

HOME.

POINTS WHICH TOUCH ON SERVANT GIRL QUESTION.

Way for Women to Walk—Care of a Pug Dog—Economic Hints—Jobs—Children with Cold Feet—Industrious—Household Items.

Several years ago I found myself a stranger in a strange place—obliged to change help because of the poor health of my valued, valuable and well proven Esther.

As the days passed, revealing more fully her after destination, my heart sank within me, for I read in it not poverty so much as shiftlessness.

So, doing as to the Lord and for one of his little ones, and remembering that my daughter might have been homeless and in need of mothering, I began my work.

A nice, beautiful pudding for dessert may be made by putting a layer of stale bread into a saucepan, then a layer of fruit, sugar, more bread, fruit, etc., until the pan is full.

Where Caution is Needed. "There is a great deal of carelessness nowadays in giving introductions," said a society leader to a reporter.

Onions for the Complexion. I wish to whisper a little secret, especially to the girls who read The Household Columns. It is this, girls: If you wish a clear, smooth skin, just eat onions.

Slow Fire for Cooking. The great secret of French cooking is a knowledge of the variety of food to be had, plenty of time to prepare the food and a slow fire.

Care of a Pug Dog. A girl who never owned any pugs but who had a great liking for them offered to take charge of one belonging to a friend who was about to go on a journey where she could not take her pet.

Children with Cold Feet. Careless mothers and nurses frequently send children to bed with cold feet. The appeal of the little ones for something warm to wrap around their feet is either entirely disregarded or calls forth a peremptory order to "go to sleep and stop bothering."

with, and there was two sets of these, that they might be washed and renewed each week; then there was a blanket coat for him to run out of doors with, and a thinner one for the mildest days; a blanket to wrap him in after his bath, and one as an extra cover on cold nights; a little harness to put on when he should go out to walk, and chains of gold and silver; three or four collars and a dozen or so of different colored bows for his neck; a silver whistle to call him if he should stray; a ball for him to play with, and an embroidered hair pillow for him to curl up on in the daytime.

"I have not sent his exercise box or his tooth brush," the friend wrote at the end of a long letter of instructions; "please buy him a soft one and use it every morning. The exercise box I was afraid would be in the way, and as you are always well, I know you will take him out to walk every day."

How Woman Should Walk. The best walker I ever saw was hopelessly plain of feature—by inheritance—yet the sonjourners in the mountain hotel where she was passing the summer crowded to the windows to see her cross the lawn or go down the road.

A Few Economic Hints. As so many wives have to economize in every department of their domain, perhaps it may benefit some to know one of their number has learned by actual experience that dumplings, for chickens or other stewed meats, are better when made of flour, a little salt and enough water to make a smooth dough, which should be rolled thin, cut in long strips and broken (not cut), in pieces when put in the kettle, than the so-called raised dumplings, in which egg and soda are used.

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who would willingly take her place, but she will not resign the privilege. If the little feet are cold, which is frequently the case, the mother holds them close to the fire and rubs them briskly with her hand until circulation is started.

"My arms often ache after I have given the children their good night kiss," she once said, with a smile, "but then," she added, "I have my reward in knowing that the darlings are warm, comfortable and happy."

Fallen Into Selfishness. Abby Morton Diaz in her remarks contended that the most effective work for humanity is not always among the working women, or the repulsively bad or miserably poor; that there are found among the well to do women and the rich many whose standards are untrue, ambitions low, aims unworthy, their occupations frivolous, and their desires centered upon self; that this class of persons are often more truly fallen than those we have so often branded as such.

Words of Politeness. One who has the germ of true politeness in his heart can never be boorish, and our aim should be to make the foundation of courtesy solid; then there will be no cracks in its superstructure. With a kind heart, the face speaks the words of politeness and the hands act the courtesy.

For a Severe Burn. The pain caused by being severely burned may be almost instantly relieved by applying a mixture of strong, fresh, clean lime water mixed with as much linseed oil as it will cut. Before applying, wrap the burn in cotton wadding saturated with the lotion.

To Relieve Neuralgia. Nearly one-half the population are more or less afflicted with neuralgic pains. Instead of sending for the doctor, who will probably prescribe a plaster and a dose of medicine, advise the sufferer to heat a flat iron, put a double fold of flannel on the painful part, then move the iron to and fro on the flannel.

