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The Difference.

"Pop, will you tell me one thing?"

"Yes, son."

"Is a mobile countenance the same thing as the auto face?"

Paradoxical Politics.

"There is one odd thing about the English candidates for parliament."

"What is that?"

"They stand for a seat."

Equivocal.

"What's in that report about private still in the mountains near your place?"

"Oh, that's all moonshine."

Cuts Down Sentence.

Sillcus—Do you believe in long engagements?

Cynicus—Sure. The longer a man is engaged the less time he has to be married.

Not Serious.

"I met a man today," said the popular author to his wife, "who wanted to take my life."

"Good heavens," she cried. "Did he try to murder you?"

"No, indeed, my dear. Merely asked some notes to write a biography of me."

Unappreciative.

"Ha!" mused Noah, as he looked upon the flood from one of the windows of the Ark, "the folks who jeered at me for building this vessel, laughed at me when I told them it was the original water wagon, but they would have fared better had they appreciated in time the dry wit of my little joke."

Her Natural Protector.

"O Clara, we had a dreadful scare this morning, a burglar scare!" said Mrs. Fink. "There was a frightful noise about two o'clock, and I got up. I turned on the light and looked down, to see a man's legs sticking out from under the bed."

"Mercy, how dreadful! The burglar's?"

"No, my dear, my husband's. He had heard the noise, too."—Youth's Companion.

When the Appetite Lags

A bowl of

Post Toasties

with cream hits the right spot.

"Toasties" are thin bits of corn; fully cooked, then toasted to a crisp, golden-brown.

This food makes a fine change for spring appetites.

Sold by Grocers, and ready to serve from package instantly with cream and sugar.

"The Memory Lingers"

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Postum Cereal Company, Ltd.
Pure Food Factories
Battle Creek, Mich.

POULTRY

KEEPING LICE FROM POULTRY

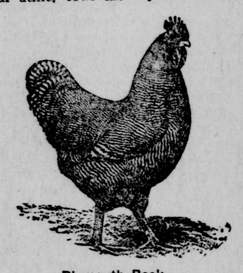
Maine Experiment Station Bulletin Recommends Simple and Quite Inexpensive Treatment.

One of the difficult and trying problems of the poultry keeper is to keep his poultry houses and stock free from lice, mites, etc. There are many proprietary preparations on the market to combat these, most of which work satisfactorily. However, they are more or less expensive. The Maine experiment station has just issued a bulletin on the subject and recommends a treatment which appears to be fully as simple as anything else, and much less expensive. The powder made by the station at a cost of only a few cents a pound is as follows: Take three parts of gasoline and one part of crude carbolic acid. Mix these together. Add gradually, while stirring, enough plaster of paris to take up all the moisture. The liquid and dry plaster should be thoroughly mixed and stirred so the liquid will be uniformly mixed through the plaster. When enough has been added, the resulting mixture should be a dry, pinkish-brown powder, having a strong carbolic odor and a rather less pronounced gasoline odor. Be sure that the crude carbolic acid is secured. If a spray is desired instead of the powder, simply take three parts of kerosene and one part of crude carbolic acid. If birds are infested with lice the best way to get rid of them is to use the powder, which is to be worked into the feathers. Remember, a single application will not be sufficient, because where there are lice present there are also unhatched eggs or nits. Make a second application four days to a week after the first, and if it is a bad case a third application may be necessary.

PLYMOUTH ROCK IS POPULAR

More of Breed Found on Farms Than Any Other on Account of Blocky Shape—Wyandottes Next.

The Barred Plymouth Rock is without a doubt the most popular breed of chickens in this country—more of them are found on the farms than any other breed. On special poultry farms the Leghorn is a very popular breed, and in the poultry farming districts the Rhode Island Reds are almost exclusively used, says a writer in the Rural New Yorker. As a general utility fowl the Wyandottes are



Plymouth Rock.

second in popularity to the Rocks, the white variety being the most popular. Their blocky shape makes them an excellent breed for broilers. Like the Plymouth Rocks and Rhode Island Reds, they lay a brown egg. The Leghorns lay a white egg and in this respect they have a slight advantage, as most markets prefer the white egg, though there is no difference in the qualities of eggs with a brown or a white shell.

