallow and graphite and 1 part gum camphor. Clean the tools, wipe them dry, and smear on the paste. After several days the tools may be rubbed dry. Keep them in a very dry place.

TO CLEAN A FELT HAT.

To clean a colored felt hat, rub over every part of it with a fine sandpaper. You will find that this will give it a fresh look. Now brush well to remove the lint. Rub finally with a bit of velvet warmed and rubbed with paraffin, so that a little of the paraffin adheres.

TO REMOVE INK STAINS.

From White Woollen Goods.—Use a mixture of peroxide of hydrogen and diluted ammonia (1 teaspoon to pint water). Use equal parts of the diluted ammonia and peroxide. Apply to the fresh stain, and rinse afterwards with clear water.

Cream-of-tartar Method.—Damp stain with hot water, and then rub with cream of tartar. After ten minutes, stretch the material tight and pour a stream of boiling water through the stain. Repeat process if necessary. Finally damp the spots and expose to bright sunshine.

Buttermilk and sour milk are both good to remove ink stains. Soak the article in it over night, then rinse through several waters, and place in the sun, wetting the spot frequently with lemon juice. Repeat the entire process if necessary.

hands, after wiping the teats and udder with a damp cloth. Milk quietly, quickly, cleanly, and thoroughly. The milk should be strained at once after milking, through a fine wire strainer, and also through two or three thicknesses of cheese-cotton. The milk should not be strained in the stable or in impure surroundings.

The strainer needs special care in keeping it clean, and should be thoroughly cleansed after each straining by rinsing first in lukewarm water till all milk is removed, and scalding with boiling water. The cheese-cotton should be removed quite often. Boil it two or three times a week; and before boiling, thoroughly wash and rinse in lukewarm water.

The milk should be removed from the stable or milking-yard as soon as possible after milking, to a place protected from bad odors, dust, and direct rays of the sun. It should be cooled at once to a temperature of 65 degrees or under, by setting the cans in tanks of cold water. After the milk is cooled to 65 degrees (where Saturday night's and Sunday morning's milk is to be kept over until Monday morning, the cooling should be as low as 60 degrees in the hot weather), the cans may be covered with the lid, and with a piece of damp, clean cotton. By leaving one end of the cotton in the water, evaporation will tend to keep the milk much cooler. Nights' and mornings' milk should be kept separate as long as possible.

If the milk be placed on a milk-stand for some time before taken to the factory, the stand should be covered and boarded in on the sides, and the whole

than two small. (2) A lever butter-worker is tri-angular in shape, with one corner lower than the other two, which allows the surplus water to drain off freely during the working. The lever is eight-sided, and has a sort of pivot in the end which allows it to work freely. (3) Two ten- or twelve-quart pails. (4) One large dipper. (5) One strainer dipper. The two-quart size is nice, which has a short handle six or eight inches long on one side, and a hook which will catch over edge of pail or churn on the other side. The bottom is of perforated tin. Any tinsmith can make one. (6) A stiff brush. (7) A true thermometer. (8) A ladle, preferably large. (9) A printer—a plain one that will mark a well-proportioned block of butter is best. The kind with a nickel-plated cross-bar and set-screw is good.

The most important point in regard to making good butter is extreme cleanliness. The milk should come from a clean source, from well-fed, healthy cows, housed in clean, well-ventilated stables. Great care should be taken when milking that the milk does not become tainted either from being exposed to foul air or from dirt falling into it. As soon as possible the milk should be removed from the stable and put through a separator. The separator should be kept faultlessly clean, and should stand in a well-ventilated place where the air is pure.

It is well to set the cream-screw of the separator to run cream off, testing from 25 to 30 per cent. fat. As soon as cream is separated, it should be cooled thoroughly. It is best not to add fresh cream to cream that has been gathered for twelve hours. When adding cream, stir well. The cream should be kept cool by placing in ice or in running water, or in a cool cellar. Do not allow strong odors to reach it, as milk and cream are tainted easily. Milk, cream and butter, take on flavors more readily than any other food.

Cream should be churned at least twice a week in summer, and three times in two weeks in winter. The day before churning the cream should be warmed up by placing in warm water, and bringing to a temperature of 68 or 72 degrees. If perfectly sweet, some good buttermilk may be added.

