

Household.

Fruit and Cake.

"I believe, Mrs. Peters, you have used dried fruits considerable. I wish you would tell me how to proceed to make them palatable."

"Yes," replied Mrs. Peters, "I have found them very useful for sauce after my canned fruit closet was nearly empty. You know that is one of my hobbies, that fruit in some form should be an important part of the dietary of the family."

"I am aware of that, Mrs. Peters," said her friend smiling. "I have followed your advice very largely, and my fruit supply also being low, is why I am asking for information."

"I shall be very glad to give it, for I think one reason for the prejudice that exists against dried fruit is due to improper cooking. Select the fruit that you intend to use; rinse it thoroughly in clean, clear water; then place it to soak in an earthen dish, with sufficient water to cover it, from ten to fifteen hours before requiring it for use. Then place it on the back of the stove, in the same water in which it was soaked—which contains the flavor and nutrition of the fruit; allow it to simmer slowly, barely coming to a boil occasionally, until it is entirely cooked through; add sugar, let it stand a few moments, then remove from the stove. By this method you will secure a wholesome, palatable dish, resembling the original green product in size, taste and flavor, as nearly as possible, and I am sure you will find it relished by the family."

"I am sure it will be, and if I could make some cake as light and delicate as yours always is, I know they will be satisfied with the dessert. I should like to learn your knack."

"I do not know of any special knack," answered Mrs. Peters, "except that I have better success when I mix the cake with the hand than when done with a spoon. My theory is, that the warmth of the hand is just sufficient to blend the ingredients together more perfectly and thus render it lighter."

"Well, it is worth trying, whatever the theory," said Mrs. Price. "I shall see if it works as well with me."

Raising Bread in Four Hours.

By request of several readers, A. C. P.'s recipe for yeast is here reprinted: "Pare 12 medium-sized potatoes, and cook in sufficient boiling water to keep them well covered. While they are cooking, take 1 pint of flour, 1 teaspoon each of salt and sugar, wet with enough cold water to make a smooth paste, pour over it 2 quarts of boiling water and cook it till it looks clear, like starch. Pass through a colander into a two-gallon jar. When the potatoes are well done pass through the colander too, also the water in which they are boiled. Fill the jar with water to within a finger's length of the top. When this mixture is lukewarm stir in four dried yeast cakes that have been previously dissolved and set in a warm place to rise. When a thick white foam rises to the top it is ready for use. Cover and set away in a cool, dark place. For 4 three-pint basin loaves I take 3 pints of the yeast, no other wetting, stir in a butter, and in an hour it is light enough to mould into a loaf. If this is covered with an inverted pan no tough crust will form. When light, mold only enough to shape into loaves; they are light enough to bake when no dent remains from the pressure of the finger on the surface. In winter I always warm the flour, in summer it is not necessary. I can sponge bread (made by the above method) when I get breakfast, and have it baked for dinner, even though we live where it is often 40 degrees below, and we have only a common cook stove to warm our prairie house."

Doughnuts Which Won't Keep.

Here are some doughnuts which won't keep unless looked up: Two eggs, 1 cup sugar, 1 cup milk (sweet), 3½ cups flour, 1 teaspoonful soda, 2 teaspoonfuls cream tartar; mix the soda, flour and cream tartar together first, and then add them to the first, season with a little salt and nutmeg.

One egg well beaten, 1 cup thick sour milk, 1 cup sugar, 1 teaspoon soda, a little salt, spice to taste (use nutmeg). Mix as soft as it will handle nicely, cut into rings and fry at once.

One cup buttermilk, 3 tablespoon butter (even full), 1 teaspoon sugar, 2 eggs, 1 teaspoon soda. Slice in a little potato to clear fat before putting in dough to fry.

Eggs in New Shapes.