SEPARATING YOUNG AND OLD

Pullets Need Plenty of Flesh Forming Food, Such as Barley, With Less Fattening Feeds.

Young chickens, like young people, have more or less timidity and therefore it is not well to run young and old together, at least it is much better to have them separate if you can well do so. Then again the pullets are still growing and they need plenty of flesh forming feed, such as barley, bone, meat with less of fattening foods. The hen should not be deprived of these either, but she can get along on less, as what you give her will not be taken away from the purpose for which you intended it, as in the case with the pullet, which not only needs these things for making the egg, but to go toward the development of her body. It naturally follows, too, that the developed bird will require less feed than the pullet, and because the pullet is somewhat timid she is likely not to get enough, or even her share. The young will feed more free among themselves and if you can possibly do so, keep them to themselves.

Training Chickens.

If taken at a very early age chickens can be taught to come and go at certain times, fed in a certain way and do other things that will save time and annoyance. A young girl of our acquaintance, who raises about 100 White Plymouth Rocks, always brings every bird in the flock flying to her feet by a single particular cry she utters. This cry is never heard by the birds or anybody else except at the times when they were actually wanted, and the way they came running was a striking lesson in training.

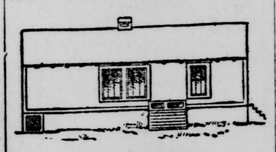
The Value of Duck Eggs.

Nearly all good eaters in England and on the continent relish duck eggs, even more than the hen's eggs. Properly fed on sweet, clean grain, green stuff, with pure water, the duck produces eggs that are delicious. The Indian Runner duck lays better eggs than the Peking, although the latter is in great favor in the United States, doubtless because of its pure white color.

HOUSE FOR THE FARM FLOCK

Material Used Does Not Figure as Much in Economy as Shape Allowing Use of All Room.

It is not so much the materials that enter into the construction of a poultry house that means economy as it is the style or shape that allows for making use of every inch of room. The house shown in the accompanying plans is economical in cost, will take charge of a good-sized flock of hens and allow for additions to be put on



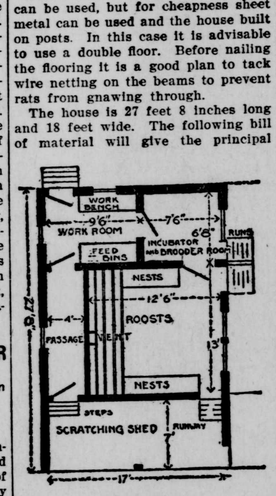
Front Elevation.

from time to time as the flock is increased, writes Thomas F. Maher of New York in the Farm and Home.

The roosting room is placed in the central part of the house and the roosts are in such a position that no drafts can possibly reach the hens. The ventilator, with openings close to the floor, tends to draw the fresh air from the windows toward the roosts and carries impure air out, while an abundance of fresh air is around the hens.

For a foundation brick or concrete can be used, but for cheapness sheet metal can be used and the house built on posts. In this case it is advisable to use a double floor. Before nailing the flooring it is a good plan to tack wire netting on the beams to prevent rats from gnawing through.

The house is 27 feet 8 inches long and 18 feet wide. The following bill of material will give the principal



Floor Plan.

items needed to construct it. In the case of window frames, for instance, a saving can be made by boxing in the openings and having the sash strike against a strip tacked on the frame thus made. 145 2x4's 10 feet, 15 2x4's 24 feet for rafters, 550 feet flooring, 800 feet siding, 800 feet inside sheathing, 6 rolls roofing, 22 2x6's 10 feet, 1 bearing bear 20 feet long 4x6, 700 feet roofing boards, 40 linear feet ⅞x4 for door jambs, 4 doors 2-6x6-6, 1 door frame and outside door 2-6x6-8, 3 window frames with storm sash to fit, 3 barn sash 20x24 inches, 32 linear feet 1¼x4 for corner boards.

