HE CELEBRATES CHRISTMAS.

"Oho!" Exclaimed Policeman Flynn, "I See Ye're Not a Woman iv Ye-er Wor-rd."

As Policeman Barney Flynn differs little—at least, in one respect—from the average man of limited means, the approach of Christmas found him troubled, not to say pessimistic. He heard the customary talk about Christmas; he saw the Christmas advertisements in the papers and the Christmas goods in the shop windows; he read the accounts of Christmas plans for feeding or otherwise remembering the poor; and the only effect it had on him was to make him jingle the "luckv half dollar he carried in his pocke, and shake his head dolefully.

"'Tis th' da-ay iv th' rich," he said to himself. "'Tis th' time whin ye wa-ant twinty thousand dollars f'r to do th' r-right thing be all th' good people ye know. 'Tis th' da-ay iv give an' ta-ake, an' if ye can't give ye're ashamed f'r to ta-ake, an' there ye are. 'T was diff'rint in th' ol' days whin I was a la-ad, but now ivery wan who ha-ands ye out a two-bit sca-arf ixpects f'r to ha-ave as good or bet-ther ba-ack from ye, an' th' ray-sult is we all go br-roke givin' things that's iv no gr-reat use to anny wan, but th' shtorekeepers that sells thim. 'Tis f'r me to shtall th' good woman be a little ta-alk iv har-rd times befoor she spinds th' rint money buyin' r-red ties an' six-f'r-a-nickel see-gars be th' box."

With this object in view Policeman Flynn entered upon a systematic campaign to discourage Christmas shopping, and he did it with his usual diplomatic ability.

"Ye can't impriss a thing on th' mind iv a woman be sayin' it wanst an lettin' it go at that," he told himself. "Ye must ding-dang it into her head without lettin' her know what ye're doin'."

So he began to drop incidental remarks about poverty and hard times, with a casual suggestion from time to time to the effect that there would be no Christmas in that house. Later, whenever the moment seemed propitious, he aired his Christmas views more at length, and even illustrated them with occasional stories. All in all, he congratulated himself that he was accomplishing his purpose with exceptional cleverness and strategy.

"Think iv th' bargain days that follies Chris-mus!" he remarked one day at breakfast. "'Tis th' wa-ay iv th' wor-rld. Whin ye ha-ave no money th' lads in th' shtores is thryin' f'r to ha-and things out to ye at liss than ha-alf th' cost to ma-ake thim. Oho! they're sma-art min, those fellies. All th' year ye're sayin' to thim that they niver thruly sell annythin' at liss than cost, an' th' day afther Chris-mus they come back at ye an' say: 'We'll prove to ye now that we can do that very thing be offerin' th' goods at liss than cost whin ye're not in sha-ape f'r to buy thim.' I tell ye, Mary, th' wise wan is th' felly that plans f'r to ta-ake thim up whin they ma-ake th' bluff."

The logic of this seemed unanswerable to Policeman Flynn, and a few days later he supplemented it by reminding her that the year before she was "near dead f' thinkin' iv th' things ye c'u'd ha-ave an' comparin' thim with th' things ye did ha-ave, all because iv th' ba-ad habit iv goin' br-roke wanst a year." Next, after a reasonable interval, he told her about Cullen, one of the men at the station.

"Th' only throuble with Cullen," he said, "was that his hea-art was so big an' ray-sponsive that he c'u'dn't button his vist over it whiniver anny wan or annythin' appealed to it. He had a good head, too, but 't was nawthin' beside iv his hear-rt. His head was always givin' him th' r-right tip, but his hear-rt w'u'dn't l'ave him listen to it. That's why th' byes at th' station has f'r to dodge him reg'lar afther Chris'mus. He come to me on th' twinty-sivinth da-ay iv last Day-cimber—I ducked him on th' twinty-sixth, knowin' th' kind iv a la-ad he was, but he cornered me on th' twinty-sivinth—an' he says to me, he says, 'Barney,' he says, 'I ha-ave up to th' house,' he says, 'a br-right green nick-tie, an' a red nicktie, an' a polky dot nicktie, an' two pipes, an' a box iv see-gars, an' ol'-gold pair iv suspinders, an' some shlippers, an' a fut-rist,' he says; 'an' the good woman do be havin' a sort iv a doily thing, an' a silk pitticoat, an' some shtockins with pale-blue clocks on thim, an' a pink shir-rt-waist, an' a little statoo iv Vanus f'r to put on th' kitchen shelf, an' a' wather-caraffy, an' a new taypot,' he says, 'an' th' childher has a r-red sca-arf, an' a shled, an' a pair iv ska-ates, an' a toy gun, an' a little pathrol wagon, an' some blocks, an' a shteam injine.' Thin he sighs an' says: 'Barney, I niver intinded f'r to do it, but ye know how it is ye-er-slif. Will ye lind me th' loan iv a two-dollar bill so's we can ate till th' nixt pay-day?' That's th' wa-ay iv th' ma-an with th' big hear-rt, Mary, an' so I've had me hear-rt ossified."

