Household Brevities.

Brighten tinware with a damp cloth and soda.

Keep tea in a well covered canister.

After washing never wring worsted goods. Shake them.

Use chloride of lime for sinks, drains and cholera.

The water used as a gargle will strengthen the throat and harden the gums. Used as a wash it strengthens the eyes. Used in the bath it is tonic.

IMPORTANT FOOD TESTS.

How to Produce More Economical and Healthful Articles for the Table.

The official food analyses by the United States and Canadian governments have been studied with interest. The United States Government report gives the names of eighteen well-known baking powders, some of them advertised as pure cream-of-tartar powders, which contain alum.

The report shows the Royal to be a pure cream-of-tartar baking powder, the highest in strength, evolving 165.5 cubic inches of leavening gas per single ounce of powder. There were eight other brands of cream-of-tartar powders tested, and their average strength was 141 cubic inches of gas per ounce of powder.

The Canadian government investigations were of a still larger number of powders. The Royal Baking Powder was here also shown the purest and highest in strength, containing forty-five per cent. more leavening gas per ounce than the average of all the other cream-of-tartar powders.

These figures are very instructive to the practical housekeeper. They indicate that the Royal Baking Powder goes more than 33 per cent. further in use than the others, or is one-third more economical. Still more important than this, however, they prove this popular article has been brought to the highest degree of purity—free to its superlative purity this superiority in strength is due—and consequently that by its use we may be insured the purest and most wholesome food.

The powders of lower strength are found to have large amounts of impurities in the food. This fact is emphasized by the report of the Ohio State Food Commissioner, who, while finding the Royal practically pure, found no other powder to contain less than 10 per cent. of inert or foreign matter.

The statistics show that there is used in the manufacture of the Royal Baking Powder more than half of all the cream-of-tartar consumed in the United States for all purposes. The wonderful sale thus indicated for the Royal Baking Powder—greater than that of all other baking powders combined—is perhaps even a stronger evidence than that already quoted of the superiority of this article, and of its indispensableness to modern cookery.

Big Lot of Wheat.

There are 2,000,000 tons of May wheat at Port Costa, held at the expense of a mysterious syndicate of San Franciscans, who dropped a heavy sum in the big local wheat deal begun in June last. Money is always promptly put out to meet the heavy charges on this wheat, but no one knows where it comes from. The popular belief is that James G. Fair allowed himself to be drawn into this speculation, probably with a few other big capitalists, and that they had lost on it, all told, about $1,500,000.

Two of Swedenborg's works, "Heaven and Hell" and the "The Doctrine of Charity," have just been translated into Arabic by Prof. Salmone. They are to be published in England, Egypt and India.

Frank L. Stanton, of Georgia, whose rhymes are widely quoted, is the son of a northern man, but has always lived in the south. He began his career by becoming a "devil" in a printing office and afterward a compositor.

In his lecture about himself and his career in literature Conan Doyle tells his audience that during the first ten years that he was engaged in story writing he did not earn more than two hundred and fifty dollars during any one year with his pen.

As the downtrodden worm will turn, even so the folding-bed occasionally grows frolicsome.

N. N. U. No. 318—49. York, Neb.

DOMESTIC ECONOMY.

TOPICS OF INTEREST TO FARMER AND HOUSEWIFE.

How an Old-Fashioned Barn May Be Remodeled and Enlarged. Simple Device for Pulling Stumps. Arrangement for Facilitating Butchering.

Remodeling an Old-Fashioned Barn.

There are hundreds of old-fashioned barns to be seen about the country similar to that shown in the sketches, the cattle arranged across the middle of the barn, and the hay in the other end—an arrangement that gives very poor and very small accommodations. Such barns are frequently situated upon sloping ground, and for this reason are raised upon stone piers at one side, being left open to the cold winds of winter beneath the floor. It is quite a simple and inexpensive matter to enlarge and remodel such a barn, and at the same time provide a cellar that will be a valuable addition. Let a lean-to be built upon one side, with its outer wall extending to the ground. The cattle ties can then be arranged lengthwise of the barn, and the manure dropped down into the cellar daily. Room is also provided for a silo—which can extend from the ground up—calf pens, a driving floor, and a bay for hay. If the cellar were dry, hogs could well be kept upon the manure stored there. Our illustration Fig. 1, shows a perspective view of the old barn, Fig. 2 of the improved barn, and in Fig 3 is seen the ground plan.—American Agriculturist.

FIG. 1. VIEW OF OLD BARN.

FIG. 2. VIEW OF ENLARGED BARN.

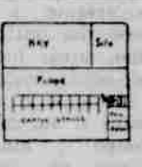
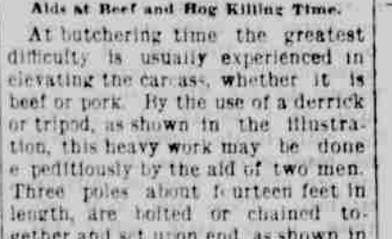


FIG. 3. GROUND PLAN OF ENLARGED BARN.

