

NURSE:—Beef juice may be obtained in the following manner: Choose a thick cut of fresh, juicy and very lean steak. Broil it over the coals only long enough to heat it throughout; then cut it into small pieces, place these in a lemon-squeezer or meat-press, and press out the juice into a warm dish. Salt slightly in serving.

FLORENCE:—Following is an admirable recipe for very strong beef-tea: Place a pound of finely chopped, lean beef in a wide-mouthed bottle or in a fruit-jar, add half a pint of cold water, and let it stand for an hour; then place the bottle in a sauce-panful of cold water, set the pan on the stove, and let the water slowly heat almost to the boiling point, taking care, however, that it does not boil. Cook in this way for two hours; then strain, and season with salt to taste.

SAMARITAN:—Apple water and rice water are inviting and nourishing drinks for the sick. To prepare apple water, bake two large, tart apples until tender, sprinkle a table-spoonful of sugar over them, return them to the oven, and cook until the sugar is slightly brown; place the apples in a bowl, mash them with a spoon, pour a pint of boiling water on them, cover, and let them stand for an hour; then strain and cool. Rice water is made as follows: Wash four table-spoonfuls of rice, add to it three cupfuls of cold water, place it on the fire, and cook for half an hour. Season with salt, strain and serve.

A.: Put the milk in a jar, covering the opening with white paper, and bake in a moderate oven until thick as cream. It may be taken by the most delicate stomach. (2)

ON

RHUBARB WINE OR CIDER.—Cut up a quantity of rhubarb-stalks and bruise them with a wooden spoon. Put them in a deep pan, and for each five pounds of fruit pour over a gallon of water. Let it stand for three days, stirring it up two or three times each day. Then strain the liquor, press the fruit through a sieve, and put with it three and one half pounds of brown sugar to each gallon of liquor and fruit. When the sugar is quite dissolved put it in a cask and let it work. Put into a bag of cheese-cloth about an ounce of isinglass (if you have about ten gallons of liquor), and cork up the cask tightly. At the end of six months draw off, bottle, tie down corks, and after leaving the bottles standing up for about a month lay them on their sides. A delicate drink served with ice.

* * * *

Keeping Cider Sweet. Fill the barrel with the fresh juice and close the bung-hole tightly. Lay the barrel on its side, and support it, so that the spigot is on the upper side. Set a bucket of water at the end of the barrel, in which place the end of a rubber tube which runs from the spigot. The cider will soon commence to ferment and the carbonic acid gas will pass out through the open spigot and escape through the water. This prevents the air from getting into the barrel. After the gas ceases to escape the cider may be bottled, and will keep sweet for any length of time.

Salinas Cal.

ANDREW DONOVAN.

GYPSY.—To keep cider sweet all Winter leave the bung out of the barrel until fermentation ceases, draw the cider from one barrel to another several times, and bottle securely, preferably in champagne bottles.

With I send you a report of the fifth annual meeting of the Missouri State Dairy Association, held November 26, 27 and 28, 1894, in Higginsville, Mo.

BLACKBERRY BRANDY.—To one quart of berry-juice add one pound of white sugar, one teaspoonful of powdered allspice and one teaspoonful of ground cloves. Boil for half an hour, remove from the fire, and let it cool; put all through a staining-cloth, and add one pint of good brandy; bottle and seal. This is invaluable for summer complaints.

BELLE KING.

GRAPE WINE.—Take twenty pounds of grapes, free from stems, mash them thoroughly, turn six quarts of boiling water over them, let them stand for three days, stirring them twice each day; strain carefully, and add eight pounds of sugar to the juice, place in a tight cask, and bottle before the winds of March. Eighty pounds of grapes will make ten gallons of wine.

KIDDER, Mo, March 27, 1895.

Board of Agriculture,

Columbia, Mo.:

Respectfully,

LEVI CHUBBUCK, Sec'y.

VINEGAR.—Vinegar is an important, in fact an indispensable, household necessity. Much that is used as vinegar in many households hardly deserves that name, and may possibly be some diluted cider. I want good vinegar or none. Cider vinegar can hardly be improved upon, though other fruit juices, even pear and apple parings, grape refuse, tomatoes, honey, etc., may be used to make a fairly palatable "vinegar." This year we are at a loss what to use to make vinegar, as apples are very scarce, and we may have to dilute what cider we can make with honey water, etc.

We should take special pains, this year, however, to treat whatever good material we have for vinegar in such a way as to secure the best results. Most farmers' cellars have too low a temperature (sixty degrees or so) to make vinegar quickly and reliably. A temperature of seventy degrees or above is required for best results. I usually put my barrel of cider intended for making vinegar in the barn room of the cellar, where good vinegar can be made in one winter. Before I had a furnace in the house, I used to place the vinegar barrel on the floor of an upper room, near the stove pipe, and I used to get fine vinegar in less than six months.

The following directions for making vinegar, given by Prof. Gerald McCarthy, may be followed with confidence: "Take pound barrels or any suitably sized vessels of wood, earthenware or glass. Clean thoroughly and scald. Fill not more than half full of the cider or wine stock, which should have fermented at least one month. To this add one sixth its volume of old vinegar. This addition is a very necessary part of the process... Next add to the liquid a little mother of vinegar. If this latter is not at hand, a fairly pure culture may be made by exposing in a shallow uncovered crock or wooden pail a mixture of one half old vinegar and one half hard cider or wine. The room where this is exposed should have a temperature of about eighty degrees. In three or four days the surface should become covered with a gelatinous pellicle or cap. This is the mother of vinegar. A little of this carefully removed with a wooden spoon or stick should be laid gently upon the surface of the cider prepared as above described. Do not stir it in. The vinegar fermentation grows only at the surface. In three days the cap should have spread entirely over the fermenting cider. Do not break this cap thereafter, so long as the fermentation continues. If the temperature is right, the fermentation should be completed in from four to six weeks. The vinegar should then be drawn off, strained through several folds of cheese cloth, and corked or bunged tightly and kept in a cool place until wanted for consumption. If the vinegar remains turbid, stir into a barrel one pint of solution of one fourth of a pound of isinglass in one pint of water. As soon as settled, rack off and store in tight vessels. No pure cider vinegar will keep long in vessels exposed to

To Make Vinegar.

housekeeper who likes to have every little economy will use the sound cores and peelings of apples and use them in making vinegar. Place them in an earthen jar with cold water and to every gallon of water used add a cup of molasses. More parings may be used in the jar as they accumulate. A clean cloth over the jar and a sun if the weather is warm, will warm place in the kitchen if the weather is cool, and in a short time will have excellent vinegar. This should be strained off and put into a bottle, corking it tightly. By using a half gallon glass jar and pouring into it all the vinegar of fruit dishes with the mother or so of juice that so often remains after a meal, adding water to a couple of spoonfuls of molasses, you may have good vinegar very use on hand constantly.

Making Cider Vinegar. To make good vinegar from apples requires some time, even under favorable conditions. Cider, to make vinegar, goes through several chemical changes. First is the vinous fermentation in which the juice becomes cider. In the next change alcohol and "mother of vinegar" are developed. From this point the vinegar can be forced if necessary. In the forcing process it is dripped through beech wood shavings or corncobs, under a temperature of something over eighty degrees. Such vinegar, however, will not keep well without an addition of alcohol. If the vinegar is to be made by the slow method, which will produce an article which will keep forever, and get better as it grows older, even less apparatus is required. In fact, all that is necessary is to have some old vinegar, for a starter, and some casks and a warm room, one having a temperature of from seventy to eighty degrees. The barrels can be filled by adding old vinegar. In two months good vinegar will be the result. One-half can now be drawn off from each barrel and the barrel filled again with cider. A vinegar will thus be produced which will need to be diluted one-half for table use, and it will constantly grow stronger. As soon as made, it can be removed to the cellar or some other cool place.

The Profit. With the good price which genuine cider vinegar brings, it is surprising how many apples are left to rot on the ground or fed to hogs. Even with the occasional shortness of last year's apple crop, on many farms, bushels and bushels of apples went to waste on the ground, not even getting to the hogs. The early maturing and small-sized apples will not sell and they have little value as hog feed, but they can be converted into good vinegar. Windfalls frequently amount to a quarter of the crops. It is poor economy to allow them to rot under the trees and then pay at the store twenty-five cents a gallon for poor adulterated vinegar.

GUY E. MITCHELL.

VINEGAR FOR SWEET PICKLES.—For sweet pickles, as well as for all pickles, use cider vinegar, which must be at least one year old. Should it be dark it can easily be clarified by pouring in one teacupful of fresh unskimmed milk to every two gallons of vinegar. The dark clouds settle to the bottom, leaving a clear, amber-colored liquid, which must be poured gently from the sediment.

MRS. W. L. TABOR.

CURRENT VINEGAR. Mash the fruit, let it stand over night, strain, and fill bottles to the brim. Keep them uncorked in a warm place until fermentation ceases, skimming off impurities with a piece of blotting paper. Cork well, use in cold water, sweeten if you desire.

The following is a recipe for making Sarsaparilla Beer, a medicinal beer, that family that will make it and use according to directions: Steep a handful each of dandelion roots, burdock, sarsaparilla, yellow dock and sennet or teas, until the strength is in liquid. Strain, add a large handful of hops, and after the liquid has cooled, add five gallons of water, one pint of brown sugar. Flavor with anything you like, such as extract of lemon, and if the juice opening of the cask or the month of the jug open, screening to keep out insects until it ferments. Then add rain water to fill the cask or jug. Cork tight, or bottle if you like. Directions for taking the sarsaparilla for adults: One-half glass three to four times a day and at bed time. For the nervous system, neuralgia, eczema and all blood disorders, also bathe the body in hot water, using pure castile soap or any good medicated soap, at least twice a week. After bathing, rub the body briskly with a coarse towel. Bathing should be done on going to bed at night. Directions for children: Two table-spoonfuls three or four times a day and at bedtime, and bathing as directed for adults. In all cases use Graham bread to keep the bowels regular, and satisfactory results are sure to follow.

MRS. CLORA A. CLIFF.

Healthful Drinks.
SARSAPARILLA MEAD. Three pounds of sugar, three ounces of tartaric acid, one ounce each of cream of tartar, flour and essence of sarsaparilla, and three quarts of water. Strain and bottle and let stand ten days before using.

RECIPE FOR CURRANT WINE

The currants should be quite ripe and dry when picked. Stem, mash and strain them, adding half a pint of water and rather less than one pound of sugar to every quart of fruit. Stir them well together, and pour into a clean cask, leaving the bung-hole open or covered with a piece of very thin material. It should stand for a month to ferment, when it will be ready for bottling.

V. L. A., *Orrville, Ohio*:—"Will you please give me a recipe for making Philadelphia mead?"
 The following directions are taken from "The Pattern Cook-Book," published by us, price 4s. or \$1.00:

- One quart of boiling water.
- One-half pint of molasses.
- Two and a-quarter pounds of brown sugar.
- One-half ounce of flavoring extract.
- Two ounces of tartaric acid.

Put the water, sugar, molasses and acid together; and when the mixture is cold, add the extract, which may be the essence of wintergreen or sassafras or any other kind used for such a purpose. Bottle, and set away in a cold place. To make the mead, place two table-spoonfuls of the syrup in a glass of ice-water, stir until well mixed, and add a-quarter of a tea-spoonful of bi-carbonate of soda to render the drink effervescent.

DORA S.:—The following is an excellent recipe for hop beer:

- 2 quarts of dry hops.
- 1 " " molasses.
- 3 table-spoonfuls of ginger.
- 12 quarts of water.
- 1 cake of compressed yeast.
- 1 table-spoonful of wintergreen essence.

Steep the hops very slowly for two hours in two quarts of water; then strain, and add the rest of the ingredients, adding the water first to make the whole tepid before using the yeast cake, which will dissolve in the water. Let all stand in an earthen jar for twelve hours; then strain, and bottle tightly.

A. D.:—Make blackberry cordial as follows: To a quart of blackberry juice add a pound of granulated sugar and a table-spoonful each of cloves, cinnamon, allspice and nutmeg. Boil all together for a-quarter of an hour, after which add a wine-glassful of brandy, bottle while hot, cork tightly, and seal.

Mrs. S. C. B.:—The following recipe for dandelion wine has been tested and found thoroughly reliable: Pour a gallon of boiling water over two quarts of dandelion flowers, and let it stand for twenty-four hours; then strain and add two pounds of white sugar and two lemons. Boil to three quarts, strain once more, let the preparation stand for two or three days, and bottle.

CHARLOTTE L. C.:—To make claret vinegar: Place sour claret wine in a small cask or jug, and add a pint of "mother" to every four quarts of wine. If the "mother" is not obtainable, a twenty-four inch square of common brown paper may be used, but this method is much slower than the other. Set the cask in the sun, leaving out the bung; and tie a piece of thin muslin, cheese-cloth or tartan over the opening. The vinegar should be ready for use in five or six weeks.