This naturally had its effect on Mrs. Flynn. "Th' poor ma-an," she said to herself; "he do be ha-avin' a ha-ard time iv it over th' money, an' 'tis f'r me to help him out." So she gladdened his heart by proposing that they ignore Christmas entirely. As that was the very idea that he had in mind a', along, he readily acquiesced. And yet, even in the hour of victory, he began to modify the compact, thus deliberately disproving his previous pessimistic assertions about the expected return favors.

"A bit iv something f'r Maggie an' Terry," he said, "but nawthin' ilse."

Here, however, Maggie objected. If there was to be any such arrangement she wished to be included in it. There was no reason why she should receive any presents if she was expected to give none; indeed, as she was receiving an independent salary for her work as a teacher, she told herself that there was all the less reason why her parents should incur any Christmas expenses on her account. As for her own money, she could do with that as she saw fit. It was right that they should be relieved of a burden that was rather hard to bear in the existing circumstances, but that was no reason why she should be deprived of the pleasure of giving. Here, it will be noticed, was another blow to Policeman Flynn's views of the selfishness that marks the modern Christmas, but of course he didn't know it. Maggie kept her opinions to herself, and merely insisted that she should be included in the compact.

Now this is an agreement that many people of limited means have entered into at various times, and they will appreciate the difficulties that confronted the parties to it. The Christmas spirit is contagious, and more than once Policeman Flynn regretted that he had been so far-sighted. When he saw anything that he wanted to buy for Mrs. Flynn or Maggie, he tried to console himself with the reflection: "Niver mind! 'T will be ma-arked down afther Chris-mus." But with this came the haunting fear that the stock might be exhausted before the day of bargain sales arrived. The occasional queries at the station: "What are ye goin' to buy th' good woman?" also worried him, for he feared a truthful answer would be misconstrued, and he would be put down as a miserly wretch with little affection for his family. He had one consolation, however. By tacit agreement Terry had been left out of the arrangement, as being too young rightfully to appreciate it, and so there was an opportunity to make some family purchases. Thus it happened that Christmas eve Policeman Flynn told his wife that he must get something more for Terry.

"But ye ha-ave a plinty f'r him," argued Mrs. Flynn.

"Are you th' wan that's doin' this, or am I?" he demanded, with some asperity.

"Oh, g'wan, if ye wa-ant to," she returned, "but ray-mimber waa _hing."

"What's that?"

"Ray-mimber Cullen, th' la-ad iv th' big hear-rt that niver meant f'r to do it."

Policeman Flynn departed with the uncomfortable feeling of a criminal who fears he has been found out, and Mrs. Flynn chuckled. Then she retired to her room and made an investigation of one of the bureau drawers.

"'Twill niver do," she commented, as she held up one of Policeman Flynn's socks and regarded it critically. "'Tis a sha-ame th' min don't wear shtockin's. Now what'll I ta-ake f'r to ma-ake it seem r-right an' proper?"

Terry noted his mother's mysterious movements that night, but he was absolutely barred from the kitchen until morning, and Mrs. Flynn kept a close watch of him. Maggie was superintending or assisting to superintend a waifs' Christmas celebration, and did not get home until late. When she did come she made a mysterious trip to the kitchen in the dark and deposited some packages on the table. With the stealthiness of a thief Policeman Flynn came still later, and his movements were the most extraordinary of all. He removed his boots before going to the room where Mrs. Flynn was peacefully dreaming of the surprise she had in store for him, and after leaving that room he crept into his daughter's. Then he went to the kitchen, and felt along the wall until he found two pan-hooks, to which he carefully fastened certain things that he was carrying.

He was awakened the next morning by an outcry from Mrs. Flynn.

"Barney!" she cried. "Wake up! They's been a burglar here."

Policeman Flynn rolled out of bed and hastily reached for his Sunday boots, his only other pair having been left near the outer door when he took them off the night before. This feeling that he had only to put on his boots to be fully dressed was the result of sleeping at the station on reserve duty in times of great public excitement. But now he received a shock.

"Oh, th' murtherin' divil!" he cried. "He's shtole wan iv me boots!"

