



### FARM AND HOUSEHOLD.

#### Domestic Recipes.

This column is worth the price of subscription to the CHRONICLE.

**Light Dumplings.**—Into as much dough as will make a loaf of bread work one-half pound of raisins, tie closely in a cloth and boil one hour and a half.

**To Keep Game.**—Game of all kinds—birds, rabbits or deer—can be kept sweet a long time by putting finely pulverized charcoal in a thin muslin bag and placing it in the game. Change the charcoal every day. Wash clean before cooking.

**Sour Milk Pancakes.**—Add enough flour to one quart of sour milk to make a thick batter; leave it over night; in the morning add two well-beaten eggs, salt, and a half a teaspoonful of soda dissolved in a very little boiling water; cook at once.

**Hazel-nut Butter.**—Scald and then blanch, by piling off the inner skin, a pint of hazel-nuts; pound them to a paste in a mortar, adding gradually a small quantity of butter. It is excellent, either eaten on fowl or to flavor the most delicate sauce.

**Waffles.**—Two eggs, one pint of flour, one and a quarter cups of milk, one teaspoonful yeast-powder, one teaspoonful of lard, and salt. Mix yeast-powder and salt in flour, rub in butter, then add the beaten yolks and milk mixed; and, lastly, the beaten whites. Bake it immediately.

**Macaroons.**—Are very nice made of hazel-nuts instead of almonds, by the following recipe: Whites of four eggs well-beaten, one pound sugar stirred in gradually, one pound nuts scalded, skinned and pounded with a little of the sugar, and then stirred in with the sugar and eggs. Drop from a teaspoon on buttered paper or tin.

**Feather Sauce.**—Half cup butter, one cup sugar; beat it to a cream. Then make a paste by putting a little flour or corn starch into a little cold water to mix it; then add hot water; boil and strain—use a cupful of this. Put both aside to cool, and just before using flavor with lemon, wine, vanilla or cinnamon, and mix by beating together vigorously.

**Egg Mince Pie.**—Chop eight hard-boiled eggs with double their weight of cooked beef, very fine; add one pound of washed and dried currants, the peel of two small lemons minced fine, a quarter of a pound of candied orange and citron cut thin, seven tablespoonfuls of sweet wine; mace, nutmeg, salt and sugar to the taste; mix all well together and press into a jar for use.

**Salt on Steak.**—It is much better to broil or fry the steak without salting, adding the salt afterward, as the salt draws the juice out of the meat if put on before it is cooked, thereby making it dry and indigestible. In cooking steak the object is to keep in the juice as much as possible, hence the meat should be seared over as quickly as possible on both sides, and frequently turned to preserve the juice.

**Water-Rising Bread.**—Take quart pitcher and a spoon, scald them, and then fill the pitcher half full of boiling water; cool to the temperature of good hot dish water; stir in flour to make a batter as thick as for flour pancakes; add a quarter teaspoonful of salt and as much soda, cover it closely, set where it will keep quite warm, stirring occasionally. It will rise in five or six hours. Some prefer this to hop or brewer's yeast.

**Preserving Oranges in Slices.**—Remove the peeling from three dozen oranges, and cut in slices a quarter of an inch thick, taking out seeds. Take their weight in loaf sugar and make it into a clear syrup by boiling. Then put in a few slices of the oranges at a time, and boil them for ten minutes. Skim out into glass jars, and when all of them are cooked, turn in the boiling syrup. If a silver spoon is put into the glass jars before the preserves, they can be turned in while boiling hot without cracking the glass.

**Orange Cake.**—Two cups of sugar, yolks of five eggs, whites of two eggs, half cup of cold water, two and a half cups of flour, two teaspoonfuls of baking-powder, the juice and grated rind of one orange and a pinch of salt; bake in jelly cake tins. Beat the whites of two eggs to a stiff froth, add seven large tablespoonfuls of powdered sugar and the grated rind and juice of one orange. Spread this between the layers. If you like the taste of an orange, you will like this cake.

**Plain Pastry.**—One quart of sifted flour, one-half pound of good lard rubbed very fine with the flour, and then chopped in with a knife until it is as fine as it is possible to make it; wet it with one small teacupful of very cold water (ice-cold is best); this will make a stiff dough; make the dough into shape, roll it out thin, spread good butter over it, fold it up butter side in, and roll it out thin again; repeat this folding and rolling until a half pound of good butter is used up.

