

## FROM THE HOUSEKEEPER'S NOTEBOOK

Why Not Have a Company Closet?

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"Yes, I would like to bring a friend home to lunch, but my wife is never ready, says she does not have things in the house for unexpected company and it is so much bother," remarked the business man.

"You ought to have a company closet like my wife has," answered B. M. number two. "I don't know how it is, but Mame always manages to get something up if I bring people home without warning. I asked how it was one day, and she said she had emergency shelves."

So I asked Mame what a company closet was. "A company closet?" Oh, it's two or three shelves in my pantry that I devote to keeping goods that I can use in an emergency. You know I started in by doing light housekeeping and living with a chafing dish. This taught me how to use prepared food. Then I kept house and had canned tomatoes to make soup if any one came unexpectedly, but now I keep quite an assortment of goods ready for instant use.

"What are they? Well, to begin with, there are lots of things out of which I can make sandwiches when Bob turns up with an old friend from the place he used to live in, and my refrigerator is empty. There are all sorts of canned pates, among them chicken, wild duck, grouse, partridge and quail. Then I keep canned lobster, sardines in oil, shrimps, little neck clams and such things that vary in price from 15 to 35 cents, and are always ready to put in between thin slices of bread and butter to make delicious sandwiches. Out of the shrimps and lobster I can make salad with my bottle of salad dressing that is on the same shelf.

"On another shelf I keep all sorts of canned and bottled soups and it is astonishing how many varieties there are. All that is needed is to heat them up, put in some celery salt if desired, and thicken them with a little macaroni, or one can use them without any thickening at all. Among my canned soups I have mock turtle, tomato, ox tail, consommé, julienne, chicken, celery, vegetable, tomato and okra, and beef. I buy these cans by the dozen and get them in this way at a reduction. They average ten cents a can. When I am very particular I open a can of green turtle soup or clam chowder, but these cost more. So you see I am all right as regards soup in an emergency.

"When I do not want to follow my soup course with sandwiches I can open some of my potted meats. I am

quite proud of the variety I have of these for nearly every kind of meat comes prepared in this way. For instance, corn beef comes for 15 cents a can, good roast beef is 22 cents a can, veal loaf, is a trifle cheaper. Besides these, I have ham loaf, hamburger steak, chicken loaf, cooked turkey, Vienna sausage, potted turkey and petite frankfurters. I didn't know there were so many kinds until I began to stock up my closet. But these average 15 to 20 cents a can, the most expensive is 50 cents and they are good cold or can be heated quickly.

"Of course I have shelves with jellies and preserved fruits and when I want more than I put up myself I find I can get at least a dozen varieties of jelly that are always in the market, orange marmalade, bar-le-duc jelly, guava jelly and canned pineapple, cherries, plums and peaches. So I am never at a loss in the matter of sauces. To supplement these I keep on hand different varieties of wafers such as vanilla, fruit, coconut, etc., for often I have no cake in the house. Thus you see I am provided with a soup course, a meat or sandwich course, and a dessert. At times I want side dishes and for these I keep peanut butter which I often make in sandwiches, jars of cheese, pots of made mustard, olives, cheese sandwiches, and lots of other fancy goods that are on the market. When it comes to the matter of something to drink, of course I always have coffee and tea in the house, but I also keep on my emergency shelf a can of cocoa which can be prepared easily and rapidly and various fruit juices, like grape and raspberry. These last are delicious in summer, served with ice. If I happen to have a lemon in the house I put in the juice also. I always keep in my company closet a box of nice layer raisins and two or three kinds of nuts. These I use for dessert when I do not have fruit and wafers. Sometimes I vary these with a jar of honey, figs and dates.