Aids at Beef and Hog Killing Time.

At butchering time the greatest difficulty is usually experienced in elevating the carcass, whether it is beef or pork. By the use of a derrick or tripod, as shown in the illustration, this heavy work may be done expeditiously by the aid of two men. Three poles about fourteen feet in length, are bolted or chained together and set upon end, as shown in the sketch; two pulleys with ropes are attached, by which one man can lift three times his own weight, two men elevating a large beef with ease. At hog-killing time a large barrel containing the scalding water is placed almost directly under the pulleys. The hog is elevated and easily raised up and down in the scalding water until the bristles are easily removed, then lower to the platform adjoining, the end reversed and the bristles all removed with but little trouble or heavy lifting, and no danger from the splashing of scalding water. When ready for hanging it is elevated by the rope and pulleys, and run off on a pole placed at right angles with the tripod and at the proper height. This contrivance will prove convenient for heavy lifting and for loading of unloading boxes and barrels.



FOR FACILIATING BUTCHERING.

Good Roads and Wide-Tire Wagons.

When will the public wake up to this important change? Not until there is a law to compel those who use narrow tires to make the change. I have a large amount of road to repair and I find it impossible in certain localities to keep a good road when heavy teams with narrow tires are in constant use. Mansfield, Conn., joins the city of Willimantic and there is no railroad, excepting one on the west side; consequently all the lumber and supplies from the north and east of the towns adjoining are hauled through Willimantic. Some teams carry 6,000 pounds with two-inch tire. They cut our roads all to pieces and do not pay a cent of tax. If heavy teams were compelled to use four inch tire and those carrying a ton or less three inch tire, the roads could be kept in good condition. In localities where the wide tire is used the condition of the roads is much better. Why not have the change? It could be readily brought about by legislative enactment.—W. D. Stearns.

The Best Cow.

Is a cow that will eat, digest, and assimilate the most food and pay for it in the milk pail. You will find her if you look in every breed. When you have found her tie to her and do not stand on the order of doing it, nor inquire about breed, color or pedigree, nor whether her horns are on or off. She is the cow you want, therefore get her. Then, when you have her, care for and breed her so that she will have no excuse for not doing her best. In selling butter, cater to the buyers and consumers as to the form of package and then employ those that will bring best prices for the contents. The average American consumer wishes to have his fancy pleased, and, if he is willing to pay fancy prices for fancy packages, furnish them for him; and remember one thing—that in spite of the presence or absence of oleo, no matter whether the market be glutted with it or not, there will always be a paying price for the best brands of butter.

Fattening Swine at Small Cost.

Haphazard methods must not prevail if we would fatten swine quickly and economically. We should feed all the fat-producing food that can be properly digested and assimilated, but there is great danger of excess in this direction. Too much will cause the hogs to become cloyed, they will lose their appetites, the digestive organs will be overworked, and a general inaction of the animal's functions will ensue, resulting in a loss of weight instead of a gain, and thus defeating the feeder's purpose. Of course corn is the usual fattening grain, but it is so highly carbonaceous that when fed exclusively the difficulties mentioned above are almost sure to appear. Hogs will eat and profitably digest more corn if one-fourth of the grain ration is composed of wheat bran. Roots must not be forgotten; turnips, beets, potatoes, or carrots, when smashed or sliced, afford a most desirable supplement to a diet of corn. They are cooling and laxative, and materially aid and promote digestion. I have no doubt that swine will fatten much more rapidly and at less cost when allowed a little bran and a few roots daily than when confined to a diet of corn. The season best adapted to the fattening of animals is the moderately cool weather of autumn, avoiding the waste necessary to severe weather caused by the increased quantity of food which is required to maintain the animal heat.—M. S. Perkins, in Farmer.

Clearing a Field of Stumps.

After the harvesting comes a period of cleaning up and reclaiming waste lands. For removing stumps the cut, from Farm and Home shows a simple method. Two stumps or trees act as levers by means of a rope to which a horse is hitched. Having dug around the roots, start the horse and with an ax at hand, cut the roots or dig the dirt from between until the stump is finally drawn out.

A STUMP PULLING DEVICE.

American Apples in Europe.

While the prices of American apples in England are about 50c lower per barrel than they were a few weeks ago, a brisk demand continues, notwithstanding the large quantities now going forward. Whereas prices in New York ranged last week from $1.50 to $3 a barrel, the same varieties and grades brought $2.64 to $5.28 in the foreign markets. In the corresponding week last year red apples brought from $3.88 to $6.50 abroad. New York alone shipped 20,574 barrels of apples last week, against only 178 barrels a year ago. It is said that many growers forward their apples to Europe in preference to selling in the home markets because of the prompt settlement of accounts, payment being received by the farmer within fifteen days after the fruit leaves New York.

Odds and Ends.

VINEGAR will remove lime from the carpets.