To make tarragon vinegar: Place two bunches of fresh tarragon in a quart preserving jar, fill the jar with white wine vinegar, cover tightly, and set away in a cool, dark place for two or three weeks; then strain, and bottle. Fill the jar once more with fresh vinegar, and set away. This will be ready to use in a month, but it need not be strained until the first is used.

GRAPE WINE. Tell me how to make grape wine.
 Little Housekeeper: First, wash the grapes carefully, then squeeze thoroughly. To one gallon of pulp and juice add 1 quart of water. Let this stand 28 hours; then squeeze well and strain through white flannel. Add 3 pounds of sugar to every gallon of juice. Let this stand four hours. Skim carefully, and continue to skim the mixture until it ceases to ferment. Then strain again and bottle.

is too high-priced to raise wheat at 50 or 60 cents per bushel, and for much improvement in this line. The endless plains of Southern Russia can supply all the wheat for the markets of the future we will be cut off from the European wheat market, for labor cost we cannot compete with these countries.

Strawberry Acid. Dissolve four ounces of citric acid in half a gallon of water, and pour it over two pounds of ripe strawberries; let stand 24 hours, and drain the liquor off. To every quart of juice add a pound and a half of sugar; boil, let stand three days and bottle.

Put a tablespoonful of the acid in a glass of cold water when wanted. This makes a delicious drink.

EGG TEA.—This is another good way to serve a raw egg. Beat the white to a stiff froth, and stir into it the yolk well beaten; season with a little sugar and a pinch of salt. While stirring, pour very slowly into this one half cupful of milk. Grate a little nutmeg over the top or sprinkle over a little cinnamon.

ORANGEADE
 Pare the rind thinly from four oranges, and put in a pitcher. Take the seeds out and throw away the white skin. Add an ounce of sugar to the peelings and pour over them a quart of boiling water. Let it stand until cold then add the juice of the oranges and the juice of one lemon and serve.

POHICKORY
ALTHOUGH pure, plain water is the most potent of thirst quenchers, mankind the world over has seldom manifested any wonderful preference for it except in a time of stress. History tells us that when our forefathers first landed here they found that the natives had two drinks, one of which was a stagnant water and the other a decoction of the hickory-nut, called, by the Indians, *pohickory*. This is the most refreshing and sustaining beverage and one that is easily made.

Hickory-nuts, preferably of the shellbark variety, are broken, the shells as well as shells, and put into water, which is then boiled a few minutes. After it has cooled and settled it is ready for use. A very pleasing variation is to use one-half milk instead of water and let the drinker sweeten according to taste. When served thus and served hot, *pohickory* is an admirable substitute for coffee or tea, and is possibly more wholesome. A pint of cracked nuts to three pints of water was the Indians' formula, and a few trials will soon determine the strength best suited to the individual taste.

Farther south and also in the West Indies, the people soon learned the value of the pineapple for making a light beverage, and those of the fruit which we are prone to consider worthless are used, by making the fruit doubly profitable. The skin and eyes, the sugar and a fair supply of water are all that is necessary to concoct one of the most delicious Summer drinks known to man. "parings," as our grandmothers would say, of one average-pineapple will make two or three quarts of *piña*, as it is called. In order to do this it is only necessary to put them into water and stand for a day or two until a very slight fermentation is noticeable, then add sugar to taste, and cool.

M. J. B. :—We do not know milk cordial by that name, but if you refer to koumiss, make it as follows:

3 quarts fresh, rich milk, — 1/2 pound white sugar.
3 " hot water, — 1 tea-cupful good yeast.
Dissolve the sugar in hot water, add to the milk, and allow the liquid to become lukewarm; then slowly and carefully stir in the yeast and place the mixture in a warm place like bread that is set to rise. Stir occasionally, and in five or six hours the liquid will be slightly sparkling and small bubbles will rise to the surface when it is stirred. As soon as it reaches this stage, put it in stout bottles, tie down the corks and set the bottles in a refrigerator or on the cellar floor. A thick mass will form on the surface when the preparation begins to separate and once or twice a day the bottles should be well shaken; this mass will then fall in a powder to the bottom. When two days old the koumiss is ready for use and will keep for a week or more.

to preside at the meeting and Mr. Murtfeldt secretary. A temporary organization was effected with Murtfeldt president and J. M. Smith secretary, and the organization fixed for January following at St. Louis. An association was appointed with Murtfeldt president and J. M. Smith secretary.

to attend the next meeting. The speaker outlined the methods of Agriculture, and stated that the farmers' institutes to be held in the dairy industry. Of this

meeting, the Missouri State Board of Agriculture met on City January 15, 1891, and submitted a report in the next issue of the Dairyman.

I. L. Erwin president; In Spain the people have a beverage called *agrazada* for which they claim many virtues. It can be made only during the Summer and is therefore a purely hot-weather drink. Green grapes, or, in other words, unripe grapes, are pressed, and the juice is drunk plain. To the American palate a pure *agrazada* is too acid, but if a teaspoonful or two of the juice is put into a glass of water and then sweetened, the drink is decidedly refreshing, cooling and beneficial, especially if just a little sugar is used.

Down in Mexico, when the muskmelon is made ready for the table, instead of throwing away the seeds, they pound them into a powder, then immerse them in water, allowing them to stand a few hours. When it is strained, and sugar and lemon-juice and cinnamon are added, together with a piece of ice, no more wholesome and pleasant drink can be prepared.

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Grape cup served in this way is inviting and refreshing

Grape Cup—Crush three pounds of Malaga or Concord grapes, adding six whole cloves, a scant cupful of sugar, the juice of four oranges with a little of the grated rind and a tiny bouquet of lemon verbena. Allow it to chill and ripen, and just before using press through a fine sieve, stirring in the stiffly-whipped whites of three eggs, a pint of unfermented grape-juice and a pint of seltzer. Turn into a pitcher containing pounded ice, and serve in tumblers decorated with clusters of frosted grapes dipped into vanilla fondant.

Grapefruit Purée (for twelve persons)—Flake into minute particles the pulp from four grapefruit, adding one large cupful of powdered sugar, half a cupful of grated pineapple, three diced bananas, two shredded oranges and a half-pint of grape-juice; cover closely and place directly on the ice. When ready to serve, pour into slender wide-rimmed glasses, adding one tablespoonful of shaved ice to each portion and cover with a thick violet sirup, which may be prepared from grape-juice or purchased.

If there should be any member of the household who possesses a "sweet tooth," an Egyptian *khushaf* will prove most acceptable. In no well-regulated home in Egypt is a dinner terminated without *khushaf*. It is the one Egyptian beverage that can be termed national, the poor and the wealthy, the young and the aged, using it alike. The component parts of this Oriental drink are raisins, sugar and water, all boiled together. When cool and clear a few drops of rose-water are added in order to give it the true Egyptian flavor. If one wishes to commit an act deemed sacrilegious in Egypt, but carrying no penalties in its wake here, a fair quantity of lemon-juice may be substituted for the rose-water. Then indeed the *khushaf* undergoes a wonderful change and is particularly refreshing when served cool.

Soobiva is the name of another Egyptian drink that can be made here just as well as on its native heath. A small quantity of rice is very slightly moistened, then ground or pounded into a fine powder. This is steeped in sweetened water, strained, cooled, and is ready for use. Sometimes a little cinnamon is added. To those unaccustomed to *soobiva* there does not seem to be very much about the drink that appeals to the thirsty; yet time and experience have shown that it is a very wholesome drink during warm weather and one that children can partake of with impunity.

Throughout the Orient and other tropical climes the use of plain water is often fraught with dangerous consequences, particularly during the heated period, and from time remote the people have used some ingredient to counteract the effect of the water. With the ancient Romans, and in Palestine as well, water diluted with strong vinegar

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annual report of

UNTIL quite recently it has been rather difficult to get the pineapple-juice already expressed and bottled for use in the punch-bowl and the popular fruit "cups," but now the pineapple growers and packers in Hawaii and Cuba are sending the bottled juice here in addition to the sliced, crushed and grated pineapple. As the fruit at these model canneries is picked at the very moment of maturity and perfection, is sent from the field directly to the cannery, where it is peeled, cored, sized, sliced, packed and ready for its bath of live steam in just a few moments after reaching the cannery, it goes without saying that made according to these modern and scientific methods, with nothing added except pure granulated sugar, the result obtained is as near perfection as any fruit product can be. The following are a few recipes for the use of this beneficent fruit in the home dietary, among them several suggestions for the use of pineapple-juice as given to THE DELINEATOR's Household Editor by Mr. Dole of Hawaii.

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Honolulu Tea
ADD one or two table-spoonfuls of juice to a cupful or glassful of hot or iced tea.

If served at the dining-table, its proper place is with the opening courses and never with or after cake, preserves, ices or sweet desserts. It fills a double function at the beginning in rendering the palate more sensitive to the flavors of the good things to follow and in providing the stomach in advance with a positive aid to the digestion of the food.

Pomona Punch
ADD to two quarts of pineapple-juice two lemons and two oranges sliced thin, one quart of fine large strawberries or raspberries, one quart of a good sparkling mineral water and a pound of sugar. Serve in a punch-bowl or large glass pitcher with plenty of ice.

Nuuanu Punch
ADD to three quart bottles of pineapple-juice the juice of three lemons, a pound of sugar and six slices of canned pineapple cut in small pieces. Serve in a punch-bowl with a generous quart of plain or carbonated water and a large piece of ice. This makes over a gallon. It should stand on ice to chill before serving. This recipe will serve twelve or fifteen persons.

Paradise Island Punch
PUT into a punch-bowl three quarts of bottled pineapple-juice, one can of grated pineapple, one quart of crushed strawberries, the strained juice of one large grapefruit, six large oranges and three lemons. Dissolve a pound and a half of granulated sugar in a quart of boiling water. Chill and stir through the fruit, adding a large piece of ice to the contents of the bowl.

Pineapple Sirup
THIS makes a delicious water-ice and is better for flavoring than fresh pineapple. Put three pounds of loaf-sugar in a porcelain kettle over the fire. Beat the whites of two eggs and add to them two cupfuls of clear water. Pour over the sugar and set on the fire to boil until clear. Remove and cool. Pare and grate enough pineapple to make a quart of juice, then strain into the sirup. Boil ten minutes, remove and bottle. Cover the corks with melted wax.

Temperance (Old Father Time's) Punch
A DELICIOUS fruit punch calls for a solid quart of fruit cut up and mixed together. Over this is poured a thick sirup of sugar and water that has been boiled, allowing a pound of sugar to two quarts of water. Add the juice of six lemons, pour over the fruit and cool. When quite cold add charged or plain water and pour over ice in the punch-bowl. The fruits used can be pineapples, sliced oranges, bananas, white grapes.

FRUIT NECTAR
To every pint of chopped peach, banana or pineapple, allow 1 pint of water, 6 eggs and 1 pound of sugar; beat eggs until light, then add other ingredients and cook until thick as custard. Strain, set dish in pan of cold water and beat until cold. Freeze and serve with a sirup like a sundae.

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Cherry Shrub.—Mash two quarts ripe, pitted cherries through a fruit press. Make a sirup using two pounds of sugar and two quarts of water and cook five minutes. Add the cherries and the juice of two lemons, strain and set aside until very cold. Serve with some of the fresh cherries floating on the surface of the shrub.

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the dairy exhibit, and my returns from
were turned over to him.

It will be remembered that the V
get the dairy building ready for the
exhibits, and that failure, together with a notion that Mr. Gwynn somehow got into his head that Missouri did not stand any chance in the dairy field anyway, led him to abandon entirely the dairy exhibits from this State, and I was instructed to notify the parties who had agreed to exhibit not to ship goods, and thus Missouri scored a failure in that direction, which Mr. Gwynn, in his official report published after the fair, unjustly charges to the indifference of Missouri dairymen.

In refutation of the idea that Missouri would not have been "in it" at the World's Fair, I want to refer in this connection to what was done at the St. Louis fair less than two months ago. Mr. J. K. Gwynn, who is now Secretary and General Manager of the St. Louis fair, requested that the Missouri State Dairy Association aid him in making a dairy exhibit at the fair. Arrangements were completed late in the season, after the fair catalogue had been printed. The dairy premium list was inadequate, and this had to be remodded and added to, which was done at the cost of much time and labor by soliciting contributions from St. Louis business men. A separate building was set aside for dairy exhibits, and suitably prepared, after an almost endless amount of trouble. The revised premium list was sent out all over the country, and responded to by exhibits from Ohio, Indiana, Illinois, Iowa, Wisconsin, Colorado and Missouri. Missourians were, of course, especially urged to come to the front, and they did, taking every first premium offered for butter and third on cheese. This, in competition with butter made by winners of first premiums at the World's Fair from Illinois, and from the great dairy states of Iowa, Ohio and Indiana, is ample proof of what we have been strenuously contending, that Missouri is a good dairy State; and this ought to eliminate the factor—lack of appreciation—from the problem, how to develop the dairy industry in Missouri.

