

just that amount, and then place the dough on ice—either between pans filled with crushed ice, or directly on the ice. The dough should be thoroughly chilled and then small portions broken off and put upon the molding-board. If the dough is flattened into a cake before chilling it can be handled more easily afterward.

When placed upon the molding-board roll it at once, *but do not touch it with the hands*, as it will immediately soften, and all benefit of the chilling will be lost. Use a spatula or knife to transfer the cakes from the board to the pan. Throw the scraps back to chill again, and when all has been cut except the scraps, press them together, chill and cut. In this way no extra flour has been worked in and the cookies will be uniform in consistency.

When it is not possible to use ice it is a good plan to stir in a little less than the required amount of flour, and as each portion is lifted on to the board, as much flour as necessary may be worked into that particular portion. As the scraps are thrown back each time mix them with the soft dough, and then proceed as before with a fresh portion on the board. The recipes given below are such as can be used at various times, some calling for sour milk, some for yolks of eggs, and others for the ordinary ingredients.

#### SOUR MILK COOKIES.—

Light brown sugar . . . 3 cupfuls.  
Butter (creamed) . . . 2 cupfuls.  
Sour milk . . . . . 1 cupful.  
Eggs . . . . . 3.  
Nutmeg grated . . . 1 (small).  
Soda . . . . . 1 teaspoonful.  
Flour to make soft dough.

#### ALMOND COOKIES.—

Sugar, powdered or light brown . . . 2 1-2 cupfuls.  
Butter . . . . . 1 cupful.  
Sour cream . . . . . 1 cupful.  
Eggs . . . . . 2.  
Extract of almond . 1 teaspoonful.  
Soda . . . . . 1 teaspoonful.  
Flour to make soft dough.

#### MACARON COOKIES.—

Powdered sugar . . . 2 cupfuls.  
Butter . . . . . 1 cupful.  
Milk, sweet . . . . . 1-2 cupful.  
Egg yolks . . . . . 3.  
Egg whites . . . . . 2.  
Baking-powder . . . 1 teaspoonful.  
Vanilla . . . . . 1 teaspoonful.  
Flour for soft dough.

Cut into oblongs and spread the top with the unbeaten white of one egg and sugar enough to make a rather stiff paste. Sprinkle with cinnamon.

#### Honey Gingersnaps

TAKE one pint of honey, one teaspoonful of ginger, and one teaspoonful of soda

Eggs . . . . . 2.  
Milk . . . . . 1-2 cupful.  
Rolled oats . . . . . 2 cupfuls.  
Baking-powder . . . 2 tablespoonfuls.  
Vanilla . . . . . 1 teaspoonful.  
Flour to make stiff.

Drop from a teaspoon on to buttered pans, placing two inches apart. Put a raisin or an almond on top of each. If the oats are allowed to soften in the dough for a little while before baking it is impossible to detect the oats when baked.

#### SAND TARTS.—

Butter . . . . . 1 cupful.  
Sugar . . . . . 1 1-2 cupful.  
Egg whites . . . . . 3 beaten stiff.  
Egg . . . . . 3 beaten well.  
Water . . . . . 1 tablespoonful.  
Baking-powder . . . 1 teaspoonful.  
Flour to make stiff.

Roll very thin, cut into diamonds and sprinkle granulated sugar, cinnamon and chopped almonds over the top.

#### S'S.—

Butter . . . . . 1-2 pound.  
Sugar . . . . . 1-4 pound.  
Flour . . . . . 1 pound.  
Egg yolks . . . . . 6.

Cut into strips and roll until about half an inch in diameter. Form into the letter S, brush with beaten white of egg and sprinkle with granulated sugar.

#### PLAIN COOKIES.—

Butter . . . . . 1-2 cupful.  
Sugar . . . . . 1 cupful.  
Egg . . . . . 1.  
Milk . . . . . 1-4 cupful.  
Baking-powder . . . 2 teaspoonfuls.  
Pastry flour . . . . 2 or 2 1-2 cupfuls.

Mix like cake; chill dough and roll very thin. Bake in hot oven. The dough may be divided into four portions and flavored as follows:

To 1-4 add 1 teaspoonful of lemon or vanilla;  
To 1-4 add 1-2 cupful coconut or nut meats;  
To 1-4 add 1 ounce melted chocolate or 1 1-2 tablespoonful of cocoa with a little flour and vanilla;  
To 1-4 add 1 tablespoonful mixed spices and 1-2 cup chopped raisins, citron and almonds.

Proportions for mixed powdered spices:

1-2 teaspoonful cloves.  
1-2 teaspoonful allspice.  
1 teaspoonful mace.  
1 teaspoonful nutmeg.  
3 teaspoonfuls cinnamon.

#### SPRINGFIELD COOKIES.—

Powdered sugar . . . 4 cupfuls.  
Butter . . . . . 1 cupful.  
Eggs . . . . . 3.  
Vanilla . . . . . 2 teaspoonfuls.  
Baking-powder . . . 2 teaspoonfuls.  
Flour . . . . . 8 cupfuls.

Roll very thin and drop into sugar before baking. By the addition of a little milk a cooky not so rich may be made.

Mix all, and work in all the flour possible, roll very thin, and bake in a moderately hot oven. Any flavoring extracts can be

Warm water . . . . . 1 cupful.  
Butter . . . . . 3-4 cupful.  
Egg . . . . . 1.  
Pastry flour . . . . . 4 cupfuls.  
Soda . . . . . 1-2 teaspoonful.  
Ginger . . . . . 4 teaspoonfuls.  
Cinnamon . . . . . 2 teaspoonfuls.  
Cloves . . . . . 1-2 teaspoonful.

Put butter, water, molasses and sugar into a saucepan and let come to a boil. Cool slightly, add other ingredients and mix thoroughly. The mixture should not run when dropped an inch or more apart on to a greased pan. It will spread slightly in baking. Drop from a tablespoon. Bake in a hot oven.

Sour milk may be substituted for the water, but in that case the mixture is not heated.

W. A. WILSON.

**Honey Rolls** WHEN ready to mold your light bread into loaves, take off a piece of dough the size to suit your family, and work into it a tablespoonful of lard. Let it get light again, then roll quite thin in an oblong sheet. Spread liberally with butter, extracted honey and a sprinkling of sugar, and as evenly as possible. Begin on the long side and roll up as closely as you can. Cut off in pieces of about one and a half inches and stand on the cut edge in a well-greased baking-dish. Let rise again, bake a delicate brown and eat while warm. These are delicious.

**Virginia Holiday Cakes** CREAM one-half pound butter with a half-pound of pulverized sugar. Add the beaten yolks of six eggs, three-fourths of a pound of sifted flour and one tablespoonful each of almond and rose extract. Make into a dough and shape with the hands into small balls. Press a blanched almond into the top of each and bake in a steady oven. These little cakes will flatten slightly in the baking.

**Real Christmas Jumbles are Good** OLD-FASHIONED Christmas jumbles are expensive; simple ones, like the fruit cake, when well made, are good. Mix half a cupful of carefully rendered suet, or any of the lard substitutes, with two tablespoonfuls of butter. Dissolve a teaspoonful of soda in two tablespoonfuls of water; stir it into one cupful (half a pint) of New Orleans molasses. When foaming, add a cupful of strong boiling coffee; add this to the shortening; mix, and add a teaspoonful of cinnamon, a tablespoonful of ground ginger, and sufficient flour to make a soft dough, about three cupfuls. Roll the dough half an inch in thickness; cut with a round cutter, and bake in a moderately quick oven for fifteen minutes. This receipt, omitting the soda and rolling the dough thin, may be used for snaps. Snaps should be baked in a slow oven.

They always do. They will find "mighty enough to fill their columns for several

file for copies of the proceedings from

eders. be published in proper form for referring the same should send their already done so, to the Secretary, A. uis. Every member present that was ers renewed his membership, with one doubt do so before his year expires. occlusion.

by reading the by-laws, note that their y a payment annually of the member- d our membership last year after the d secure one additional member during ongest Swine-Breeders' Association in ry agrees to secure as many new mem- will secure in the next twelve months. s received while this is being written. mentioned for the next place of meet-

delegation to the meeting. We think will furnish the best inducements for the one chosen by the executive com- hering, either; already the topics are ations had as to the proper parties to f animals and talks on score-card ap- of the next meeting. These subjects he programme of exercises for next ames of the members, and will be put

all get aboard the Swine-Breeders' ers present, representing six distinct said in the entire meeting that any

Berkshire breeder this year. There at favored passing this office around year to year. If this rule should be lude any assumption that the many are glad to know that in the six lead- e plenty of members who can preside lves and the Association.

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**Washington Pie** Three eggs, (yolks), one and one-half cupfuls of sugar, one-half cupful of water, one teaspoonful of lemon extract, two cupfuls of flour, two teaspoonfuls baking-powder, whites of three eggs. Beat the yolks five minutes, add the sugar and beat three minutes, then add the water, lemon, flour and baking-powder and last fold in the beaten whites and bake in a loaf. Bake in round, shallow tins, when cool split and fill with cream, sprinkle top with powdered sugar.

**Cream For Pie.**—Boil one pint of milk to two beaten eggs, and one-half cupful of sugar, one salt-spoonful of salt, rub one tablespoonful of butter and two table-spoonfuls of flour together, thicken the hot milk with them, add the beaten eggs and sugar, cook all five minutes till thick and smooth, when cool add one-half tea-spoonful of lemon or vanilla.

—Mrs. F. C. Roung, Adrian, Mich.

#### AGRICULTURAL REPORT.

and President Vivion were appointed a com-  
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appropriation by the Legislature, asking that the State Experiment  
Station be placed under the control of the Board of Agriculture, that  
reforms be made in the management of the Agricultural College, and  
finally that more stringent laws may be adopted to prevent the disse-  
mination of the swine plague.

The following officers were then elected for the ensuing year:  
President, S. P. Harris, of La Mine, Mo.; Secretary, A. J. Blake, St.  
Louis; Treasurer, H. C. Sydnor, Corder, Mo.; Vice-Presidents—For  
Berkshires, W. N. Brisky, of Independence; for Chester Whites, J. C.  
Canaday, of Bogard; for Victorias, A. G. McClelland, of Kirksville; for  
Yorkshires, J. M. Kennedy, of Bedford; for Duroc Jerseys, W. C. Addy  
of Parnell; for Poland-Chinas, C. G. Sparks, of Mount Leonard.

On motion, adjourned.

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## THIRD ANNUAL REPORT

OF THE

# MISSOURI POULTRY ASSOCIATION.

*Macon, Mo. Dec. 11-14, 1894.*

INSTITUTE PROCEEDINGS, AWARDS AND BUSINESS MEETING.

(Exhibition of 1895 will be held second week in December. Location to be  
determined later.)

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D. W. D. S.:—To make charlotte russe, first line a number of moulds, a bowl or other deep dish with a thin layer of cake. Thin sponge-cake that has been divided when cold into two layers of equal thickness by means of a long, sharp knife is considered most attractive; but halved lady-fingers, or pieces of any plain cake cut half an inch thick may be used to line the dish or moulds. Charlottes are made with and without tops, according to taste or convenience; and when the supply of cake is limited, stiff paper may be buttered and laid in the bottom of each mould, cake being placed only at the sides. Whatever cake is cut away in trimming the forms to shape may be crumbled or sprinkled over the bottom. Fill the forms with whipped cream seasoned with four tea-spoonfuls of fine sugar and a tea-spoonful of extract or three table-spoonfuls of sherry. To make sure that the whipped cream is sufficiently stiff, stir into it lightly but thoroughly with a spoon the stiffly beaten whites of two eggs to each pint of cream. Arrange the top of the forms neatly, or cover them with a layer of cake; and set the charlottes on ice.

 **Cherry Dumplings**—These made like apple dumplings and served with a sauce made of the juice of the fruit are delicious.

An old-time method is to make a thick batter, using two cupfuls of flour, two eggs, two teaspoonfuls butter, one table-spoonful sugar, two teaspoonfuls baking-powder sifted with flour, one cupful water and one cupful stoned cherries. Drop the mixture by table-spoonfuls into boiling salted water (a few at a time, as the water must not stop boiling). Cover closely and cook twelve minutes without uncovering. Take from the water and serve on hot plates. To make the sauce, cream together a cupful powdered sugar and a table-spoonful butter. Add gradually one beaten egg and a half cupful of cherry-juice, beating constantly.

scrub to come up higher. Insist upon quality rather than quantity; give value received in all your dealings, and help to rejoice while the scrub slowly and surely vanishes from the poultry yards. In the future, as in the past, we shall consider it an honor to be classed as a genuine scrub-extermiator. The scrub must go.

DISCUSSION BY ALEX. MAITLAND, RICHMOND, MO.

The scrub must go, for economy's sake. Before taking up the scrub subject I wish to correct a little mistake made in the catalogue, as regards me being the President of the State Board of Agriculture, That honor belongs to my friend, Wallace Estill, of Howard county, Missouri, the gallant Missourian who carried her flag so far to the front in capturing nine of the ten premiums offered at the World's Fair on thoroughbred Angus cattle.

While this World's Fair is in my mind, let me call your attention to an article in the State Board's report for 1893, entitled "Missouri at the Fair," gotten up by the Executive Commissioner, J. K. Gwynn, and our worthy Secretary, J. R. Rippey, which contains a list of the exhibits and premiums of Missouri at the fair—a record unsurpassed, from an agricultural standpoint of view, by any State in the Union, or any country in the world, showing more logically than any arguments I can use the necessity that the "scrub must go." Just think of it: Missourians to beat the world, including Old Kentucky, on saddle-horses, jacks, mules, Berkshire hogs, Angus cattle, and even down Vermont on Merino sheep!