"Don't think we live on such canned goods all the time, but like all families we often have enough for two and not for three, and are without cake and delicacies one wishes to set before a guest. My company closet solves the problem at once, Bob thinks it is a miracle, but I know it is simply that I look ahead for an emergency. Then, too, with these varieties of goods I am always ready to serve a cup of chocolate with wafers to the afternoon guest who calls in winter, or if in summer, I have my fruit juices to serve with a thin, sweet water. It is really as simple as can be. The wonder is more women do not do the same and everybody does not have a company closet. The English call these 'pantry groceries,' and have stores that carry nothing else. Lots of times I am complimented on my soups and sandwiches by the men that Bob brings home to lunch, and I smile and say I am glad they like them. They little realize that I have prepared the whole meal out of my emergency closet, and as to telling them—not I. What's the good of telling all of one's domestic secrets? I tell you that you may be prepared the next time that husband of yours comes home suddenly with 'My old friend Dick, who is spending the day in the city,' and you have nothing in the house to eat."

## In Justice To Xanthippe.

To speak ill of one who is dead and cannot defend him or herself is generally conceded to be a disgraceful deed. Yet from generation to generation this has been done in the case of Mrs. Socrates (nee Xanthippe), says Katherine Smith, who undertakes a defense of that much-abused lady in the Smart Set.

Xanthippe's parents were poor but proud when Socrates sought her hand in marriage. She began life hampered with many drawbacks. There was her name, long, and beginning with that rarely heard consonant, X. She was the youngest of a noble family, and the rest of the alphabet had been exhausted in providing for her 23 brothers and sisters.

What could be her endearing nickname? Was it Xannie? Could it be Thippe? Not at all. The modest, shrinking child grew up to womanhood as Xanthippe, lived as Xanthippe, died as Xanthippe. Centuries after her death the word is used to illustrate the alphabet as one of the few words beginning with the mellifluous, but seldom encountered, letter X. She has, at least, that individuality, poor woman.

Socrates was an old man when he married, and far from a beauty. Xanthippe, much younger, would probably have taken pride in the comeliness of a husband, but Socrates went for the most part barefoot, was ungainly and dressed poorly. That his wife was of tender heart is evinced by her naming her first child Lamprocles. It will be seen that her object was to find a name capable of a pretty and endearing diminutive. Here was a woman who, even if she felt inclined to use an endearing name toward her flat-nosed, thick-lipped husband, would be obliged to call him Soc or Ratty.

Is it any wonder then that she longed for some euphonious nickname for her first-born? Lammie it was, but tradition hath it that this petted and spoiled son repaid Mrs. Xanthippe's kindness by saying that though she had been a good mother to him—"did not kick him, did not bite him—yet her tongue was worse than her teeth."

### High Praise for Maeterlinck.

Maurice Maeterlinck, who, it is announced, is to receive the Nobel prize for literature this year, has been called "the Belgian Shakespeare"—a title he is by no means averse from holding. As he is now only 46, it is probable that he has not yet given of his best. Last year he purchased the ancient abbey of Saint Wandrille, in Normandy. This historic retreat was in ruins, but the poet set about having the place repaired, so that he can entertain his friends amid picturesque surroundings.

### Students Wear Mustaches.

At the University of Pennsylvania mustaches have again come into style, according to the Philadelphia Record. "Yes, a fellow isn't in it this fall without a mustache," said a varsity senior. "You see, a great many of the boys have been over in Europe this summer, and the hirsute adornment is all the rage among the swells on the other side just now. Of course, we college boys have to keep in the swim, so that is why you see all this sprouting down on the campus."

### Was Prepared.

"Was Will frightened at the stage hold-up in the west?" "Oh, dear, no! He had attended too many charity bazars."—Baltimore American.

## NOTES FROM MEADOWBROOK FARM

By William Pitt



The neglected calf becomes the stunted cow.

Prosperous farmers make a prosperous community.

Feed costs money. Don't let the animals waste it by careless methods of feeding.

Study your flock from now on with view of sorting over for mating in the early spring.

The satisfied farmer is the farmer who finds satisfaction and stimulus in doing everything well.