To Cure Hiccoughs. Sit erect and inflate the lungs fully. Then, retaining the breath, bend forward slowly until the chest meets the knees. After slowly rising again to an erect position slowly exhale the breath. Repeat this process a second time, and the nerves will be found to have received an excess of energy that will enable them to perform their natural functions.

Coal Ashes for Paths. The best use for coal ashes is to make paths and good roads. A good coating of them upon a path, with a little soil thrown upon the surface to help solidify them, soon becomes a walk equal to asphalt, and very pleasant to walk upon.

Drying Baked Potatoes. Baked potatoes must be eaten as soon as they are done. When they are taken from the oven they should be put into a napkin or towel and the skin broken, so as to allow the steam to escape; this will keep the potato meal.

A severe cold and perhaps an attack of pneumonia may be prevented if preliminary symptoms are heeded. A chilly sensation along the spinal column, a cold, clammy feeling across the chest are sure indications that a severe cold is trying to settle in the system.

Bleeding at the nose frequently causes extreme prostration. If the nose bleeds from the right nostril, pass the finger along the edge of the right jaw until the beating of the artery is felt. Press hard upon it for five minutes and the bleeding will stop.

Rusty nails make ugly wounds, which, if not attended to at once, may cause great suffering—perhaps death. Smoke the wound with wool or wooden cloth; fifteen minutes in the smoke will remove the worst class of inflammation.

Dumplings for chicken or stewed meats can be made without eggs if they are made with flour, a little water and salt and rolled very thin, cut in long strips and broken, not cut, when put into the kettle.

Lace may be washed by winding it around bottles or sewing it on muslin and boiling it in soft water with castile soap. It should be rinsed in soft water after removing it from the suds.

Remove the irons when the ironing is done, and never let them stand on the stove, where steam and grease will be sure to settle on them.

If the boiled potatoes are done a little too soon lay a towel over the kettle or dish, but do not put a tight cover over them.

Alum and plaster of paris mixed with water and used in liquid state form a hard composition and a useful cement.

COTTON SEED OIL.

A BRIEF DESCRIPTION OF ITS MANUFACTURE NEAR ATLANTA.

A Visit to the Mills—Screen, Linter, Huller, Heater and Press—Crude Oil in the Tank—A Summary of the Business.

"Cotton seed oil," said Mr. A. E. Thornton, of the Atlanta mills, "is one of the most valuable of oils because it is a neutral oil—that is, neither acid nor alkali, and can be made to form the body of any other oil. It assimilates the properties of the oil with which it is mixed. For instance, olive oil. Cotton seed oil is taken and a little extract of olives put in. The cotton oil takes up the properties of the extract, and for all practical purposes it is every bit as good as the pure olive oil. Then it is used in sweet oil, lard oil, and, in fact, in nearly all others. A chemist cannot tell the prepared cotton oil from olive oil except by exposing a sauciful of each, and the olive oil becomes rancid much quicker than the cotton oil. The crude oil is worth thirty cents a gallon, and even as it is, makes the finest of cooking lard, and enters into the composition of nearly all lard."

A visit to the mills showed how the oil is made. From the platform where the seed is unloaded it is thrown into an elevator and carried by a conveyor—an endless screw in a trough—to the warehouse. Then it is distributed by the conveyor uniformly over the length of the building—about 200 feet. The warehouse is nearly half filled now, and thousands and thousands of bushels of seed are in store. Another elevator carries the seed up to the "sand screen." This is a revolving cylinder made of wire cloth, the meshes being small enough to retain the seed, which are inside the cylinder, but the sand and dirt escape. Now the seeds start down an inclined trough. There is something else to be taken out, and that is the screws and nails and rocks that were too large to be sifted out with the screen and dirt. There is a hole in the inclined trough, and up through that hole is blown a current of air by a suction fan. If it were not for the fan the cotton seed, rocks, nails and all would fall through. The current keeps up the cotton seed, and they go on over, but it is not strong enough to keep up the nails and pebbles, and they fall through. Now the seed, free of all else, is carried by another elevator and endless screw conveyor to the "linter." This is really a better one than a cotton gin, with an automatic feed.