The first question every business man asks before engaging in any enterprise is, "Will it pay?" This subject seems to divide itself into two propositions:

REPORT.

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TAPIOCA PUDDING.

This is to be eaten hot without sauce. For five persons allow

- 1 egg.
- 1 pint of milk.
- $\frac{1}{2}$  cupful of pearl tapioca.
- $\frac{1}{2}$  cupful of sugar.
- 1 tea-spoonful of butter.
- $\frac{1}{2}$  tea-spoonful of salt.
- $\frac{1}{4}$  tea-spoonful of cinnamon.
- $\frac{1}{8}$  tea-spoonful of nutmeg.

Wash the tapioca, and soak it over night in enough water to cover it. In the morning add the milk, and place the tapioca on the back of the range to soak for an hour, but do not let the milk boil; then add the beaten egg and the sugar, spice, salt and butter. Bake for an hour in a moderate oven.

A SUBSCRIBER:—The following excellent recipe for Nesselrode pudding is given in "Dainty Desserts," published by us at 7d. or 15 cents.

- 1 pint of shelled almonds.
- $\frac{1}{2}$  pint of shelled chestnuts.
- 1 pint of grated pineapple.
- $\frac{1}{2}$  pound of French candied fruit.
- 1 pint of cream.
- 10 eggs (yolks only).
- 1 table-spoonful of vanilla extract.
- 4 table-spoonfuls of wine (this may be omitted).
- 1 pint of water.
- 1 pint of sugar.

Boil the chestnuts half an hour, then rub off the black skins and pound the kernels to a paste in a mortar. Blanch the almonds and pound them in the same manner. Boil the sugar and water and the juice from the pineapple together for twenty minutes in a sauce-pan. Beat the yolks of the eggs, and stir them into the syrup. Set the mixture in another pan containing boiling water, and beat the mixture with an egg-beater until it thickens; then remove from the fire, set in a basin of cold water, and beat for ten minutes. Mix the almonds and chestnuts with the cream, rub all through a sieve, and add the candied fruit and the pineapple. Stir this mixture into the cooked preparation, add the flavoring and half a tea-spoonful of salt, and freeze the same as ice-cream.

LESLIE:—The following recipe makes a very creamy rice pudding: For five persons allow

- $\frac{1}{2}$  tea-cupful of boiled rice.
- $\frac{2}{3}$  tea-cupful of raisins.
- 2 eggs.
- $\frac{1}{2}$  tea-cupful of sugar.
- 1 pint of milk.
- $\frac{1}{2}$  tea-spoonful of salt.
- $\frac{1}{8}$  tea-spoonful of cinnamon.

Separate the whites and yolks of the eggs, add to the yolks two table-spoonfuls of the milk, and place the rest of the milk on the fire in a double boiler. Wash and stone the raisins (or they may be left unseeded, if preferred), put them in the milk, and cook them until soft and tender, which usually takes fifteen minutes. Add the rice, cook five minutes longer, and then stir in the yolks of the eggs and the salt, sugar and spice. Stir well, cook for two or three minutes, remove from the fire, and pour the pudding into the serving dish. Beat the whites of the eggs light, add to them a table-spoonful of sugar, spread the froth on top of the pudding, and brown delicately in the oven. Serve cold.

to is more uniform methods in the matter of dressing for the market. This is a sensible move, and will serv

Jeff Davis Pudding.

Written for the Missouri Ruralist.

Place a crust in a deep pan. For fillings, yolks of seven eggs, one glass of sugar, one of cream, two handfuls of flour, a good sized piece of butter, one-half of the whites beaten; mix all together, then add some kind of jelly or fruit (to suit taste) in bottom of pan, then pour in the mixture. Bake in a moderate oven, take out and spread the other three whites on top, with two table-spoonfuls of sugar; place in oven to brown. This is excellent; just try it.

STONE and mince

Prune Pudding

one pound of stewed prunes. Beat stiff the whites of four eggs, add three table-spoonfuls of sugar, a small portion at a time to the eggs, whip the prunes in small portions at a time, mix thoroughly, put in baking-pan, bake twenty minutes. Cover the top for ten minutes, take off, cool and serve with whipped cream with any flavoring desired. Bake in a moderate oven. The above proportion can be doubled if desired.

B.:—To make cottage pudding: Rub together a cupful of a table-spoonful of butter, add two eggs, beat the mixture light, and put in a cupful of milk. Mix thoroughly a pint of sifted flour and three tea-spoonfuls of baking-powder and rub through the sieve so that the flour will fall upon the just prepared. Beat quickly, pour the batter into a serving dish or two small ones, sprinkle with sugar, and bake in a moderate oven for forty minutes if a large dish is used, or thirty minutes if two small ones are chosen. Serve hot with any sauce.

### Cherry Pudding

**B**EAT to a cream one-half cupful of butter and one cupful of sugar. Add two eggs beaten lightly, one cupful of sweet milk, two and a half cupfuls of flour sifted with two teaspoonfuls of baking-powder and a pint of stoned cherries. Put in mold and steam two hours. Serve with cherry sauce. To make the sauce, beat to a cream one cupful of sugar and one-half cupful of butter. Add one tablespoonful of corn-starch dissolved in a half cupful of water, and the juice drained from the cherries used in the pudding. Cook until clear and thickened.

MRS. L., Tempe.

### Fig Pudding

**O**NE pound of figs chopped fine, one pound of raisins, one cupful of chopped suet, one teaspoonful of cinnamon, one-half teaspoonful of cloves, one cupful of sugar, one cupful of milk (sweet), three eggs, one pint of grated crumbs, one-half teaspoonful of salt. Stir well together, steam for three hours and serve with hard sauce.

**PEACH CUP-PUDDINGS.**—Pare and rub through a colander sufficient fine, ripe peaches to make one pint of pulp; add the yolks of three eggs and one whole egg well beaten, one dessert-spoonful of flour mixed with four tablespoonfuls of white sugar. Mix thoroughly and put into cups. Place these in a dripping-pan nearly full of hot water, and bake in a moderate oven. Make a meringue with three tablespoonfuls of sugar and the whites of the eggs. Drop it in the cups just before the puddings are done, and sift powdered almonds over it.

**GAINSBOROUGH PUDDING.**—Boil one quart of milk and one pint of bread crumbs together. Sweeten to taste, and flavor with lemon. When cool add the yolks of two eggs well beaten, and one ounce of butter. Place in a pie dish, and bake slowly for half an hour. Let it cool a little, then squeeze over the juice of a lemon and spread with jam. Whip the whites of egg to a stiff froth and pile on the pudding, and just set in the oven.

**ORANGE PUDDING.**—Six small, sweet oranges cut up, one cup sugar poured over them and let stand. Make a custard of one pint of milk, a little salt, yolks of three eggs, well beaten, two tablespoonfuls flour in a little cold milk add to boiling milk and pour over the oranges. Beat the whites of eggs to a stiff froth, add one tablespoonful powdered sugar, pour over the custard; set in the oven to brown. Eat cold.

**WHITE SUET PUDDING:**—A correspondent kindly favors us with the following recipe for white suet pudding:

1 cupful of chopped suet.  
1 " granulated sugar.

### Chocolate Pudding

**O**NE quart of sweet milk, one-half cupful of sugar, four well-beaten eggs, three tablespoonfuls of corn-starch (or fine flour), two ounces of chocolate, one teaspoonful of vanilla. Put on milk to boil, moisten corn-starch with a little cold milk and add to boiling milk, then add the well-beaten yolks of eggs and sugar. Stir constantly until rather thick. Take from the fire, add vanilla and pour into baking-dish. Beat the whites of eggs well, add two tablespoonful of powdered sugar, put on top of custard and set in the oven until brown.

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**QUEEN STRAWBERRY PUDDING.**—Cream together two tablespoonfuls of butter and one and one half cupfuls of granulated sugar; add the beaten yolks of five eggs, and two cupfuls of bread-crumbs soaked in one quart of sweet milk; turn into a buttered pudding-dish, and bake in a moderate oven; as soon as the custard is firm in the center, draw it to the front of the oven, spread with a rather thick layer of crushed and sweetened strawberries, and spread over them a meringue made with the whites of two eggs and half a cupful of powdered sugar; set back in the oven with the door half open for ten minutes. This is delicious either hot or cold and with or without whipped cream.

one select an experienced and reliable merchant have access to, and be governed by their advice to ship to. The man who wants to buy for you on commission wants a larger number of missions afford.

both dressed and alive, are now sold by us strongly the improvement of the stock or, and fatten them sufficiently to be prepared. Nice handling—great care in dressing, so plump, clean and attractive, is very important and badly handled stock comes to every one are largely responsible for the low prices.

of fields for supply, not only of this, but the prices have steadily declined and small

however, has hardly kept pace with the other products, and poultry raising still paying products of the farm; and as we are in a position to advise you intelligently.

## THE HOUSEHOLD

**M. G.**—To make English beef soup, take the cracked joints of beef, and after putting the meat in the pot and covering it well with water let it come to a boil, when it should be well skimmed. Set the pot where the meat will simmer slowly until it is thoroughly done, keeping it closely covered all the time. The next day, or when cold, remove the fat which hardens on the top of the soup. Peel, wash and slice three good-sized potatoes and put them into the soup; cut up half a head of white cabbage in shreds and add to this a pint of Shaker corn that has been soaked over night, two onions, one head of celery, and tomatoes, if desired. When these are done, and they should simmer slowly, care being taken that they do not burn, strain (or not, as preferred) the soup and serve. The different varieties of beef soup are formed by this method of seasoning and the different vegetables used in preparing it after the joints have been well boiled. Besides onions, celery, cabbages, tomatoes and potatoes, many use a few carrots, turnips, beets and force-meat balls, seasoned with spice. Rice or barley will give the soup consistency, and are to be preferred to flour for the purpose. Parsley, thyme and sage are the favorite herbs for seasoning, but should be used sparingly. To make force-meat balls add to one pound chopped beef one egg, a small lump of butter, a cup or less of bread crumbs; season with salt and pepper and moisten with water from stewed meat; make in balls and fry brown, or make egg-balls by boiling eggs, mashing the yolks with a silver spoon and mixing with one raw yolk and one teaspoonful of flour; season with salt and pepper, make into balls; drop in soup just before serving.

amount of breast meat. The pullets and heavy thighs. The capons of this class from 13 to 14 pounds. They cross well on many other varieties.

## Mongrels or Pure Breeds?

By Mrs. E. A. Creel, Carrollton, Mo.

About twelve years ago fate had led me to join my fortunes with those of a farmer lad in grand old Missouri. Residing the greater part of my life in the city, everything was new, strange and delightful on the farm. Having always had a love for dumb animals, and especially the feathered pets, it is not strange that I soon became interested in my husband's first purchase, consisting of a dozen so-called Plymouth Rocks, a few mixed fowls, and a gift from a dear old friend of fifteen pure Brown Leghorns.

My first summer's work gave me seventy-five young chicks with which to start in the winter, besides my original stock. My interest was now fully aroused, and I determined that next spring my flock should be enlarged to twice the number or more, and visions of wealth untold floated before my eyes.

These air castles were destined to be rudely dispelled, for when in the following spring I attempted to market some of my "frys," the best

**☞ Cream Tomato Bisque.**—Put into a saucepan one quart of canned tomatoes, or the equivalent in fresh ones, peeled and sliced, and one small onion. Cook twenty minutes, then rub through a sieve and return to the fire to keep hot. Meanwhile boil a quart of milk in a double boiler, thicken with two tablespoonfuls each of butter and flour creamed together, and stir constantly until smooth and creamy. Season the strained tomato with a teaspoonful of sugar, and salt and pepper to taste. When all is ready to serve add a teaspoonful of soda to the tomatoes and then the boiling, thickened milk. Stir quickly and serve at once with croutons. If liked, a little minced parsley may be added to the tomato five minutes before the milk is turned in.

If you use the bouchées for the first course of your dinner, you may like a clam bisque for the second, instead of tomato.

**☞ Clam Bisque.**—To one pint clams allow one pint of milk, one cupful of cream one tablespoonful of butter, two tablespoonfuls of flour, a small slice of onion, one blade of mace, one tablespoonful of minced parsley, half a teaspoonful of salt and a quarter teaspoonful of pepper. Pick over the clams and rinse in cold water; reserve all the clam liquor; chop the hard part of the clams and cook in the liquor until it boils; strain, melt the butter in saucepan, add the flour and cook two minutes, then pour in the hot liquor and stir until thick. Have ready the milk and cream that have been scalded in the double boiler with the onion and mace; strain these out and stir the hot milk into the thickened liquor. Add the soft part of the clams chopped, the minced parsley, pepper and salt; cook ten minutes and serve.

Lemon plays a prominent part in the preparation of sardines on toast, a dainty dish for breakfast, luncheon or tea. Having taken the sardines from the can with great care, wipe them with a cloth, and lay them on blotting-paper to absorb whatever oil is left; then dip them in lemon juice, roll in cracker crumbs, place in the oven, and brown carefully. When done lay them on narrow slices of toasted bread, and arrange a border of lemon slices and leaves about the edge of the dish. Sardines thus prepared may also be offered on slices of lemon cut lengthwise and placed on large lemon leaves.