If you want to improve your farm-land put it down to clover, field by field, and pasture hogs on it.

Hens do not relish scratching in damp, heavy litter. See that plenty of straw or leaves that are perfectly dry is supplied.

Now is the time to make up your mind what kind and how many trees you will set out in the spring. Of course you are going to set out some.

Keep the henhouses clean. Great piles of frozen manure underneath the perches is not a very good testimonial for the owner and not much encouragement for the hens to do their best.

Leaks in old shingle roofs can be more surely fixed by the use of strips of tin than by using shingles, as the latter are apt to raise the edges of those about it and make the leak worse.

Cows that are to calve in winter or early spring should have about six quarts of some vegetable every day for two weeks before calving. If this course is pursued there will be no milk fever nor any other of the many troubles incident to calving time.

One must understand their incubator, and must keep close watch of it, if good results are to be secured. It is so easy to be careless and lay failure of eggs to hatch upon the incubator. The best of machines require intelligent handling.

Don't let your farmers' meetings drift into a mutual admiration society in which nothing better is talked about than neighborhood gossip, which puts those present on the back and criticises the absent neighbors. Make such meetings profitable by taking up real farm problems and discussing them.

Have you taken an inventory of the farm yet? No business house of any size in the world but that takes an accounting of its stock at the end of the year preparatory to the new year's business. Does not the farmer need to know what he has on hand and what amount of business he has done during the year before he is in shape to intelligently begin another year's work?

It's not brawn alone which makes for successful farming. Brains are needed on the farm as never before. The man who is going to reap the rewards which the farm can be made to yield must be equipped for the task. He must not only have a pretty comprehensive knowledge of the principles governing agriculture, but he must possess practical business qualities which will enable him to market his crops after he has raised them.

A Canadian inventor is said to have devised a plow which cuts two slices of soil as it passes through the earth, one from the surface soil and one from the subsoil. The first layer is turned over into a ditch cut by the previous run, while the second layer of subsoil is turned over on the first layer. In this way seeds and weeds are completely buried, while the rich subsoil is brought to the surface. The plow is formed with two shares, one placed in front of the other and the rear one makes a deep cut. The forward share is of such form as to force the layer of soil it cuts to one side, and at the same time turns it over. Just how effective such a plow would prove could only be demonstrated by actual use. It sounds good, but could its work?

The good farmer takes care of his tools. All your machinery housed?

Cowpeas make good feed for hogs and other stock and do the land good, too.

Money in peaches if the right trees are planted and planted in the right place.

Provide lots of litter for the hens. Keep them busy and they will be more apt to lay.

Founders in horses can be cured, it is said, by administering a large tablespoonful of powdered alum. Try it.

In the rich prairie soil apple trees are apt to grow too much to tree, at the expense of its fruiting qualities.

Be sure your pigs are housed warmly. They are sensitive to the cold and will not do well if kept in a cold drafty pen.

Every year in which the garden is fertilized and the ground worked it becomes richer and more capable of growing crops.

To free cattle from lice, sprinkle with wood ashes, rub with sulphur ointment or whale-oil, or with petroleum emulsion.

Some farmers who have tried it think that the best way to get land in condition for alfalfa is to grow a crop or two of cowpeas.

If the wound left by the removal of the large limb is not covered with paint or wax it will decay in a few years and cause a bad place in the tree.

Not so much danger of overfeeding the poultry at this season of the year as there was during the summer. Feed liberally if you want to get the eggs.

Heavy draft teams are not for fast road travel. See that your hired help does not run them on returning home from town after the delivery of the load.

Too much earth in sacked potatoes is judged as adulteration by Kansas officials. We've heard of sand in sugar but sand with potatoes is a new adulteration.

Be sure of the clover seed you buy. Some farmers in Ohio have suffered the past season through sowing English clover seed which was sold them for red clover.