Factor No. 2—lack of education—is, we believe, being rapidly eliminated from the problem. The work that the Board of Agriculture has done in holding farmers' institutes, and in publishing and distributing dairy literature, the meetings held by the Association and the good influence of the dairy and the agricultural press, are all surely leading

**Stanford University
Hawaiian Salad**

PUT on individual glass or china plates a slice of the Hawaiian pineapple with the core removed; over this put a center slice of juicy seedless orange. Spread a layer of mayonnaise over top, crown with a maraschino cherry and sprinkle over all a dusting of chopped English walnuts. Heart-leaves of lettuce are sometimes added.

**Pineapple
Dainties**

PLACE a half-inch slice of nut ice-cream between two slices of pineapple. Decorate each slice with a star of whipped and sweetened cream and half a walnut-meat.

of monthly ex-
hibits, and that failure, together with a notion that Mr. Gwynn somehow got into his head that Missouri did not stand any chance in the dairy field anyway, led him to abandon entirely the dairy exhibits from this State, and I was instructed to notify the parties who had agreed to exhibit not to ship goods, and thus Missouri scored a failure in that direction, which Mr. Gwynn, in his official report published after the fair, unjustly charges to the indifference of Missouri dairymen.

In refutation of the idea that Missouri would not have been "in it" at the World's Fair, I want to refer in this connection to what was done at the St. Louis fair less than two months ago. Mr. J. K. Gwynn, who is now Secretary and General Manager of the St. Louis fair, requested that the Missouri State Dairy Association aid him in making a dairy exhibit at the fair. Arrangements were completed late in the season, after the fair catalogue had been printed. The dairy premium list was inadequate, and this had to be remodded and added to, which was done at the cost of much time and labor by soliciting contributions from St. Louis business men. A separate building was set aside for dairy exhibits, and suitably prepared, after an almost endless amount of trouble. The revised premium list was sent out all over the country, and responded to by exhibits from Ohio, Indiana, Illinois, Iowa, Wisconsin, Colorado and Missouri. Missourians were, of course, especially urged to come to the front, and they did, taking every first premium offered for butter and third on cheese. This, in competition with butter made by winners of first premiums at the World's Fair from Illinois, and from the great dairy states of Iowa, Ohio and Indiana, is ample proof of what we have been strenuously contending, that Missouri is a good dairy State; and this ought to eliminate the factor—lack of appreciation—from the problem, how to develop the dairy industry in Missouri.

Factor No. 2—lack of education—is, we believe, being rapidly eliminated from the problem. The work that the Board of Agriculture has done in holding farmers' institutes, and in publishing and distributing dairy literature, the meetings held by the Association and the good influence of the dairy and the agricultural press, are all surely leading

correspond with the dairy

secretary of the Association, I was asked to people of the State and ascertain who would



PINEAPPLE BAVARIAN CREAM. Cook a canful of grated pineapple and a cupful of sugar ten minutes. Add half a package of gelatine softened in cold water, and the juice of half a lemon. When cold fold in the whip from three cupfuls of thin cream. Shape in a mould. Unmould the cream, and decorate with narcissus blossoms in the centre, and grated pineapple, cooked with sugar and lemon juice, around the base.

Orange Trifle.

Soak two tablespoonfuls of powdered gelatine in one-half of a teacupful of cold water; pour in one-half of a teacupful of boiling water and stir until the gelatine is dissolved. Add one and one-half teacupfuls of sugar, one and one-fourth teacupfuls of orange juice, three tablespoonfuls of lemon juice, the grated rind of one lemon and one and one-half pints of whipped cream. Decorate a mold with sections of orange and pour in the trifle mixture. Chill and remove from the mold and serve garnished with whipped cream and orange jelly.

Orange Bavarian—Extract the juice from sweet oranges without pith or seeds, to the amount of a cupful. Add three-fourths of a cupful of sugar, and two teaspoonfuls of lemon-juice. Add one-quarter of a package of gelatin, softened in a half a cupful of cold water and melted over steam. Stir until the sugar is dissolved; then set in a pan of crushed ice, and whip until partly congealed; then fold in one cupful of whipped single cream, turn into a mold, lined with sections of oranges and macaroons in alternate rows, and set in a cold place until firm. Serve with whipped cream, flavored with pistachio.

SNOW SOUFFLE.—Take half a small box of gelatine, dissolve it in a pint bowl half filled with cold water. When quite melted fill the bowl with boiling water and stand it on the back of the range; then add one cup of white sugar and the strained juice of two lemons. When all is dissolved and cooled, begin to beat in a large basin the whites of two eggs, and add as you do so one tablespoonful at a time of the gelatine mixture; continue this process slowly till all is mixed. A great deal depends on putting in the mixture by slow degrees and steady beating. It should be quite stiff and white like snow. Set in a mold on ice till stiff. This will make one quart of jelly.—*Ladies' Home Journal.*

through the commissary li

REPORT.

business of dairying, and to be the most that seems to be at the Agricultural college dairying.

Factor in the problem is lack of funds, which could be both positive and negative. It would be not less than \$2000 for the Board of Agriculture, and the Dairy Industry. Second, a bill of the Board of Curators of the State University in connection with the University of Columbia, and making an appropriation for maintenance. Third, some

LEMON JELLY.—To one third of a boxful of gelatin add one cupful of cold water; soak an hour, add one cupful of hot water, one half cupful of lemon-juice, one teaspoonful of lemon extract and two cupfuls of granulated sugar. Stir until the sugar is dissolved, then set on ice until jellied and ready to serve.

RASPBERRY JELLY.—To one third of a boxful of gelatin prepared as before directed add one cupful of raspberry-juice, the juice of a lemon and one and one half cupfuls of granulated sugar. Stir until the sugar is dissolved, strain, set on ice until jellied, then serve. Jellies may be prepared from nectarines, peaches, plums and numerous other fruits in the same manner.

Lemon Jelly. Squeeze the juice of six large lemons into a quart of water, in which dissolve an ounce of gelatine; boil five minutes, strain, and boil again. Add one pound of white sugar, take off the fire, stir in the beaten whites of two eggs, strain, pour in a mold, and set on ice until firm.

PRUNE JELLY.—A quart of prunes stewed in a quart of water until they fall to pieces; press through a colander; soak a box of gelatine in a cupful of cold water, and pour on gradually a cupful of boiling water, and stir until thoroughly dissolved; add one pint of the prune-pulp, the juice of one lemon and a little sugar. Strain, and serve with whipped cream.

The dessert is both delicious and new. Sweeten one pint of double cream, and whip very stiff, then beat in one teaspoonful of dissolved gelatin, with one-half cupful of powdered macaroons, and one-half

on the round a number of tubs of oleomargarine, with the revenue stamps affixed, and inquired if Uncle Sam made his employes eat that stuff. We were informed that pure butter was provided for the officers and men above a certain rank as to pay, and all men below that ate oleo in place of butter. Did you suspect that the great United States Government made class distinction, and marked these with oleo margarine? Shame on Uncle Sam!

In a letter dated November 20, 1894, J. L. Ewin writes me: "Lunatic Asylum No. 1, at Fulton, Mo., has just contracted with Swift & Co. for 1000 pounds of oleo at 17 cents per pound, for the next six months, with which to feed the lunatics on. Think, will you, of the most unfortunate class of living creatures, whose terrible misfortune in many cases is due to ill health, being compelled to eat an unhealthful, indigestible substance, given to them for and in the guise of butter. Will the friends of the unfortunate approve of this? For humanity's sake we hope not."

One word more in this connection: There are commission merchants in St. Louis and other market centers who will not handle the oleo goods, and hotels and restaurants which will have nothing to do with them. Do dairymen look those up and patronize them? I think we ought to stand by those who stand by us.

In conclusion, let me urge that the meetings be made the beginning of a forward movement on the part of the dairy interests. The work of the past four years has been that of organization, equipment and discipline. It is now time that the Association was got into fighting trim, and assault be made on the stronghold of ignorance, unprofitable methods and fraudulent competition. Let this meeting be a council of war during which a campaign shall be adopted, and the order be, forward, march!

I may add that Mr. Chubbuck might with justice, claim considerable credit as having nursed this Association, which would hardly have attained its fifth year without his aid, given freely and without recompense.

Music and a lively talk by Mr. A. Woodhull filled in the balance of the evening. Mr. W. said he wanted Higginsville to show at least fifty of the pretty women for which they were renowned, and paid sturdy Mr. Nelson a high indirect compliment by saying that the Alma creamery butter was so nice, he was sure some pretty woman had her hand in making it. Nelson neglected his opportunity to jump up and show his pretty fist.

November 27, 9 a. m.—Mr. C. W. Murtfeldt spoke against starting creameries before the country was ready for them. You can't start a

—Corn bread: One pint of corn meal and one pint of wheat flour sifted, one pint of sour milk, two beaten eggs, one-half cup each of sugar and butter, one teaspoonful of soda dissolved in a little milk; bake in a greased pan twenty minutes.—*The Household.*

RI AGRICULTURAL REPORT.

or shoe factory; it takes time to get a herd of cows together, etc. Praised the Jerseys and believed in private dairying.

Dr. Ramsey spoke about the sudden deaths of cows after calving, and explained that it was caused by apoplexy, as the flood of blood to the foetus does not stop suddenly. He recommended a dose of stimulant, consisting of two ounces of spirits of nitre, one ounce of ammonia and two ounces of brandy every half hour.

Mr. Murtfeldt then spoke in German, and, indeed, out of the 180 auditors, but ten or fifteen were not Germans. He said the cow must be given something in order to give anything back. To rely on cropping wheat and corn would not do; his experience told him not to have too many eggs in one basket. Butter, milk and eggs bring more cash and keep up the fertility of the soil. He thought some cows gave more cheese and others more butter. The Holsteins were better for cheese—the Jersey for butter.

Michigan salt was better than that from New York (?), but the best came from Liverpool. The cream must be aerated but not exposed to draught, as that makes it leathery. The butter must be uniform in color, and artificial color was all right, though he had never used it.

He boomed the Jersey for all he was worth; he did not want a "living hay wagon" (referring to large cows).

Milking three times a day was discussed, but Mr. M. did not explain that but few Jerseys gave milk enough to need it.

Mr. H. Toreuemke of Alma said that as Mr. M. had claimed it best to sell milk, then to make butter and then cheese, why not have twelve farmers combine and build a creamery and sell their milk, and thus save the wife labor and secure more money? Of course the farmer must learn to feed and care for his cows properly.

There was a fair tendency to discussion, but it was not encouraged, and the English session was resumed.

Mr. William Bruns of Concordia then read a paper on breeding up a dairy herd, and told how he had started as a boy with Short-horns, but got disappointed with them as milkers. He then tried Ayrshires, but found them vicious and was afraid of them. He finally was converted to Jerseys by the Babcock test, which he claimed to be to the dairymen what the scales were to the millers. In breeding we must have an eye to get the teats of proper size and shape.

In the following discussion Mr. Sheppard spoke against in-breeding, which had been recommended in an article read from Hoard's Dairyman.

DAIRYMEN'S ASSOCIATION

Mr. Patterson acknowledged the danger fully with Jerseys, but not with other breeds.

A gentleman drew the line at breeding had done so for fifteen years.

Mr. G. B. Lamm of Sedalia, a Jersey breeder in-breeding, and thought it well if Jersey breed if that breed was not a little inclined to do so.

Mr. Patterson, in speaking on dairying that the trouble was that the farmers did not milk morning and evening. It is no use ten years ago they blamed the railroads and hard times, but the fact is that we cannot get land by having clover one year and plowing had manure enough each year for one-sixth of a corn.

As to the hired men objecting to milking he did not saddle it on them as an extra duty every other Sunday. He claimed there were boys and girls, as well as for a large number of men.

It should not be our aim to make butter so cheap that it would be eaten in every man's houses. Then the butterine would be better.

Mr. Anderson, of Almira, Iowa, said that dairy sections in the West were those where in the dairy work and supported the creamery.

Mr. J. E. Nelson, butter-maker at the American, read an interesting paper on the relation of the farmer to the butter-maker cannot make good butter from bad milk. The milk cans are a trouble. Once get a bad reputation for your butter. A creamery can not run successfully unless a steady and sufficient supply of milk is provided, hence it is in the patrons' interest to increase the supply of milk.

Mr. Moorehead, of the American Transportation Co., told about Gould's creamery in Eastern Colorado, and incidentally boomed that district.

November 27, 7:30 p. m.—The evening was devoted to the denunciation of oleomargarine. D. W. Wilson gave his story of the oleo war in his usual eloquent manner, and W. N. Tivy of St. Louis jumped on the Elgin Board, claiming that it had ruined the business.

Uses for Stale Bread.

Written for the Missouri Ruralist.

When one has acquired the habit of using up stale bread, the trouble always is there is not sufficient stale bread to use. So many tempting dishes require stale bread in some form that it is rather a question of getting the bread, than one of how to make use of it. All the varieties of toast are best made of stale bread. Then there are escalloped dishes of meats and vegetables requiring crumbs of stale bread, puddings, croquettes, fritters and omelettes, griddle cakes and muffins.

