

Some Hints of Value to the House-keeper.

New England Pudding. Take milk biscuits and soak in hot water. Into a baking dish place a layer of the biscuits and over these sprinkle raisins and small lumps of butter; add another layer of biscuits and then another of raisins and bits of butter, and continue until the dish is nearly full. Beat up three eggs with one cupful of sugar, add enough milk to cover the contents of the dish, pour over the biscuits, cover with a plate and place in the oven to bake. Add more milk as it is absorbed. When nearly done remove the plate and brown slightly. Cinnamon or nutmeg may be used for seasoning. This may be sprinkled over the top just before placing in the oven.

Macaroni. Boil some macaroni until tender in some slightly salted water, and, having strained off the liquor, mix it with a little cream, a small piece of butter and some grated cheese. Pound and press through a sieve some good firm tomatoes, half a large onion and a slice of raw ham or bacon, add to this a little gravy, and mix these with a "force" made from slices of boiled meat moistening occasionally with a little tomato sauce; let the last layer be one of macaroni. Brush this over with some melted butter mixed with some egg, sprinkle with bread crumbs and bake for thirty minutes. Turn it out and serve with a sauce.

Needles. Put one cupful of flour on a meat platter or other flat dish, make a hollow in the center and drop in half a teaspoonful of soft butter, quarter of a teaspoonful of salt and the yolks of four raw eggs. Mix the eggs with the fingers, drawing gradually into them the dry flour until the whole is mixed to a firm stiff paste which will not stick to the hands. Knead for several minutes, then divide into six or eight pieces, roll each out until as thin as paper, spread out on a board and let rest for fifteen or twenty minutes, so as to dry the surface. Cut each piece into strips about two inches wide, lay several of these strips in a pile, and with a sharp knife cut them down in fine slices.

Sausages. No meat preparation is more unappealing than properly prepared sausages, and nothing it may be interpolated, is more difficult to obtain. The safe plan is to prepare sausage meat in the house. The best of lean pork carefully trimmed so that all gristle, bone, etc., is removed, should be got; only a little fat is needed—enough usually comes with the leanest pork for the purpose; if not a small quantity may be added. Seasoning already mixed can be bought under the name of pork-sausage seasoning. When the meat is finely chopped or ground, the first seasoning with pepper and salt to the taste is added. Make up only what is needed for one meal. In the mixing a little water and a small quantity of corn flour are used; practice will quickly determine just how much of these and of seasoning are needed; a small trial piece can be fried and tasted and altered accordingly. If a grinding machine is used it should be cleaned by being put in a strong solution of soda and boiling water and afterwards thoroughly rinsed. Otherwise, being difficult to clean in any ordinary way, small particles of meat may remain, decay and cause serious poisoning.

Hints About Cooking. One of the most vexing problems with which the young and inexperienced housekeeper has to wrestle is the exact degree of heat required for cooking the various foods which she may have to prepare. As the digestibility as well as palatability of all roasted, baked and fried dishes depends upon the proper adjustment of the heat used in cooking to the requirements of the article to be cooked, it is absolutely necessary for every conscientious cook or housewife to pay special attention to this subject. It is largely a matter of judgment after all, for while general rules are helpful in a certain measure, they cannot always be applied to particular cases, and the experienced cook or housekeeper can tell at a glance whether her roast, fish or chicken is receiving just the proper degree of heat; as regards roasts, the hottest oven is required for beef and mutton—not hot enough to form at once a crust on the outside of the meat so that none of the rich juices may escape. The old rule of fifteen minutes to the pound and fifteen minutes over is a good one to follow in cooking these meats unless they are preferred well done; when a longer time will be needed. Lamb, requiring about twenty minutes to the pound, needs a hot fire, though more steady than for beef and mutton and not so hot at the start. Veal or pork, on the contrary, should be roasted in a moderate oven, so that the heat may pass through the outer skin to the very heart of the meat, leaving no particle of the fiber uncooked and on that account indigestible. The time of cooking is the same as that for lamb, and the same rule may be followed with poultry. Pastry is best baked in a very hot oven, but the heat must be largely at the bottom that the undercrust may be dry and crisp, not soggy.—New York Post.

Strawberry Shortcake—It is a gastronomic disappointment to ask for a strawberry shortcake and receive a cheap sweet cake in its place. This happens most frequently in a restaurant, for the home cook is not apt to make the substitution. The best shortcake is made with cream, the next is shortened with butter and that made with lard is the least desirable. If mixed with sweet, thick cream, use baking powder; if the cream is sour use one-half teaspoon of soda to each cup of sour cream.