Egg Soup.—Peel, wash and slice very thin two new carrots, one small turnip, an onion and three stalks of celery; fry in a tablespoonful of butter or dripping until of a yellow color; put in a saucepan with three pints of water and a seasoning of salt, pepper and one small lump of sugar; cook slowly for two hours and press through a sieve. Return to the fire while you thicken it with a tablespoonful of flour wet with cold water and poach in a pint of boiling milk an egg for each person; lay these in the tureen, add the milk to the soup and pour all over the eggs.

"Eggs à la tripe" is the fanciful name given to a breakfast dish made from two or three hard-boiled eggs. It does not, however, contain any tripe. For every three eggs melt two ounces of butter in a stewpan and add a tablespoonful of flour; when this is smooth, add a gill of cream or milk and two boiled and minced onions; season with salt and pepper and simmer for five minutes, when lay in the sliced eggs and shake until hot.

A delicious breakfast with a slice of pink, broiled ham is eggs with gravy. Pour a gill of any kind of good gravy into a baking dish and break into it six eggs; season with salt and pepper and place in the oven until the yolks are set; slip each egg onto

a square of hot buttered toast and pour over them a gravy made by adding a gill of hot cream to the gravy in the basin.

Poached in Milk.—The insipid character of the ordinary poached egg is entirely changed by serving them with a cream sauce after poaching in milk, or with a brown sauce after poaching in gravy.

Eggs in Marinade.—Put two tablespoonfuls of water, four of good gravy and a teaspoonful of vinegar over the fire, and when it boils stir in the well-beaten yolks of two eggs; when the sauce thickens pour it around half a dozen poached eggs garnished with sippets of toast.

Shirred Eggs.—Butter a baking dish and lay in as many eggs as you can without crowding; season with salt and pepper and dot each egg with a bit of butter. As soon as the whites are set remove from the oven and place on a dish containing a few spoonfuls of minced cooked ham heated in gravy or cream, and double the quantity of hot canned peas.

Steamed eggs will suit the most delicate palates. Break any number of eggs into a flat, well-buttered dish, season and dot with butter and set over a vessel of boiling water until cooked to taste.

Fried.—A wrinkle in frying eggs is to cook in ham or bacon drippings to the required degree, lay on a hot dish, pour from the pan all the fat except a tablespoonful, add to this a chopped cucumber pickle, boil up for a minute and pour over the eggs.

With Sauce Robert.—Fry two small minced onions in butter, add half a gill of vinegar and simmer for five minutes; thicken with a tablespoonful of flour wet with half a pint of broth, season with salt and pepper and simmer for 10 minutes and stir in a tablespoonful of made French mustard and a teaspoonful each of mushroom catsup and anchovy sauce. Add half a dozen sliced, hard-boiled eggs and serve when hot. This, with cold sliced meat of any kind makes an appetizing dinner.

COMMERCE AT THE "SOO."

Much Greater Than That Passing Through the Suez Canal.

During the past eight years, 2,000,000 tons more of registered tonnage has passed through Sault Ste. Marie Canal than has passed through the Suez Canal. This brief statement contains a world of suggestion. Through the Suez Canal in 1893 there passed 3,341 vessels of 7,659,000 tons. Last year the traffic was about the same. The important steam tonnage of the world goes through that water-way; but in the ten years ending in 1892 the tonnage on the Sault Ste. Marie Canal had increased from 2,042,259 to 10,647,203 tons. And when the vast extent of territory yet to be settled up in the northwest and the certain future for mining in Minnesota alone is considered, the volume of business tributary to the Sault Ste. Marie is seen to be enormous in the near future. The business has increased in great leaps and it is sustained. Present and future business, the latter assured, present the strong arguments for the definite amplification of all plans for giving the northwest a waterway to the sea. It is no wonder that the northern waterway, rapidly becoming inadequate to accommodate traffic, has been instrumental largely in the reduction of freights on ton mileage of several trunk lines between the north Atlantic coast and the Mississippi from 2.9 cents to 6.39 mills between 1865 and 1893.