Corn meal breads of all kinds may be combined with white bread and is excellent. One of the best dressings for roast chicken I ever ate was made from stale corn bread crumbled and browned in the oven; potatoes and sausage meat enough to season were combined with excellent results. The rule for bread pancakes was recently given by a famous cook as follows: "Just take whatever old bread you have on hand, use enough sour milk to soak it up good, one to three eggs to make it light and flour to make it thick enough. Then salt it, and there you are." Not very definite to the beginner, but I really don't see why anything more is needed.

To Freshen Bread

WHEN a large quantity of home-made bread has been baked at one time, some of it, if kept long, is sure to become hard and unappetizing. This can be made as good as new by a very simple method. Dip the loaf in cold water, put it in a pan in the oven, and bake until it is heated through. After it has been taken out, wrap it in a damp cloth, and when cold it will be quite as good as when first baked.

If hot bread is desired for breakfast, the above method may be used for reheating. Bread, muffins and rolls reheated in this way are just as appetizing and are said to be more healthful than freshly baked hot breads. Certainly less time and trouble are necessary to serve hot bread by this method than to mix and bake it fresh.

Rye Bread. It is much easier in these days of patented rye flour to make a good light rye bread than it was in the days of our grandmothers. If you like you may make a sponge of ordinary white flour and then thicken it with rye. Scald a pint of milk, add to it a pint of water; when lukewarm add one compressed yeast cake dissolved. Stir in sufficient white flour to make a batter that will drop from a spoon; beat continuously for five minutes; cover and stand in a warm place (about 75° Fahrenheit) for three hours. Then stir in sufficient rye flour to make a soft dough; knead until elastic, remembering that rye flour is always more or less sticky as compared with wheat, so that you cannot knead it until it is dry. When it arrives at the stage of easy handling put it at once into the pans. When very light (say about one hour after), bake in a moderate oven for forty-five minutes in single or long pans. If you bake more than one loaf in a pan, which is always objectionable, the loaves must be baked for one hour.

Acme Egg Bread ONE pint of boiling water, one-half pint of corn-meal, a teaspoonful of salt, a cupful of sweet milk, a scant table-spoonful of lard, four eggs well beaten. Pour the boiling water into a mixing-bowl and sift the meal into it, stirring all the time. Then add salt and lard while it is still hot, so the lard will melt. Add the sweet milk and lastly the eggs to avoid their cooking. Pour the mixture into a well-greased pan and bake in a quick oven. Mrs. W. T. W., Selma, N. C.

SUBSCRIBER:—"The Pattern Cook-Book" gives the following recipe for entire-wheat bread: For two large loaves allow

- 2 quarts of flour.
- 1½ pint of warm water.
- 1 table-spoonful of sugar.
- 1 table-spoonful of butter.
- 1/3 table-spoonful of salt.
- 1/2 cake of compressed yeast, or
- 1/2 cupful of home-made yeast.

Measure the flour before sifting; then sift it into a bowl, setting aside one cupful to be used in kneading the bread later on. Add the sugar and salt to the flour, dissolve the yeast (if the compressed is used) in a little of the water, and pour it and the rest of the water into the bowl; lastly add the butter, slightly softened. Beat the dough vigorously with a spoon; and when it is smooth and light, sprinkle the board with some of the flour reserved, turn out the dough upon it, and knead it for twenty minutes. Return the dough to the bowl and set it to rise over night. This will take about six or eight hours if the bread is started in the morning. When the dough is light, turn it out upon the board, divide it into two loaves, mold them smooth, place them in well greased pans, and set them in a warm place. When the loaves have doubled in size, bake for an hour.

AN INQUIRER:—"The following recipe will make excellent graham bread: Scald a cupful of sweet milk, let it cool to blood-heat, and add two table-spoonfuls of good yeast, or a little less than a-fourth of a cake of compressed yeast melted in two table-spoonfuls of warm milk or water; also add half a tea-spoonful of salt and a level table-spoonful of sugar. When the salt and sugar are dissolved, stir in a cupful of white flour and a cupful and a-half of graham flour. Stir well with a spoon, and allow the sponge to become light in a moderately warm place. Then stir it down thoroughly, place it in a warm greased pan, and let it rise once more, after which bake for ten or fifteen minutes longer than the time allowed for white bread, but in a cooler oven. Many prefer to add enough white flour after the first rising to permit of moulding the dough into a loaf. Graham dough rises more promptly than white, hence this

READER:—"To make home-made yeast, boil six large potatoes in three pints of water. Tie a handful of hops in a small muslin bag and boil with the potatoes; when thoroughly cooked drain the water on enough flour to make a thin batter; set this on the stove or range and scald it enough to cook the flour (this makes the yeast keep longer); remove it from the fire and when cool enough mash the potatoes mashed, it also half a cupful of sugar, half a table-spoonful of ginger, two of salt and a tea-cupful of yeast. Let it stand in a warm place until it has thoroughly risen, then put it in a large-mouthed jug and cork tightly; set away in a cool place. The jug should be scalded before putting in the yeast. Two-thirds of a coffee-cupful of this yeast will make four loaves. To make yeast or yeast cakes, make a pan of yeast the same as home-made yeast; mix in with it cornmeal that has been sifted and dried, kneading it well until it is thick enough to roll out, when it can be cut into cakes or crumble up. Spread out and dry thoroughly in the shade; keep in a dry place. When it is convenient to get compressed yeast, it is much better and cheaper, than to make your own, saving time and trouble. Almost all groceries keep it, delivered to them made fresh daily.

published in their report. e butter, together with J. M. Chamber- of New York, and W. R. Goodrode, Son, of Chicago, read the awards.

umbia, described his impressions of interesting paper, though and since I was there in er color was used, and ican, and that the better ted cheese in preference tter through the cow by ugh about root crops to

ssor on the cheese ques- o the association to meet a getting a dairy school efit tax-payers had from t new management was

ble state of affairs at the

CREAM BISCUITS—One tea-
cupful of sour cream, add to it
it of sweet milk, one tea-spoon-
ful of soda, and two of cream
Stir in sufficient flour to make a
roll, cut into biscuits and brush
melted butter. Bake fifteen
minutes in a hot oven.
CREAM BATTER-BREAD—One
cupful of cream, one tea-spoonful of soda,
one well-beaten egg. Stir in
one corn-meal to make the
dough of right consistency; pour into
a greased tin and bake quickly for thirty
minutes in a hot oven.

GEORGIAN:—"The Pattern Cook-Book" supplies the following directions for dry hop yeast:

- 1 pint of sliced raw potatoes.
- ½ pint of hops.
- 1 quart of water.
- 1 tea-spoonful of ginger.
- 1 yeast-cake or one cupful of yeast.
- 1 table-spoonful of salt.
- 1 tea-cupful of sugar.

Boil the potatoes in a pint of the water, and steep the hops for twenty minutes in the other pint, using a porcelain-lined saucepan for the purpose. As soon as the potatoes are soft, mash them in the water in which they were boiled; and when the hops are steeped, strain the water from them into the potato water. Add the salt, sugar and ginger, and mix all well together. When cool, add the dissolved yeast-cake or liquid yeast, cover the bowl, and let it stand in a warm place until the yeast is light and covered with foam. Skim and stir several times. Put the yeast in glass jars or a stone jug, sealing it securely; keep in a cool place, and shake well before using.

F. F.:—"The following recipe will make delicious Graham bread, the quantities given being sufficient for two medium-sized loaves:

- 1 pint of water.
- 1 yeast cake, or
- 1 cup of yeast.
- Wheat flour.

About nine o'clock at night dissolve the yeast-cake in the water, which should be lukewarm, and add enough wheat flour to form a stiff batter. Stir and beat the batter thoroughly for five minutes, leaving it full of bubbles; and set it in a warm place to rise. In the morning measure the following:

- 2 cupfuls of molasses.
- 1 tea-spoonful of soda.
- 2 " " salt.
- Graham flour.

Dissolve the soda in a little cold water, slightly warm the molasses, and add to it the soda. Stir the salt into the sponge, and beat well with a strong spoon; then put in the molasses and soda, and when these have been thoroughly incorporated by beating, add Graham flour until a very thick mixture is formed. This is not to be kneaded like other kinds of yeast bread, but it should be so thick with Graham as to be difficult to stir. Beat the batter well for three or four minutes, turn it into two well-greased tins, and set in a warm place; and when the loaves have risen to be half again their original size, bake for an hour in a rather slow oven. The bread will not rise as rapidly as that made of wheat flour, as it has more body to carry. It is mixed so soft that the dough takes the form of the pans in which it is baked. The success of Graham bread depends largely upon thorough beating.

Illinois:—"To make a dozen large biscuits, use

- 1 quart of flour.
- 2 heaping tea-spoonfuls of baking-powder.
- 1 tea-spoonful of salt.
- 2 even table-spoonfuls of lard.
- Sweet milk to moisten.

Place the salt in the flour, which should be measured before being sifted; stir well, add the baking-powder, and sift again. Rub the lard into the flour, using the back of a spoon; and when thoroughly mixed, add enough milk to moisten. The dough should be so damp that it will not stick to the board. Mould the dough a moment, sprinkling the board with flour; and when it forms a smooth ball, roll it out an inch thick, cut it into cakes with a small round cutter, and place these in an ungreased tin. Bake thirty minutes in a moderately quick oven.

LA TASSAIR:—"To make cream biscuit: Beat two eggs well,

INQUIRER, Warren, Penna.:—"When it is impossible to procure old yeast with which to start new, make a thin batter of flour and water, and let it stand in a warm place until it ferments and becomes full of bubbles. A pint of this "ferment" is equal to a cupful of old yeast for starting new.

X. Y. Z., Saugerties, N. Y.:—"The following is an excellent recipe for English muffins. 1½ ounce of yeast. 1 quart of milk (warm). 1 tea-spoonful of salt. Flour. Place the yeast, milk and salt together, add enough flour to make a rather soft dough, cover and set in a warm place to rise. When the dough is nicely raised, divide it into small pieces, and form them into tiny loaves with the hands. Allow the loaves to rise once more than half. We do not know English nickslets by that name.

born fool. st milk or annot pro- i for work honesty— wes to the n order to ld be well cond, the cold. No quality or

C. R. M.:—The following recipe for buns was taken from "The Pattern Cook-Book," published by us at 4s. or \$1.00:

- 2 cupfuls of milk.
- 2 table-spoonfuls of sugar.
- 2 eggs.
- 2 salt-spoonfuls of salt.
- 4 cupfuls of flour.
- 1/2 cupful of yeast, or
- 1/2 yeast-cake.

Scald the milk, and when it is cool put in the yeast and salt. Beat the eggs well, add the sugar, and stir both into the yeast and milk. Lastly stir in the flour, beat well, and set the sponge in a warm place to rise over night. In the morning add flour to make a stiff dough, knead fifteen minutes, and replace it in the pan to rise. When the dough is light, add the following:

- 1/2 cupful of butter.
- 1 " " currants.
- 1 salt-spoonful of cinnamon or nutmeg.

Let the dough rise again until light, shape it into small, round cakes, place these close together, and when well risen, bake them twenty or thirty minutes in a moderate oven. Glaze the buns with sugar and milk, or with the white of an egg beaten stiff and sweetened. These buns are only good when fresh.

CLARA ADELAIDE:—For rice buns take these ingredients:

- 6 ounces of ground rice.
 - 6 ounces of flour.
 - 6 " of castor sugar.
 - 4 " of butter.
 - 4 eggs.
 - 2 tea-spoonfuls of baking powder.
- The juice of 1 lemon.

Cream the butter, add the sugar and eggs well beaten and stir in the flour in which the baking powder and rice have been mixed, add the lemon juice, beat well, put in patty pans and bake ten to fifteen minutes in a brisk oven.

Rice Muffins

THESE are also delicious made from left-over rice. Allow to one cupful of boiled rice two eggs, one cupful of milk, a cupful and a half of flour, a half teaspoonful of salt and a generous tea-spoonful of baking powder; separate the yolks and whites of the eggs and beat each, yolks until lemon-colored and thick, the whites until stiff; add to the yolks the milk and flour; beat thoroughly, add the salt, baking powder and rice, and beat again until light and smooth; fold in the well-beaten whites and pour at once into hot greased muffin pans; bake in a hot oven twenty minutes.



TWIN MOUNTAIN MUFFINS. Cream one-third of a cupful of butter; add gradually one-fourth of a cupful of sugar and one-fourth of a teaspoonful of salt; add one egg beaten light, three-fourths of a cupful of milk, two

PORT.
ny blasts, in the open

ored milk, which will he allows his cows to h stench. He cannot r cheese if he dumps the udders of cows from cows too soon cows, tainted by foul disease, will spoil the or and keeping quality

e creamery man? The e spirits and the ef- e will begin to lower patrons. He posi- e milk, and both he s the outcome.