ROBERTA:—With fish may be served potatoes and tomatoes in any form, also cucumbers, onions and green peas. If the fish is prepared with curry sauce as an accompaniment, rice should also be served; if dressed with a cream sauce, any kind of potatoes, except fried, will be appropriate. Fish is so delicate that a vegetable of pronounced flavor should never be served with it. Therefore, onions should be made as dainty as possible by being boiled in a large quantity of water, which should be changed several times; they may then be drained and dished with a cream sauce.

R. L. D., *Brooklyn, N. Y.*, asks how to choose a good lobster. If possible, always boil lobsters at home. If a lobster is cooked when purchased, the tail should be stiff and elastic, so that when it is bent out it will spring quickly back; otherwise you may conclude the lobster was dead when boiled. Choose a small lobster that is heavy in proportion to its size. Those with hard, solid shells streaked with black will be found full of meat, while those with thin shells are watery. The male lobster is preferred for eating and the female for sauces and soups; the latter has a broad tail and not so many claws as the male.

NATIVE:—For lemon-stewed fish select white fish, as it does not break while boiling. Place a quart of water in a saucepan, and add two or three sliced onions, four whole peppers, any preferred spice, and three or four lemons. Boil until the onions are soft; then cut up and season the fish, and put it in. After the fish is done, pour off the water and add two yolks of eggs, sugar to taste, and a tea-spoonful of corn-starch, all well beaten. Add the juice of three lemons or its equivalent in vinegar, allow the whole to come to a boil, and serve hot.

A SUBSCRIBER:—To serve oysters on the half-shell, clean the shells thoroughly, open them carefully and place those to which the oysters adhere upon an oyster plate, arranging them in a circle about the outside of the plate, with a piece of lemon in the center.

FRIED OYSTERS.—If the perfection of fried oysters be desired they should be parboiled slightly in their own liquor, and then cooled, drained and rolled in fine crumbs that have been seasoned with salt and pepper. After this they should be dipped in mayonnaise, rolled again in crumbs, fried one minute in smoking hot clear lard and drained on thick butcher's paper. Large oysters of uniform size are best. The crackers are cut in two, browned in the oven and served hot with the oysters; or they may be toasted. One guest may prefer the roll and another the hot crackers.

Several small dishes of olives and gherkins are placed upon the table.

pens so that they can be properly classified, which will facilitate judging, prevent birds being overlooked, lessen the number of attendants and the work of our secretary and superintendent, and present a much more attractive appearance.

Fourth—That as an association, we draft resolution setting forth the discrimination shown by express companies against the advancement of the poultry industry and the shipping of thoroughbred fowls, by reason of exorbitant charges, and asking their investigation and consideration of our claims; and that a copy of same be sent to each of the different companies.

REPORT.

rs as well, is evidenced t two sessions, with the ssociation did not have here is one who regrets on the part of members on what it is today, and ed diligently for the up- ould have been fruitless have worked hard first,

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CREAMED OYSTERS.—Oysters *à la crème* may be cooked in two ways: they may be boiled in their own liquor until ruffled or they may be drained and dipped in the beaten yolk of egg, rolled in cracker crumbs and broiled on a wire gridiron over fresh coals. In either case the oysters are dropped into a sauce made by boiling a pint of cream for every pint of uncooked oysters. While the cream is heating melt a heaping table-spoonful of butter, and when it boils stir into it two heaping table-spoonfuls of flour. When this has cooked three minutes, being stirred all the time, add slowly the boiling cream and rub smooth. When the oysters have boiled in this sauce, they are ready for the paper cups and should be sent at once to the table. If they are to be put into *vol au vents*, or puff-paste shells, the shells should be heating in the oven to be in readiness for the immediate serving of the oysters.

Many people prefer to serve creamed oysters in little silver or china scalloped shells, first sprinkling the oysters with fine crumbs and browning them quickly in a hot oven. Each shell is set upon a pretty plate and carried directly from the oven to the table. This is the easiest plan, and oysters are said to be more wholesome when thus eaten than they are with pastry.

SIDNEY CARTON:—To prepare devilled oysters: Open the proper quantity of oysters, leaving them on the "half-shell" in their own liquor. Add to each oyster a few drops of lemon juice and a little salt, pepper and butter. Place the shells carefully on a gridiron over a clear, bright fire, and boil for a few minutes. Serve on a napkin with bread and butter. Devilled ham is an excellent dish and affords a most satisfactory method of utilizing remnants of cold boiled ham. Allow one-third of fat to two-thirds of lean; chop the meat as finely as possible, and to every quart of it allow

- 1 table-spoonful of white sugar.
- 1 tea-spoonful of dry mustard.
- 1 salt-spoonful of cayenne.
- 1½ cupful of vinegar.

Mix the seasoning well with the meat, and press the whole in a bowl. It is ready to serve at once.

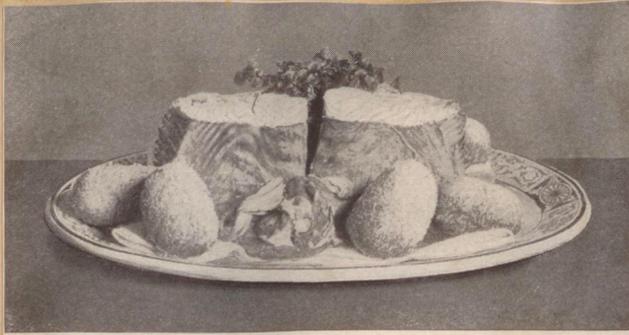
AQUA MARINA:—Prepare pickled oysters as follows:

- 2 quarts of oysters.
- 1 tea-spoonful of cloves.
- 2 " " " allspice.
- 1 " " " pepper.
- 1 " " " mace.
- 1 " " " cinnamon.
- 2 " " " salt.
- Vinegar.

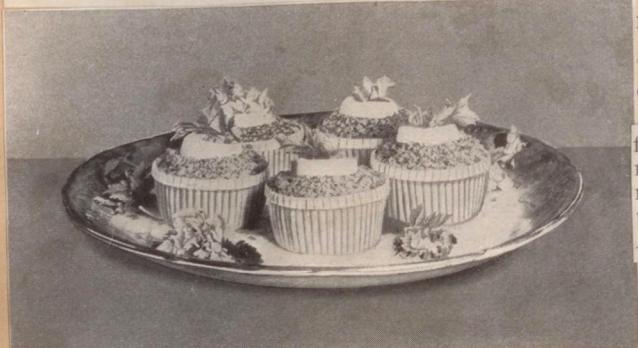
Place the oysters over the fire in their own liquor, and cook just long enough to "plump" them nicely; then skim out, and rinse them in cold water. Add the seasoning to the liquor in the stewpan, and gently simmer over the fire for fifteen minutes. Remove the liquor from the fire, and when it is cold add sufficient vinegar to make the whole quite acid. The exact quantity of vinegar cannot be given, as it varies greatly in strength, and the quantity of liquor to be made acid is uncertain. Place the oysters in a three-quart jar, turn over them the spiced vinegar, and cover tightly. They will be ready for use in twenty-four hours.

Iowa:—Oysters *à la poulette* are prepared thus: Set a solid quart of oysters on the stove to boil in their own liquor. As soon as they begin to boil, skim carefully, and turn them into a strainer; and when they have been well drained, set them aside. Place half a pint of the oyster liquor in a saucepan, and when it begins to boil, stir into it a heaping tea-spoonful of flour mixed with three table-spoonfuls of cold water, and let it boil gently for five minutes longer. Pour a pint of cream into a double boiler, and when it begins to boil, add the thickened oyster liquor, and season with salt, pepper, a slight grating of nutmeg and a grain of cayenne. Have at hand the well beaten yolks of four eggs, and add to them half a cupful of cold cream. Place the oysters in the cooking mixture, together with a table-spoonful of butter, and then add the egg

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**BOILED HALIBUT WITH HOLLANDAISE SAUCE.** Cover three pounds of halibut with lukewarm water, salted, and acidulated with vinegar or lemon juice. Bring quickly to the boiling point; simmer half an hour, drain, remove the bone from the centre, and the skin. Place on a napkin; garnish with potato croquettes and parboiled oysters. Place parsley in the space occupied by the bone. Serve with Hollandaise sauce.



**RÉCHAUFFÉ OF FISH.** Make a sauce of two level tablespoonfuls of butter and flour, and half a cupful each of cream and fish stock. Season. Add a pint of cooked fish, made fine and the beaten yolk of an egg. Turn into buttered paper cases and bake. Sift cooked yolk of egg on top. Above this put a ring of cooked white of egg with a celery plume in the centre of each.

**ZENDA:**—Lobster di Newburgh is made thus: For six or eight persons use the meat of a lobster weighing about four pounds, together with the following:

- |                              |                             |                          |
|------------------------------|-----------------------------|--------------------------|
| 4 table-spoonfuls of butter. | 1/4 tea-spoonful of pepper. | ng. Many prizes were     |
| 2 " " " brandy.              | 1/2 pint of cream.          | th.                      |
| 2 " " " sherry.              | 4 eggs (yolks).             | nd prize hens all scored |
| 2 tea-spoonfuls of salt.     | A light grating of nutmeg.  |                          |

Cut the meat of the lobster into small, delicate slices. Put the butter on the stove in a frying-pan, and when it becomes hot put in the lobster, cook slowly for five minutes, then add the salt, pepper, sherry, brandy and nutmeg, and simmer for five minutes longer. Meanwhile beat the yolks of the eggs well, and add the cream to them. Pour the liquid over the cooking mixture, and stir constantly for one minute. Remove from the fire, and pour into a warm dish. A garnish of triangular bits of puff paste may be added, or the lobster may be served on toast. Special care must be taken to stir the mixture constantly after the cream and beaten eggs have been poured over the lobster, until the frying-pan is taken from the fire.

Mrs. J. G. Webster and Mrs. G. A. Brown were the only contestants on the Pekin ducks. Both had excellent specimens; the first and second honors went to Mrs. Webster. A pair of Toulouse geese won first for the same lady.

**Baked Salmon**

**C**LEAN a four-pound salmon, and fill with a dressing made of a cupful of bread-crumbs, half a cupful of finely chopped apple, a little chopped parsley and onion, salt and pepper to taste, and moistened with a little fish stock and a beaten egg. Wrap in oiled paper, and place in a baking-pan together with a little water and a small piece of butter. Bake in a fairly quick oven for about an hour. Baste often, so that the paper keeps moist. Thicken the gravy slightly. Serve, decorated with parsley, slices of lemon and radishes.

But cod is the beef of the fish tribe, and like beef it lends itself to more combinations than any other variety. And the Norwegians consider the finest delicacies parts which American discards.

She won first, second and third breeding pens offered last year by J. E. B. Red Games.

White Dorkings; they were 95. Single pen, scoring 88 to 100 the same for the Asiatics. Golden pheasants that

**Boiled Salmon with Mayonnaise**

**B**OILED fresh salmon with mayonnaise forms an appetizing change, when fresh fish can be obtained. For the purpose, select a thick, fleshy portion, wrap in a clean cloth and simmer in salted, boiling water till thoroughly cooked, allowing ten minutes to the pound. Then carefully lift out of the water, thoroughly chill, remove the cloth and cut the fish into slices, or large flakes. Garnish with lemon crescents and cress. Serve with mayonnaise.

**Spiced Salmon**

**S**PICED salmon is good at all times, but especially so in hot weather, when the appetite needs a little toning up. For this dish the canned fish, provided it is of first quality, may be used. Stand the can in a pot of boiling water and boil hard for thirty minutes. Take out of the water, open and drain off the oil; turn the fish out on a platter, pick out bones and skin; then sprinkle with salt and pepper, cover with cold vinegar, add a few cloves, also a few whole allspice and stand in a cold place several hours. Then lift the fish out of the vinegar, flake it with a fork and serve on a bed of crisp lettuce.

**Fried Clams**

**W**ASH soft clams and drain them on a soft cloth, wiping dry; then dip each clam first in beaten egg and next in bread-crumbs, and again in the egg and crumbs if much breeding is liked. One dipping, however, is generally sufficient. Have a frying-pan containing hot fat an inch deep ready for the frying. Test the fat by dropping in a bit of crum; it should color to a golden hue at once.

Lay the clams in the fat one at a time but as quickly as possible, and cook them on both sides until brown—not longer than five minutes, however, as this delicate shell-fish, like the oyster, requires but little cooking. Care must be taken that the fat is not too hot, else the clams will burst and not be as fine as they should. Cover the pan in cooking, leaving an open space at one side to allow the escape of steam. Serve very hot.

**Fish Timbales**

**F**LAKE as fine as possible a cupful and a half of any cold fish. Add two well-beaten eggs, a cupful of milk and salt and pepper to season. Fill small buttered tins or cups about half full, set in a pan of hot water and bake about twenty minutes. Turn out on a hot platter and pour over them a cupful of cream or tomato sauce to which a tiny bit of mustard has been added. Garnish with parsley.

If preferred the molds may be lined with freshly cooked spaghetti, left long enough to wind spirally around the mold,

**ASSOCIATION MEETING.**

to discuss theories as much as to call for details which, as I have learned by process with poultry on the farm.