In view of these facts it seems remarkable that all that Great Britain proposes to do to retain the big grain traffic which comes to her through the lakes is to deepen the Erie and Champlain canals by only two feet! For the empire state to have shown a curious indifference to her own business interests seems incredible indeed. New York business men seem to think that the traffic will come that way perpetually, no matter if the Erie Canal is not improved. But it won't. There is the great empire west of Lake Michigan and Lake Superior which must have an adequate outlet, and if it cannot get it through New York State, it will get it down the St. Lawrence. In a few years there will be 50,000,000 tons of freight pouring through the great lakes and the urgent necessity brought about by such conditions will compel abrupt attention to the construction of an adequate outlet to the sea. The present is the time, however, to agitate the subject.

Washing Baby.

As described by a recent traveler, Russian babies, as seen in the homes of the Russian peasants in Siberia, are very unattractive specimens of humanity.

"I looked curiously at one little bundle," said he, "which was laid upon a shelf, another hung from the wall on a peg while a third was slung over one of the supporting rafters, and was swung back and forth by the mother, who had a cord looped over her foot."

"Why," cried I, in surprise, "that's a child?"

"Of course, it is," replied the woman.

"What else should it be?"

"Having learned so much in such a short length of time, I had an irresistible desire to inspect the contents of the swinging bundle. As a rule, I abominate babies, but I thought I might learn a little something of the habits of the creature which could continue contented throughout this remarkable operation."

"I looked, but turned away in disgust, for the child was as dirty as a pig in a pen. I could not refrain from asking one question. It may have been impertinent, but I wanted to know when it had been washed."

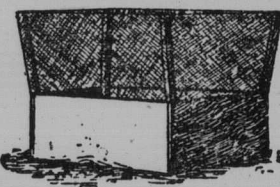
"Washed!" shrieked the mother, apparently horrified. "Washed! What! Wash a baby! Why, you'd kill it!"

Trust him little who praises all; him less who censures all, and him least who is indifferent to all.—Lavater.

PRACTICAL FARMING.

Improved Winnowing Box.

The ordinary box or measure used in winnowing garden products has the annoying fault of being too low so that the peas, beans, etc., will often bound back and fall over the sides as they are being poured in. A very strong wind, too, may carry the



chaff and other impurities out of the measure and the peas, etc., with them. The accompanying illustration shows how this difficulty may easily be obviated. The ordinary box is supplemented by a wire netting fastened to a simple framework above the box. This framework widens out from the box so that a much wider mouth is provided and less danger incurred of spilling the peas or beans over the sides. The box is made much deeper in this simple fashion, and the fine chaff and dust is given plenty of room to blow away through the netting's meshes.

Care of Sows and Pigs.

Prices for hogs have advanced somewhat recently, and, although not high, they now give a margin of profit to feeders in many sections. By far the largest numbers of litters of pigs are farrowed during about two months, from the latter part of March until the latter part of May. Where there are good facilities for caring for them, early dropped litters have marked advantages, but for many farmers there is greater profit, one year with another, from the practice of not having the sows drop their litters until the weather has become reasonably warm and well settled. Young pigs are very susceptible to cold, especially to wet and cold combined. An intelligent farmer in central Illinois has said he has found he had more "pounds of pig" in the fall, if they had dropped about the first of May, than if they came a month earlier. A large number of the earlier litters died or became "stunted." Those which did well, of course, made a greater growth and were ready for market earlier in the fall or winter. Sudden change in the weather is hard on young pigs, unless they are well housed. Many successful hog raisers prefer to have the pigs dropped in the open field or large lots, if they come when the weather is warm.

The opinion seems to be growing that large and costly hog houses are neither necessary nor generally profitable, that is, for farmers who raise pigs for pork-making, and not for sale for breeding purposes. Some very successful men use single "houses" for each sow and litter, making them in an A shape, often without flooring.

The practice of allowing the sows to become quite poor while suckling is still common. This is of doubtful economy. It is a rule with very few exceptions of recent years that prices for hogs are higher from about the middle of September up to some time in the early part of October than at any later season for some months. It is impracticable to have the spring pigs ready for this market, but the sows can be, if they are well fed while suckling, the pigs weaned when not over eight weeks old, and the sows then fattened as rapidly as possible. It not infrequently happens that a sow would sell for more money in September than she is afterwards sold for in November.