The other materials needed for roosts, etc., can generally be found around the place.

Skim Milk in Place of Meat.

Skim milk always makes an excellent poultry feed, and may be used to moisten a mixture of ground grains, or the milk may be given to hens to drink. When skim milk is abundant it may be heated until the curd forms, and this curd fed to the flocks. On many farms the supply of meat and milk will be ample to meet the needs of the flock, while on others the supply will be limited, and beef scraps and fresh ground bone should be purchased.

Chicken Houses.

Sooner or later the chicken thief gets his due, but that does not recompense one for the loss of his stock; therefore, in building chicken houses, care should be exercised in their location and construction to prevent loss through thieves.

POULTRY NOTES

The lazy hen is seldom the profitable hen.

It is as an egg producer that the Indian Runner duck has gained the most fame.

On every farm poultry should not only have a place, but a prominent place.

The Indian Runner duck is not inclined to fatten so readily as other varieties.

Rigid culling is absolutely necessary if you would keep the flock in the best shape.

Ducks as a rule are hardy. They do not have gapes. The weakest part of a duck is its legs.

In case some of the cockerels need to be eaten or sold on a fancy market it pays to put them in a crate and fatten them for two weeks.

As an article of diet, if provided by a competent chef, the green duck resembles the famous and fast disappearing canvass back duck.

For hens that have learned to eat their own eggs a shell filled with mustard, aloes, or red pepper will help to break up the unfortunate habit.

The heavier breeds of the Asiatic class such as the Brahmas and Cochins ought to be hatched in March if you expect them to lay in December.

Turkey eggs may be hatched in the incubator very nicely, but unless you have a number of hens it is hard to get enough fresh eggs to fill a machine.

The meat of yarded poultry is always more tender than that of fowls having free range, due to the extreme muscular development of the latter.

It requires about four geese to make a pound of feathers. Picking live geese for their feathers is a practice that has been discontinued in this country.

FISH FOR THE TABLE

ITS PROPER SELECTION, COOKING AND SERVING.

Almost Innumerable Are the Ways in Which They May Be Prepared—Either Broiled or Planked They Are Delicious.

In 1851 Miss Beecher wrote: "In selecting fish take those that are firm and thick, having stiff fins, thick scales, the gills bright red and the eyes prominent and full. When fish are long out of water they grow soft, and fins bend easily, the scales are dull and soft, the gills grow dark and the eyes sink and shrink away. They should be dressed as soon as caught, sprinkled with salt and cooked the same day."

At Saturday's remarkable market was heard: "Fish at five cents a pound is surely a remarkable blessing without any disguise, but how do you cook fish?"

Well, they can be fried, broiled, baked with stuffing, crimped, flaked and in balls, and souffles and creamed and an occasional chowder.

One thing the cookery books direct you to do is, "To put the fish into as much or more water as will cover them." We never drown ours, for too much water is bad. If you want to boil the fish a little more water than will half cover is sufficient. Keep the lid of the saucepan well down and simmer gently, it eats much richer and has a finer flavor than the book way, which soddens it and takes away the fine firmness we prize.

"And how shall I tell when it is done?" was the next query. When the filet, or thick part next to the backbone, can be easily drawn away from the bone with a knife.

Steamed fish is firmer and finer than fish baked or boiled. The making of filets and the baking of fish requires more care in the cookery and richer ingredients that is usually given to fish cookery in the home, and the excellence of these dishes depends upon the sauces after all.

One fish dish we think well of is made with mushrooms and sweet peppers, a quantity of melted butter and some lemon juice. The fish may be broiled or planked and then garnished; the long chill peppers are more sightly than the large sweet peppers. Cold fish flaked and mixed with salad dressing and trimmed with capers and served on a bed of crisp lettuce always pleases. For seasoning, lemon juice is always used, and vinegar, either tarragon or the ordinary sort, is acceptable.