**HAT BREED ?**

one will be asked when he begins to talk "What do you think are the best?" The idea that it is necessary to have some new poultry pay. This is a mistake. The breed he has profitable would better not ill not add in the least to his profits. I at the breed of fowls is of no consequence that the *how* of success should first be as, and then it will be time enough to mistake made a great many times by poultry business. They seem to think buy a few eggs, and raise a half-dozen or poultry, and then build a few pens to put the road to success. They may not know h Rock, or a case of roup from cholera, n to succeed with so many breeds, as from some of them. Those who start in ay are very apt to have a lot of second-out the second season, and the lingering on, they know not why, they never "had out all of their stock in trade.

1. There are two breeds of fowls which s to me, to the farm; and where one is fitted up so he can properly care for e best at the start. There is no question poultry is more profitable than mongrels, secure a start of some kind of well-bred

are in shape to care properly for it. It start, but there is no doubt but what it

an excellent fowl for the farmer, as they well, make good mothers, have fair size y objection of a serious character that I to this conclusion after five or six years' they are predisposed to roup. This may much less trouble with this fatal and an- to keep

Mrs. L. E. C.:—The recipes for mushroom sauce and cheese-straws given below are taken from "The Pattern Cook-Book."

MUSHROOM SAUCE.

- 1 40-cent can of French mushrooms.
- 2 cupfuls of stock.
- 2 table-spoonfuls of flour.
- 4 table-spoonfuls of butter.
- Salt and pepper to taste.

Place the butter on the stove, and when hot, add the flour, and stir until very brown. Gradually add the stock, setting the pan back out of the fierce heat. When these ingredients have been well stirred together, boil up once, add the liquor from the mushrooms and the salt and pepper, and simmer gently for twenty minutes. Skim off any oil that may rise to the top, add the mushrooms, simmer for five minutes more, pour the sauce over the steak, and serve at once.

Mrs. B. S., Delaware, Ohio:—We do not know "Creole" sauce by that name, but give below a recipe for Spanish sauce, which is the finest of brown sauces.

- 1 1/4 pint of consommé.
- 3 table-spoonfuls of gelatine.
- 4 table-spoonfuls of flour.
- 4 table-spoonfuls of butter.
- 2 table-spoonfuls of chopped onion.
- 1 table-spoonful of chopped carrot.
- 1 table-spoonful of chopped celery.
- 1 ounce of lean ham.
- 1 bay leaf.
- 1 sprig of parsley.
- 2 cloves.
- 1 bit of mace.
- Salt and pepper to taste.

Soak the gelatine for an hour or more in a quarter of a pint of the consommé. Cook the butter and the vegetables together for ten minutes, being careful not to let them burn; then add the flour and cook until brown, stirring all the while. Draw the saucepan back, and gradually add the pint of consommé; boil for three minutes, stirring all the time; then add the herbs and spice, and put the mixture back where it will simmer for two hours. At the end of that time add the soaked gelatine, and cook for fifteen minutes longer. Skim off the fat, and strain. It is now ready to be served as a simple Spanish sauce or as the foundation for various fish and meat sauces.

PERDITA:—To make Bearnaise sauce, take the following ingredients:

- 4 eggs (yolks only).
- 4 table-spoonfuls of butter.
- 1/2 tea-spoonful of salt.
- 1/2 salt-spoonful of pepper.
- 1 table-spoonful of tarragon vinegar.
- 1 tea-spoonful of chopped parsley.
- 1 " " " tarragon.
- 1 " " " onion juice.

Stir the butter in a hot cup until perfectly soft and creamy. Place the yolks and the salt and pepper in a small clean sauce-pan, and beat the eggs light with an egg-beater; then add one-third of the butter, and beat until smooth; add another third, and beat again; and then add the balance of the butter, and beat until all is perfectly smooth. Lastly add the vinegar and onion juice, and beat again. Place the sauce-pan in another of boiling water, and cook for three minutes, beating all the time with the egg-beater. Remove from the fire, put in the chopped parsley and tarragon, and use immediately.

people expect of their hens. They leave the in places equally as bleak and cold, until their

PORT.

sees. They have all they have proven

HOUSEWIFE:—Make mint sauce for roast lamb as follows:

- 4 dessert-spoonfuls of chopped mint.
- 2 " " " pounded white sugar.
- 1/4 pint of vinegar.

Wash the mint, which should be young, freshly gathered and free from grit. Pick the leaves from the stalks, mince them very fine, and place them in a tureen. Add the sugar and vinegar, and stir until the sugar is dissolved. This sauce should be prepared several hours before it is used.

HOUSEKEEPER, Doring, Calif.:—Tartare is pronounced tar-tair, the sauce of that name is made as follows:

- 1/2 pint of mayonnaise dressing.
- 3 olives.
- 1 cucumber pickle.
- 1 table-spoonful of parsley.

Put the olives, pickle and parsley very fine, and add them to the dressing. To prepare salted almonds, shell and blanch the nuts, set on a bright tin pie-plate, add a piece of butter the size of a nut, set in a hot oven until the nuts are of a golden brown, stir from the oven, stir well, and put to cool.

THE NEW COOK:—The following recipe for caper sauce is that followed by many of the most skilful chefs:

- Two table-spoonfuls of flour.
- One table-spoonful of lemon-juice.
- Three table-spoonfuls of capers.
- One-half cupful of butter.
- One pint of boiling water.
- One-eighth of a tea-spoonful of pepper.
- One-half tea-spoonful of salt.

Beat the flour and butter to a cream, and add the boiling water. Set the mixture on the fire, and stir it constantly until heated to the boiling point; then put in seasoning, lemon juice and capers, and serve either in a separate dish or by pouring over the meat it is to accompany.

Spanish Cooking

Sauce or Salca—Toast some green peppers until the skins peel easily, and also peel the same quantity of ripe tomatoes. Remove seeds from peppers and mince tomatoes and peppers very fine, add onion also minced fine and salt to taste. Add also a little vinegar to suit the taste.

this exciting drama is gone through with, and for an hour after none of them can be seen. They have found hiding places all about the premises, and if you watch you will see them stick out their heads occasionally, after the racket has all quieted down, in order to see if it is safe for them to venture out. If there are fifty hens on that farm, that Sunday dinner cost at least half that many eggs, for hens are sure to stop laying when scared in this way. They will not stop all at once, for they cannot, but in a few days there will be a decrease of eggs. Then again, that is rather a barbarous way to kill a hen; and last but not least, she is really not fit for human food after having gone through such a chase. The way to catch chickens is to quietly pick them off the roost at night, or as quietly pick them from the ground in day-time, for, if properly treated, they will be so tame that this can be done. The way to get a hen's head off is to cut it off at one stroke, and it is useless cruelty to wring it off.

I might give other illustrations of how hens are cuffed around and frightened, and the quality of the eggs which they would produce cut down, but I think I have said enough on that subject. Quietness, contentment and comfort are necessary adjuncts of egg production, and this should not be lost sight of for a single moment in handling fowls.

DISEASES OF POULTRY.

I was tempted to write the disease of poultry, for there is practically only one disease that causes any great loss among the fowls of the State as far as I know, so that when I have described this one disease and offered some suggestions as to its prevention and cure, I have very nearly covered the ground of poultry ailments.

Let me, in the fewest words possible, describe this disease, so you can tell whether your poultry has it or not. You go out some morning and find one of your hens with one eye about half closed and a thin scum over it. The comb and wattles are intensely red, and when the hen tries to walk she turns her head to one side and staggers as she

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A SUBSCRIBER:—To prepare piccalilli take:

- 1 peck of green tomatoes.
- 1 dozen medium-sized onions.
- 3 green peppers.
- 2 tablespoonfuls of cloves.
- 2 tablespoonfuls of mace.
- 1 pound of sugar.
- 1 head of cabbage.
- 1 pint of salt.
- 1 tablespoonful of black pepper.
- 1 tablespoonful of allspice
- 1 tablespoonful of celery seed.

Vinegar.

Chop the tomatoes, onions and cabbage fine, but separately; place them together in a jar and sprinkle the salt on them. Cover the jar and at the end of twenty-four hours drain off all the juice and brine that has formed and cover the vegetables with scalding hot vinegar. Cover the jar tightly and when the vinegar has cooled drain it off. Chop the green peppers finely; add them and the rest of the ingredients and enough fresh vinegar to cover. Mix all well together and simmer slowly on the fire until the vegetables are tender. Put up in wide-mouthed bottles.

Norwegian Pickled Cucumbers

PLACE the cucumbers (small) in a stone crock or

jar and pour over them a cold brine strong enough to float an egg. Let stand twenty-four hours. Next day pour a new brine, boiling hot, over the cucumbers. Continue this for three days. Then take them up and dry on a towel. Lay them in a dry jar with bits of cauliflower, silver-skinned onions, branches of dill and bits of horseradish. Pour over this enough boiling vinegar to cover, stand one day, then boil up the vinegar and pour hot over the pickles. If cucumbers seem too hard, cook them in the boiling vinegar a few minutes, and pour the boiling vinegar over all for the third time. This method is used in the kitchen of a large hotel here in Norway.

Pickled Peppers

CHOOSE rather large peppers, wash clean, cut off the tops and scrape out all seeds. Fill with a mixture made as follows: To two quarts of finely chopped cabbage add four large onions, about two tablespoonfuls of the pepper seed, two tablespoonfuls of salt, and either two cupfuls of chopped celery or one-half teaspoonful of celery seed. Pack the peppers as solidly as possible, taking care not to burst them, and press the tops back on. Lay in jars or crocks and cover with hot vinegar. To one gallon of vinegar use about half water if the vinegar is very strong; add four cups of sugar and a teaspoonful of mixed spices; any spice liked extra well can be used. Cover the peppers and set away where cool. They do not need sealing. Fixed in this way they will be ready for use in from two to three weeks and will keep until the next Fall.

MRS. I. S. IRVINE, Pa.

especially the method with movabl

READER:—Picklette is made thus:

- 4 medium-sized cabbages.
- 2 quarts of vinegar.
- 2 tablespoonfuls of good mustard.
- 2 tablespoonfuls of cinnamon.
- 2 tablespoonfuls of celery seed.
- 1 tablespoonful of mace.
- 1 quart of onions.
- 2 pounds of brown sugar.
- 2 tablespoonfuls of black pepper.
- 2 tablespoonfuls of turmeric.
- 1 tablespoonful of allspice.
- 1 tablespoonful of alum.
- Salt.

Chop the cabbage and the onion very fine, place a layer of the cabbage in a stone jar, sprinkle this with salt, add a layer of the onion, another sprinkle of salt, and so continue until all the onion and cabbage is used. The next day drain off the brine that has formed, scald the vinegar, sugar and spice together, and pour it over the contents of the jar. Cover the jar closely and the next morning drain off the vinegar, scald it again and pour it on the vegetables. Do this three mornings in succession, and on the fourth morning put all together in a preserving-kettle, place it on the fire and heat very slowly. Cook but five minutes after the kettle is really boiling, when the vegetables should be tender enough. If they are not allow them a few moments longer. When cold pack in small jars.

Pickled Nasturtium Capers

GATHER from your nasturtium beds the half-an-

grown tender pods. Soak them overnight in salt and water. The next day pour off the salt water and soak them again in clear cold water to freshen them. Put in bottles and cover with cold vinegar to which has been added to each quart one tablespoonful of sugar, one-half dozen pepper-corns, a teaspoonful of celery seed and another of mustard seed. Cork tightly and set away on the pickle shelf. This makes a delicious relish with cold meats and fish.

CHOW-CHOW.—Cut small one half peck of

green tomatoes, one quart of ripe tomatoes, two large cabbages, one dozen white onions and two dozen cucumbers. Mix them and sprinkle salt well through them. The following morning drain off the brine and cover them with boiling vinegar, one and one half gallons, in which has been boiled one pint of grated horse-radish, one half pound of mustard-seed, one half ounce of celery-seed, one half cupful of ground pepper, one half cupful of turmeric and of ground cinnamon and four pounds of sugar. They should be kept in jars in this liquid, but when you wish to use the chow-chow drain the vinegar from that portion you serve.

TOMATO CATCHUP.—Let your tomatoes be perfectly ripe, and put them in a shallow saucepan. Add salt, a few slices of onion and some red peppers sliced. Stew on a slow fire till it is quite thick, and then rub through a hair-sieve. Let it stand a day, then bottle it, seeing that the bottles are carefully sealed.