Make the dough with one cup of sweet cream, two cups of flour, one-half teaspoon of salt and four level teaspoons of baking powder. Turn out on a board and roll out into two parts to fit around tin pie plates. When baked tear each cake apart after partially cooling, spread with butter and then with sweetened mashed berries; cover the top with whipped cream and garnish with whole berries. If four thin cakes are made do not split them. A pitcher of unwhipped cream is excellent served with shortcake, but if cream is scarce it goes further if whipped.

Berries should be well ripened for a shortcake. For a variety bake individual shortcakes, cutting them out with a biscuit cutter, spread a little butter between and bake in pairs.

Beef Leaf—Bacon. Cut—Have two pounds of raw beef chopped in a meat chopper; there should be one part of fat to three of lean; the round is excellent for this dish. Make a sauce from one level teaspoon each of flour and butter and one cup of boiling water, season with salt and pepper. Put into a brick-shaped pan in layers. On each layer of meat put a little of the sauce and a few thin shavings of onion. Set in the oven for

thirty minutes. Slice some bacon very thin, roll up loosely and fasten with little wooden skewers. Cook the bacon in a spider until clear and slightly crisp; take out the skewers and the curls are ready for a garnish.

Turn the meat loaf on to a hot platter, arrange the bacon round it and place a bouquet of parsley on top. Any portion left over may be served cold or barely heated through.

Put a variety of cup of bread crumbs may be mixed with the meat and the seasoning varied to suit the taste that displeases onion. The sauce may also be made with strained tomato. Serve with this beef potato that has been mashed, seasoned and then heated light.

Roasted Squash. Broad-Novelties in bread are always acceptable at this season, and none are more toothsome and attractive than a golden loaf of squash bread. Mix it at night in cold water, and in warm weather use twice the amount of yeast cake and mix in the morning. Beat one cup of milk and pour on to one cup of stewed and sifted squash, one-quarter cup of butter, one-half cup of sugar and one-half teaspoon of salt. Stir all together, and when lukewarm add one-half yeast cake and four cups of sifted bread flour. Cover and let rise over night. In the morning open the light dough down with a knife and fill a bread pan or small muffin tins half full. When risen to the top of the pans it is ready to bake.

The bread will be of a bright yellow color and is good eaten fresh or cold. Mixed in the morning and baked at noon the muffins are acceptable for luncheon, served with jelly. If baked in one loaf use a scalloped cake pan or turk's-head tin.

Canned squash is convenient when a small quantity is needed and what is left after making the bread will make two pies.—Philadelphia Press.

SELECTED RECIPES.

Rhubarb Jelly—Sponge Drops—Cut a dozen stalks of rhubarb into inch and a half lengths, put into a double boiler with one-half cup of water and cook until tender drain off the juice. Make a jelly from one-half box of gelatine soaked in one-half cup of cold water and dissolved in the rhubarb juice and enough boiling water to make two and a half cups. Add a little red color, or the coloring that comes with several kinds of gelatine, one and one-half cups of sugar and the juice of one lemon. Rub an earthen mold with cold water pour in a part of the jelly and rhubarb and when it is partly set turn in the remainder. Serve with whipped cream if liked and small cakes. This is a more delicate and attractive way to serve rhubarb than in the form of pastry. For the sponge drops sift one teaspoon of baking powder with one cup of flour. Beat three eggs, add one cup of fine granulated sugar, one-half teaspoon of flavoring, one tablespoon of hot water and fold in the flour. Beat well then drop in small spoonfuls from buttered paper. After the drops are baked put two together with icing and ice the top.

Sweetheart—This simple dessert is capable of many variations. The outside may be rice or cornstarch and the "heart" of any fruit that combines well. It is especially adapted for the family of nursery dinner, being inexpensive yet attractive. Boil some rice until tender and dry. Line a buttered mold about an inch thick, using a knife or the back of a spoon; fill the center with cooked fruit marmalade or jam and cover with more rice. Set the mold into a kettle of boiling water to keep hot. Serve with cream or a liquid pudding sauce.

Rice that is old requires longer cooking than if a new crop. If it is put into boiling water and the kettle set directly on the range it will cook fast and some of the starch will be lost; to keep the grains distinct some cooks advice turning it into a strainer and pouring cold water through; it is then to be reheated. If cooked in a double boiler with just enough water the grains will remain whole; do not stir after it has commenced to cook, as this makes it sticky. If too little water is added the grains will not swell and soften sufficiently no matter how long the rice is cooked.