"HULLER" AND "HEATERS." Then the seed is carried to the "huller," where it is crushed or ground into a rough meal about as coarse as the ordinary corn "grits." The next step is to separate the hulls from the kernels, all the oil being in the kernel, so the crushed seed is carried to the "separator." This is very much on the style of a sand screen, being a revolving cylinder of wire cloth. The kernels, being smaller than the broken hulls, fall through the revolving meshes, and upon this principle the hull is separated and carried direct to the furnace to be used as fuel. The kernels are ground as fine as meal, very much as grit is ground, between corrugated steel "rollers," and the damp, reddish colored meal is carried to the "heater."

The "heater" is one iron kettle within another, the six inch steam space between the kettles being connected direct with the boiler. There are four of these kettles side by side. The meal is brought into this room by an elevator, the first "heater" is filled, and for twenty minutes the meal is subjected to a "dry cook;" a steam coil, the steam in the packet being under a pressure of forty-five pounds. Inside the inner kettle is a "stirrer," a revolving arm attached at right angles to a vertical shaft. The stirrer makes the heating uniform, and the high temperature drives off all the water in the meal while the inevitable oil remains.

In five minutes the next heater is filled, in five minutes the next, etc. Now there are four "heaters," and as the last heater is filled—at the end of twenty minutes—the first heater is emptied. Then at the end of five minutes the first heater is filled, and the one next to it is emptied, and the rotation is kept up, each heater full of meal being "dry cooked" for twenty minutes.

Corresponding to the four heaters are four presses. Each press consists of six iron pans, slanted like baking pans, arranged one above the other, and about five inches apart. The pans are shallow, and around the edge of each is a semi-circular trough, and at the lowest point of the trough is a funnel-shaped hole to enable the oil to run from one pan to the next lowest, and from the lowest pan to the "receiving tanks" below.

PRESSING OUT THE OIL. As soon as a "heater" is ready to be emptied, the meal is taken out and put into six hair sacks, corresponding to the six pans in the press. There are six hair mats about one foot wide and six long, one side of each being coated with leather. The hair mat is about an inch thick. Now the hair sack containing ten and a half to eleven pounds of heated steaming meal is placed on one end of the mat, and the meal distributed so as to make a pad or cushion of uniform thickness. The pad of meal is not quite three feet long, a foot wide, and three inches thick, and the hair mat is folded over, sandwiching the pad and leaving the leather coating of the pad outside. In this form the six loads are put into the six pans, and by means of a powerful hydraulic press the pans are slowly pressed together. The oil begins trickling out at the side, slowly at first, and then suddenly it begins running freely. The pressure on the "loads" is 350 tons. After being pressed about five minutes, the pressure is eased off and the "loads" taken out. What has been a mushy pad three inches thick is a hard, compact cake about three-quarters of an inch thick, and the sack is literally glued to the cake. The crude oil has a reddish muddy color as it runs into the tanks.

To one side were lying great heaps of sacks of yellowish meal—the cakes which have been broken and ground up into meal. That, as explained above, forms the body of all fertilizers. The following is a summary of the work for the eight months' season at the Atlanta mills: Fifteen thousand tons of seed used give: Fifteen million pounds of hull. Ten millions, three hundred and thirty-one thousand, two hundred and fifty pounds of meal. Four millions, six hundred and sixty-eight thousand, seven hundred and fifty pounds of oil. Three hundred thousand pounds of lint cotton. The meal is worth at the rate of \$6 for 700 pounds, or \$88,000.50. The oil is worth thirty cents a gallon, or seven and a half pounds, or \$190,750. The lint is worth \$18,000, making a total of \$286,750.50, and that doesn't include the 1,000,000 pounds of hull.—Atlanta Constitution.

Some tidy housekeepers, to avoid tablecloth stains, keep a special dish for the reception of fruit and vegetable skins, cores, pits and the various things that are often laid on the tablecloth, especially by children.

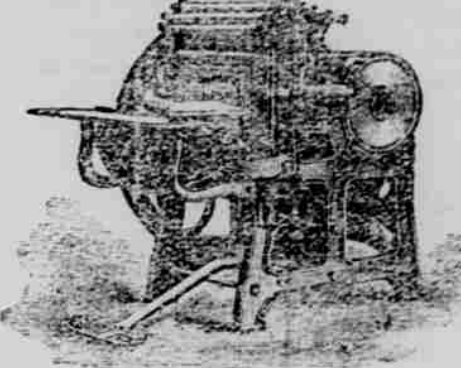
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