"Niver mind th' boot," retorted Mrs. Flynn. "He's shtole me only pair iv silk shtockin's that I had last Chris'mus! An' I hear him now," she added excitedly. "He's in the kitchen, th' thief! Hear him laughin' at what he's done. F'r th' love iv Hiven, Barney, go down an' gra-ab him quick, an' I'll folly ye with a broom. Bad luck to him! He's afther r-robbin' Santy Claus!"

By this time Policeman Flynn had got part of his uniform on over his usual night attire, and was half-way down the stairs with his revolver in his hand. Mrs. Flynn, somewhat more nearly dressed than he, followed, and Maggie, who boasted of a really pretty house robe, joined them.

"Did he get anything from you?" Mrs. Flynn found time to ask.

"I don't know," answered Maggie. "He mussed up everything in one of my bureau drawers, anyway.

"'Tis Terry!" broke in Policeman Flynn, from the foot of the stairs.

The next moment he pushed open the door of the kitchen, and the three entered. Terry was actually rolling on the floor in a paroxysm of laughter.

"What's th' matther with ye?" roared Policeman Flynn.

For answer Terry simply pointed to a row of pan hooks on the wall, and laughed some more. From the first hung the silk stockings that Mrs. Flynn had missed, stretched all out of shape by the statuette that protruded from one and the patent egg-beater that looked over the top of the other, with incidental lumps of large size to indicate where a little china clock, some candy, and various other things had been crowded in. Next to this was a stocking that Maggie promptly recognized, although she blushed to note the knobby shape it had assumed in its efforts to provide room for the regulation box of candy, a bottle of perfume, a glove box, a fantastic little pincushion and a ready-made light-blue shirt waist rolled up and simply jammed in. But it was the last thing in the row that tickled Terry the most. This was Policeman Flynn's missing boot, and loose cigars filled to the top, with one pipe and two neckties, held in place by the cigars, nodding over the edge. There were also various packages on the table and on the floor.

"Oho!" exclaimed Policeman Flynn, "I see ye're not a woman iv ye-er wor-rd."

"An' ye f'rgot about Cullen," retorted Mrs. Flynn.

"Niver a bit," answered the policeman, "but wan might as well spind

"He Says to Me, He Says—"

th' money himsilf as lind it to thim that does spind it. An' annyhow, 'tis no use thryin' f'r to f'rget whin 'tis Chris'mus."

"I'm glad," said Mrs. Flynn, "f'r to see ye ha-ave a bit iv sinse in ye-er head now an' thin."

A moment later she and Maggie were hurrying back upstairs, and Policeman Flynn was looking about him in a bewildered sort of way.

"Terry," he remarked, "I ha-ave a sort iv an idee that some wan kissed me. Was it Maggie or ye-er mother?"

"'Twas both," said Terry.

(Copyright, 1906, by Joseph B. Bowles.)
(Copyright, by the Century Co.)

Humor of 'Frisco Disaster

How the Spirit of the People Manifested Itself in Hour of Trial.

The spirit of the San Francisco people after the great disaster expressed itself in lighter ways, too, writes French Strother, in the World's Work. A steel building on Van Ness avenue, with every window space gaping from a gutted interior, bore a freshly painted sign—"The Hotel Baltimore Is Now 'Open' for Business."

It was—wide open.

In front of every house was a stove set up in the street and shielded from the wind, because no fires were allowed in the houses until the chimneys could be inspected. These windbreaks almost invariably bore some jocular legend. Some were named "Zinkands" or "Taits" or "The Poodle Dog," after famous restaurants of the city. One sign read, "Well Shaken," and below it a finger pointed to the next shack, on which was painted: "Same Alive." There were dozens of "Happy Homes." In San Jose I saw a building, completely wrecked from which a sign announced that—"E. W. Jack Has Been 'Earthquaked' to 15 West St. John Street (Just Around the Corner)." Another—"From These Ruins Will Rise San Jose's Greatest Grocery Store."

But perhaps the most effective expression I saw of the spirit with which losses were borne was on a street car on Devisadero street. A well-dressed young woman recognized a young man standing by a seat several feet away.

"Burned out?" she inquired.

He smiled pleasantly and answered quite simply, "yes." Nothing more was said.

Cooperation in Germany.

There are in Germany 2,508 cooperative stores societies, having a membership of over 1,200,000. The value of goods sold by them increased from 147,000,000 marks (mark 23.8 cents) in 1903 to 230,000,000 in 1905. The profits realized (which accrue to the benefit of the members) were 12,000,000 and 18,000,000 marks respectively, for the years mentioned. Many of these various retail cooperative stores have their wholesale purchasing companies which supply them at original cost; they are thereby enabled to secure lowest wholesale prices.