Bible. Put not fresh ger to milk has been are often battered

ese spots the tin is worn off and the iron sheet of the milk. Iron in sufficient quantity enters bitter or most unpleasant taste to the butter. n, unrusted cans.

s skimmed milk or old milk with fresh milk, or some substance in to give it color or weight— ells by the Babcock test, by the gallon or by lessening the power of the creamery to make e reputation of the creamery in the markets is of all concerned are decreased.

and, rich, pure milk and cream are furnished the n it makes good products, and the ded and benefited by the wide-awake rice of milk and keep it steady. then kill him." Let a creamery once d the market soon kills it, and in h lays the golden egg for the farm oes not furnish good milk is driving offin.

or by the test of butter-fat, Mr. A., milk, should no more expect to get

Holiday Stullen

PUT two cupfuls lukewarm milk into a bowl, add three yeast-cakes and a teaspoonful of sugar and set in a warm place until the yeast floats on top. Add three cupfuls flour, mix into a thick batter, cover and stand in a warm place until very light.

Meantime, beat a half-pound of butter and a half-pound powdered sugar to a cream, add one by one the yolks of four eggs, stirring a few minutes between each addition. Add the grated yellow rind of a large lemon, half a teaspoonful of salt and a quarter-teaspoonful of powdered cardamom seeds, then combine the two mixtures. Add enough flour to make a firm dough, turn out on a floured board and work until the dough ceases to stick to the hands.

Return the dough to the bowl, cover lightly and let it again rise until double its bulk. Again put on the board, roll out about an inch in thickness, then sprinkle over it one cupful each of washed currants and seeded raisins and three-fourths cupful shredded citron. Roll up, working the dough a few moments to incorporate the fruit.

Cover with a napkin, set in a warm place and let rise for half an hour, then divide the dough into two equal parts and roll them in a long loaf about an inch in thickness. Turn them over so that the two outer edges meet, lay in shallow buttered pans and let them stand until they have doubled in bulk. Brush over with beaten egg and bake in a medium hot oven.

Delicious Parker-House Rolls

TWO cupfuls of milk, three table-spoonfuls of butter, two table-spoonfuls of sugar, one teaspoonful of salt, one yeast-cake dissolved in one-quarter cupful of lukewarm water, six cupfuls of flour.

Add the butter, sugar and salt to scalded milk; when lukewarm add the dissolved yeast-cake and one-half of the flour. Beat well, cover and let rise till light. Beat again, add flour to make a slightly stiff dough, and knead. Let rise till double in bulk. Turn on a floured board and roll out to about one-third inch in thickness. Cut with floured biscuit-cutter. Crease through the center of each roll with a floured knife. Brush with melted butter. Fold and press in shape. Put in greased pan one inch apart. Put in warm place to raise till double in bulk. Bake in hot oven from twelve to fifteen minutes.

Rusk Rolls.—One pint of milk, a tea-cup of lard and butter, three eggs, three cups of sugar, nutmeg and cinnamon. Melt butter and lard in milk. Stir in

CARRIE F.:—Make the English hot cross buns, sift into a large bowl one full quart of flour, half a cupful of sugar and half a teaspoonful of salt; dissolve a quarter of a cupful of butter in a generous half pint of warm milk and add to the dry ingredients, with the yolks of two beaten eggs; add half a yeast cake dissolved in a little water, half a nutmeg, grated, and the whites of the two eggs beaten stiff; this should make a very soft dough. Cover the bowl with a clean cloth, place it where it will keep warm, and let it rise over night. In the morning take pieces of the dough the size of an egg and, with a little flour, mold them into round cakes one inch in thickness. Place them on a buttered tin, leaving a little space between them. Cover the tins and set in a warm place for the buns to rise; they should be double their original size. With a sharp knife cut a cross in the centre of each bun. Bake them in a moderate oven for about half an hour. When the buns are baked brush the top with a syrup made of sugar and water. A cupful of dried currants may be added at pleasure.

PLAIN CINNAMON BREAD.—Take three pints of light bread-dough, work into it a heaping table-spoonful of lard, three eggs and one cup of sugar. Having worked it thoroughly, set it in a warm place to rise; as soon as light, roll it out in cakes two inches thick, put it on tin pans and let it rise again. When perfectly light, make trenches in the dough and fill with the following mixture: Two table-spoonfuls of butter, four of sugar, one ounce of ground cinnamon; boil five minutes; mix well; bake from ten to fifteen minutes.

Lady Margaret's Bread

INTO three pints of sifted flour cut up one table-spoonful of butter and one of lard; add one light teaspoonful of salt, three table-spoonfuls of yeast, and mix with new milk until of the consistency of roll dough. Do this at night. The next morning flour the biscuit board well, roll out the dough about three fourths of an inch thick, and cut into biscuits with a dredging-box top. Cover with a cloth, and let them rise until twenty minutes before breakfast, then bake in a rather quick oven. This makes a delicious bread.

COFFEE BREAD.—(To eat in the morning with coffee; used much by the Germans, who dip it in their coffee.) One-half cup of sugar, one egg, one cup of milk, one-half cup of yeast, enough flour for a sponge. When it is risen, add one-half cup of butter, worked in with the hand (not kneaded), and flour enough to make it soft, so that it can be patted down into a greased pan to be baked in. When it is risen, put little specks of butter over the top, press them down in, and sprinkle sugar and cinnamon over it. Bake in a quick oven (twenty minutes, when the oven is right). Serve cold. Cut in strips about an inch wide, for breakfast or lunch.

Cream Rusks: One pint warm water, 1 cup sugar, 1 cup rich cream, 1 large cup yeast and flour to make a stiff batter. Let rise

SPICED CURRANT ROLLS. Dissolve a yeast cake in a pint of scalded and cooled milk; add flour for a "sponge." When light add three eggs, half a cupful, each of sugar and melted butter, a teaspoonful of salt, and flour to knead. When light roll into a thin sheet, brush with butter, dredge with cinnamon and sugar; sprinkle with currants. Roll; cut into rounds. Bake about twenty minutes.

Crumpets. Scald a pint of milk, and when lukewarm add two ounces of butter, half a teaspoonful of salt, one compressed yeast cake dissolved; add one pint of flour; beat until perfectly smooth; stand aside in a warm place for two hours, and drop lightly into crumpet rings that have been greased and placed on a griddle. Bake slowly for fifteen minutes, turning once. After the muffins have been turned, rings and all, the rings may be removed, and the muffins pushed to one side to finish slowly.

To one pint of milk add a cup of sugar, half a cup of yeast and flour to make a soft dough. Let rise over night and work several times through the day. When ready to bake, roll out and form into small, round balls, which flatten. Put in greased pans and bake in a quick oven. Sprinkle with sugar.

Cinnamon Rusks: Take 1 cup mashed potatoes, 1 cup sugar, 1 cup hop yeast and 3 eggs. Mix all together. When light, add ½ cup butter, 1 tablespoon ground cinnamon and flour to make a stiff dough. Let rise, make in small cakes and put in buttered pans. When light, grease the tops with butter, sprinkle thickly with sugar and cinnamon. Bake in a quick oven.

RYE MUFFINS

ONE pint of sour milk, three eggs, one heaping teaspoonful of soda, a pinch of salt, two tablespoonfuls of molasses, two teacupfuls of rye flour and one teacupful of wheat flour. Dissolve the soda in a very little water, then put it into the sour milk; beat the eggs, add to the milk, and then stir in the salt, molasses, rye and wheat flour; bake in muffin pans, which should be heated before putting in the mixture.

Graham Muffins

SIFT together one cup Graham flour, one-half cup white flour, two teaspoonfuls baking powder, a saltspoonful of salt and two tablespoonfuls of sugar. Beat one egg until foamy, add to it one cup sweet milk, mix with the dry ingredients and then beat vigorously. Have the gem irons hot, turn in the batter and bake in a hot oven.

Feather Biscuit.

Two eggs, one teacupful of mashed potatoes, one pint of new milk, three tablespoonfuls of sugar, one tablespoonful of salt, one small teacupful of liquid yeast. Mix these at night; in the morning add one teacupful of lard and enough flour to make a stiff dough (about five or six pints). Let this raise to twice its size. Then roll out and cut with a biscuit cutter; put in shallow pans and let raise to twice their sizes and bake in quick oven. If hot weather, begin it in the morning instead of night.

ness by methods not always that is insatiable, conceived offal from the packing business the chemist, would so nearly

Some Good Things to Eat.

[Written for the Epitomist.]

To make dutch cake or cinnamon bread take a piece of nice light bread dough large enough for two good sized loaves, roll out on bread board one-half inch thick—spread over it one-half cup butter, one-half cup granulated sugar and two heaping teaspoonfuls ground cinnamon. Knead well, mould into loaves and set away to rise. Bake the same as light bread. if farmer can engage, or

Potato Ball Yeast.

Kind Editor—I would like to give the readers of the home column a receipt for potato ball yeast.

Take 1 cupful of mashed potatoes, add 2 tablespoonfuls of sugar and 1 tablespoonful of salt, one yeast cake, soaked in just enough water to soften it. Mix well; set it away until the day before you wish to bake, then at noon take another cup of potatoes, add same amount of salt and sugar but not the yeast. Mix well with first cup you made, let it raise till night and put one cupful in sponge, saving cupful for next time.

Sponge must be quite thick. Keep in a cool place in summer and warm in winter. Mix bread rather hard. This is splendid and easy. Please try it and report result in the good old GLOBE-DEMOCRAT. Astoria, Ill. A. D.

Potato Split Biscuit.—Bake two large white potatoes. While hot mash through a vegetable strainer, stir in a cupful of lard and butter, mixed; one teaspoonful of salt, one tablespoonful of sugar, two well beaten eggs, one cupful of milk in which has been dissolved one-half cake of compressed yeast, and one quart of sifted flour. Set in a warm place until light, then stir in another pint of flour and set away for another rising. When ready to bake roll out with just enough flour to handle it, quite thin, cut with a biscuit cutter, place one over another two deep, greasing each one so they will pull apart. Let them rise again and bake in a quick oven. They are delicious.

Salt Rising Bread.

[Written for the Epitomist.]

Flour made by the modern process loses so much of its strength and quality that it is impossible to make a salt rising by any of the old methods. Some housekeepers use meal, setting it in a warm place a few hours, until it ferments, and add it to the rising, but the bread made from it will taste of the meal, and does not remain moist but a short time. A new way of making salt rising has been tried and found to be better than any of the old methods. Take three medium sized potatoes, and slice them in an earthen vessel, uncooked; add one teaspoonful each of salt and sugar. Pour over this one pint of boiling water and sprinkle two tablespoonfuls flour lightly over the top to exclude the air; set in warm place over night. In the morning remove the potatoes, and add sufficient warm water to bring the liquor to blood heat stir flour in to make a batter and keep warm. It will rise very quickly. Add warm water when mixing the bread until you have the quantity desired, knead and place in pans to

SOME THINGS THAT ARE GOOD

In the olden time when ladies exchanged household receipts, or hoarded them as treasures that must not be made public lest they lose their cachet, a close competition in devising novelties often resulted.

I remember a delicious pumpkin bread that was a speciality of my mother's, and was received with favor everywhere. She never wrote out the receipt for me, but it was simple enough for any good bread-maker to undertake without fear of failure. Set the sponge to rise at night, as for ordinary bread, and then in the morning with the first kneading add about one fourth of the bulk to be kneaded of carefully boiled, mashed, strained and salted pumpkin with a bit of butter stirred in. The pumpkin should be boiled with as little water as possible, so as not to be too mushy. In the old days bread was always given a second rising, and sometimes a third, but modern yeast does not require so much time to do its work well.

The bread left the oven beautifully crisp and brown, with a peculiarly tempting quality of crust, a wonderfully sweet flavor and a rich yellow color that gratified the eye.

ANOTHER "ALL SUFFICIENT FOOD."

Currant bread made in the proportions of about three parts currants to seven parts dough, has been found upon analysis to contain every ingredient necessary to complete human nourishment. To the food values of the flour, the currants add their 73 per cent of sugar in its most valuable form known as "invert sugar," a composite of dextrose and levulose, which is potential in producing and maintaining energy and vitality. Sir Francis Laking, King Edward's famous physician, recently pointed out in an article in the Scientific American, that currants also assist digestion, allay nervous excitement, and provide against

To Make Beautiful Bread.

[Written for the Epitomist.]

To make the yeast to start this bread, take four or five potatoes the size of an egg, boil till tender in 2 or 2½ quarts of water; when tender mash and beat until very light, add a couple of tablespoonfuls of salt, one teacup of granulated sugar, stir well, and add the water the potatoes were cooked in. Soften a cake of dried yeast and when the above is cool enough add the yeast and let it stand till morning without flour. Next morning you take out a pint of this liquid for a start next time; add flour to what is left to

make a thick batter or sponge; let it rise for an hour or until it is foamy and light; then add flour enough to knead, salt to taste, and lard the size of an egg, and knead for fifteen minutes; let it rise and mold into loaves and bake 45 minutes. The next time you want to bake, peel only two potatoes, as you have your start of yeast, and cook them in about 1 or 1½ quarts of water and continue as you did before.