Grilled Chickens—Select small spring chickens for this purpose; split them down the back and, if rather large, cut into joints. Make a dressing of oil, salt, pepper, minced parsley, onion and lemon juice; pour this over the chicken and let stand for an hour, basting frequently. Then dust lightly with bread crumbs and cook on a grill. Warm up some Madeira sauce with a slice of onion, fried brown with a little minced ham; strain this over the chicken and serve.

Egg Snow—Cover a box of gelatine with cold water and soak until gelatine is tender. Then pour over it a pint of boiling water; add juice of three lemons and sugar to taste. Strain through a fine sieve into a basin set in cracked ice. As soon as the mixture is cold and begins to thicken beat with an egg whip until white as snow; then add the whites of four eggs which have been beaten to a stiff froth. Mix lightly but thoroughly and turn into a mold and stand in a cold place to stiffen. Turn out of mold and serve with a sauce or cream poured around it.

Salads—The salad of lima beans mixed with apples is distinctly a fall salad. It may, however, be made in the winter of canned limas. The beans should be cooked till tender in water slightly salted, drain them, and after they are cold place them in a salad bowl with an equal quantity of tart apples cut in small pieces. Surround them with a fringe of lettuce leaves, quarter two or three hard-boiled eggs and a lemon, decorate the top, cover the whole with a stiff mayonnaise dressing and serve.

An excellent salad is made of crisp white celery, cut in half-inch slices, mixed with an equal amount of pieces of sour apples. Salt the mixture well and dress it with a mayonnaise the same as the lima bean and apple salad.

In making a chicken salad, if the chicken runs short, as it often does, it may be asked out without any one's being the wiser by adding a third as much roast of pork or veal cut in small bits. Muffins—Corn muffins which accord amicably with the morning cup of coffee are excellent made in this way: Separate two eggs, putting the yolks in a large bowl. Beat a moment, add a cupful of milk, one cup of cornmeal and a half-cupful of flour and beat thoroughly. Add a tablespoonful of melted butter, a well-rounded teaspoonful of baking powder and a half-teaspoonful of salt, and beat again. When well blended and puffy fold in the well-beaten whites of the eggs. Have ready twelve greased gem pans, piping hot. Pour the mixture into them and bake fifteen or twenty minutes in a hot oven.