TABLE DELICACIES

SOME OLD AND NEW RECIPES WORTH TRYING.

Restorative Jelly Very Valuable in the Sick Room—Lemon Cream Mold a Fine Dessert Dish—Filling for Tarts.

Lemon Sauce for Boiled Meats.—Put in double boiler two cups of sweet cream with ten white peppercorns, a blade of mace and a small sprig of parsley. Add also the yellow rind of a lemon cut thin. Bring to a boil, then strain, thicken with flour and butter, rubbed together, cook three minutes, add the juice of a lemon and serve.

Restorative Jelly.—Soak one package of gelatin in a cup of cold water for half an hour. Add two scant cupfuls of boiling water, one tumbler of port wine, a quarter of a pound of loaf sugar, the juice of a large lemon or two small ones, three or four whole cloves, and a small stick of cinnamon. Let all these stand for half an hour, then strain and set away to harden. This jelly is convenient for use in the sick room. Part of it may be colored a delicate pink, and a small square of each color brought to the patient now and then.

Lemon Cream.—Into a cup and a half of boiling water stir two rounding tablespoonfuls of cornstarch wet with a third of a cupful of cold water; add the juice of a large lemon, the beaten yolks of three eggs, and one cup of sugar. Cook five minutes, then add the beaten whites of the eggs. Pour into punch glasses and serve cold with a spoonful of whipped cream on the top of each glass.

Lemon Cream Mold.—Dissolve half a package of gelatin in as little water as possible; add the juice of four lemons, a cupful and a half of sugar, and a pinch of soda. Strain this and let it cool, but not harden. Add it to a generous pint of cream, whipped, pour into a mold and place it on ice or in a deep pan of snow. It will not need to be packed in ice and salt. Turn out and serve with angel food or a good sponge cake.

Lemon Filling for Tarts.—Place an ounce and a half of butter where it will soften but not melt; add one small cupful of sugar, two well beaten eggs, the grated rind of half a lemon and the juice of a whole one. Stir over boiling water till thick and smooth.

Lemon Puff Dessert.—When eggs are plentiful try this novel dessert: Beat six eggs, the whites and yolks separately. To the beaten yolks add three tablespoonfuls of pastry flour, a little grated lemon rind and two tablespoonfuls of lemon juice. Beat this well with a spoon, then fold in the stiffly beaten whites of eggs and pour at once into a buttered baking dish placed in a pan of hot water. Bake slowly till risen and slightly browned. Turn out on a hot dish and grate loaf sugar over it.

Cream Puffs With Sauce.

Put four level tablespoons of butter with one-half cup of boiling water on the range and heat to the boiling point, then turn in one-half cup of flour all at once and beat well. When the dough will cleave from the side of the dish take from the fire and add the beaten yolks of four eggs and the white of one. Beat long and hard, then drop in small spoonfuls on a sheet or pan. Bake 20 minutes or more, according to the size of the cakes. Cool and split the cakes; fill with a cream made from one-half cup of sugar and three level tablespoons of cornstarch added to two cups of scalded milk, and cook five minutes. Add the beaten yolks of five eggs, and when the mixture is cooked through take from the fire, cool, and add a teaspoon of vanilla to flavor. For a chocolate icing melt a square of chocolate, and two tablespoons of milk, one-quarter cup of sugar, and half a teaspoon of butter. Pour a little on each puff.

Mushroom Toast.

Cut the stems closely from a quart or more of fresh mushrooms, peel them and remove the fills.

Dissolve from two to three ounces of butter in a porcelain lined saucepan.

Put in the mushrooms, strew over them a quarter of teaspoonful of browned mace mixed with a little cayenne and let them stew over a gentle fire for about 15 minutes.

Stir or toss frequently while cooking; then add a dessertspoonful of sifted flour, shaking the pan until it browns slightly.

Quintessence of Mushroom.

This is made by sprinkling a little salt over fresh button mushrooms; let stand for three hours, then mash them.

The next day strain off the liquor; put in a stewpan and boil until reduced to one-half.

This will not keep long, but can be made during the season. Mushrooms can be obtained throughout the season by preparing a small rich bed of guanoed earth and sprinkling it thickly with seeds.

Fruit Cake Without Eggs.

One cup molasses, one cup brown sugar, one cup butter, one cup buttermilk or sour milk, one teaspoon cloves, cinnamon, nutmeg, one teaspoon soda dissolved in a little hot water, one quart flour, one cup raisins, citron and other fruit much as you like.