The cheap cotton gloves are a boon for the farm work folks. Buy them by the dozen pairs. They're cheaper, and in this way you always have a supply on hand.

Tile the land and drain off the surplus water which, if allowed to remain, will sour the land, and when evaporated leave the land hard and unfit to grow a crop.

Every thing pertaining to the dairy business will find a place at the dairy show at Chicago in December. Some of the finest stock ever before shown will be on exhibition.

Doctoring stock is seldom satisfactory or profitable. Better see that by proper care and feed they are kept healthy. An ounce of prevention is worth a pound of cure.

Live steam is the best thing with which to scald milk utensils, but where such is not to be had scalding water will do, but be sure that it is hot to the scalding point.

An expert butter maker declares that cream should not be kept over four days before churning either summer or winter. Cream a week old makes butter a week old.

The farmer who is content to work his horses with ill-fitting collars, is the farmer who is always doctoring sore shoulders, and finding that his horses can only pull half a load.

In your feeding arrangements have it so that each animal has an equal chance at the feed. Prevent crowding by feeding the sheep in racks with partitions for each animal.

As soon as any animal shows signs of sickness separate from the rest and put on short rations and watch close. Sometimes a day or two on short rations will straighten them up.

A dog with only a bark and a big appetite has no proper place on any farm, but a good dog trained to be of service will prove himself a valuable adjunct to the farm equipment.

Cleanliness is absolutely essential in the raising of calves by hand. The pail is not clean when the calf has licked it dry. It should be washed daily in soapy water, especial attention being given to the seams, scalded with boiling water and turned right side up in the sun to dry and air.

## BECOMES NAVAL ASSISTANT.

New Yorker Succeeds to Post of Secretary of Navy Newberry.

Washington.—Herbert L. Satterlee of New York, a son-in-law of J. Pierpont Morgan, is the new assistant secretary of the navy, succeeding Truman H. Newberry, who has entered the cabinet as secretary of the navy as successor to Victor H. Metcalf.

Mr. Satterlee was a volunteer lieutenant in the navy from July 6 until



HERBERT L. SATTERLEE

November 7, 1898, as chief of staff to Capt. John R. Bartlett, U. S. N., retired, who was then in charge of the coast signal service. He was born in New York October 31, 1863. After graduating from Columbia university law school he was admitted to the bar in 1885. In 1886 he was private secretary to United States Senator William M. Everts.

Mr. Satterlee has been interested in the New York naval militia for a long time and from 1891 until 1895 he was navigator of the first naval battalion. In 1896 he was colonel and aid de camp and aid to Gov. Black.

He is president of the Naval Reserve association and general counsel of the Navy league of the United States. From 1895 to 1900 he was fleet captain of the Seawanaka Yacht club. He is also a member of the board of visitors to the United States Military academy.

## "RAPID TRANSIT" IN MEXICO.

Primitive Street Railway System in Town of Navasota.

City of Mexico.—The town of Navasota has one of the most primitive street railway systems in Mexico. This is saying a good deal, for in some towns of the country the transportation systems are about as crude as could well be imagined. The Navasota line is equipped with home built cars. These cars are about the height of an



Crude Street Cars in Mexican Town.

average man and each will seat about 20 persons. They are divided into two sections. The forward end is for first-class passengers and the rear section is for second class. There is no difference in the finishing and comforts of the two sections but a higher rate of fare is charged those who ride in the forward section. Each car will accommodate as many as eight first-class passengers by crowding. The rudely constructed seats run lengthwise of the car. It is a tropical climate and closed cars are not necessary. The wheels and trucks are flimsy looking, but they seem to have much more strength than their appearance would indicate. The track is narrow gauge. Small Mexican burros are used to haul the cars. The line does a good business and is said to be making money for its owners.

## Invaluable.

Bluffton—I said something to my wife last week that offended her and she hasn't spoken to me since.

Henpeck—Great Scott, man! You can't remember what it was, can you?