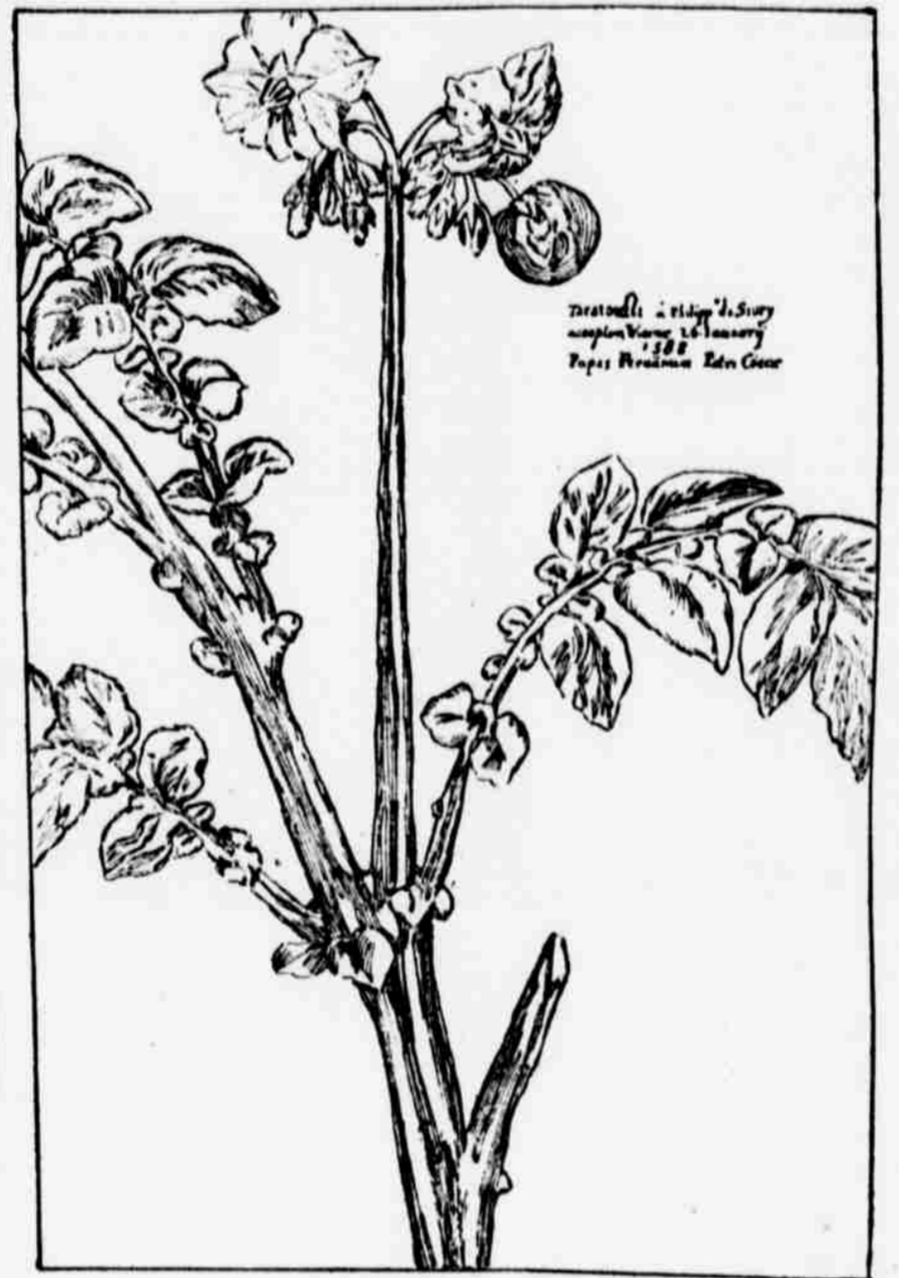
WILL POTATOES BECOME EXTINCT?

Botanists Say That Danger Threatens the Sugar Cane as Well—After Constant Budding These Plants No Longer Bear Seeds—Work of Harvard University in Cuba and Java.

Cambridge, Mass., May 15, 1901.—If there should be no more sugar cane in the world, bees might be cultivated to take its place entirely, but if there were no longer any potatoes, the domestic economy of thousands of humble homes would be seriously deranged, and the deprivation would be considerable even on the most luxurious table. That the sugar cane and the potato are in danger of becoming degenerate and finally extinct has for some time been recognized in botanical laboratories all over the world. In this country the botanical department of Harvard university has gone into the matter with a good deal of thoroughness, and experiments have been undertaken to perpetuate these valuable species.

The records of rocks unearthed by the geologist show that in former ages there were many plants, just as there were many animals, which have since become

of animals, and that, unless some artificial means of restoration could be employed, the species would eventually run out. The highest animals are so classified because they are the best equipped for the perpetuation of their species, and the intellect of man places him above other animals because it equips him to maintain the life of the race under all sorts of unfavorable circumstances. As the breed of man is maintained and improved by the constant crossing of individuals, adding intellectual strength to physical strength and courage to gentleness, so in the plant life a similar crossing is essential to the maintenance of a species. Plants are classified as high or low as they possess to a greater or lesser degree the capacity for perpetuating their kind. The beauty of the flower, its bright color and sweet perfume, and often its peculiar arrange-



THE POTATO IN 1588.

Reproduction of a Unique Water Color Drawing of the Sixteenth Century, Showing the Flower and Seed-producing Fruit.

extinct. Plants flourished and died in the carboniferous period, for instance, have been preserved for thousands of years as potential agencies for the comfort and convenience of mankind. The giant ferns and other forms of plant life which are now found in the form of coal had served their purpose, and in the adoption of natural laws it was fitting that they should become extinct. But the decadence of the sugar cane and the potato is not natural, but rather results from the circumstances of their cultivation.

The danger lies in the fact that both have been propagated for so many generations from buds—the sugar cane from the joints of the stalk, and the potato from the eyes of the tuber—that they have almost lost the power of producing fruitful seeds. For a century or more, during which reproduction from buds can be successfully continued, the fact that the seeds themselves become sterile or dwindle away and disappear, does not seem particularly important. Finally, however, there comes a time, like the present, when a whole species shows signs of the deterioration which precedes extinction; and it is then only by crossing one plant with another plant, or one variety with another variety, that the life of the species can be renewed. But if the plant has lost its seed-producing faculty, such crossing is evidently impossible, and the degeneration must continue to its logical result.