Frosting for Lemon Pie.

White of one egg beaten to a stiff froth, add three tablespoons sugar, spread on the cold pie, then sprinkle a small quantity of sugar all over the pie, and brown slightly in oven. Frosting made in this way will not shrink from edge.

The Scrubbing Brush.

Do not lay the scrubbing brush with the bristles upward. The water is allowed to leak into the wooden part and the bristles very soon become loose. Always place it with the bristles down.

To Blacken a Hearth.

Mix some blacklead with a little soft soap and water. Boil the mixture thoroughly and lay it on the bricks with a brush.

PROPER CARE OF CLOTHES.

Time Well Spent in Keeping Belongings in Order.

We all like good clothes and the feeling of being well dressed. It is not entirely a question of money; it is also a matter of detail and of giving a small portion of our time to keeping our belongings in order. No matter how expensive or well fitting one's dress is the appearance is spoiled by a soiled stock or piece of lace or a crushed and frayed skirt.

Just stop and think what a saving of time and money the short skirt is to a woman, especially the busy woman. No skirt braids need renewal; no frayed edges give her an untidy appearance.

Take a look at your every-day skirt and think what an improvement a good pressing would be to it. This can be done very easily at home and should be done every week or two. Place your skirt on a covered ironing board and have handy two hot irons rather heavy in weight; now cover the portions to be pressed with a thoroughly wet piece of unbleached muslin folded double, and when pressing don't move the iron too quickly over it, but press until the material stops steaming.

Should there remain dulled or glazed spots sponge lightly and press again. This repressing, when damp, will form steam that will remove such spots.

TRY SWEDISH FRUIT SOUP.

It Is an Appetizing and Nourishing Dish for Invalids.

I was in a Swedish hospital with fever that might prove typhoid. "Keep her on a milk diet," said the doctor to the nurse.

"I loathed milk, yet the next day, "Keep her on a milk diet," said the learned man. I besought the nurse for baked potatoes and she firmly repeated the doctor's words: "Keep her on a milk diet."

But one day that blessed nurse from Sweden brought me a bowl of fruit soup.

The Mohammedan paradise holds no joy equal to the taste of it. I cajoled that Swede woman into giving me the recipe.

Fruit Soup—Stir together a handful each of dried apples, pears, cherries, raisins, prunes and currants. When done add water to make a gallon, sweeten to the tastet and add two tablespoonfuls of vinegar. Thicken with potato flour or with oatmeal.

Potato flour, to be used for thickening and for puddings, is made as follows: Grate potatoes, soak in cold water, strain out all the potatoes first with a coarse sieve then with a fine one, leaving the potato starch in the water, pouring off each one as long as there is any color in the water. Finally having poured off the last water, let the starch cake and take out and dry on cloths.—Kansas City Star.

Mushroom Toast.

Cut the stems closely from a quart or more of fresh mushrooms, peel them and remove the fills.

Dissolve from two to three ounces of butter in a porcelain lined saucepan.

Put in the mushrooms, strew over them a quarter of a teaspoonful of browned mace mixed with a little cayenne and let them stew over a gentle fire for about 15 minutes.

Stir or toss frequently while cooking; then add a dessertspoonful of sifted flour, shaking the pan until it browns slightly.

Pour in by degrees half a pint of gravy or beef stock, and when the mushrooms have stewed softly in this for two minutes, throw in a little salt, and a squeeze of lemon juice. Pour them on a crust cut about an inch and a quarter thick from the under part of a moderate sized loaf and fried in butter a light brown, after having been slightly hollowed in the inside.

Shoulder of Fresh Pork.

A ham or shoulder with the bone taken out and the space filled with a bread or prune stuffing is delicious when well cooked, and a popular dish among German and Swedish families. Have the skin scored in narrow strips, fill the space with the stuffing, close the openings with skewers and place the leg in a dripping pan. Rub salt, pepper and grated lemon rind over the scored top and squeeze the juice of a lemon over it. Bake with an even heat, basting frequently. The meat should be well done and should be served with an accompaniment of apple sauce or cider jelly.

Eggless Fruit Cake.

Two cups of granulated sugar, one cup molasses, three cups of graham flour, sifted, two cups of white flour, three cups of seeded raisins, three cups of currants, half pound citron, two cups of milk, one teaspoon saleratus, one teaspoon of cloves, one teaspoon of allspice, one teaspoon of salt, two teaspoons of cinnamon. Grease tins and put in slow oven, and do not touch for half an hour. Be careful in turning them or they will fall. Bake for 2½ hours to three hours. Makes two good loaves.

Rich White Stock.