French Bread

THE real yardstick French bread is much more a product of the oven than of the preparation beforehand, says the New York "Post," a brick oven with an even heat on all sides of the loaf being necessary. Miss Johnson gives the following recipe, saying that French bread pans must be used: Cover four hop flowers with one pint of cold water. Stand over the fire and boil five minutes. Boil, in their jackets, one half pound of potatoes; peel and mash them when done. Pour a pint of boiling water over one quart of flour, stirring constantly; beat until smooth; add the mashed potatoes, and strain in the hop water. Let stand until lukewarm; add one teaspoonful each of salt and sugar, and one cupful of yeast. Set over night. In the morning, when the mixture is light, add flour to make a dough. Knead and beat twenty minutes or until the dough is soft, elastic, and full of bubbles, using as little flour as possible. Let stand again until very light, then make into loaves as follows: Take out enough dough for one loaf; sprinkle the board with flour, form the dough into a ball, then gently roll with the hands until it is the desired elongated shape, and with a rolling pin gently press over the top of the loaf to flatten it without pressing out the sides. Lay the loaf upside down on a floured towel and form the rest of the dough in the same manner. Let stand till light; turn into long French bread pans, the side that has been against the towel turned up. Bake in a moderate oven for forty-five minutes.

LIGHT BREAD RECIPE.

Save back a large piece of biscuit dough, about the size of two biscuits; let it sour and then take a pint of warm water, two tablespoonfuls of sugar, 1 teaspoonful of salt; mix in a firm dough; set in a moderately warm place to get light; then work down, make in loaves, let rise, and bake. It looks like bakers' bread and I think is better. I would advise the sisters to commence with a small amount until they learn how to manage it. Always save back a piece of dough to make your next batch of dough with. If you don't succeed the first time save some dough; pinch off a piece before you make out your loaves to bake. This is an easy way to make bread, and if you once get started, you will have bread fit for a king. Success to the GLOBE-DEMOCRAT.

If the manufactured imitation of buttermilk, as genuine creamery product; believe it a typical food, containing all in life and maintain a vigorous growth of muscle-building and health of reason and justice, should it not be y may know when they are getting it, and thereby forced to use the natural wish and will?

manufactured imitation is a fraud, a manufactured in some instances from the containing the germs of disease, and

Mrs. H. L. D., Beverly, Ohio, desires recipes for chicken and mayonnaise sandwiches. Chop the white or the dark meat (as preferred) of the chicken very fine, mix it with a mayonnaise, and spread bread or biscuit with the paste, using no butter. The following is the recipe of a well known chef for mayonnaise: Place the oil in the ice-box and also the yolks of two eggs in a deep dish, allowing both eggs and oil to become very cold. When beating the composition do not place the dish in a warm place. First add to the eggs two salt-spoonfuls of salt, one of fine sugar and one of white pepper. Beat thoroughly, and then add a few drops of oil at a time, beating continually and always in the same direction. When the mixture has slightly thickened, add a few drops of vinegar, then more oil, then more vinegar, and so on. One table-spoonful and a-half of vinegar, if not too sharp, is sufficient for half a pint of oil. If the vinegar is very strong, it should be made weaker, or less of it should be used. Half a salt-spoonful of paprika or a tea-spoonful of mustard is liked by some, but as a rule an approved mayonnaise is like a cream having no emphatic flavor. If either of these condiments is used, it should be beaten in with the salt and white pepper.

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To prepare ham sandwiches: Chop or grate boiled ham very fine, and mix with it a little table-oil or melted butter, a pinch of pepper, and a small quantity of mustard, if liked. Spread the paste upon thin slices of bread, press plain slices upon them, and trim the edges neatly.

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VLADIMIR:—The following recipe for salad sandwiches is highly commended: Cut up finely four ounces each of breast of boiled chicken and of tongue, and pound to a paste in a mortar. Add two tea-spoonfuls of celery salt, a pinch of Cayenne, a tea-spoonful of anchovy paste and four table-spoonfuls of mayonnaise, place the mixture in a cold dish, and set aside. Soak a number of neat leaves of lettuce in vinegar, lay a leaf on a thin slice of bread, spread it with a layer of the preparation, and cover with another lettuce leaf and a slice of bread. Trim off the crust, and cut the sandwich into diamonds, strips or squares. Ham and veal may also be treated in this way.

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DEL:—To make sandwiches of potted cheese: Pound together half a pound of cheese and five table-spoonfuls of butter, add enough light wine to reduce to a thick paste, and spread thinly on split and toasted Boston crackers, dainty slices of bread and butter, or crisp, hot toast.

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PÂTÉ DE FOIE GRAS SANDWICHES.—To eat with chicken croquettes, the *pâté de foie gras* sandwiches are all of wheat bread and may be cut in angular bits after being spread, or may be cut in strips an inch and a-half broad and three or four inches long. To make the *pâté*, cut a calf's liver into thick slices and rub with salt; let the slices stand fifteen minutes and then drop them into just enough boiling water to cook them until they will easily crumble. Rub the liver through a coarse wire sieve and, for a liver of ordinary size, add a tea-cupful of goose drippings or an equal quantity of softened butter. Sometimes some of each is required to make up the proper quantity. Then add a salt-spoonful each of sifted thyme and sweet marjoram and half a salt-spoonful of cayenne or a tea-spoonful of curry; beat all together into a smooth paste that is soft enough to spread easily upon thinly cut slices of bread.

Down in my county of Jackson we have a little town known as Kansas City which we are very proud of, and a few years ago the real estate men of that town got together and came to the conclusion that it was not growing fast enough, that the ordinary course of development was too slow, that the town could not afford to wait to reach her majority by the ordinary process of development and healthful growth. And their fertile brains conceived the idea that by one tremendous

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four inches long, two inches wide and one inch thick. Stir together an egg, a couple of tea-spoonfuls of milk and a pinch of salt, and in this dip each piece of tongue. Then roll the pieces in sifted bread or cracker crumbs, fry one minute in smoking hot lard, lift them out carefully and drain on brown paper. If served cold they should be laid upon finely chopped piccalilli or be garnished with pickled nasturtiums or shredded pickled green peppers. Sprigs of parsley may also ornament the platter. If the fillets are to be served hot they will be crumbed in the same way and fried quickly in a pan with as little hot butter as will brown them on one side at a time; when one side is done they should be carefully turned.

After the fillets are cooked and set back to keep hot, add enough browned flour to the butter to thicken the sauce—say one tea-spoonful to one cup of sauce; stir thoroughly, add a cup of stock or milk, a tea-spoonful of chopped parsley and one of minced capers or chopped green peppers. If preferred, the juice of a lemon and a pinch of cayenne may take the place of capers or peppers. Let the sauce boil up a full minute, stirring constantly; then pour it about the tongue, serving immediately. Fillets of

C. L. J.:—We do not know the dish by the name you give, but fancy you mean spiced beef, which is prepared thus:

- 3 pounds of beef.
- 1 table-spoonful of salt.
- 1/2 tea-spoonful of pepper.
- 1/3 " " " cinnamon.
- 1/3 " " " allspice.
- 1/2 " " " cloves.

Place the beef on the fire in a kettle, with just enough water to cover, and boil slowly until it is so tender that it may be readily torn to pieces. By this time the water should be reduced in quantity one-half, but if it is not, skim out the meat, and boil down the liquor to the proper amount. Then return the beef to the kettle, and with a knife and fork tear it into shreds, mixing it with the liquor. Add the seasoning, place the whole in a mould, turn from the mould when cold, and slice neatly for serving. Excellent for luncheon.

Spiced Beef Tongue

SPICED beef tongue is preeminently a hot-weather dish, yet it is seldom found on the home table. Wash clean and neatly trim a large, fresh beef tongue; then drop into boiling water to cover well; add a pint of salt and a small pepper pod. Cook gently until the tongue can be easily pierced with a silver fork, adding boiling water from time to time, if needed. Then take out of the pot and peel off the skin. Put again over the fire in a clean saucepan; add four tablespoonfuls of sugar, one table-spoonful each of ground allspice and cloves, one cupful of water, one-half cupful of cider vinegar, and simmer until the liquor has been evaporated, turning the tongue frequently. Chill on ice, cut into very thin slices, and garnish with sliced lemon and parsley.

Minced Liver.

Mince one pound of fresh liver and one-third cupful of bacon. Melt in a sauce pan a large table-spoonful of butter, put in the minced meat, add one-fourth cup hot water, season with salt and pepper, cover closely and cook slowly for an hour. Spread on slices of bread or buttered toast and served hot it makes a nice supper dish for a cold night.

Clara Butler, Appleton City, Mo.

Braised Calf's Liver

WASH and scald a small calf's liver; place on baking-pan, the bottom of which has been covered with chopped onion and carrots and one-half cupful of celery-tops cut fine; add one quart of soup stock, a tea-spoonful of salt and a salt-spoonful of pepper; cover the pan and bake in a moderate oven for two hours, basting two or three times while the liver is baking. Cook in a separate pan two carrots cut in blocks; boil a pint of celery and heat a can of green peas.

Disch the liver, drain the water from the vegetables into the pan in which the liver was cooked; boil rapidly for ten minutes while you rub together two table-spoonfuls of butter and two of flour; add a pint of water from the pan and stir until boiling; then add a tea-spoonful of culinary bouquet and salt and pepper to taste. Put piles of the vegetables at both ends of the platter; strain over the sauce; garnish the dish with triangular pieces of toast.

Mrs. A. C. J., London, Can.

brains; and so anxious is he to what he does not want to keep

Combination of Seasonings. There are a number of rigid rules in this direction. Celery and onion are agreeable with chicken; with lamb or mutton and capers; with beef, tomato. With chicken we usually serve mushrooms; a fillet is served with mushrooms; lemon or sour with fish. In making sandwiches mutton is seasoned with capers. They may be spread the meat between slices of bread and Chopped beef would be seasoned with tomato and spread between slices of bread and Chicken would be chopped, moistened with oil or cream, put between slices of bread and seasoned with either olives or celery.

Meat Cakes. This term is usually applied to cakes made from meat that has been once cooked. Hamburg steaks are made from uncooked meat chopped fine. There is no danger of their falling to pieces; there is sufficient albumin in the meat, if the cakes are well packed together, to prevent their falling apart. Chop fine the lean meat from the round; season it with onion juice and pepper; form into cakes about an inch thick; broil carefully for eight minutes, turning once. Dust with salt and serve immediately. Or you may make a brown sauce or tomato sauce. Tough meat is most acceptable served in this way.

Zealous:—A very savory Hamburg steak may be prepared in the following manner: Finely chop about a pound and a-half of raw fresh meat; add about two cupfuls of soaked bread, one small minced onion, salt, pepper and ginger to taste, and two eggs; and roll the mess into a square. Boil four eggs until hard, arrange them to end across the middle of the meat, and roll the latter about them. Place the roll in a baking pan, pour over it a sauce composed of tomatoes, onions, a large piece of butter and a little water, and bake, basting frequently. Slice the roll crosswise for serving.

Boil liver and head together until the meat slips from the bones. Cut peppers and onion into small pieces, put in a bag and drop into the pot. Sage adds to the flavor. Salt to taste. When cool enough to handle, work carefully with the hands or a spoon, remove all bones and gristle; set aside to mold. Two or three hard-boiled eggs added whole at intervals in the mold make it more attractive when sliced cold.

BEEF-LOAF.—Take two pounds of good beef-steak, and chop fine, four or five soda-crackers rolled fine, four eggs well beaten, half a cupful of milk, salt and pepper to taste, a small onion chopped fine and a pinch of sage or a little chopped parsley; mix these ingredients well together in a bowl, then form into two loaves. Put in a covered pan with a pint of water, and bake in a moderate oven for about one hour.

his weight easily and

BEEF-LOAF.—One pound of finely chopped raw beef (Hamburg steak), one-half cupful of cracker-crums, the yolk of one egg, a piece of butter the size of a walnut, salt and pepper to taste. Mix with the hands, form into a loaf, and bake in a bread-tin. Cover the loaf with very thin slices of salt pork. Bake one hour and a half.



SADDLE OF MUTTON WITH CANNED PEAS. Dredge a saddle of mutton with salt, pepper and flour. Roast with the flank ends up one hour, basting often; turn, and brown the upper part twenty minutes. Drain and rinse a can of peas; cover with boiling water, and drain again. Add a tea-spoonful of sugar, half a tea-spoonful of salt and two table-spoonfuls of butter. Serve in turnip cups cooked and glazed.