IT saves time and leather to have a broom, brush and dustpan for every floor in the home.

BEFORE beginning to seed raisins cover them with hot water and let them stand fifteen minutes. The seeds can be removed easily.

AN apple, kept in the cake-box, will keep moderately rich cake moist for a great length of time if the apple is renewed, when withered.

A LITTLE bag of mustard laid on the top of pickle jars will prevent vinegar from becoming moldy, if the pickles have been put up in vinegar that has not been boiled.

DON'T use towels provided for general use in public lavatories, restaurants and sometimes in schools. They have been found by microscopic investigation to contain bacteria of several contagious diseases.

A GOOD wax for sealing the corks of preserve and catsup bottles may be made from a pound of resin, two ounces of beeswax and one and one-half ounces of mutton tallow melted together and run into sticks.

IT is said that oil spilled on a carpet or any woolen material may be removed by applying buckwheat plentifully, brushing into a dustpan after a short time and putting on a fresh supply until the oil has disappeared.

TO MEND gloves neatly commence by working with a glove needle and cotton thread, put a buttonhole stitch all around the hole. In this work another row and so on until it is completely filled up with these delicately made stitches.

SAVE all the paper bags. They are most convenient to draw over cans of fruit to shut out the light; the hand can also be slipped into one when cleaning the stove, as well as doing much other household work which is hard on the hands.

His Lamb Answered.

In a restaurant the other day a gentleman left his wife for a few moments to chat with an acquaintance at another table, and while he was there his friend persuaded him to partake of some lamb. Under a misapprehension the waiter removed the lamb before he had eaten it, whereupon he exclaimed: "Goodness! where is my lamb?" His wife, overhearing the question, answered in a clear voice. "Here I am!"

For the Little Fellows.

It was down in Virginia, says a veteran. It was placed on guard over a barn and was taking it easy when a lieutenant came along, probably to see what his guard was doing. I ought to have saluted him, but I didn't. Soon I saw a large, nice-looking man coming toward me. He wore a nice uniform, and I noticed as he approached that he wore a lieutenant's straps. I wasn't going to pay any further attention to him, but when he came quite near to me I saw that there were two stars inside those straps. I jumped up and presented arms as quickly as I could, for I saw that it was Maj. Gen. Hancock. "Never mind that for me," said he with a wave of his hand. "I don't care anything about, but always do it for the little fellows." He passed on. I suppose the lieutenant had reported me, and he came down to see about it.—Lewiston Journal.

How to Make Dripped Coffee.

The coffee pot, dripper and all, should be scalded with boiling water before using. Then put in the upper division one coffee cup full of ground coffee—the coffee should be parched a cinnamon brown and ground rather fine. Pour over the ground coffee one coffee cupful of boiling water and place the coffee pot where it will keep warm, but not boil. Let it stand until the grounds have entirely absorbed the water; when that has dripped through add one cup and a half more of boiling water. This makes three cups of strong, good coffee.

How Mahogany Is Obtained.

Mahogany, which is chiefly found in Nicaragua, is a very valuable wood, but it takes much time and is expensive to import. In order to do so a concession must first be granted by the Nicaraguan government; then it is necessary to find native laborers to cut the wood, for no one else can live in the malarial swamps, infested by poisonous snakes and other reptiles, where the trees grow. The natives are hard to manage as they easily take offense at fancied slights and then refuse to work at all. There are 400 or 500 logs to an acre and each log brings $75. However, they have to be laboriously hauled out of the dense woods one at a time, and the working season only lasts for six months of the year. Most of the logs are sent to France as the United States is a poor market for the wood.

A Human Mortgage—A life insurance risk.

Kept Both.

A merchant in Berlin, having fallen in love with an opera singer, purchased two dresses and sent them to her to make her choice, saying he would call to know her decision. Shortly, however, before the hour he had intended to set out on his errand, the merchant received from his beloved a billet-doux to the following effect: "Of the dresses you sent I like one quite as well as the other, I will, in fact, keep both, so you have no need to call."

Simple Remedy for Earache.

"I am afraid I have greatly interfered with my own practice," said a celebrated aurist, "by giving the following advice to many of my friends. At the first symptoms of earache let the patient lie on the bed with the painful ear uppermost. Fold a thick towel and tuck it around the neck; then with a teaspoon fill the ear with warm water. Continue doing this for fifteen or twenty minutes; the water will fill the ear orifice and flow over on the towel. Afterward turn over the head, let the water run out, and plug the ear with warm glycerine and cotton. This may be done every hour until relief is obtained. It is an almost invariable cure, and has saved many cases of acute inflammation. The water should be quite warm, but not too hot."

Water dissolves various substances because the atoms of water, being very minute, penetrate the spaces between the atoms of many substances, and, overcoming their cohesive attractions, causes them to fall apart.

Charcoal is a powerful disinfectant because the carbon of which it is composed readily absorbs and combines with many kinds of noxious gases, thus removing unpleasant odors and harmful substances from the air.