Three and a half pounds veal, a chicken or a rabbit, two stalks of celery, any poultry bones, two blades of mace, one onion, two quarts of cold water; cut the meat into small pieces and break the bones; put them into the pot with the water and bring slowly to the boil; skim thoroughly, add the other ingredients and simmer slowly for four hours; strain and when cold remove the fat. The bones may again be boiled down.

Wash Egg Shells.

Egg shells which are to be used in coffee should be well washed before breaking. If the shell is stained, shake a little scouring powder on it and rub lightly with a damp cloth. This will remove any spot and make the shell fit to use.

Caring for the Nails.

Don't cut the cuticle or any part of the flesh around the nails. Don't polish the nails too highly; they should have only a natural gloss. Don't cut the nails in points, but carefully arch.

CARING FOR LAMPS

SOME POINTERS WELL WORTH REMEMBERING.

Daily Cleaning One of the Most Important — Necessity for Boiling Both Wicks and Chimneys—Treating Metal Portions.

Two of the greatest family evils are a scolding wife and a smoking lamp. The first must sometimes be endured, but the second may be remedied by a little care.

Daily cleansing of every lamp in use should be as much a part of the housewife's duties as making the beds, and the boiling of the burners at least once in a fortnight is as important as the weekly sweeping.

Wicks should not be trimmed with shears, but wiped off with a soft cloth, for in the former case there are always jagged or uneven portions left, which cause the flame to flare and the lamp to smoke. By careful wiping off the charred portions of the wick each day a steady, symmetrical light will be obtained.

Another precaution to take to prevent wicks from smoking is to boil them. Buy them in bunches, place in a porcelain kettle, cover with strong vinegar, bring the latter to a boil and set where the kettle will keep warm for three hours.

Drain out the wicks, dry thoroughly and keep away from dust. Wicks thus soaked almost never smoke.

If chimneys are bought in quantity and boiled, they also may be prevented in a great measure from breaking. Lay some shavings in the bottom of a wash boiler, pack in the chimneys, throw a handful of salt over them and fill with cold water. Allow to come to a boil slowly, simmer for two hours, then take from the fire; cover thickly so that they will be at least three hours in cooling. When cold wash the chimneys in hot water in which a little soda has been dissolved. Rinse in hot water, dry and store in a closet.

Boil all the metal portions of lamp burners in strong soda water for ten minutes, rinse and dry in sun or on the stove. Chimneys should also be washed in hot soda water, rinsed well and dried with crumpled newspaper.

Never leave the wicks turned up when the lamps are not in use, for the oil will ooze out and run down the base, creating not only an unpleasant odor, but being disagreeable to handle. In carrying a lamp from one room to another, turn down the wick in transit, but never allow the wick to remain turned down, for it is sure to smoke and smell disagreeably.

Linen Supply.

The young housewife with little money to expend may begin with a small supply.

Six or eight pairs of sheets are essential.

One bolster and two pillow slips should be allowed to each pair of sheets.

Several white "honeycomb" spreads and a white marseilles counterpane are needed.

At least two dozen face towels, a dozen fine cup towels, a dozen dish towels and four roller towels are essential.

Four white tablecloths, one of finer quality for "occasions," will do for a beginning.

There should be a dozen napkins to match each cloth and, if possible, a dozen extra fruit napkins.

A dozen hemmed cheesecloth dusters also belong in the outfit.

Chicken Smothered in Mushrooms.

Cut the chicken as for frying in a pan; put two or three slices of pickled pork and one tablespoonful of lard; place the chicken in the pan with the skin side up; put a pan or cover on top.

Place over a slow fire; when cooked on the under side put the skin side down. When this has browned add a cup of boiling water still keeping closely covered, basting constantly.

After the chickens have browned keep turning them.

It requires two hours of slow cooking to render them soft. When done rub a heaping tablespoonful of flour in two tablespoonfuls of butter.

Add another cup of boiling water and add one can of sliced mushrooms, or fresh ones; let this cook awhile; when ready to send to the table pour in one cup of cream.

Season with pepper and salt. If not sufficiently rich add more butter.

Table Mats of Asbestos.

The table mats of raffia or straw strike a rather incongruous note on a dainty white damask tablecloth, says Interior Decoration. Therefore the housewife who wishes to save the surface of the table from the damaging effects of hot dishes is advised to buy several sheets of the asbestos cloth which may be obtained in any house-furnishing shop. This can then be cut up into the desired shape and size and covered with a white linen case.

The case should be open at the ends so that it may be frequently taken off and laundered.

Stuffed Eggplant.