Corned Beef, English Fashion
THE brisket is best for this, and preferably it should be corned at home. When ready to cook, remove the bones, drain and wipe. Cut into equal parts and place one on the other in such a way that the fat and lean mix well. Tie together and wrap in cheese-cloth. Put into a large stew-pan, cover with cold water and cook slowly, allowing twenty minutes to each pound, and a half hour extra. When tender, drain. Have ready an earthenware crock, put the beef in, opening the cloth so that it will lie smoothly. Arrange the fat and lean as you desire. Cover with a board half an inch thick, and place a weight on it. Set in a cool place until the next day. Take off weight and board, turn out on a large platter, garnish with parsley or cress and small radishes, and cut crosswise in

pepper, dip them first in beaten egg and then in bread or cracker crumbs, and fry in hot fat. When well browned on both sides, place them on a platter. Turn out part of the fat in which they are fried, leaving in the pan only one table-spoonful. Stir into this hot fat one table-spoonful of flour, and stir well until frothy; then set the pan back a little and gradually add one cupful of milk, stirring all the time. Season with salt and pepper, and cook about two minutes. Strain and pour over the sweetbreads. Fried sweetbreads are served in many ways. They are often dished with green peas.

Stewed Sweetbreads

SOAK two pairs of sweetbreads in salted water for several hours, then blanch and remove any fat or stringy parts. Put them into a stewpan with one tea-cupful of beef stock, one tea-spoonful of salt, one-third of a tea-spoonful of pepper and several blades of mace. Stew for half an hour. Add one tea-cupful of asparagus tips about ten minutes before serving them.

Ham Mousse

TO VARY the monotony of sliced or minced cold boiled ham, try a ham mousse, which is very palatable and at the same time an excellent way to work up the odds and ends of a ham. Soften a large table-spoonful of gelatin in cold water to cover; then pour over it a small cupful of boiling stock, stir until dissolved, then strain and pour over two cupfuls of chopped lean ham; stand aside until it begins to congeal, then fold in one-half cupful of cream whipped solid; and turn into a wetted mold. Harden on ice; then unmold and serve on a bed of crisp lettuce leaves. Garnish with small blocks of currant jelly.

Secretary of the State Association
 I assigned me to the duty of preparing a "Pure-bred Types," meaning, of course, admit that I felt very sensibly that to perform and satisfactorily would require very practical dealing throughout. This is a novice or adventurer, or any person infads, or anything else but the best interest and feeder in the State, should deal to ry, that the subject is a broad one, and I

BEEFSTEAK OMELET.—The ingredients required are three pounds of beefsteak, one scant pound of chopped suet, seven crackers and three eggs. Roll the crackers fine, beat the eggs, and run the steak and suet through a meat-chopper. Mix these, and add one half cupful of sweet milk, pepper, salt and a pinch of sage. Pour

By.—The following recipe for chicken tomares is reliable: Boil 5 pounds of corn and a handful of lime in enough water to cover, until the skins of the corn are loosened; then wash the lime from the corn, and grind the latter very fine. Boil a large chicken (or a little more than three pounds of beef), and mix the resulting liquid with the ground corn, adding a scanty pound of firm lard, and salt to taste. Having boiled a pound of peppers until soft, remove the seeds and skins, and grind the peppers fine; add three or four pieces of garlic (chopped), a small quantity of sliced tomato and

half a pound of ground chills. Mix the preparation with the chicken or beef; then fry for a few minutes, boil for a very short time, and add salt to taste. Spread wet corn-husks with the prepared cornmeal, put in the chicken mixture, and then boiled eggs, olives, raisins, and cucumber if desired. Then put on another corn-husk spread with meal, tie up, and boil for from three-quarters of an hour to an hour in a gallon of water. When all are half done, turn the top ones over. The above directions are calculated to make a dozen tomares.

MRS. E. F. K., Marysville:—Chicken timbales (not *tamales*) are difficult to make, but delicious when perfectly prepared. To make a single timbale in a quart mould requires the same quantity of material as a dozen small ones pressed into what are called *dariole* moulds. Finely pound the breasts of four medium-sized chickens, uncooked, and press the meat through a soup sieve. Place a pint of sweet cream in an enamelled sauce-pan with half a pint of fine, stale bread-crumbs without crusts, and a sliver of mace; cook slowly twenty minutes, remove from the fire, take out the mace, and stir until smooth. Add the meat, a table-spoonful of salt, a salt-spoonful of white pepper and six table-spoonfuls of butter; mix well, add the stiffly beaten whites of four eggs, and when thoroughly blended set away to cool. Now take from three-fourths of a pint of cream half a cupful, and place the balance over the fire to boil; when hot, stir in a table-spoonful of flour rubbed to a smooth paste with the half cupful of cold cream, boil two minutes, turn into the liquid a pint of finely chopped, cooked chicken, four table-spoonfuls of chopped mushrooms, a tea-spoonful of salt and half a salt-spoonful of white pepper, and cook three minutes. Have in readiness the mould or moulds, nicely buttered, and a table-spoonful of chopped truffles. Sprinkle the moulds with the truffles, and line them evenly with the cold uncooked chicken and cream, pressing the mixture against the bottom and sides; then carefully fill each mould nearly to the top with the cooked chicken and cream, and smooth the top nicely with the first preparation. Set the moulds in a deep pan, and pour warm water about them until it almost reaches their tops; lay a buttered paper over each, and cook in a moderate oven from twenty-five to thirty minutes, according to the intensity of the heat. Timbales must be cooked slowly to render them perfect in appearance. Turn them out on a napkin laid upon a platter. Sometimes a bechamel or other creamy sauce suitable for game or *entrées* is poured upon a platter and the timbales set in it.

SUBSCRIBER:—To make pressed chicken, proceed as follows: Boil one or two chickens with a little salt in a small quantity of water; and when they are thoroughly done, take all the meat from the bones, removing the skin, and keeping the light meat separate from the dark. Chop the meat, and season it to taste with salt and pepper. If a meat presser is not at hand, any other mould, such as a crock or pan, will do; put in alternate layers of light and dark meat until all is used; then add the liquor in which the chicken was boiled, which should be about one tea-cupful, and put on a heavy weight. Cut in slices when cold. Many cooks chop all the meat together, add a pounded cracker to the liquor, and mix all thoroughly before placing the preparation in the mould.

Chicken Spanish—One dozen red peppers with seeds and white centers removed. Let soak over night in hot salted water. When ready to use rub through a colander with a potato masher to separate seeds and skins from pulp. Have your chicken cut up as for a stew. Put a table-spoonful of lard into a deep stew-pan. When hot throw in a good-sized onion finely minced and some parsley. Fry brown, then put in the chicken. Stir till brown, add a cupful hot water and the pepper sauce; salt to suit. Keep well covered.

Filet of Chicken in Aspic.—This delicious dish can be prepared the day before the wedding. It is made by carefully boiling a large tender fowl or two smaller chickens in water seasoned with a bunch of sweet herbs, allowing them to cool in the water in which they have been cooked. Now remove the chicken and, after carefully skimming off the fat, add to the liquor one small onion stuffed with cloves, three stalks of chopped celery, one diced carrot and a small bouquet of soup vegetables. Simmer until the vegetables are tender, and, after seasoning to taste with salt and paprika, strain through cheese-cloth, thickening by the addition of dissolved gelatin in the proportion of one ounce to every quart of liquid. Slice the chicken into neat filets and, as the jelly cools, mold into individual forms with bits of feathery parsley, sliced hard-boiled eggs, capers and halved olives. Place in ice-chest to become firm, and serve on paper doilies.

CUT up one chicken for boiling, and boil until nearly done. Scrape all the meat from the bones. When cold pack solidly into a ring shape, holding together with a cloth pinned around. Put this in a pan for roasting and fill the center with a dressing—chestnut or any kind preferred—and over all pour slowly all of the chicken gravy that will be absorbed. Then pour over a quart of rich milk. Roast, using the milk for basting. Serve the gravy formed with it.

Chicken Ringroast
the meat from the bones. When cold pack solidly into a ring shape, holding together with a cloth pinned around. Put this in a pan for roasting and fill the center with a dressing—chestnut or any kind preferred—and over all pour slowly all of the chicken gravy that will be absorbed. Then pour over a quart of rich milk. Roast, using the milk for basting. Serve the gravy formed with it.

Calcutta Curry
CUT up one chicken into neat joints, place these in stew-pan with a little veal stock, and let all come to a boil. Slice two onions in thin rings, two young carrots, a few tender green beans or peas and add an apple chopped fine. Dredge these with flour to which has been added a table-spoonful of curry powder, and a little salt. Fry all these in two ounces of butter to a light brown; then add these ingredients to the chicken, and simmer gently until tender. Serve with boiled rice to be placed as garnish around the chicken.

CHICKEN CROQUETTES.—There are many different ways of making chicken croquettes, but the following is the most satisfactory. Heat a pint of cream or rich milk. In a flat pan heat two even table-spoonfuls of butter, and when bubbling hot stir into it four heaping table-spoonfuls of flour and a salt-spoonful each of salt, celery salt and white pepper. When the flour is cooked in the butter add the hot cream and stir until smooth. To this cream sauce add a pint of finely chopped cold chicken, a pinch of cayenne, a tea-spoonful of celery salt, a tea-spoonful of finely chopped parsley, a grating or two of nutmeg and a tea-spoonful of lemon juice. Then stir into it the beaten yolk of an egg, spread the mixture upon a platter and set in a cool place.

To fry the croquettes, have in readiness a kettle in which lard to the depth of three or four inches has been slowly heating until so hot that a bit of bread will brown in it in less than a minute. Meanwhile the croquettes—which should be about the size of a man's thumb and may be shaped by pressing them in a small wet wine-glass or table-spoon—should be in readiness. Beat together two table-spoonfuls of milk and an egg; then, having rolled the croquettes in sifted bread crumbs, dip them in the egg, roll them again in crumbs and dip a few at a time in the hot lard. Take them out carefully and lay on paper to drain. They may be served with celery salad or a white sauce, or, if preferred, a bread sauce may be turned over them.

Recipe for Pressed Chicken.—Scald the feet of a young chicken, remove the skin and clean them carefully, place them in the bottom of a stew-pan with the wings, neck, back and giblets, add a pint of boiling water and salt, cook until the meat will drop from the bones; replenish with water if necessary, but cook down to about one-half cupful of liquor when the meat is done. Remove skin and gristle and chop while hot; add liquor, have hard-boiled egg ready, and after rinsing a large cup or tumbler with cold water, place a part of the chicken mixture in the bottom, then place the egg, whole, in the center, pushing it down to the bottom of the cup; place more of the mixture around sides, having it come up just to cover slightly the top of the egg; press it firmly, and when cold it can be removed and cut into about seven slices, having the round of egg in center and an outer rim of chicken a half inch or more wide. If the breast and thighs of two chickens are to be fried there will be sufficient meat from the other parts for three cupfuls of pressed chicken. This makes a beautiful dish and is a saving of the meat, which is practically too crisp when fried, and the gelatin which the bones of the feet furnish is much more wholesome and appetizing than the boughten gelatin. Serve on lettuce leaves with salad dressing. **MRS. E. N. VEAL, Hermon, Cal.**

Picnic Dishes.
[Written for the EPITOMIST.]
Molded Chicken. Boil two full-grown, fat chickens in as little water as possible, until the meat falls off the bones; chop fine, and season to taste. Put slices of hard-boiled eggs in the bottom of a mold, cover with a layer of chicken, then more eggs, and more chicken, until the mold is nearly filled. Boil down the water in which the chickens were boiled, season to taste, and stir in one fourth ounce of gelatine, previously dissolved in a little hot water. Pour this over the chickens, set on ice, and when cold, turn out, and slice very thin.

hogs that are really good ones. We would not be understood as objecting to a good round price for a great hog; nor do we expect to find all of the best animals in competition.

All breeders do not advertise the same way. Nor does the same breeder at all times. What we are speaking of is the importance of

Cousin POLLY:—To make chop suey, take two chicken livers and two gizzards, an ounce of green root ginger, three stalks of celery and a pound of young pork cut into small pieces. Sauté this in a frying-pan, adding from time to time four table-spoonfuls of olive oil, one of vinegar, a table-spoonful of Worcestershire sauce, half a cupful of boiling water, a dash of powdered cloves and salt and pepper to taste. Just before it is cooked add a cupful of small mushrooms and one of bean sprouts.

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CHICKEN WITH GREEN PEPPERS

By Harriet S. Read

Baked Chicken with Green Peppers

A GREAT many cooks argue that dressing in a chicken absorbs the juice, rendering the flesh dry and tasteless. An approved way is to put the dressing into large green peppers and bake with the chicken. To prepare the dish, wash the peppers; cut off the small ends, which should be put aside for covers; remove the seeds and pith and fill with your favorite dressing. Or, make a dressing of bread-crumbs moistened with egg and seasoned with a little sage, onion, butter, pepper and salt. Then put the covers on and fasten with toothpicks. The chicken should be split open at the back, put into a baking-pan and sprinkled with salt and bits of butter. Put enough hot water in the pan to prevent burning. Place the peppers right side up around the chicken and cook in a moderate oven, basting frequently.

Fried Chicken with Green Peppers

WASH six large green peppers, cut crosswise in thin slices and remove the seeds. Soak ten or fifteen minutes in strong salt water, and fry brown in olive-oil. If olive-oil is objectionable, butter may be used. Put on a platter and set in a warm place until ready to serve. Heat a tablespoonful each of butter and lard in

a frying-pan. Roll the pieces of chicken in flour to which a little salt and pepper have been added, and lay in the hot fat. Cover and cook over a moderate fire. When a light brown, turn the chicken, and if necessary add more butter and lard. Cook slowly until done, and arrange on a platter with a slice of fried pepper over each piece of chicken.