The churning temperature depends upon many things. There can be no decided churning temperature, as so many things affect it. Experience must be the guide. It should churn in from twenty to thirty minutes.

The barrel churn, which revolves end over end, gives the best satisfaction. The tiny, fat globules, are gathered together by concussion, hence it is best not to have too much cream in the churn. It will churn best if only one-third full, and should never be over half full.

To prepare the churn, have ready hot water, cold water, salt, and a brush. Put a dipper of hot water in the churn, revolve a few times, then drain off water and scour the inside of churn with salt and brush. This helps in getting the wood thoroughly soaked with water so the cream and butter will not stick. Pour in sufficient cold water to cool the churn, then drain, and the churn is ready.

The cream should be made the desired temperature. Place strainer dipper on top of churn. Pour cream through strainer; rinse and clean with a little water. Remove dipper, place on lid, revolve churn. The churn should be revolved fast enough to give the cream a good, brisk thumping, and not so fast that it will go with the churn. In a few minutes take out the plug to let gas escape. Repeat every few minutes until no more gas comes off.

When it begins to break, or when the fat globules separate from the milk, add a dipperful of cold water, then churn very carefully until the grains of butter are the size of wheat. Loosen lid, place strainer dipper on top of pail, and drain off buttermilk. When buttermilk has drained off, rinse down sides of churn with cold water. When this is drained off, pour in enough water to equal amount of cream. This water should be about two degrees lower than churning temperature, and should be strained into the churn. Place lid on securely and revolve churn rapidly four or five times, then churn until granules are the size of beans. Drain off water and flush down sides with a dipper of cold water. The butter is ready for salting. It may be salted in the churn or on the



"When the frost is on the pumpkin, and the corn is in the shock."

Kerosene-and-soap Method.—Sometimes this remedy will work when all others have failed. Soap the spot thoroughly, put the article into a pan, and pour $\frac{1}{2}$ cup kerosene over it. Use large quantities if required. Add enough cold water to cover the cloth, and put the pan where its contents will slowly get hot. Finally wash out and launder as usual.

To take inkstains from carpet, carefully apply to the stains a weak solution of carbolic acid. If this changes the color, rub afterwards with ammonia water.

The Women's Institute.

CARE OF MILK ON THE FARM, AND BUTTER-MAKING.

[A paper read at a meeting of the Wellburn Institute by Mrs. Wm. Murphy.]

The cows should be healthy and clean and have plenty of good pasture. Colostrum should not be sent to the factory, but fed to the calves or pigs. The stable should be clean, dry, and free from bad odors. The food should be clean, pure, sweet, and wholesome. Cows giving milk should not be allowed to eat brewers' grains, distillery slops, turnips, or tops, rape, mouldy meal, spoiled hay or spoiled silage, cleanings from the horse stable, or anything which would tend to taint the milk.

Either rock or common salt should be accessible to the cows at all times. Plenty of pure water should be within easy reach of milking cows. Foul or stagnant water is injurious.

Cows should be milked with clean, dry

neatly painted white. White is the coolest color. Milk should be protected from the rays of the sun, from the dust, and from the rainwater, and should be kept cool with ice or cold water. There is always a danger of getting undesirable flavors in the milk if it is exposed to the air under the ordinary farm condition.

Rusty cans should not be used, as they cause bad flavors in the milk. If the whey be returned in the milk can, it should be emptied at once upon its arrival at the farm, and the can thoroughly washed and scalded and aired in the sunshine as soon as possible. Do not use wooden or galvanized pails. Discard all rusty pails, cans, or stirring utensils.

Milk cans and pails should be washed with a brush and lukewarm water, in freely during the working. The lever is washing powder has been dissolved, then scalded and placed on their sides in the sun. Do not use a cloth either to wash or wipe utensils.

The two main points in caring for milk are to have everything clean, and to cool (especially the night's milk) as rapidly as possible to a temperature of 65 degrees, and lower if possible. Milk should not be higher than 70 degrees when delivered at the factory.

BUTTER-MAKING.

The equipment best suited to the home butter-maker who runs the churn by hand is simple and inexpensive.

(1) A Daisy or barrel churn. It is much better to have the churn too large