DILL PICKLES.—Mrs. M. B. C. R., of Johnson, Ohio, asks for a recipe to make dill pickles. The first thing to do, of course, before you can cook a hare is to "catch the hare." In this case, first grow your cucumbers. You want nice large, straight ones, such as you can get by planting White Spine Improved or Improved Long Green on good rich soil, preferably on a piece of sandy loam that has recently been in clover-sod. Keep off the beetles, which in some years is a hard problem to solve. Persistent spraying with Bordeaux mixture to which a little arsenate of lead, or disparene, has been added will be likely to keep the plants in health and save them from the beetles, although it may be that we will have less trouble from insects after the last severe winter than we have had for many years. At the same time make sure that you have the dill. If you buy a five-cent paper of new seed, and sow it in any spot in the garden where it has half a chance, even if soil and cultivation are not as good as that usually given to onions, lettuce or radishes, you will probably have plenty of dill, and this is liable to reproduce itself, weed-like, from year to year if you don't take pains to eradicate it. When you have gathered a lot of pickles (picked just before the seeds begin to develop), nice, smooth and straight, say seven inches long or longer, soak them for twenty-four hours in clean, fresh well-water, then brush them clean with a stiff brush, and pack in layers alternating with layers of grape-leaves and some dill-plants, all previously washed, into a keg, barrel or crock, weighting them down with a cover and stone, and finally pour a weak brine (a cupful of salt to a bucketful of water) over them. That is all. In warm weather the pickles will be good to eat in ten days or two weeks.

digested. The "New York Farmer" calls them "pickles for dyspeptics." My way of making them is as follows: I use a large stone crock or a barrel, keg or wooden tub. A layer of grape-leaves, well washed, is placed in the bottom, and upon this a layer of washed cucumbers, side by side. Next comes another layer of grape-leaves, and if I have them, some dill-plants; then another layer of cucumbers, and so on until the crock or tub is full, leaving a layer of grape-leaves on top. Now I fill the crock up with brine (about strong enough to float an egg) and hold the pickles under the brine by means of a plate or wooden cover weighted with a cleanly washed stone. Of course, a well-fitting cover should be put over the top of the crock or tub. Set in a warm place if you want the pickles to get sour quickly. After awhile they may be removed to a cool place. I keep mine in the cellar. The natural fermentation of the grape-leaves and brine makes the pickles sour enough to use without vinegar. Dill-seed can be had from any seedsman, and the plants grow as easily as weeds; in fact, if you plant them once, and do not use all the plants, so that some of them will ripen their seed, you will have plants spring up in your garden year after year.

T. GREINER.

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**Harper's Ferry:**—Delicious potato salad may be made by the following directions: Boil about three dozen small German potatoes until well done but not too soft; slice them while hot, and add about two dessert-spoonfuls of oil and two table-spoonfuls of vinegar. Chop a small onion and a little celery very fine, and add, together with two dessert-spoonfuls of capers, a little chopped parsley, and salt and pepper to taste. Now make a thin mayonnaise sauce with oil, vinegar, dry mustard and the yolks of three eggs, and throw it over the potatoes, mixing thoroughly with a wooden spoon. Garnish with lettuce, a few pieces of lemon, and cut beets.

**MRS. A. H.:**—Orange salad is a delicious and novel relish for roast duck or game, and is made as follows: Slice six oranges for eight persons. Grate the rind of one, add the juice of one lemon, three table-spoonfuls of salad oil or melted butter and a pinch of cayenne pepper, and pour this mixture over the oranges.

**A. B.:**—To make fruit salad: Slice oranges and bananas very thin, sprinkle with half a cupful of sugar, two table-spoonfuls of sherry and one table-spoonful of maraschino, and then place in the refrigerator for an hour. This is nice to serve before game, as it prepares the palate for new dishes. The wine and maraschino may be omitted in favor of lemon juice.

**AMIENS:**—Lettuce should never be cut with a knife. Tear the crisp yellow leaves apart, wash them in ice-cold water, shake all the water off, and place in a salad bowl. Just before serving pour over the lettuce a dressing composed of one salt-spoonful of salt and pepper mixed, two table-spoonfuls of best olive oil, and one table-spoonful of vinegar, all mixed to a cream. Garnish with capers and sliced hard-boiled eggs.

**LULU M.:**—The following directions for lobster salad are taken from "The Pattern Cook-Book." In taking the meat from the lobster, the coral should be carefully laid by itself. Cut the meat in dice shapes, and set it in a cool place until wanted. To a pint of meat allow two heads of lettuce and half a pint of mayonnaise dressing. Wash the lettuce well, and lay it in ice-water for at least an hour. At serving time stir part of the dressing into the lobster; then dry the lettuce well, and place two leaves together in the form of a shell, or, if the leaves are small, make a nest of them, arranging them on a flat dish. Put a table-spoonful of lobster in each shell, and a tea-spoonful of dressing on top of the lobster. Garnish with capers, sift the pounded coral over all, and place the claws of the lobster at the outer edge of the dish.

To make mayonnaise dressing, allow

- 1/2 cupful of oil.
- 2 eggs (yolks only).
- Vinegar to thin.
- 1/2 tea-spoonful of made mustard.
- 1/2 tea-spoonful of salt.
- 1/4 tea-spoonful of pepper.
- 1/2 tea-spoonful of sugar.
- 6 drops of Worcestershire sauce.

Boil one of the eggs ten minutes, and when cold, take out the yolk, place it in a bowl, and mash it finely with the back of a silver spoon or with a wooden salad masher. When the yolk is like powder, add the yolk of the other egg (raw), and stir until the mixture is smooth; then put in the sugar, salt, pepper, mustard and sauce. When the whole is well mixed, add the oil by degrees, stirring continually; and as soon as all is used thin with strong vinegar. Place on ice for an hour before using.

**PORT.**

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**TADPOLE:** The "Pattern Cook-Book"

gives the following recipe for potato salad: Use new potatoes, if possible; but if old ones only can be obtained, do not boil them quite so long as for other purposes, but leave them somewhat underdone. Slice the potatoes rather thinly; arrange a layer of slices in the salad dish, cover lightly with any dressing preferred, put in another layer of potatoes, cover as before, and so continue until all the potatoes are used. Then serve. Potatoes and beets are often used together. Cut them in thin slices, and season with salt and pepper. Rub the yolk of a hard-boiled egg through a sieve, and chop some parsley rather coarsely. Arrange in the salad bowl alternate layers of potatoes, beets, egg, parsley and dressing, until all the ingredients are used, reserving quite a goodly portion of the dressing for the top layer, and placing egg and parsley on top of the dressing for a garnish. Onions, thinly sliced and sparingly used, are often arranged in alternate layers with the potatoes.

**MRS. S.:** To make chicken salad always use fat fowls. Rub the chicken with salt and pepper, place one small onion and one bay leaf inside, wrap with a napkin, tie securely, and steam for three hours or until a fork can be easily turned round in the meat. When the chicken is cold cut the breast into pieces not too small with a knife and sprinkle with French dressing. The dark meat should not be used if a pretty salad is desired. To two cupfuls of chicken allow one of coarsely chopped celery, or more if liked, and keep the celery crisp until wanted. Make a mayonnaise dressing, stir part of it into the celery, and place the latter on a thin layer of lettuce, or else arrange it directly upon the salad dish, and dispose the tips of the celery prettily about the edge. Heap the chicken mixture in the centre, pour over it the remainder of the mayonnaise, and garnish with

**Chicken Salad**

It is better to cook a fowl for salad the day before it is to be used. Select a plump one, medium size, with white firm flesh. Put into a kettle of boiling water, to which a sliced onion, a couple of bay-leaves, a stick of celery, or a half-teaspoonful of celery seed and a slice of carrot have been added. Bring quickly to a boil, then push back on the stove where the water can be kept just below the boiling-point until the chicken is tender, but not stringy. This will make the dark meat almost as light colored as the white. Take the kettle from the fire and leave the chicken in the broth overnight. A short time before serving, take the flesh from the bones, rejecting all skin, fat or gristle. Cut in dice-shaped pieces and measure. Take nice white heads of celery that have been cleaned, freed from string, and crisped and cut into the same sized pieces as the chicken.

Allow enough to make two-thirds the quantity of chicken. Toss chicken and celery together, add enough of the broth in which the chicken was cooked to make rather moist, season with salt, pepper and a little lemon-juice, then add enough mayonnaise to cover each piece of celery and chicken. Toss lightly again, arrange on crisp white leaves of lettuce in the salad bowl or individual salad cases and garnish with celery tips and olives. Put little dots of mayonnaise over the top. A cupful of chopped English walnuts or almonds makes a nice addition to chicken salad.

**Sweetbread Salad**

**BOIL** one pair of medium-sized sweetbreads in highly seasoned white stock. When tender, drain and put aside to cool. Cut them into half-inch cubes, chop an equal amount of cold-boiled tongue. With a little liquid aspic jelly stick pieces of sweetbread and tongue together. Put on ice until ready to serve, then marinate with this dressing: Mash the yolks of two hard-boiled eggs; add a little mustard, salt, pepper and one teaspoonful of sugar; mix with one tablespoonful of salad oil, then add two tablespoonfuls of vinegar and four of thick cream.

**Rice Salad**

**IF FRESH** rice is used cook a cupful, but the left-over from dinner is just as good. It should be cooked, however, so that the grains are dry and separate. Cut up an apple, some celery stalks, and, if in season, the solid ends of cucumbers—the ends that are usually cut off and discarded before slicing the seeded part. The cucumber should be cut very small. If in season add a green pepper also, chopped, or a little red pepper. Arrange in a dish and cover with either a cream or a mayonnaise salad dressing.

**Cauliflower and Bean Salad**

This is a French salad, and most delicious. Cold cooked vegetables can be used, but if you are cooking string-beans for it do not cut them into strips; merely trim them. For the dressing take six tablespoonfuls of olive-oil, one tablespoonful of tarragon vinegar, one tablespoonful of white vinegar, salt and pepper, the yolk of one egg, a little chopped parsley. Trim the beans, throw them into a saucepan of fast boiling salted water, and, with the lid off the pan, boil them until tender. Drain off the water and put the beans in a dish of cold water for ten minutes, then drain them well. Break a nicely boiled cauliflower into sprigs when cold, and pile them up in the center of a salad-bowl. If the flavor of onion is liked, first rub the inside of the bowl with a slice of onion or garlic. Mix the oil, vinegar, salt and pepper; pour half of this dressing over the cauliflower; beat up the yolk of an egg, add the rest of the dressing gradually to it, then toss the beans about in this mixture and arrange around the cauliflower. Sprinkle with a little chopped parsley.

**Cucumber Salad**

**PEEL** two cucumbers, and place them in cold water to become crisp. Do not use salt in the water, as is sometimes recommended, as it wilts them and makes them indigestible. Slice and arrange them in a bed of crisp lettuce leaves. Wash one large cucumber, cut two slices from it, and remove the centers to form rings. Cut down the skin of the cucumber to form petals, place one ring outside and the other ring inside the peel. Put it in the center of the sliced cucumbers and serve with French dressing.

**Stuffed Tomato Salad**

**SELECT** firm, ripe tomatoes of equal size; scald and peel, cover with cracked ice, let stand until chilled; scoop out the centers, leaving firm and perfect shells. Take one-half can of French peas and a small can of shrimp and a little celery salt. Mix with mayonnaise dressing, fill tomato shells with this mixture and place a spoonful of mayonnaise on each. Serve on lettuce leaves.

**Fancy Salad**

**PREPARE** a pineapple by cutting slices straight across and removing the core with a core-cutter, or purchase canned pineapple which will be cut in this manner. As this is to be served on individual dishes, chill bleached lettuce and place a large leaf or several small ones on each plate. Lay a slice of pineapple upon the leaf and fill the cavity with thick mayonnaise. Use English-walnut halves to garnish the pineapple around the edge. On the extreme edge lay broken bunches

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**SALAD IN TOMATO-CUPS.**—Form the cups by removing a slice from the top, and with a teaspoon scoop out the inside, leaving only the thick portion. Garnish at the base with water-cress and sour cherries, and fill with celery and nut salad; cut crisp celery fine, add about half the amount of powdered peanuts, mix in two spoonfuls of cold cooked peas, then blend with mayonnaise.

**EASTER SALAD.**—Prepare a quantity of soft, well-seasoned cottage-cheese and some mayonnaise dressing. Make the cheese into balls about one and one half inches in diameter, then carefully flatten until about one fourth of an inch thick. Be careful not to break the smooth edge. As each round is prepared lay it on a flat platter or molding-board, then carefully cut out the center of each cake. With a silver knife cut crisp, tender lettuce into shreds, and arrange it on a platter (ready for serving) in the form of a nest. Place a cake of cheese in the center of each, and fill the hollows with mayonnaise. This simulates a poached egg very prettily. The salad is quite delicious.

**Chestnut Salad**—Make a slit with a penknife in the outer skin of three dozen large chestnuts. Put into a saucepan of hot water, and boil twenty minutes. Drain and plunge into cold water until the skins loosen. Peel, cut into quarters and dust with salt and pepper. Peel four large sour apples, core and cut into pieces of similar size to nuts. Cut some of the dark meat of a cold roasted turkey or duck into pieces of the same size, and arrange on lettuce leaves in the salad-bowl or on individual plates. Sprinkle over them two tablespoonfuls chopped mixed pickles and dress with a French dressing of oil and vinegar and serve.

**Asparagus Salad**

**DRAIN** and rinse stalks of canned asparagus. Cut rings from a bright red pepper (canned Spanish peppers) one-third inch wide. Place three or four stalks in each ring. Arrange on crisp and yellow lettuce leaves and serve with French or mayonnaise dressing to which has been added one-half tablespoonful or more, if you prefer, of tomato catsup.

Cheese balls and crackers should be served with this course.

**VERDANT:**—To make cold slaw: Shred cabbage very fine, and place it in a salad dish. For every pint and a half of cabbage allow:

- 1 pint of vinegar.
- 1 1/2 tea-spoonful of salt.
- 1/4 " " " pepper.
- 3 " " " sugar.
- 1 table-spoonful of butter.
- 2 " " " cream.
- 3 eggs.

Place the vinegar and seasoning on the fire. Beat the eggs well, turn them into the vinegar, stir, and mix.

**STUFFED-TOMATO SALAD**—Scoop out the seeds and taking one slice off large red tomatoes. Chop together one onion, one celery heart and one hard-boiled egg for each two tomatoes. Season to taste, and mix with mayonnaise dressing. Fill tomatoes, and serve on lettuce leaves or in a ring of sliced green sweet pepper.