### Farm Notes.

Too much exercise is well known to retard the process of fattening all animals.

A good method of preserving hams and keeping flies away, is first to dip the ham in a solution of sodium acetate, then, after sewing up in a canvass, in thin milk of lime.

Sheep require plenty of fresh air. Their warm coat protects them from the cold, and if they have a dry yard they are better out of doors in fine weather than in a close shed.

Corned mutton is extensively used in foreign countries. There is no good reason why it is not in general use here. For cooking with vegetables there is no meat superior to mutton.

At a recent farmers' meeting in Massachusetts a speaker gave a recipe for making farming pay, as follows: "Have but one business and get up in the morning and see to it yourself."

The object of the farmer should be to raise from a given extent of land the largest quantity of the most valuable produce, at the least cost, in the shortest period of time, and with the least permanent injury to the soil.

The only management besides warmth and high feeding, by which a perpetual succession of eggs can be obtained in winter, is by having pullets and hens of different ages, which, moulting at different periods, do not all cease laying at the same time.

Calves and yearlings, and cows and oxen as well, when infested with lice, should be freed at once by rubbing the skin with a mixture of sweet oil and kerosene in equal parts. During the winter young animals should be kept growing by means of nutritious food, good shelter and cleanliness.

Books and papers form as much a part of a farmers' working tools as do the plow and shovel and hoe. The farmer who attempts to use the latter without the assistance of the former does an "ap hill business," which nearly always ends in failure and poverty; and he is sure to raise a family of numskulls.

Remember that bad salt will spoil good butter. An Eastern butter-maker tests his salt by dissolving a little in a glass tumbler. If the brine formed is clear and free from bitter taste he pronounces the salt good; if, on the other hand, it presents a milky appearance, leaves any sediment or throws any scum to the surface, he rejects it.

The quickest way to improve your pasture when short of manure is to top dress them, or to pasture sheep for a season, as these animals will exterminate such weeds and grasses as cows will not eat. If the pasture cannot be given up to sheep, pasture as many sheep as cows, and it will be found the pasture sustains them as well as when pastured alone.

Ploughing may often be done in moderate weather. If the land is drained, it matters little how wet the surface may be, when ploughed in fall or winter, as frost will pulverize all the lumps. It is usually, however, poor policy to plough land that is very wet, with the idea of getting on it earlier in the spring. But for dry uplands or drained lowlands fall ploughing has its advantages.

If a coat of paint is needed on the house or other buildings, now is a good time to have it done. Paint will form a harder and more durable surface when put on in cool weather than in the heat of summer, and it will not accumulate dirt and insects as in hot dry weather. A coat of whitewash costs little, and is worth a great deal to the man who cares to be neat and tidy, besides the fact of its contributing a long way to the health of the family.

There is no business panning out better these hard times than farming. There is one good thing about farming—a man can always raise enough to eat, if he is of any account. He can raise his potatoes, cabbages, onions, turnips, beets, etc. He can grow strawberries, grapes, apples and other fruits to satisfy the wants of his family. He can have poultry and eggs the year round. He can produce his own pork and make bacon and lard to last a year. He can have veal, and mutton, and beef. The people in the city, if they have these articles, must earn the money and save it to buy them. This is a big item in favor of the farmer.—Rural World.

The poultry house should be made water tight and wind proof. The tree which has served as a roosting place during the summer months should be vacated and remain tenantless till cold weather is over. Because fowls have a thick covering of feathers, it does not follow that they do not feel the cold. Notice them some frosty morning, how they love the sunshine and cluster in the sunny corners out of the way of the wind. This should teach a lesson, and we should not let a day pass until our feathered pets are made comfortable. Everybody keeps poultry for profit. Eggs are the great staple from which this profit is derived, but if the hen is cold and wet and uncomfortable generally, the egg basket remains empty for an indefinite period.—Son of the Soil.

### The Little Folks' Column.

#### About Frogs.

Boys, don't stone the frogs. It is wicked. They are hideous animals, but God made them. They are harmless and have a right to live and enjoy themselves as well as other folks. When we were a little boy, the first singing of the frogs in the spring was the most delightful music we heard. Then we knew summer was coming. We give you a little bit of poetry about the frog, from Forrester's Boys' and Girl's Magazine:

Of all the things that live  
In woodland marsh or bog,  
That creep the ground or fly the air,  
The funniest is the frog.