Put one eggplant in hot fat, and cook five minutes, and then remove the outer skin. When cold cut off the top. Scoop out a third of the inside and chop this fine. Cook one-half tablespoonful of butter with half a chopped onion for two or three minutes, then add one-half tablespoonful salt, a pinch of paprika, one yolk of egg. Rub the inside of the eggplant with lemon juice, and fill with the mixture. Cover the outside with beaten egg. Bake about twenty minutes.

For Joining Glass and Metal.

Common alum melted in an iron spoon over hot coals forms a strong cement for joining glass and metal together. It is the best thing for holding glass lamps to their stands, or for stopping cracks about their bases, as kerosene does not penetrate it.

Dirty Gilt Frames.

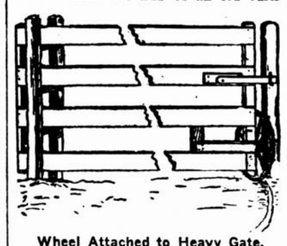
Put a gill of good vinegar into a pint of cold water and brush over the frame with a soft brush. Do a small piece at a time.

GATE WITH A WHEEL ON IT.

The Swinging of a Heavy Gate May Be Made Easy.

Many times for various reasons it is necessary to have an extra long gate on the farm. Generally a wide gate is heavy and hard to handle in opening and shutting. The sketch which I am sending you illustrates an easy way of overcoming the difficulty of handling a heavy gate, writes a correspondent of Prairie Farmer.

In attaching the wheel to the gate I first take a piece of 2x4 about three feet long and size one end down until it will enter the hub of an old culti-



Wheel Attached to Heavy Gate.

vator wheel. After the wheel is fastened to the end of the 2x4 I fasten the latter to the gate by two or three strong bolts. Place the 2x4 and wheel just high enough so the gate will clear the ground when swung to one side. When the gate is shut the wheel stands between the end of the gate and the post, as shown in the cut. When a gate of this kind is arranged properly a child can open and shut it without difficulty.

COOKING FEED FOR SWINE.

It Pays for the Extra Trouble—Pumpkins Good Hog Food.

It probably pays better to cook food for swine than for any other farm animals. While it is probably true that cooking food does not greatly increase its digestibility in all cases, yet it is certain that cooked food proves in the aggregate better than uncooked. There are many things that can be utilized for hog food if cooked that are not available for hog food if raw; for instance, potatoes. On every farm where potatoes are grown there are always small ones that can be used for hog feed if cooked.

Pumpkins also make a good hog food if they are cooked and mixed with corn meal and shorts or any other meal. Perhaps mixing them with ground oats would give the best combination. The swine also enjoy warm food in winter more than they enjoy cold food, and it is now proved that the more food is enjoyed by animals the better is it digested, because the mental effect on the animal results in the secretion of larger amounts of the digestive juices.

The cooking of food for swine results in the securing of a greater variety than would otherwise be the case, and the greater the variety the better will the hogs thrive. The giving of the hogs a warm meal may require a little extra effort on the part of the hog raiser, but it will increase the warmth and comfort of the animals and will have money in the way of carbonaceous feed not expended in the production of heat.

GOOD SOIL FOR CROPS.

Some Comments By J. F. Wojta, of Gustavus Adolphus College.

An ideal soil for the growth of crops should be one containing the property of being friable, loose and porous; one that retains a reasonable amount of moisture and heat; one that will allow itself to be worked over easily and of which drainage is good; one whose aeration or ventilation is good. To get such a soil we would recommend the following composition:

1. A certain amount of clay, enough to regulate the capacity of the soil for water and heat as well as mineral matter.

2. A certain amount of humus to supply nutrition and regulate capacity for moisture, heat and chemical action.

3. A certain amount of sand to increase capacity for drainage and tillage.

This would, in brief, furnish a good mixture of the various soils for such climate as is found in this middle northwest.

Fall Seeding of Alfalfa.

The Pennsylvania experiment station has gained much experience in fall and spring seeding of alfalfa, and says that the principal objection to spring sowing is that weeds come up and choke out the young plants before they can get a good start. The fall seeded alfalfa on dry land was able to withstand the severe winter climate perfectly—in fact, better than the common red clover. Under average good conditions from 20 to 30 pounds of seed should be sown to the acre. Manure gave better results on Pennsylvania soil than did commercial fertilizer. Lime did not give satisfactory results. In some instances it gave no appreciable results, and in others it was decidedly harmful, but in no case was it applied to advantage. Deep, well-drained soils are the best for growing alfalfa.

Manure and Corn.