While it is very desirable that both sows and pigs should have grass, or better, clover, it is a mistake to require them to make this their chief food. Especially if they have a good clover pasture, corn may be fed freely. Middlings made into slop is a capital feed. Oats has its advantages but it is not usually a cheap food for hogs at any age. Where there is plenty of skimmed milk, corn answers admirably. The value of skimmed milk for pigs is often underestimated, but it is not economical to make this the chief food.

It has not yet been proved beyond a doubt that it is most profitable for most farmers in the central west to feed calves and young steers up to the full limit, but there is much evidence in favor of this being economical in pig raising. While there are exceptional cases, it is clearly the rule that most profit comes from the sale of pigs or hogs when well under a year old. Growth can be secured more cheaply in summer and fall than in winter. Sometimes the price of pork advances enough in early winter to equal the increased cost, but this can not be relied on.

Raising Turkeys.

To those who have a large range for their fowls the raising of turkeys will add considerable to the income from the poultry yard, with an expense scarcely in proportion, for turkeys are comparatively light eaters besides being good foragers and capable of securing a large amount of food for themselves, after they are seven or eight days old, if they have the opportunity. One great objection with many is that they do not bear close confinement well, and do best on a large range.

Turkey eggs may be successfully hatched, as well as hen's eggs in a good incubator, and by almost the same treatment. The period of incubation is twenty-eight days, varied somewhat by the care they have received and the freshness of the eggs used. Strictly fresh eggs will hatch several hours, or from one to two days earlier than will those that are somewhat stale.

Few care to hatch chickens for broilers, with the incubator, later than April 1, but turkeys may be hatched after this. The idea has gotten abroad that the young turkey chicks are difficult to raise. They are tender, and will not, when young, bear either cold or wet, but aside from that

they are more healthy—that is—they are subject to fewer diseases than are hens.

With proper care, as large a percentage of those hatched may be raised, as are raised from an equal number of young chickens. For the first few days they should be fed on hard-boiled egg, chopped fine, mixed with bread crumbs and bread soaked in new milk; later, crushed oats, wheat, etc., may be given, (but not raw corn or Indian meal), and curds from sour milk and buttermilk.

They should be confined in some dry and sheltered place until they are three or four weeks old. If hatched by a hen, put them in a coop and if hatched by an incubator, put in the brooding pen, then if the flock is in good condition, gradually allow their freedom. Let them out a short time each day when the weather is favorable and increase the time until they are eight weeks old, then allow them to run.

Overstocking.

It is a disadvantage at any time to have too much stock on the farm, and especially so during the summer when pasturage is largely depended upon for feeding. Whenever so much stock is kept that the pastures are eaten down to any extent a fair growth cannot be secured, not only will the stock fail to grow as they should because of insufficient feed, but the pastures will not be able to supply anything like the full amount of feed that they otherwise would, so that a double loss is sustained. If what stock is kept, that the pastures will feed to a good advantage during the best part of the growing season, either one of two plans should be followed; the pastures should be divided so that while one is being pastured down another can be growing, or sow or plant a sufficient acreage of some one or two crops so that in case they are needed they can be cut off and fed.

With all stock it is quite an item to feed and care for so as to keep in a good, thrifty condition. During what may be termed the growing season good pasturage is not only the best but the cheapest feed that can be supplied, but there should be a sufficient quantity so that the stock can satisfy their appetite without too much tramping.

When the pastures are overstocked the stock will not make a thrifty growth and in consequence a longer time is required to mature. The nearer the right number of stock that the farm can carry to good advantage the better the results in almost every way.

It is a loss or disadvantage to have more than this, as under what may be termed average conditions it does not pay to buy feed for stock on the farm to any considerable amount as on the other hand it is not advisable to allow even pasturage to be wasted.

TOBACCO AND LITERATURE.