Sugar cane is, of course, one of the most valuable and important of agricultural products. According to botanical history it was first known in India, whence it was brought by the Venetians to Europe during the twelfth century and cultivated to some extent in the islands of the Mediterranean. Later, it was introduced into Spain and finally into America, where it became firmly established during the sixteenth century. Botanically known as "Zaccharum officinarum," it is a sort of strong, cane-stemmed grass, ten or twelve feet high, with a large feathery plume of flowers. It is at present grown in all warm countries, and the plants for fifty or 100 plant generations have been started from the buds, which spring from the joints of the cane. A section of the stalk containing one of these generative joints is planted and a new stock or group of stalks springs up, the plantation being thus maintained by a portion of its products. Meanwhile, as the plants mature, they put forth blossoms, which, though beautiful as they ever were, perhaps, are meaningless and unfruitful.

When it was discovered by the botanists that the sugar cane was losing its power to produce fruitful seeds, it was realized that such a loss meant inbreeding, as it would be called in the case

of insects so that the fructifying pollen may be carried from plant to plant, crossing individual with individual and one variety with another.

There is a little fable, popular among botanists, which illustrates the point very neatly. Two seeds of the same plant were separated in their youth, one being dropped on a mountain side from the beak of a bird and the other being carried into the heart of a swamp by the current of a stream. Both brought forth similar plants, but in the course of many generations the mountain plant became strong and hardy, while the swamp plant became soft and watery. The time came when the swamp was dried up and changed to meadowland. The swamp plant was not fitted for this sudden change of condition, and would speedily have become extinct had not a bee brought pollen from the mountain side and crossed the weak plant with the strong. Thus the meadow plant was the child of the mountain and the swamp, but was different from them both—a new variety.

Interesting as the botanical theory is, it did not appeal at first to the sugar planters who were raising crops from budding just as they had been raised for many centuries. Among the planters, however, there was one notable exception, E. P. Atkins of Boston, the owner of one of the most important plantations in Cuba, who was interested sufficiently to give to the botanical department of Harvard \$2,000 for a scholarship to be devoted to this particular study. This gift resulted in a series of investigations in the island of Java, where it was found that by crossing seed a sugarcane was produced which contained considerably more sugar than that ordinarily cultivated. Following up the work which had been made possible by Mr. Atkins' generosity, Oakes Ames, the assistant director of the Harvard botanical garden, sent the head gardener of his own private estate to Cuba to see if by artificial pollination he could not secure a supply of fruitful sugarcane seed. No natural seed was to be obtained in the whole island. After somewhat extended experiments, good seed was obtained, as was proved by microscopic examination. Some of it was planted in Cuba and some of it in the botanical garden in Cambridge, where Mr. Ames makes a special effort to produce successful hybrids of orchids and other interesting plants. In Cuba, the planters reported, the seed came up as "grass," as it ought to have, and was rooted up and thrown away. But the fecundity of this seed is already demonstrated, and it only remains to be seen what sort of a plant will be developed. Mr. Atkins is very desirous that Harvard

should establish in the West Indian a laboratory of economic botany, to undertake a course of investigations parallel to that of the Laboratory which Prof. Charles S. Sargent of the Arnold arborvitae—another botanical department of the university—has established in Arbona for the study of the different varieties of cactus. The project for such a West Indian botanical laboratory has already secured the promise of some financial assistance, and is at present receiving serious consideration in hope that the whole amount necessary to establish it will shortly be forthcoming.

Practically all that has been said in relation to the degeneration of the sugar cane may also be said of the potato. This useful vegetable, it is interesting to note, belongs to the nightshade family, as its botanical name, "Solanum tuberosum," indicates, the common poisonous nightshade being the "Solanum nigrum." The potato has been found wild in Mexico and South America, and was taken to England by Sir Walter Raleigh toward the close of the sixteenth century. It is unnecessary to refer to the enormous quantities of potatoes annually eaten in Europe and America. It is sufficient to say that when the potato disease appeared in 1845 it produced a famine in many localities; particularly in Ireland, where for years potatoes had been the chief article of food among the lower classes.