Chicken Pie with Green Peppers

CUT up two young chickens, place over the fire in enough hot water to cover them, and when tender, add three chopped green peppers and one can of mushrooms. Boil a few minutes and thicken with flour. Line the sides of a four or six quart pan with a rich baking-powder or soda-biscuit dough about a quarter of an inch thick. Pour in the chicken, season with salt, pepper and butter, and cover with a thick crust with a hole in the center about the size of a teacup. Bake one hour in a moderate oven.

Chicken Croquettes with Green Peppers

TO THREE cups of minced chicken, add one finely minced onion, one small green pepper chopped fine, one cupful of bread-crumbs and three eggs. Roll into balls, dip in egg, then in crumbs, and fry in hot lard until brown.

Maryland Chicken.

If chicken is to be cooked for breakfast, a delicious variation of the common fried broiler is a dish called Maryland chicken. It is really the most appetizing form possible of Southern fried chicken. Dress, clean and cut up a young fowl; sprinkle with pepper and salt and roll in flour. Dip in a beaten egg, to which have been added two tablespoons of water. It is not possible to egg chicken by laying it in the egg; instead, hold each piece in the hand, turning it every way so that it can be thoroughly wet, and pour the mixture over it with a spoon. Then lay in finely sifted bread crumbs and cover thoroughly with them. Arrange the pieces of chicken in a dripping pan, so that as much surface as possible will be exposed to the heat, and set in a hot oven. When it has been in for five minutes pour over it one-quarter of a cup of butter, being careful to baste each piece. Twenty minutes will cook it if the oven is hot enough; each piece will be inclosed in a crisp brown crust. Lay the chicken on a platter and make a cream sauce, using the melted butter in the dripping pan for a foundation. Set it on top of the stove and allow the butter to become hissing hot; then add two tablespoons of flour and a liberal seasoning of pepper and salt. When stirred smooth, pour in one cup of cream. Beat till very smooth with a wire whisk, then strain over the chicken. Garnish with parsley.—Good Housekeeping.

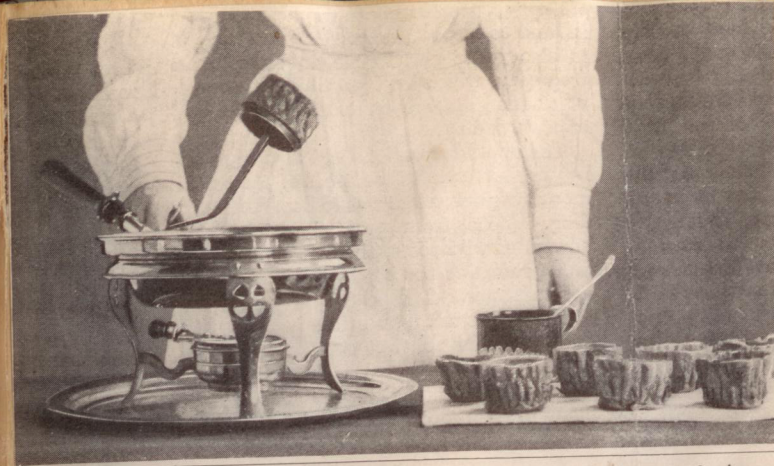
living in the past, are jealous of the present and future, and con-

Chicken Pie.

TO THE EDITOR OF THE GLOBE-DEMOCRAT:

GOOD HOPE, ILL., June 5.—As the sisters are getting tired of pie and cape recipes, I will tell them how to make a delicious chicken pie. Boil and bone one chicken, make a rich pie crust, line your pan with it, put in your chicken with plenty of broth so it covers the chicken well; have your chicken well seasoned; then take one quart of flour, four tablespoonfuls of baking powder, half-teaspoon of salt and one tablespoonful of lard. Wet up with sweet milk, soft, so it will spread over the top of pie, make a good rich gravy with the rest of the broth, and you will have a pie that will melt in your mouth. Please try and report. If the kind editor prints this I may come again and tell the sisters how to bake a pie that will not hurt the weakest stomach, and will not soak the crust if very juicy. MRS. M. PUGH.

essential breeding features. ragement of the progress that has ht success to the feeders of swine r one moment be discouraged nor vancement, and breeding to a still so-called "hog men," who, forever



Making Chicken Rosettes—Lift the timbale and invert to drain

CREAMED CHICKEN ROSETTES.—Except to absorb any superfluous fat. The result is a little rosette cup, firm enough to retain its shape, yet tender and crisp between the teeth. These may be kept on hand and filled with any mixture of chopped or creamed meats, mushrooms or fish. When it is desired to use these confections for sweets or desserts a tablespoonful of sugar is added to the batter, and when cold the rosettes are filled with whipped cream, preserves or fresh fruit sweetened and covered with cream.

To make them at home it is necessary to have the Swedish timbale irons. These are especially made for this purpose, and are either plain or fluted.

There is a bent iron handle that fits into the rosettes, which are cooked in deep fat. The batter is made of four eggs, one pint of sweet milk and flour to make the batter the consistency of thin cream. Have the fat smoking hot. Dip the iron into the hot fat and hold until heated through. Then dip in the batter to within a quarter of an inch of the top of the iron, watching that nothing goes over the edge. Return to the boiling fat and keep there a moment or two until the cake is set to the iron so that it will fall off with a shake, retaining its shape. Turn upside down on white paper.

ROAST GOOSE.—The goose is emphatically the fowl for Christmas, as the turkey is the one devoted by custom to the Thanksgiving feast. English cooks roast goose after stuffing it with a mixture of the following:

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| 4 onions. | 1 egg. |
| 10 sage leaves. | 1½ table-spoonful of butter. |
| ¼ pound of bread-crumbs. | Salt and pepper to taste. |

As may be supposed, this recipe makes a highly seasoned stuffing, but the Christmas bird must have no uncertain flavor, and the old-time stuffing is, therefore, very generally favored.

GIBLET SAUCE.—Boil the giblets in a small saucepan containing just enough water to cover them, and when they are tender, take them from the water, chop fine, return to the water and place in a moderate heat until needed. When the goose is ready to serve, remove it from the roasting pan to the serving platter, drain off all but a table-spoonful of the oil from the pan, set the latter on top of the range, and add a table-spoonful of flour to the oil. Stir well, and when the flour has cooked for one minute add the giblets and the water in which they were boiled, stirring all the time, and pouring in enough more water to make the sauce of the desired consistency. Send to table in a gravy bowl.

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A. H. N.:—In making cake, never melt or warm the butter unless directed to do so in the recipe; beat it to a cream with the sugar. The whites of eggs will beat up quickly if the eggs are kept in a cool place. Add a pinch of salt to the whites before beating, as salt is cooling. A most delicious sponge-cake may be made of the following ingredients:

- 3 eggs.
- 1½ cupful of flour.
- 1½ " " sugar.
- 1½ tea-spoonful of baking-powder.
- 2 tea-spoonfuls of lemon or vanilla extract.
- ½ cupful of boiling water.

Beat the whites and yolks of the eggs separately until light; then place them together and beat again. Sift in the sugar a little at a time, and add the flavoring and the flour, with the baking-powder stirred into it. Beat all well together, and at the very last stir in the hot water. Bake in one loaf in a well-buttered tin for three-quarters of an hour. Break for serving.

For pound-cake allow

- ½ pound of powdered sugar.
- ½ pound of butter.
- ½ pound of flour.
- 6 eggs.
- 1 tea-spoonful of baking-powder.
- 2 tea-spoonfuls of flavoring.

Rub the butter and sugar to a cream; then add the eggs, well beaten; sift the flour and baking powder together, and add them to the mixture; lastly put in the flavoring. Bake half an hour in a well-buttered tin in a moderately quick oven. The receipt for pound cake is taken from the "Pattern Cook-Book." See answer to "Perplexity."

ELFRIDA:—French pancakes are a delicious luncheon dish. To make them proceed as follows: Whip three-quarters of a pint of cream or rich milk to a froth. Beat the yolks and whites of five eggs separately, and stir them into the whipped cream; stir in two dessert-spoonfuls of flour and the same quantity of powdered sugar, and grate in the peel of half a lemon. Put the pancakes in a moderate oven and bake for about twenty minutes. Bake two at the same time, and when done lay them one on top of the other, with jam between.

J. H. B., *Nyack, N. Y.*, writes as follows: "I have hitherto used sweet or sour cream in making crullers, according to the recipe given me many years ago by my mother; but, like a good many other old-fashioned dainties, I fear they are too rich to be wholesome. Can you give me a good recipe for 'plainer' crullers?" Crullers made according to the following directions are very delicious and are about as wholesome as ordinary bread:

- 3 pints of sifted flour.
- 1 tea-spoonful (scant) of salt.
- 2 tea-cupfuls of buttermilk.
- 1 tea-cupful (heaping) of sugar.
- 1 table-spoonful (scant) of lard.
- 1 tea-spoonful of baking soda.

Sprinkle the salt over the flour, rub the lard well into the flour, and stir in the sugar. Dissolve the soda in a table-spoonful of boiling water, and stir it thoroughly into the buttermilk. Now mix the whole into a stiff dough, roll out a little less than half an inch thick, cut in any desired shape, and fry in boiling lard to a light-brown.

to other stock and the human race must be an exception to this class of animals I would always try to have maturity on one side.

We make another mistake often in disposing of a brood-sow at three or four years of age. If she is a good one, keep her as long as she proves good, no matter what her age. There are some noted sows now regarded of great value, that are ten and twelve years of age.

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The following is a reliable recipe for plain frosting:

- 1 egg (white only).
- 8 even table-spoonfuls of powdered sugar.
- ½ tea-spoonful of vanilla.

Beat the egg only enough to thin it, being careful not to make it frothy; then add the sugar, and stir with a fork until the frosting is perfectly smooth and light. The longer it is beaten the finer it will be. Add the vanilla, mixing it in thoroughly. A cake should always be cold to receive frosting. A frosted cake may be readily decorated as soon as the icing is set. When a name or date is to be placed on a cake, the icing for the purpose may be colored with red sugar, dissolved chocolate or cochineal. Trace the name or date on the center of the iced surface of the cake with a pencil, and then follow the lines with the frosting, pouring it from a confectioner's funnel or a cornucopia of stiff paper having a small point. The above recipes are from "The Pattern Cook-Book," published by us, price 4s. or One Dollar.

OLD SUBSCRIBER:—To make a delicious filling for an ice-cream cake, measure

- ¼ box of gelatine.
- 1 pint of cream.
- 1 tea-spoonful of vanilla.
- 1 table-spoonful of wine.
- ¼ cupful of boiling water.
- ¼ cupful of cold water.
- ½ cupful of powdered sugar.

Soak the gelatine in the cold water until softened. Whip the cream, placing the froth as it is made in a pan; set in ice-water, and when all is whipped, sift over it the sugar, and add the vanilla and wine. Pour the boiling water upon the gelatine, and when the latter is dissolved, strain it over the whipped cream. Then stir (not beat) rapidly, resting the bowl of the spoon upon the bottom of the pan, and turning the pan with the left hand while stirring with the right. Stir until the gelatine is thoroughly blended with the cream, and when the filling is nearly stiff enough to drop, spread it on the layers of the cake. The above recipe appears in "The Pattern Cook-Book."

N. J.:—The following recipe is taken from "The Pattern Cook-Book:"

- ½ cupful of butter.
- 2 cupfuls of sugar.
- 2 cupfuls of flour.
- ½ cupful of coffee (hot).
- ½ cupful of milk.
- 2 tea-spoonfuls of baking-powder.
- 2 tea-spoonfuls of vanilla.
- 2 eggs.
- 1 square of chocolate.

Rub the butter and sugar to a cream, and add the beaten eggs and then the milk. Grate the chocolate fine, and add it to the coffee, which should be very hot; stir well, and gradually add this mixture to the butter, sugar and eggs. Sift the powder and flour together; add the flour, beating well, and then put in the vanilla. Bake in one loaf for forty minutes in a moderate oven.

EVA:—"The Pattern Cook-Book" gives the following recipe for chocolate icing:

- 1 ounce of chocolate (one square).
- 3 table-spoonfuls of sugar.
- 1 table-spoonful of water.

Place these ingredients together in a small frying-pan, and stir over a hot fire until the mixture is smooth and glossy. Let the chocolate cool, add it to plain frosting (described in this department in the July DELINEATOR), and use.

TERRACE CITY:—In "The Pattern Cook-Book" are given the following directions for making frosting without eggs: Add to four table-spoonfuls of confectioners' XXXXX powdered sugar a scant table-spoonful of water or milk, stir well, and use, adding a little more sugar if the frosting is not thick enough. For a chocolate frosting, proceed as above, and add half a square of chocolate that has first been placed in a cup and thoroughly melted over steam.

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