**SALMON SALAD:**—Remove the skin and bones from a can of salmon and flake the fish well; season with salt, lemon juice and pepper. Heap the salmon lightly into the hollows of crisp lettuce leaves dressed with mayonnaise dressing, dispose on each a couple of slices of cucumber and pour over them a little more mayonnaise sauce.

For the salad select small, firm, but perfectly ripe bananas, and remove one section of the skin from each. Carefully take out the fruit whole, and with a small French potato-cutter stamp them into balls, rolling each in a little lemon-juice prevent discoloration. Marinate these to tiny balls in a French dressing, and return to the skins. Serve each on an individual plate surrounded by a mound of crisp lettuce hearts. Cheese marguerites are choice, unsweetened crackers, sprinkled thickly with grated American cheese, seasoned with a little salt and paprika, and heated in the oven until the cheese is soft and smooth.

**French Salad**



**DRAIN** the liquor from half a can of peas, add one pint of finely cut celery, one cupful of blanched broken English walnut meats, and one cupful of tart oranges cut into small pieces. Toss together lightly, garnish with tender white celery leaves and mayonnaise. Set in a cool place until wanted.

**Tomato Jelly Salad.** Cook together, for 15 minutes, one-half can tomatoes, one bay leaf, four cloves, one blade of mace, one-half teaspoonful of salt, and 10 drops of onion juice. When done, press through a fine sieve; add one-third box gelatine—which has been soaked in one-third cup of cold water—and stir until dissolved. Add two tablespoonfuls of Tarragon vinegar, and pour into wetted molds. When firm serve on lettuce leaves, and garnish with mayonnaise.

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ll Dadant's honey. two respects. When a one has less than he experience in this honey- ten years. The first my own honey, but I demand when I have

To make mayonnaise use, if possible, a whip that is turned by a crank; it saves much time and trouble. This whip is accompanied by a glass jar, in which place the raw yolks of two eggs. Set this upon the ice until perfectly cold, and then add a level tea-spoonful of sugar, two salt-spoonfuls of salt, one of white pepper, and a pinch of cayenne. Turn the wheels a few times and then add a table-spoonful of oil and a tea-spoonful of vinegar; then beat again and add the same quantity of oil and vinegar. Beat the mixture a little and add before, after which add oil in the same way until half a pint has been used. Remember to beat continually. Three tea-spoonfuls of vinegar and the flavoring mentioned are sufficient for every half-pint of oil and two eggs. If the flavor of mustard be desired, put half a tea-spoonful of dry or liquid mustard with the above proportion of salt and pepper. Set the dressing away on ice when finished, and mix it with the celery when needed. Save a small quantity of it to pour over the salad after it is placed on the serving dish.

If so rich a dressing be not liked, use three yolks instead of two. If oil is not fancied, beat up six whole eggs and add a pint of vinegar, three tea-spoonfuls of salt, two of white pepper and a salt-spoonful of cayenne pepper. Beat all together and pour in twelve table-spoonfuls of cream. Again beat and then place the vessel in hot water over the fire and stir constantly until the sauce is like thick cream; then set it away in a cool place until wanted. This quantity is sufficient for fifteen persons. A tea-spoonful of mustard may be added, if desired.

sticks, and over this place a cloth sufficient top of the hive. An old grain-sack makes purpose. Over the cloth place two or three and tuck all down snugly inside of the hive the hive cover. The idea is to make the perfectly tight, so that there is no upward draught.

As I said before, the cluster always forms food, and as it moves upward, it consumes it until it reaches the top of the frames, where it serves in contact with the sugar candy. arising from the cluster will keep the sugar can eat it without any trouble. I have never thus provided with sufficient sugar to take weather, to die or to come out in the spring

The following are a few of the subjects being the meeting by means of the question-b made thereon.

“What is the most desirable honey package?”  
 F. A. Richardson—I use for my extracted honey a sloping tin-pail, neatly labeled, on account of its being very convenient to handle, and by proper labeling you get a very neat package.  
 L. D. Stilson—I run for extracted honey entirely, and I put all of my honey up in glass. When a customer comes to get my honey, I am not ashamed to hold it up to the light for him to look through. We use nothing but glass.

To make mayonnaise using, break the yolks of two eggs into a wide bowl and set them on the ice, or where they will become very cold (the secret of a creamy mayonnaise dressing lies in keeping all the materials very cold, and taking care throughout the work); also chill half a pint of oil. If a good egg-beater is at hand the dressing may be made in a very short time. Beat the yolks thoroughly, add two salt-spoonfuls of salt and one of white pepper or paprika, and beat again. Stir in, drop by drop, a little of the oil, and beat with a silver fork or a wooden spoon; very gradually put in more oil, and beat always in one direction. When the mixture begins to thicken, add a little vinegar taken from two tablespoonfuls, beat in more oil until the preparation again thickens, then add more vinegar, and so continue in alternation until all the material has been used, when the dressing should be thick and creamy. Should the mayonnaise curdle, begin with a third egg yolk, add a small quantity of oil to the egg, and then by very small quantities add the rest of the dressing. At times a dressing may be quite firm when left, only to be found curdled and disappointing when the time comes to use it. This third egg process will, however, invariably restore it. The onion juice is obtained by grating the onion, holding the grater over the dressing and letting the juice drip into it. If preferred, lemon juice diluted with one-third water may be used instead of vinegar. Tarragon vinegar is sometimes used instead of the ordinary kind.

**Mayonnaise Dressing.** Put the yolks of two eggs into a cold, clean soup-dish; with a silver or wooden fork slightly break them; add half a salt-spoonful of salt; now add, drop by drop, stirring all the while, half a pint of olive oil. After adding the first gill of oil add at the same time a drop or two of vinegar. It is better to measure two tablespoonfuls of vinegar into a small dish by your side, so that you will be sure to get the proper amount. Season the salads, but do not add any more seasoning to the dressing. This dressing may be kept for a day if covered and put in a cold place.

**A FLUFFY MAYONNAISE.**  
 Bottled mayonnaise is half raw, since the eggs are used to make it smooth. It is anything but delicious. A good mayonnaise is made with one well beaten egg, one tablespoonful of melted butter, one tablespoonful vinegar, white pepper, salt and a dash of celery salt. This should be thoroughly mixed and placed in a double boiler and constantly stirred until it gets to a smooth paste. When serving with a lettuce salad, pour it into a half cup of whipped cream and it will be lighter and more palatable.

French Dressing is a mixture of oil and vinegar in the proportions of six tablespoonfuls of oil to two of vinegar. You may season it with various materials to suit the vegetables over which it is poured. Use garlic, onion, Worcestershire sauce, a tablespoonful of tomato ketchup, and salt and pepper.

POWHATAN.—The following recipe for scolloped tomatoes has been found excellent: Peel the tomatoes and cut them into slices a-quarter of an inch thick. If a two-quart scolloped-dish is to be used, allow two pints and a-half of tomatoes and the following force-meat mixture:

- 1 pint of bread-crumbs.
- 1 table-spoonful of butter.
- 1 " " " sugar.
- 1 tea-spoonful of salt.
- 1/4 " " " pepper.

Mix the sugar, salt and pepper with the crumbs, and then add the butter, thoroughly incorporating it. Place a layer of tomatoes in the baking-dish, then a layer of the force-meat, then another of the tomatoes and another of the force-meat, and so continue until all the material has been used, finishing with tomatoes. On each slice of tomato exposed place a piece of butter the size of a walnut, add a sprinkling of salt, pepper and sugar, strew with bread-crumbs, cover the dish, and bake for half an hour; then remove the cover, and bake until brown. This makes a very appetizing supper dish.

LINLITHGO.—To make tomato fritters, use the following:

- 1 quart of tomatoes.
- 1 egg (yolk only).
- 1 tea-spoonful of salt.
- 1/4 " " " pepper.
- Bread-crumbs.

Stew the tomatoes until they are reduced to a pint, and set aside to cool. When cold, add the seasoning, the yolk of the egg, and sufficient bread-crumbs to make a thick mixture. Drop by the spoonful into hot fat, and fry the same as doughnuts.

J. D. C.—Make a tomato pudding thus: Grease a pudding dish; place in it first a layer of sliced ripe tomatoes, then a layer of bread crumbs and grated cheese seasoned with salt and pepper, then another layer of tomatoes and another of crumbs and cheese, and so continue until the dish is full, finishing with crumbs and cheese. Add a few bits of butter, and bake in a quick oven for twenty minutes.

**Sautéed Beans** COLD cooked beans may be recooked this way, though freshly cooked ones are, of course, nicer. To each pound of beans allow one tablespoonful of butter, one teaspoonful of chopped parsley, half a teaspoonful of lemon-juice, salt and pepper. Cut the beans into fairly thin shreds, wash them in cold water, then cook them in fast-boiling salted water. When the beans are tender, drain off the water and dry lightly in a cloth. Put them in a clean frying-pan and toss them gently in it over the fire until they are dry and very hot; then add the butter, parsley, lemon-juice, and a seasoning of salt and pepper. Make them very hot, and serve in a hot vegetable-dish.

**Peas and Riced Potatoes** WASH a quart of peas in a little running water. Do not put salt in the water in which they are boiled, as it causes the outer skin to crack and slip off. Instead, add one dessert-spoonful of sugar to half a gallon of water and two or three sprigs of mint. Do not use baking-soda; it renders them insipid. Cook in an uncovered saucepan. Drain,

**Parsnips à la Française** THREE or four parsnips, a little lemon-juice, one egg, some bread-crumbs, and one tablespoonful of chopped parsley. Peel and wash the parsnips, and if large, cut in half; cook in plenty of boiling water, containing a little salt and lemon-juice. When tender, lift out and drain well, brush over with well-beaten egg, roll in crumbs and put on a greased baking-pan in a hot oven to brown quickly, sprinkling with the parsley. Dish in a pyramid, and serve with melted-butter sauce. For the sauce, melt one heaping tablespoonful of butter in a saucepan, stir in one tablespoonful of flour until smooth, then add gradually a quarter of a pint of milk, a quarter of a pint of cream, stir until boiling, then add a dust of pepper, a few drops of lemon-juice and a little salt. Rub through a fine sieve.

**Alabama Baked Beans** IF THOSE who have never done so will try adding the juice of an orange or the grated pulp of a rather tart apple to the next dish of baked beans, they will find it a very delightful made just as usual

REMOVE the seeds from six sweet peppers and cook the peppers in boiling water until tender. Stuff with one cupful of cold cooked chicken, chopped fine, one-half cupful of bread-crumbs, one teaspoonful of minced onion, a few of the pepper seeds, all mixed well together and thoroughly seasoned with salt and pepper. Pour a tablespoonful of cream over each pepper and put a generous piece of butter on top of each and bake in a moderate oven for twenty minutes.

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Mrs. A. P., Arkansas.—"The Pattern Cook-Book" gives the following directions for stewing oyster-plant or salsify: Wash the roots with cold water using a rough cloth, place them in a kettle with plenty of boiling, salted water, and boil slowly for an hour, when they will be nearly done. Drain off the water; and when the roots are cool enough to handle, scrape off the dark skin. Cut them in slices, return to the kettle, add hot water, and simmer fifteen minutes. Drain again, nearly cover with milk, and thicken the milk to a cream with a little flour that has been stirred to a paste with cold milk. Season to taste with butter, salt and pepper, and serve. To fry salsify, boil, scrape off the skin, slice, and fry like parsnips.

GRACE EYKIN.—Canned mushrooms should not be boiled, as they are already cooked and a second boiling only toughens them. A dainty method of preparing them is as follows: To a can of mushrooms allow

- 1 egg (yolk only).
- 1/2 pint of milk.
- 1 table-spoonful of butter.
- 1 " " " flour.
- Salt and pepper to taste.

Put the butter in the stew-pan, and when hot, add the flour, mix until smooth, and add the milk. Stir continually until the liquid boils; then add the mushrooms, salt and pepper, and stir until well heated. Take from the fire, add the beaten yolk, stir it well in, and serve.

**Stewed Endive**

THIS is most wholesome, but not very well known. Six heads of endive, three-quarters of a pint of stock, one tablespoonful of butter, one tablespoonful of flour, lemon-juice, salt and pepper, and croutons of toast or fried bread. Cut off the stalks, outer leaves, and green portions of the leaves, leaving only the white part. Wash the white leaves very thoroughly in several waters and make sure they are free from insects. Being very curly, it is rather difficult to make sure of this. Rinse the leaves in clean cold water, then cook them for ten minutes in plenty of boiling salted water. Drain well and chop them. Melt the butter in a saucepan, stir in the flour, add the stock very gradually and stir until it boils, and cook for five minutes; then put in the endive, about two teaspoonfuls of lemon-juice, salt and pepper to taste. Let all simmer until the endive is tender; heap it in a hot dish, and garnish with the croutons of toast or fried bread.