The potato is among the cheapest of all the cultivated foods, and while it is generally known that it is reproduced by budding, pieces of the tuber containing "eyes" being placed in the ground, most readers will be surprised to learn that potato seed is an almost unheard-of curiosity. In the museum of economic botany at Harvard there are models of potato plants including the pink and white blossoms and the grape-like fruit, but this seed-containing fruit has become so nearly extinct that few people, even from the agricultural districts of the country, have ever seen it. In the models, however, it is clearly shown that the potato is closely related to the tomato, and the two-called arrangement of seeds is very similar in the original fruit of both plants.

From time to time new varieties of the potato have been developed by the crossing of the seed, but this requires a somewhat costly experiment, which is quite as likely to prove a failure as a success. The first year's crop of tubers from a planting of seed is generally too small for commercial use, so that the seeding process has of late years been almost entirely discontinued. The budding method of propagation has been carried on to such an extent that it is the rule for the blossoms to wither without fructification, and even in the exceptional cases where fruit appears it is generally seedless and barren. It is largely due to an enthusiastic horticulturist, Mr. Luther Burbank of Santa Rosa, Cal., that the seed of the potato is today being perpetuated. Mr. Burbank has produced many new and valuable varieties of plums, peaches and strawberries by crossing, and when it became known that the potato was deteriorating and becoming "half-witted," as Mr. Dandeno of the Harvard botanical department has aptly expressed it, he went to great pains to secure seeds to use in the restoration of the species. As a rule the small amount of seed which now survives the degeneration of the plant is likely to rot away immediately, so that the greatest care and skill are required to secure the growth of seed plants. However, as in the case of the sugar cane, as the common varieties are shown, by contrast with the hybrids, to be less valuable, the warning of the botanists is being heeded, and, as has been seen, science is being called upon to point out the means of relief.

Care of Parturient Cows.

I consider that nothing shows the skill of a dairyman more than the manner in which he handles his cows during their parturient period. To be indifferent to the milk animals then means to invite partial or perhaps complete failure for the rest of the season. In nine cases out of ten where the cow does not do well in calving and subsequently, the dairyman, and not chance or luck is to blame. It is not necessary that a man should be a veterinarian in order to have success with cows at such a time. Plain, practical common sense, coupled with a kindly, thorough spirit, is all that is necessary in average cases. See that each pregnant cow shortly before calving is put into a box stall, where she can be absolutely untrammelled in her movements. These stalls should be well lighted and ventilated and should be dry and warm, with plenty of bedding provided. A cow at calving time seeks seclusion, which she cannot secure if running at large. This seclusion can be vouchsafed to her in the stable by the employment of the box stall, and at the same time she can be under the direct supervision of her owner. The udder and teats of a cow should be daily examined immediately before calving as well as during the parturient state. Inflamed udders and loss of function in teats can thus be averted. The accomplishment of his animals should be carefully supervised by every dairyman, as thus, retained placentas with resultant sepsis and fever may be obviated. Above all things never be so cruel and unwise as to allow a cow to calve confined beside her fellows in a stall, as is too often done on many so-called first-class (?) dairy farms. During the months of March and April more cows become new milk than at any other period of the year, and in cold and inclement weather the most strict care over both the mother and calf, or there will be no full milk pail or fat veal to show during the summer. I know that it pays to curvy cows, particularly toward spring, when long confinement in even the best of stables causes the hair to become rough and matted. The cattle enjoy it, and it keeps the functions of the skin more active, thus securing increased vigor at a season when full animal strength is needed. In closing let me advise that it is much more safe to save the ninth milking after calving, for either cheese or butter making, than the seventh. If the udder is at all inflamed even the ninth should not be retained for dairy purposes.—George E. Newell in Journal of Agriculture.

King Henry's Debts.

Duke Henry—My dear, why are all those royal carriages standing out in front of the palace? Queen Wilhelmina—I wonder that you ask. They are standing there to prevent the wretched collection agency from stopping its dead wagon in front of the door. That's why.—Cleveland Plain Dealer.

What She Could Do. Mrs. Fitz-Brown thought she had solved the best servant question when she employed a bright, young Norwegian girl. In attempting to acquaint the girl with her new duties, however, she was surprised at her ignorance. Finally, in despair, she asked: "What can you do?"

"The face of the new-found treasure brightened, and she replied: "I can milk reindeer."—Exchange.

"What do you think of this idea that Mars is sending signals?" asked Mr. Beechwood.

"There's nothing on earth in it!" replied Mr. Newmowd, emphatically.

Things Which May Prove to Be a Good What You Seed.

Stand year in and year out in ice water for an hour before using.