Men of Letters Divided in Their Opinion of the Weed.

The following from Edmund Yates' "Recollections" appeared in a London periodical: "Mr. Gladstone detests tobacco; Mathew Arnold 'abuses' it; Mr. Ruskin hates the man who 'pollutes the pure air of the morning with cigar smoke.' But are we not consoled for the abstinence of these great men by the devotion of others of eminence? Thackeray once declared that he did not despair to see a 'bishop lolling out of the Athenaeum with a cheroot in his mouth, or, at any rate, a pipe stuck in his shovel hat.' But if we have not a smoking bishop we have a smoking poet, laureate (alluding to the late Lord Tennyson) familiar with tobaccos, Latakia, Conneticut leaf, Perique, Lone Jack, Michigan, Killinick, Highlander, 'or any of the English brands.'"

"How did he take the gentle weed? At his feet was a box of white clay pipes. Filling one of these he smoked until it was empty, broke it in twain, and threw the fragments into another box prepared for their reception. Then he took another pipe from its straw of wooden inclosure, filled it, and destroyed it as before. For years Professor Huxley, like Charles Lamb, rolled after tobacco, 'as some men after virtue.' At a certain debate on smoking he told the story of his early struggles in a way which utterly put the antitobaccoists to confusion."

"For forty years of my life," he said, "tobacco has been a deadly poison to me. [Loud cheers from the antitobaccoists.] In my youth, as a medical student, I tried to smoke. In vain! At every fresh attempt my insidious foe stretched me prostrate on the floor. [Repeated cheers.] I entered the navy. Again I tried to smoke, and again met with defeat. I hated tobacco, I could almost have lent my support to any institution that had for its object the putting of tobacco smokers to death. [Vociferous cheering.]"

"A few years ago I was in Brittany with some friends. We went to an inn. They began to smoke. They looked very happy, and outside it was very wet and dismal. I thought I would try a cigar. [Murmurs.] I did so. [Great expectations.] I smoked that cigar—it was delicious. [Groans.] From that moment I was a changed man, and I now feel that smoking in moderation is a comfortable and laudable practice, and is productive of good. [Dismay and confusion of the antitobaccoists. Roars of laughter from the smokers.]"

"There is no more harm in a pipe than there is in a cup of tea. You may poison yourself by drinking too much green tea or kill yourself by eating too many beefsteaks. For my own part, I consider that tobacco in moderation is a sweetener and equalizer of the temper." [Total rout of antitobaccoists and complete triumph of the smokers.]

No Danger.

The peculiar thing about this boaconstrictor, ladies and gents, said the keeper, is that it requires a young chicken about once a week. It is not dangerous except when hungry. It is very particular about what it eats, ladies and gents, and that young man that's smoking a cigarette can approach the cage with perfect impunity and it won't touch him.

WHAT UNCLE SAM IS AT.

ITEMS OF INTEREST ABOUT THE BUSY YANKEE.

Neighborly Interest in His Belongings.—Matters of Moment and Mirth Gathered from the Daily Record.

Ex-Postmaster General Wannamaker talked of in Pennsylvania as a presidential possibility.

Joshua M. Sears, of Boston, pays a tax of \$48,019.92 on real estate assessed \$3,751,000.

Stillwater children under 16 years of age are not allowed on the streets after 6 o'clock at night.

Smallpox record for the winter in United States cities shows Milwaukee, Wis., have suffered the most.

Thompson McDaniels, a veteran of Black Hawk war, died Friday at Keokuk, Iowa, aged 90 years.

A Woman's National Sabbath Alliance has been formed in America as an auxiliary to the American Sabbath Union.

Governor Morton has pardoned Frank Wallace, who was sent to the Elmira reformatory from Buffalo in 1892.

James A. Hill, postmaster of Paris, Ind., reported two cents as the entire receipts of his office during the last quarter.

Steps are being taken in St. Louis for the utilization of the unoccupied land in the city for the benefit of the unemployed population.