**Frijoles for the Camp Kettle**

THE frijole is a small red bean in great favor with the Mexicans and American residents in the Southwest. The red and black beans found in Eastern markets may be cooked in the same way. Soak a pint of the beans overnight, then put on to boil in salted water until tender. While they are cooking, fry two good-sized onions, sliced, in bacon fat, then add half a can of tomatoes. Take three or four red chilli peppers that have been cleaned and part of the fiery veins removed, put in water and cook a few moments, then scrape

Scalloped Potatoes

Peel and slice in thin slices, crosswise, as many potatoes as you will need, providing generously for "coming" appetites. Drop them in a pan of cold water as fast as peeled. Butter a large pudding-dish, and, draining the potatoes, put a layer in the bottom. Season with salt, pepper and plenty of butter, and sprinkle lightly with flour. Add another layer of potatoes, and repeat the seasoning, dredging with flour. Over the top layer of potatoes put more butter, and, if you like, a thin sprinkling of grated cheese with the flour. Then pour on hot milk until you can see it between the top layers. Cover and bake for an hour in a hot oven, uncover and brown, and you will have a dish, hearty yet delicate, and one universally approved. Serve with thin slices of boiled ham or tongue.

**Fried Eggplant**

SOME two hours before dinner-time peel the plant and slice it quite thin; sprinkle each slice with salt; lay slice upon slice and place a plate upon the top. The salt will draw out the disagreeably bitter flavor. Half an hour before serving, wipe each slice dry, dip in beaten egg, then in cracker dust or bread-crumbs, and fry each in plenty of hot fat. Lay a piece of soft brown wrapping-paper in a colander; and upon it place the slices as they come crisp and brown from the frying-pan, keeping the whole hot. The paper will absorb the oil left by the frying. Serve on a hot platter, the slices overlapping each other.

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Stuffed Sweet Peppers

TAKE six large peppers, cut out stem and remove seeds and white membrane, reserving these for the stuffing. Cook the peppers in boiling water until tender, remove and stuff with one cupful of bread-crumbs, one cupful of cold chicken or veal chopped fine, and one teaspoonful of onion minced fine. Moisten with broth or water from the boiled peppers, add the inside of peppers chopped fine, and season with salt and pepper. After filling the peppers, place in a pan, put bits of butter on each and pour around them broth or water from the peppers. Bake twenty minutes.

MRS. A. L. H. Mesa.

Stuffed Vegetable Marrows

CHOOSE the smallest vegetable marrows you can get, and after scraping them lightly outside, scoop them inside with the handle of a silver spoon. When all the seeds have been removed fill them lightly with a stuffing composed of onions that have been chopped and browned in butter, chopped raw beef and uncooked rice in the proportion of three-quarters of meat to one-quarter of rice, adding chopped mint, pepper and salt. If you have fresh tomatoes slice a few and lay them over the stuffed vegetable marrows after these have been laid in the stew-pan, but if there are no fresh tomatoes, tomato sauce dissolved in water will do, or even good stock alone. Nearly cover the vegetable marrows with water or sauce and let them boil till the meat is quite cooked.

Beat up one or two eggs and place them in a small saucepan on the fire, stirring all the time. Add the juice of a lemon, but do not allow the eggs to boil. As soon as they appear to be thickening scald them with the sauce from the vegetable marrows. Lay the stuffed vegetable marrows in a dish, and pour over them the sauce that has been made with the lemon and eggs. This sauce is considered delicious and is much appreciated by English visitors to Greece.

I have only mentioned scarcely say more. That we are all aware, but that we are aware, notwithstanding that we get the nectar from red

SPINACH GREENS.—Look over and wash a peck of spinach, and cook until tender in a very little water; melt butter in a saucepan, and put in the greens as soon as tender; cover, and cook for fifteen minutes, stirring often; turn out into a hot dish, and season with more butter, salt and pepper; garnish with hard-boiled eggs sliced and placed over the greens. Another delicious way of cooking spinach is by adding several slices of bacon while it is boiling. When the spinach is tender, drain, and turn into a chopping-bowl, and chop both the spinach and bacon very fine; toast some slices of bread, pile the hot spinach on them, and dress liberally with butter and pepper, and salt if necessary.

not leave the seeds in a class of plants

Ways of Cooking.

Some cooks boil it in a large quantity of salted water for 30 minutes. Others boil it in very little water and in less time than 20 minutes. If the natural bitter taste is liked, the latter mode is preferred. When cooked it may be drained, chopped fine, seasoned with salt, pepper and butter, and served on a large platter, with nicely poached eggs placed on and around it. This furnishes a dish rich in nitrogenous elements, and forms an acceptable main dish for a light Sunday dinner. Another favorite mode of preparing spinach, is to cook and season as above, form in an oblong mound on the dish, and serve with an egg sauce made as follows: Stir over the fire until smooth, a tablespoonful of butter and one of flour; add gradually half a pint of boiling water, stirring steadily; take from the fire and add another tablespoonful of butter cut into bits, a teaspoonful of lemon juice or sharp vinegar, salt to taste, and a dash of white pepper. Then press the yolks of two hard-boiled eggs through a potato ricer or a sieve, and add to the sauce. Bring to the boiling point, pour around the hot spinach, and serve at once. Of course any other kind of greens, dandelion, milkweed, cowslip or beet tops, may be served in the same way.

ROASTED TOMATOES.—Plunge in boiling water for a minute sound medium-sized tomatoes; drain, and pare them neatly, then cut away the tops without detaching them entirely, and remove the seeds with a teaspoon. Put a teaspoonful of good butter into each tomato, seasoning with a little salt and pepper; close the tops, then lay the tomatoes in a buttered baking-dish, moistening each one with a little sweet oil. Put them in a hot oven, and bake ten minutes. Place on a hot dish, and serve.

To bake them, take one half dozen fine ripe tomatoes and remove the skin. This is done by plunging them in hot water, and then the skin will pull right off. Put these into a shallow baking-dish so that they will just touch each other, and fill the vacant spaces with bread or cracker crumbs and little bits of butter. Squeeze through a colander two or three tomatoes, and add this juice to the dish after mixing with it a salt-spoonful of salt, a little pepper and a table-spoonful of butter. Sprinkle over the top of

them with a little salt and pepper, and broil quickly. Arrange on a chop platter and pour over them a sauce made by cooking for a moment in a small saucepan two tablespoonfuls of olive oil, a salt-spoonful of made mustard, three table-spoonfuls of vinegar, a salt-spoonful of sugar and a pinch of cayenne.

Succotash—Boil the corn on cob until quite tender. Cut from cob (not too close) add equal quantity of hot boiled shelled beans; season with salt and pepper, add a piece of butter, and mix seasoning well with the corn and beans. Reheat before serving.

TOMATO RELISH.—Remove the skins, and cut in thick slices six good-sized tomatoes; dip them in beaten egg, then in bread or cracker crumbs, fry in hot butter, season to taste, and serve with beefsteak.

FRIED TOMATOES.—Slice and dry the tomatoes, dip in bread-crumbs or flour, and sauté in butter. Serve with cream sauce.

Corn Chowder.—Slice one large onion thin and fry in butter or drippings until tender, using a deep kettle. Add eight potatoes sliced thin; season with salt and cook fifteen minutes in plenty of water. Cut and scrape the corn from eight or nine ears or use an equal quantity previously cooked. (If cooked corn is used it will not take quite so long to make the chowder.) When the potatoes and corn are tender add one quart boiling milk and two tablespoonfuls butter rubbed smooth in a table-spoonful of flour. Allow it to boil up; season with pepper and more salt, if need, and serve at once. Norwich, O. C. L. BURNS.

PORK CHOWDER.—Cut half a pound of salt pork into strips and fry a light brown; add five good sized onions sliced thin, and fry them a golden yellow. Add two quarts of sliced raw potatoes, seasoned with salt and pepper; add cold water until it shows above the mixed potatoes, pork and onions. Cover, heat slowly to boiling point, and simmer about 40 minutes upon the range or in the oven, as most convenient. Mix two table-spoonfuls of flour with half a cup of cream or rich milk; stir lightly into the boiling chowder and serve. A delicious dish for the winter supper table.

ALICE.—To make fish chowder, cut a pound of salt pork into strips, and soak it in hot water for five minutes. Place a layer of pork in the bottom of a large tin pail. Cut four pounds of sea bass or cod into pieces two inches square, and lay enough of the fish upon the pork to cover it. Follow with a layer of sliced raw potatoes, then a thin layer of chopped onion, a little parsley, summer savory or any herb of that sort, and salt and pepper lightly. Next add a layer of Boston crackers or pilot or see biscuits, broken rather fine. Then begin again with a layer of pork and repeat in the same order until all the fish is used, having crackers on top. Pour over the whole enough water to cover it, place the cover on the pail, and set the latter in a large kettle of boiling water. Let it simmer slowly three hours, or less if the fish and potatoes are already cooked, and serve with slices of lemon.

Clam Chowder. Put half a pound of finely chopped pork in a stewpan cook a short time, and add eight potatoes that have been cut in thin slices—four sliced onions and the juice from 25 clams. Cook two and a half hours, then add the clams, and 15 minutes before serving pour in two quarts of milk. Sof.

Devilled Tomatoes

THESE make an excellent summer breakfast or luncheon dish and may be broiled over gas or a clear coal fire or pan broiled in the chafing dish as preferred. Cut the tomatoes, which should be firm and fresh, in thick slices. Brush over with oil and broil quickly. Arrange on a chop platter and pour over them a sauce made by cooking for a moment in a small saucepan two table-spoonfuls of olive oil, a salt-spoonful of made mustard, three table-spoonfuls of vinegar, a salt-spoonful of sugar and a pinch of cayenne.

A Suggestion as to Vegetables.—Not more than two kinds of vegetables should be served with a course. Lamb finds its appropriate accompaniment in potatoes, peas, spinach or asparagus. Roast mutton calls for salsify, spinach, turnip, cauliflower or potatoes. Roast goose demands onions creamed, prune or chestnut stuffing or soufflés, Hubbard squash, and apple sauce, of course. Roast beef affiliates with carrots, cauliflower, onions, squash or string-beans.

Creamed Onions.—Cook in boiling, lightly-salted water until tender, drain and put in a white sauce, made from two table-spoonfuls each of flour and butter, a half table-spoonful salt, a quarter teaspoonful pepper and a pint of warm milk. Put the butter in a granite saucepan, and stir until it melts and bubbles, being careful that it does not brown. Add the dry flour and stir quickly until well mixed. Pour in the warm milk, little by little, stirring vigorously until perfectly smooth and creamy. Add the seasoning and pour over the onions.

In Cooking Young Onions.—The newest and nicest way is to cook tender in boiling salted water, and serve on slices of buttered toast, like asparagus. Season with salt, pepper and a little butter.

Baked Onions.—Baked onions occupy an honored place even in the invalid's dietary, being often allowed in sanitariums when other vegetables are tabooed. Select large mild onions, and bake in their skins until thoroughly tender. This method of cooking allows the center to steam in its own juices. When ready to serve remove the outer jacket and season.

STEWED CORN-PULP.—Take six ears of green corn, and with a sharp knife cut a thin shaving from each row of kernels, or score each kernel, and with the back of the knife scrape out the pulp, taking care to leave the hulls on the cob. Heat one and one half cupfuls of rich milk to boiling, add the corn, cook twenty or thirty minutes, and season with salt and a little sugar.

to keep every bee you own at work it is not necessary to do this, nor is the better way is to supply them with when have them repay you as soon as can afford to do so. This plan does none have an "ax to grind," and that you furnish the grindstone.

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Mrs. C. N. Z.:—The following is an excellent recipe for cheese sticks or straws:

3 table-spoonfuls of flour.  
3 table-spoonfuls of Parmesan cheese.  
1 table-spoonful of butter.  
1 table-spoonful of milk.  
 $\frac{1}{2}$  salt-spoonful of salt.  
 $\frac{1}{4}$  salt-spoonful of pepper.  
 $\frac{1}{8}$  salt-spoonful of nutmeg.  
1 egg (yolk only).

Mix the dry ingredients, and add the milk, the egg, and the butter, softened. Mix all well with a spoon, and when the dough is smooth, divide it into two parts. Roll these very thin, cut them into narrow strips three inches long, and bake in a slow oven fifteen minutes. These sticks may be served either hot or cold, and they may be arranged in bunches of six or eight, each bundle being tied with narrow ribbon, or they may be piled on a plate in log-cabin style.

IETIES.

Section 4058, Revised Statutes, requires agricultural societies to annually report to the State Board of Agriculture the number of members, the financial condition of their society, and quality character of property owned, the quality and cost of improvements, the number and value of premiums awarded at their annual fair, the number and character of animals and articles exhibited, etc., etc.

Section 4059, Revised Statutes, requires State Board of Agriculture to compile and faithfully report all facts and statistics collected from the agricultural societies to the General Assembly.

Each year a compliance with this section of the law is attempted on the part of the State Board of Agriculture. Blanks are prepared and sent to each society in the State, but we regret to say that the responses are not as prompt and frequent as we might expect.

If it is important that these statistics be compiled and published, some penalty should attach for non-compliance with section 4058 on the part of the agricultural societies.

We are impressed with the opinion that these reports should be made much more complete than was even contemplated by the present law; that the State should be more directly connected with these societies, should aid in protecting their solvency, should look after the interest of stockholders and see that exhibitors are secured in awards made them by providing that they shall have first lien on gate and other receipts of the association, by stringent laws to prevent the entering of animals or articles out of their class; declare the ringing of horses a felony, punishable by imprisonment, carefully guard the interests, and liberally encourage Missouri breeders and exhibitors, and provide for publication of what we are doing, what we have, and the steps we are taking for the advancement of our agricultural and live-stock interests.