Experiments continuing for three years at the Indiana experiment station with barnyard manure as a fertilizer for corn, showed that while three tons to the acre increased the yield 14.9 bushels per acre, six tons made an increase of but 16.2 per acre. Thus the addition of the second three tons of barnyard manure estimated as having a value of two dollars per ton as a fertilizer, or six dollars for the three tons, increased the yield only 1.3 bushels or about 65 cents in value.

THE SIZE OF FARMS.

They Should Be Smaller Rather Than Larger For Best Results.

The American farmer has always had before him the temptation to grasp a large amount of land. This is not surprising when we consider what his education has been. It has been seven or more generations since our ancestors settled in this country and during all of that time the descendants of the old settlers have had the thirst for land bred into them. This was because in the beginning of the development of this country land was very easily obtained, and the most common way for men to enrich themselves was to get possession of large tracts of land.

But to-day the new conditions are in conflict with the tendency to own land for the mere sense of owning it. Before a man buys more land he should first sit down and consider whether he can use that land, says Farmers' Review. He should also consider more carefully the question of whether he can not more fully use the land he has. To-day there are multitudes of families that are made miserable by the possession of too much land. A man known to the writer had 80 acres of land located within a few miles of a thriving town. He had only himself and wife to provide for, and he found it hard to get help even to take care of the 80 acres. But he had always owned a farm of from half to a square mile in area, and he was miserable on his little piece of 80 acres. His wife wanted to stay there, for she had been overworked on the big farm. But he insisted on selling the nice little farm, and then moved to the city while waiting to get hold of a big farm. What the country needs is a large number of well-tilled small farms. That means more independent farmers and fewer hired men. It means a solution of the hird help problem. It means more families in a township, and that too of families that own the land on which they are located. Such make the best citizens in the world. Such people thrill with the delights of ownership. They are a help to the communities. Their children do not have to rush to the cities to make a living. More farms means better schools. It means more electric lines running here and there over the country; for the electric lines go where populations are sufficiently dense to insure them patronage. If the American farmer does not get down to this idea the foreigner will take his land. The foreigner comes in from his little piece of land in Europe. He has been accustomed there to farm intensively a little piece of territory. He takes a small piece here and is contented with it. He works, and his family work. They have no hired help problem. They soon own the land on which the American farmer was lord, but on which he had a mortgage. The thirst for mere ownership of land is a thirst that can no longer be gratified without the danger of losing even the land necessary for the support of the farmer's family.

TIMELY HINTS.

Coach horses are rapidly increasing in prices notwithstanding manufacturers of automobiles are full of business also.

The Kaffir corn introduced for trial in the arid region in the southwest, where it has succeeded remarkably well, makes very excellent meal.

It is a splendid time, these cold days, to sharpen up the saws, grind the axes and fill the box with kindling. While you are at it, don't forget the butcher knife, the shears your wife uses and the chopping knife.

A correspondent of the Rural New-Yorker tells that paper that a flock of seven sheep brought him in $100 in a year. If a large flock can be made profitable in that proportion, there should be no question about the advisability of keeping sheep.

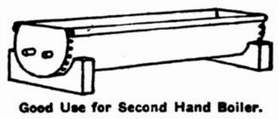
A common wire brush can be used to remove the rust from farm tools. If a finer finish is desired a bit of sand paper will answer the purpose. After this treatment apply some good metal paint. This will prolong the life of any iron or steel tool.

There is a demand both for little pigs and for hogs. Therefore pork is not likely to decline in price in the near future. The conversion of a large part of the enormous corn crop into pork is sure to be profitable to all who engage in it.—Farm Journal.

DURABLE WATER TROUGH.

How an Old Boiler May Be Given a New Lease of Life.

A useful and durable watering trough can be made of a 30-gallon galvanized boiler such as used for holding hot water and connecting with ranges. The openings in each end are closed with plugs. The boiler



Good Use for Second Hand Boiler.

is laid on its side on a suitable foundation, as shown in cut, says the Farm and Home, and an opening cut lengthwise about 8 to 10 inches wide. The edges are turned smooth. Water can be let into the trough at either end or wherever desired and a shut off can be screwed into the bottom for a clean cut.

Tree Growth.

Trees naturally grow where there is moisture. In the fall leaves fall from the branches because they are not needed there any longer but are needed to protect the roots and retain the moisture in the soil you always find a little rise around the base of trees. The raise around the trees keeps the water away from the stem and also keeps the ground frozen and mice or worms are not attracted to winter there.

Food of Hens.

The quantity of food required by old hens that are laying is not sufficient for the pullets. If the pullets get enough, the old hens will become too fat. Keep them separated.