The New York Central has made a success of lighting its cars by electricity generated by the revolutions of the axles.

According to the city directory just issued, Baltimore has a population of 64,799, an increase during the year of 27,917.

Paul Schultz, recently removed from the position of general land agent for the Northern Pacific, committed suicide at Tacoma.

John F. Halloran of Gloucester, N.J., has been informed that his uncle, John Halloran, who recently died in Australia, left him \$800,000.

William Shelp of Newark, N.Y., killed himself to prove to his wife that he was not a coward. She had taunted him with lack of courage.

A West Virginia man has recovered \$9,000 damages from a telephone company for destruction of his residence by fire communicated by its wires.

Miss Marion Talbot has been appointed dean of the Woman's college in the university of Chicago, taking the place of Mrs. Alice Freeman Palmer.

The longest distance a letter can be carried within the limits of the United States is from Key West, Fla., to Ounalsaka, 6,271 miles; and all for two cents.

Five Seventh Day Adventists, who were convicted and sent to jail in Rhea county, Tenn., for working on Sunday, have been pardoned by Governor Turney.

The Spreckles company has been successful in its experiments in growing sugar cane in San Joaquin county, California, and is extending its operations there.

The comptroller of the currency has declared a dividend of 15 per cent. in favor of the creditors of the insolvent First National Bank of San Diego, Wyo.

Mary Croughan of Lynn, Mass., died from the effects of a tumorous growth in her throat, which caused her to hicough. She had hicoughed since July of last year.

Mrs. Charles Mott, of Patchogue, L.I., celebrated her 84th birthday recently, and among the invited guests were 18 whose combined ages aggregated 1,421 years.

Rev. Charles Davies, pastor of the Baptist church at Harrodsburg, Ky., a week ago Sunday immersed seventy-six converts in twenty-nine minutes. It was a cold day.

Dr. John Hall's church, Fifth avenue, New York city, has 2,438 communicant members. Its contributions last year amounted to \$147,052, of which \$96,749 went to benevolence.

Dolly Ferguson is the name of an old colored lady who resides near Carrollton, Md. She was born in Buchanan county, Va., Aug. 9, 1777, and is therefore in the 118th year of her age.

The Scriptures are to be published by the Protest and Episcopal Church in the classical Wendi language in China. The translating has been in charge of Bishop S. L.J. Schorschewsky.

It is believed to be the intention of the New York Central Railway to get its power from the tunnel power company to run its cars by trolley system between Niagara Falls, N.Y., and Buffalo.

Gen. J. E. B. Stuart, the dashing Confederate cavalry leader, is to have a suitable monument erected to his memory. The Richmond City Council has appropriated \$10,700 for the purchase of a site.

A Frenchman who settled in South Carolina a few years ago planted 150 acres of asparagus. At the end of six years he sold his farm and returned to his native country with a fortune of a quarter of a million dollars.

Lyndhurst, the home of Reverdy Johnson, and one of the finest places in the suburbs of Baltimore, has been sold to a company of speculators to be cut up into building lots. There were nearly 300 acres in the Reverdy Johnson farm.

Master Johnny Bazemore, aged fourteen, of Ochopee, Ga., became tired of bachelor life, and two weeks ago he married the little lady of his heart, Miss Emma Lynn, aged thirteen, at the residence of one of the bride's relatives.

Greater New York, a typographical statistician points out, will cover an area of 317 square miles; three times the size of London and twelve times that of Paris. Rome, Babylon, and Memphis are not to be mentioned in the comparison.

Rev. Dr. Richard M. Smith, professor of Greek, Hebrew and Sanscrit in Randolph-Macon College, Ashland, Va., is about to resign because he cannot accept all the doctrines of the Methodist church, under whose patronage the college is maintained.

A bill before the Missouri Legislature proposes to tax bachelors as follows: Between the ages of 30 and 35 years, \$10; between the ages of 30 and 40 years, \$15; between 40 and 45 years, \$30; between 45 and 50 years, \$50; between 50 and 55 years, \$75.