"Salt is the stuff that spoiled the fish when you did not put any on," so salt the fish when starting it to cook and serve celery salt and paprika with it at the table.—Henrietta D. Grauel.

Danger in Watercress.

The tempting bunches of fresh green watercress that are now found in market are never more welcome than at this season, but great care should be taken to wash them thoroughly; the brook from which they came may have been infested with typhoid germs, says a writer. Experts tell us that much typhoid fever comes from vegetables that have been improperly fertilized or from plants watered by polluted streams. Wherever possible vegetables should be boiled, but in the case of lettuce or watercress this is usually impossible. The only thing one can do if one does not want to give up eating them is to wash them thoroughly in several waters. One can even make the first water a soapy one without leaving any disagreeable taste.

Plain Rugs.

Plain rugs made of carpet filling—Wilton, Wilton velvet or Axminister—are very attractive for bedrooms, says the Ladies' Home Journal, and ready-made rugs of these same kinds of carpet can be found in good oriental designs and colorings. "Art Woolen" rugs are also especially suitable, are very inexpensive and come in good plain tones or with a plain center and a two-toned figured border. Then, too, in a simple room nothing is more charming than the old-fashioned woven or braided rag rugs, which may be bought or made to order in any coloring.

Blacking Outfit.

When the "man of the house" buys his shoe blacking he removes it from the box to a vaseline jar having a screw top. Thus he has no trouble in opening or closing and the blacking keeps moist. He buys a small, flat paint brush for five cents, with which to apply the blacking, and this, with a piece of feiderdown cloth, makes a most satisfactory outfit.—Good Housekeeping.

Potato Starch.

Peel and wash three or four large potatoes, grate them in a pan, pour in enough water to fill the pan; strain through a thin piece of muslin or cheesecloth; let stand one-half hour; the starch will settle to the bottom; pour off the water and add a pinch of salt, a teaspoon of coal oil and one and one-half quarts boiling water, and cook five minutes. This will not stick to flatirons.

To Clean Fowls.

Chickens or other fowls are rendered white and clean by the following method: After the feathers are all removed take about two cups of hot water, add a level tablespoonful of baking soda and with a small clean cloth scrub the fowl well.

To Save Soap.

Save all your small scraps of toilet soap. When you have a handful place in a small salt sack and tie up. Use this in place of cake of soap when bathing. It is delightful to rub the body with and will not slip out of the children's hands.

Mending an Umbrella.

To mend an umbrella, moisten a piece of black courtplaster and stick it on the inside over the hole. It will not be so noticeable as a darn, and although the plaster may have to be renewed after the umbrella has been out in a hard rain, it is easily done.

PLEA FOR MORE BOILED MEAT

Average Housekeeper Is Inclined to Belittle the Value of This Method of Cooking.

If you scorn boiled beef, either through ignorance of its nutritive value or because the cheaper cuts may be used, here is enlightenment:

One of the most eminent phisicians of Carlsbad says boiling is by far the best way to cook meats.

That it is most economical, since no part of its juices are lost, and that flank, a cheap cut, is one of the best pieces for boiling, every good housekeeper knows.

The family with small income or even average income should use boiled meats instead of expensive steaks as one of the first steps toward reducing the cost of living, and it can be done without robbing the table of needed nourishment.

Recipe for Boiled Beef.—Two pounds and a half for small family, or five pounds for medium, should be selected, the beef removed from butcher's paper at once, then wiped. The membrane is then removed, the meat shaped, stuffed, tied and then skewered. Cover with a cloth, place in kettle, cover with boiling water, bring to boiling point and cook just below the boiling point five or six hours until tender. Simmered beef would be a more correct term than boiled beef, but it is ordinarily known as boiled beef.