A deep mass of cottonseed oil is a fine thing to fry in.

Onions are the best green vegetable, save spinach. And many a bad breath means a "bad stomach" rather than onions. No one will be the wiser if you eat boiled onions with cream sauce, providing in boiling them you keep them just below the boiling point. Onion juice figures in all sauces.

It is not what we eat, but how we cook it.

An economical and tasty dinner consists of a shoulder of mutton with bread and tomatoes. Let the stuffing be of bread and celery.

The remains will serve in a mutton and tomato pie. The economical shoulder if well cooked is delicious.

Sliced and baked apples should be served with goose, duck or pork; that is, if you ever eat the latter.

Ham takes five hours to digest, and life is too short to pass five hours digesting ham.

Do not buy celery seed mixed with other seasonings.

As for seasonings, Mrs. Horer says the necessities are a few bay leaves, package of mixed spices, celery seed, onions, garlic and asafoetida. Of garlic you only rub a clove on the spoon, while of asafoetida a very careful person may be trusted to stick the tip of a fork into it and then flit it over the mixture. Different peppers and salt should also be used with discretion.

A tough meringue means too little sugar.

The dusting of pulverized sugar just as it goes in the oven to brown prevents it from shrinking. The sugar melts and forms a crust.

One man says he wouldn't give up his knowledge of cookery for all his college learning.

Insist upon conveniences. It is criminal to stoop over a table. Since you can't sprinkle, insist that the table be made higher.

Those who consider everything too much trouble have been known, it seems, to turn out a can of tomatoes and simply eat them with vinegar. If we ate properly, the physician would lose his occupation. And we can eat for whatever we want to get fat, to get lean, to be nervous or phlegmatic, or to stop or encourage the ravages of disease. An "open door" waits them all. Is it too much to hope that the twentieth century will see a law compelling cooks to take a medical course?

A cupful of cold boiled rice added to any breakfast muffin mixture or pancake batter furnishes the variety which gives the "apple" to appetite.

In boiling peas, string beans or asparagus, pour every bit of the water which you save off, to add to the soup pot. With the most ordinary care in utilizing the "left-overs," even in a small family, the soup which "rejoices the stomach and disposes it to receive and digest other food" need never be lacking. This without buying meat specially for this purpose or using (home practice) the food from individual plates. From roasts and steaks there are always pieces of bone and a suspicion of juice left on the platter. From lamb and mutton chops, Frenched, come scraps enough to form the basis for a tasty soup without anything else. If your butcher understands that you would like the bones and scraps from your roasts and chops sent home with the meat, he is always quite willing to do so. A saucer of baked beans, a half dozen stalks of asparagus, a cabbage leaf, a few onion tops, a cup of gravy, the skeleton of a roast chicken, or almost any other fragment of a departed feast, add body, nourishment, flavor and variety to your soup from day to day.

While in winter the "stock pot" can go for several days without entire renewal and cleansing, much care is needed in hot weather to keep it from spoiling. Never set it away covered until perfectly cold. It keeps better to cool quickly.

Testing Cows.

With all its merits the Babcock test is not infallible under certain conditions, thinks the American Cultivator. It points out that while it is one of the best things for the dairy farmer, when the test is properly and honestly made, in connection with the daily weighing of the milk—that giving a record of the performance of the cow at the time it is taken—nevertheless, there is one thing that many have seen but few have cared to mention, and that is the fact that it should prevent some of swilling themselves of its benefits. For instance, when two cows are tested at the same time, the conditions of health, food and management may be more favorable to one than to the other. Some have said that if they were fed alike the cow that gave the best test must be the best butter cow. This, it is contended, is not true. The food that would be as much as one cow could eat might be but little more than half enough for another. In a test at an experiment station it was found that the most profitable cow was one that consumed about \$40 worth a year, and the one that consumed between \$25 and \$30 worth did not produce enough to pay for what she ate. Had the rations been for both the cows what the poorer cow had eaten, it is not thought that the other would have done as well. The cow that gave the poor test should not be condemned until she had had as much good food as she seemed capable of eating and digesting. A gradual increase in the amount and an improvement in the quality of the food may change a poor cow into a good one. Those who have been disappointed in buying good cows have learned that they should have bought the commissariat as well as the cow, which would have included other things besides the pasture and the granary. Make the conditions equal when dealing with a cow as well as when dealing with a man, before you pass judgment upon either.

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"What can you do?"

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