The present law providing for the collection of these statistics, without means of enforcing a compliance, is practically inoperative, is

**GALATEA**.—You probably mean stuffed eggs, a very attractive and delicious dish suitable for luncheon or tea. The following recipe for stuffed eggs is the best we have yet seen: Boil six eggs very hard, remove the shells, cut the eggs in two crosswise, and slice off a piece from the round end of each half so it will stand firmly. Remove the yolks, mix with them a little chopped ham, and fill the cavities in the whites with this mixture, heaping it in cone fashion. Arrange the little filled "cups" on a flat dish, and pour about them a dressing made by the following recipe, which will be sufficient for eight "cups":

- 2 eggs (yolks).
- 1/2 tea-spoonful of mustard.
- 1/2 " " " salt.
- 2 table-spoonfuls of vinegar.
- 12 " " " salad oil.

Beat the yolks light, and stir into them the salt and the mustard. Then add the salad oil very slowly; and as the mixture thickens, thin it with the vinegar.

**ITALIAN WAYS OF COOKING EASTER EGGS**

**Eggs with Tomato Sauce**—Boil the required number of eggs for twenty minutes, drop into cold water, and when cold remove the shells. Cut a slice from each egg so it will stand, then cut the eggs in half; take out the yolks, season with salt, pepper, butter and a very little onion juice, mash them together, add milk to make the mixture quite moist, and beat until light and smooth. Fill the hollow whites with this mixture and heap up in mounds. Place on a platter that will stand the heat and put them into the oven for eight minutes. Have tomato sauce to pour around them when cooked, and garnish.

**Speed rings—**

<b>Trotters—Total all ages, number</b> .....	48
Best time, aged horses .....	2: 49 1/4
Best time, 3 years old .....	2: 34 1/4
Best time, 2 years old .....	2: 37 1/4
<b>Pacers—Total entered all ages</b> .....	27
Best time, aged horse .....	2: 17 1/4
Best time, 3 years old .....	2: 40 1/4

**Live-stock—**

Roadster horses .....	75
Saddle horses .....	85
Total number of entries .....	235
Total number of premiums paid .....	58
Total amount of premiums paid .....	\$5050
Expenses other than for premiums .....	300
Total receipts .....	6325

held at Mexico on the 28th section 333 of the Missouri

C. F. CLARK, Secretary, Mexico.

W. J. BOTTS, President.

**SWEET AND SAVORY OMELETS FOR EASTER**

By EDWINA B. PARKER

**Lemon Omelet**—Put the yolks of four eggs into a bowl with a tablespoonful of sugar, beat until light, and add the grated rind of a lemon. Whip the whites of the eggs to a stiff froth and mix lightly with the yolks. Then stir in a fourth of a teaspoonful of baking-powder. Pour in the omelet pan in which a tablespoonful of butter has been melted, and bake in a moderate oven for ten minutes. When done, cut the omelet in half, put on a hot platter, with the following lemon jelly between the layers and serve as quickly as possible.

**Lemon Jelly**—Take one-half cupful of sugar, a tablespoonful of butter, the juice and rind of one lemon, two well-beaten eggs, beat together and stir over the fire until thick.

**Friar's Omelet**—Boil a dozen apples, as for sauce, sweeten to taste and add a tablespoonful of butter; when cold stir in four well-beaten eggs, and turn the mixture into a greased baking-dish. Sprinkle bread-crumbs over the top and bake in a moderate oven.

**Peach Omelet**—Dice three or four soft peaches, cover with sugar and put them aside. Make an omelet from six eggs, a pinch of salt and a tablespoonful of rich cream. Drain the peaches and add to the omelet, just before cooking it. Heat the sirup made from the peach juice and sugar and serve with the omelet.

**Omelet Soufflé**—Break six eggs, separate the whites and yolks. Add four tablespoonfuls of sugar, a teaspoonful of corn starch and a tablespoonful of brandy to the yolks of the eggs. Stir these together well for five minutes. Then froth the whites and add to the batter with a pinch of salt and a dust of baking powder. Put a tablespoonful of butter in a frying-pan; when it is hot turn the

**OMELET**.—Allow one tablespoonful of milk to each egg. Beat the yolks, add the milk, and last the stiffly beaten whites. Do not stir them more than possible. Pour in a hot skillet that has been well buttered, and place in the oven until a delicate brown. When done fold over into a roll and slip on a warm plate. To this may be added, for the sake of variety, a little minced chicken or ham warmed and slightly moistened with milk or gravy and spread before rolling the omelet, or a spoonful of any rich preserve or marmalade. In their season fresh mashed and sweetened fruits can be used.

omelet in, and place on the stove. As soon as it begins to set, put in the oven and let brown. Serve sprinkled with powdered sugar.

**Oyster Omelet**—Scald a dozen and a half oysters in their own liquor, then drain and cut into small pieces. Beat the whites and yolks of six eggs separately, add salt and pepper, a fourth of a teaspoonful of baking-powder and half the oysters to the yolks of the eggs. Then mix with the frothed whites and turn into an omelet pan in which a tablespoonful of butter has been melted. Make a brown sauce and add the remaining half of the oysters and serve piping hot with the omelet.

**Curry Omelet**—Beat six or eight eggs separately, add to the yolks a half teaspoonful of grated coconut, a teaspoonful of curry powder, a spoonful of lemon-juice, salt and pepper to taste and a dust of baking-powder. Fold in the frothed whites and bake in a moderate oven.

**Kidney Omelet**—Skin two lambs' kidneys, dice them and fry in butter for five minutes. Make an omelet from six eggs beaten separately, an ounce of butter, salt and pepper. Add the chopped kidneys and pour into a well-greased omelet pan, stir until it begins to thicken, then put in the oven to brown.

**Fish Omelet**—Free from skin and bone and mince a teacupful of salmon or any cold fish. Prepare a plain omelet and add the fish. Serve with a cream sauce.

**Mushroom Omelet**—Put the yolks of six eggs in a bowl, beat until light, add a spoonful of cream, a cupful of chopped mushrooms, salt, pepper, a dust of baking-powder and the beaten whites of the eggs; serve garnished with fried mushrooms.

**CONSTANTIA**.—A puffy omelette is made as follows: beat the whites of the eggs until stiff and the yolks until light colored. Add to the yolks a tablespoonful of milk for each egg, and one-fourth of a teaspoonful of salt for every three eggs; then mix the whites and yolks together. Have the butter melted in the pan, turn in the mixture and let it stand on top of the stove for three minutes where there is a moderate heat; then set it in a brisk oven. As soon as a knife thrust into the centre of the omelette comes out clean remove from the oven. This will be in from five to seven minutes. Score the omelette across the top with a knife, fold one half over the other and serve at once.

**CHEESE SANDWICHES—WHITE BREAD.**—Rub to a paste three tablespoonfuls of grated fresh cheese, one fourth of a teaspoonful of salt and a pinch of cayenne. Moisten with cream or lemon-juice, and spread on thin buttered slices of bread. Press another slice on top, and cut in triangles. Serve with salad or at afternoon tea. Sandwiches should be wrapped in paraffin-paper or a damp cloth until ready to serve.

**CHEESE SANDWICHES—GRAHAM BREAD.**—Rub four tablespoonfuls of fresh grated cheese and two tablespoonfuls of tomato catchup to a smooth paste, spread on buttered slices of bread. Cut in oblong pieces.

**CHEESE SANDWICHES.**—Cut entire-wheat bread one day old in slices nearly an inch thick, then in three-inch squares; with a sharp knife cut around a little less than half an inch inside the edge, but not quite through the slice, and carefully scoop out the center to form a case. Grate cream cheese fine, season with dry mustard, salt and a dash of cayenne. Fill the cases half full with the mixture, fit a thin piece of bread over the top, brush all over the outside with white of egg, and brown quickly in hot butter. Serve as a luncheon course.

Delicious sandwiches may be made of cottage cheese. Cut thin slices of whole-wheat bread, butter them slightly, place on one slice a crisp heart leaf of lettuce, put on a layer of cheese with a dash of pepper, cover with another slice of bread, press together and cut into triangles. Other sandwich combinations are chopped olives with cheese, chopped English walnuts and mayonnaise with cheese or a very little chopped onion with cheese. This last combination makes an excellent sandwich.

**Harlequin Sandwiches** CUT one-half-inch slices of both brown and white bread. Spread these slices with butter and cottage-cheese, and place four of them one on top of the other, alternating the dark-colored bread with the white. When well pressed together, slice through the four layers, cutting them into as thin slices as possible.

**Cottage-Cheese Sandwiches** THE cheese may be put in plain, mixed with cress, chopped nuts, chopped olives, chopped preserved cherries, or lettuce. For a cheese and olive sandwich, cut brown bread into very thin slices. Lay between two of these slices, sandwich fashion, a filling made of cottage-cheese in which has been mixed chopped olives.

**SANDWICHES No. 1.**—To each cupful of solid meat add two tablespoonfuls of thick, sweet cream and a little salt. Work to a smooth paste. Spread thin slices of bread lightly with butter, and between two slices of bread place a thick layer of the prepared meat.

**SANDWICHES No. 2.**—To each cupful of meat add a little salt, one tablespoonful of lemon-juice and three tablespoonfuls of butter. Let this last be soft enough so the whole can be worked to a smooth paste. Spread the bread with this paste, using no

**A Delicious Sandwich** TWO cupfuls of cold cooked beef, eight or ten pimientos, two tablespoonfuls of mayonnaise, one-half teaspoonful of salt, white and graham bread. Run the beef and olives through the meat-grinder, using the medium cutter. Add salt and mayonnaise and mix thoroughly. Spread between slices of white and graham bread. The tougher portions of roast can be utilized in this way in a very appetizing manner.

MRS. H. C., Charlotte, N. C.

**Russian Sandwiches** CHIP some olives fine and moisten with mayonnaise. Slice bread in thin narrow strips, and spread one-half with the chopped olives and the other half with caviar. Press together and put in pairs.

**Lettuce and Chicken Sandwiches** CUT thin slices of white bread, and butter. Cover with finely shredded, crispy lettuce, then a thin slice of broiled or roasted chicken. Cover with another thin slice of buttered bread, press with a knife and cut in small oblongs, diamonds or other fancy shapes.

**AMITY.**—Sandwiches à la Parisienne may be made with fish, poultry, game or any meat at hand. In this instance fish is used: Free the fish from skin and bones, mince it fine and season with salt and pepper; then place it in a deep dish with two hard-boiled eggs finely chopped, some chopped capers and sufficient mayonnaise to mask the whole. Mix this well and use it as filling for the sandwiches, stamping them out in rounds, squares or finger shapes, press them together and butter the tops—the latter an unusual addition. Sprinkle on half the sandwiches a little finely chopped cress, if procurable, and the hard-boiled yolk of an egg rubbed through a fine sieve; and on the other half the chopped cress and finely chopped white of egg. Alternate the sandwiches according to the fillings.

**To Serve with Black Coffee** HOT cheese sandwiches are delicious served with black coffee after dinner or luncheon. To make them, spread both sides of thinly

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Cress sandwiches are delicious. To make them, cover thinly sliced buttered bread with crisp leaves of water-cress, and sprinkle with a little salt and a very little lemon-juice; put on the other slice of bread and press lightly together. Or to vary them sprinkle some of the cress-covered bread with grated cheese or the mashed yolks of hard-boiled eggs. Sometimes the bread is spread with cress-butter. This is made by working crisp cress-leaves into fresh butter and adding seasoning to taste. Another way is to wash one pint of fresh cress, pick off all the stalks, and put the leaves in rapidly boiling water for two minutes. Remove, drain, pound to a smooth paste, and add one teaspoonful each of onion-juice and lemon-juice, a dust of nutmeg and a dash of white pepper. When cold rub into six ounces of fresh butter worked to a cream. Spread the bread for sandwiches with this, cover with finely chopped pecan or walnut meats, then with another slice of cress-buttered bread. These are especially dainty.

MARY FOSTER SNIDER.

**Ribbon Sandwiches**

THESE sandwiches are extremely dainty and are entirely new. Have a loaf of both graham and white bread, and butter the bread on the loaves, cutting them into thin slices and use one of each for the sandwiches. Spread between them a filling made from a cream cheese mashed to a paste, one heaping tablespoonful of minced sweet red peppers (canned) and a little finely shredded lettuce, moistened with about a tablespoonful of thick cream. Press the slices of bread lightly together and with the tips of the fingers placed in the middle, roll the sandwiches over in the same manner as a jelly cake roll, wrapping each in waxed paper and securely twisting the paper at both ends.

**Recipes in Which Raisins are Used**

**RAISIN SANDWICHES.**—Chop fine half a pound of seeded raisins and one fourth of a pound of walnuts together; mix with a little mayonnaise dressing, and spread between well-buttered pieces of steam bread. This makes the most delicious sandwich that can possibly be offered to a child.

Cut thin slices of bread about three inches square, heap them with grated cheese, taking care not to spread it within an eighth of an inch of the edges of the squares. Place them in a pan and put them in a quick oven. They should toast rapidly, that the cheese may not melt too much. Serve them on a hot dish, and cover them if the distance is long between kitchen and dining-room.

**REAL SOCIETIES.**

**N COUNTY.**

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.....	50
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.....	22
.....	57
.....	50
.....	10
.....	20
.....	50
.....	12
.....	75
.....	2
.....	100
.....	50
.....	800
.....	300
.....	\$2500
.....	2000
.....	4200

R. STURGEON, Secretary.

**FOR SANDWICHES**

Spread Superior Brand Peanut Butter in thin layers on salted wafers, crisp, fresh crackers, or dry toast. For a tasty picnic lunch, add slices of hard-boiled