Season with salt one-half hour before serving. Reserve liquor for making gravies and soups. Boiled beef should have a rich well seasoned gravy served with it.

HOUSEHOLD QUESTIONS

Stains may be removed from the zinc tops of kitchen tables with vinegar.

Potato balls which are sauted in butter after being boiled are delicious. They should be served with a generous sprinkling of minced parsley.

When making baked or boiled custard the milk to be used should be scalded and set aside to cool. Then make the custard in the ordinary way and it will be perfectly smooth.

If one cupful of vinegar is put with the water in which colored table cloths are washed it will prevent the color from running. Iron when still damp and they will look equal to new.

To make string beans or cabbage tender in cooking them and also to shorten the time required for cooking the latter vegetable add a pinch of baking soda to the water in which they are boiled. This, used judiciously, makes the vegetables as fresh and tender as when they came from the garden.

New Kind of Syrup.

To make syrup that epicures cannot tell from genuine maple syrup, boil a dozen dark corncobs in a gallon of water for two hours; strain the liquid, measure, take twice as much granulated sugar, juice of one-half a lemon or a tablespoon strong vinegar (to keep syrup from turning back to sugar); boil five minutes.

In making the above or plain sugar syrup, it is not necessary to add vinegar or lemon juice if the ingredients are put together when cold and stirred occasionally (not boiled).—Home Department in National Magazine.

Sweet Muffins.

One-half cupful of butter rubbed to a cream. One-half cupful of sugar stirred into the butter. Add two well beaten eggs, stir and mix thoroughly. Add one cupful of sweet milk, three and three-quarters of a cupful of winter wheat flour. Three rounded teaspoonfuls of baking powder should be sifted into the flour after measuring, and the flour and the baking powder sifted together into the muffin mixture. Bake in gem pans about twenty minutes.

Making Waffles.

Sift two cupfuls of flour into a basin, add two teaspoonfuls of baking powder, half a teaspoonful of salt and one teaspoonful of sugar. Beat up the yolks of two eggs, add one cupful of milk to them, add very gradually to the flour, then lightly mix in one tablespoonful of melted butter and the whites of the eggs, beaten to a stiff froth. Fry on a hot, well-greased waffle iron. Serve hot, with syrup.

Baked Halibut Steaks.

Trim the steaks, lay them on a roasting pan and for two pounds use one cup of cream, one teaspoonful of flour, one tablespoonful of butter, one teaspoonful of salt and one teaspoonful of pepper. Dredge the steaks with the flour, add the seasoning and dot with the butter, then pour over the cream and bake fifteen minutes in a quick oven.

Keeps Skillets and Griddles Like New.

Every housewife knows that every iron or steel utensil will become a solid mass of burned grease on the outside and sometimes on the inside. To clean them place them in a hot fire until they are redhot or until white ashes form over them. Remove and when cold wash and you have a new skillet or griddle.

Lemon Pie.

Juice and rind of one lemon, two eggs, one cup sugar, three tablespoons flour, one pint of hot milk or water.

Beat yolks, add sugar, lemon and flour, stir into milk and water and cook till thick. If milk is used add a pinch of soda before putting in mixture. Tried and true.—Mrs. K. C.

Golden Sauce.

Cream onet-hird cup of butter and add one cup powdered sugar, beating it in gradually. Then add three tablespoonfuls cream or milk slowly, and one-half teaspoonful vanilla extract. Beat one egg thoroughly, add to sauce and heat over hot water, stirring it frequently. Serve when very hot.



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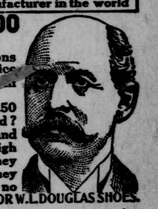
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Decorations of the Daughters.

The aggregate value of the jewels worn by the Daughters of the American Revolution at a recent reception in Washington is said to have exceeded $500,000. Estimates of jewels are always liable to large deductions, but it may be said that if the fathers of the revolution could at certain periods of the struggle have had $50,000 worth of ammunition at their command they could have shortened the war by two years or more.—Boston Transcript.

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