The frog—the scientific  
Of Nature's handiwork—  
The frog, that neither walks nor runs,  
But goes it with a jerk.

With coat and pants of bottle green,  
And yellow fancy vest,  
He plunges into mud and mire  
All in his Sunday best.

When he sits down, he's standing up,  
As Pat O'Quinn once said;  
And, for convenience sake, he wears  
His eyes on top his head.

He keeps about his native pond,  
And ne'er goes on a spree,  
Nor gets "how come you so," for a  
Cold water chap is he.

He has his trials by the lump,  
Yet holds himself quite cool;  
For when they come, he gives a jump  
And drowns 'em in the pool.

There! see him sitting on that log,  
Above the dirty deep;  
You feel inclined to say, "Old chap,  
Just look before you leap!"

You raise your cane to hit him on  
His ugly looking mug;  
But, ere you get it half way up,  
Adown he goes, ker-chug!

#### The Brave Boy.

Two boys of my acquaintance were one day on their way from school, and as they were passing a corn-field in which there were some plum trees full of ripe fruit Henry said to Thomas:

"Let us go over and get some plums. Nobody will see us, and we can sand along through the corn and come out on the other side."

Thomas said, "I cannot. It is wrong to do so. I would rather not have the plums than to steel them, and I guess I will run along home."

"You are a coward," said Henry; "I always knew you were a coward, and if you do not want plums you may go without them, but I will have some quick."

Just as Henry was climbing over the fence, the owner of the field rose up from the other side of the wall, and Henry jumped back and ran off as fast as his legs could carry him.

Thomas had no reason to be afraid, so he stood still, and the owner of the field, who had heard the conversation between the two boys, told him, that as he was not willing to be a thief, he might come over and help himself to as many plums as he wished. The boy was pleased with the invitation, and was not slow in filling his pockets with nice, ripe fruit.

Which of those boys was brave, the one who called the other a coward but ran away himself, or the one who said it was wicked to steel, and stood his ground?

Honesty is the best policy. Bad company ruins many. Let all remember this.

#### Hold on, Boys.

Hold on to your tongue when you are just ready to swear, lie, or speak harshly, or use an improper word. Hold on to your hand when about to punch, strike, scratch, steal, or do any improper act. Hold on to your foot when you are on the point of kicking, running off from study, or pursuing the path of error, shame or crime. Hold on to your temper when you are angry, excited or imposed upon or others are angry with you. Hold on to your heart when evil associates seek your company and invite you to join in their mirth, games and revelry. Hold on to your good name at all times, for it is of more value than gold, high places, or fashionable attire. Hold on to your thimble, for it will serve you well throughout eternity.

On a winter's night, when the moon shone bright, and the snow was crusted o'er; with a maid as fair as seraphs are, I slid from a hill down lower. Ere we reached the place, (like a horse on a race), our swift gliding sled careened; and with tresses fair, streaming back on the air, sweet Sallie went eend over eend.

### Hornless Cattle.

The merits of hornless herds are being discussed in some of the Western papers, and an article on the subject in the Pacific Rural Press has called out a response from Mr. Wm. Clark, of Denver, Colorado, who has reared up a herd of hornless cattle. Mr. Clark is of the opinion that the time is coming when cattle will be generally bred without horns; not that any new breed will be introduced, but that the horns will be bred off from all the various breeds. He says the herd bred by him was from horned cows and hornless bulls, and that the superior milking qualities and general character of the cows were preserved in their hornless progeny. It is argued that it will be to the interest of cattle-raisers to rear herds without horns for the following among other reasons:

1. Horns were given to cattle to be used in fighting—to enable them to defend themselves against dangerous enemies. For this purpose they are of value upon wild cattle. Domestic cattle have no valuable use for them.

2. The horns upon domestic cattle are used mostly in goring and injuring each other. All injuries to animals are paid for in their diminished flesh or increased amount of food consumed.

3. The expense of growing the horns is equal to the expense of a like weight in meat, and they are good for nothing.

4. Horns are a mere dead weight upon the heads of the cattle, and the expense of carrying them about and warming and supplying their waste is paid for in the food consumed or in the diminished weight of the animal.

5. Injuries are continually inflicted by cattle by the use of their horns upon other animals, as well as upon the human race.

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