

Household.**A DELICIOUS SALAD**

Is made by cutting up peaches and bananas in thin pieces and sprinkling them with sugar and a little lemon juice.

COOKIES.

Beat two eggs in a cup, and two tablespoonfuls of melted butter, two tablespoonfuls of sour milk; fill the cup with sugar, half a teaspoonful of soda, flour to roll; bake quick; best if kept in a stone jar.

CREAM FOR PUFFS.

One quart of milk; let the milk come to a boil. Mix together four tablespoonfuls of cornstarch, five tablespoonfuls of sugar and four eggs, pour into the milk, stirring constantly. Cut the puffs in half and fill with cream.

BREADED POTATOES.

Boil potatoes in their skins until done, but not too soft. Peel them, cut them in thick slices, dip them in beaten egg, roll in fine bread or zwiebeck crumbs. Fry the slices in hot butter or drippings until they are a golden brown, and serve.

CREAM PUFFS.

One pint boiling water; while boiling stir in one cupful of butter, two heaping cups of flour and eight eggs, yolks and whites beaten separately. Stir until well mixed, then take off the fire. When cool stir in one teaspoonful of soda. Now drop in gem pans and bake in hot oven.

TURNIP SOUP.

Slice five turnips and three onions with a piece of butter into a saucepan; cover close and let it stew for half an hour; then put in as much good stock as you require for the quantity of soup; add a few peppercorns, let it simmer for two hours, add a good slice of bread, rub it through a sieve, and add half a pint of milk before serving.

GREEN PEA PANCAKES.

A cup of boiled green peas, rubbed smooth with a teaspoonful of butter and season with salt and pepper; should have been put inside after dinner yesterday for this purpose. Mix with it a cupful of milk, two beaten eggs and three tablespoonfuls of prepared flour. Beat to a soft batter and bake as you would griddle cakes.

CHICKEN SALAD.

Two common-sized fowls, one cup of good salad oil, half a jar of French sweet mustard, the hard-boiled yolks of ten eggs, half a pint of vinegar, one teaspoonful of cayenne pepper, eight heads of celery, and set away in cool place. Mash the eggs to a paste with the oil; then add the vinegar and other things; mix thoroughly, but do not pour it over the salad until about half an hour before serving, as the celery may become wilted.

WATERMELON RIND PICKLE.

Pare the outer rind off watermelons that are brought from the dinner table; cut them simply into strips, leaves or stars—any shape, in short, that you may fancy; take 10 pounds of this rind and boil it in clean water until tender; make a syrup of two pounds of sugar, one quart of vinegar, half an ounce of cloves and half an ounce of cinnamon; the syrup to be boiled and poured over the rinds boiling hot; drain the syrup off and let it come to a boil, and pour over the rinds three days in succession. It will keep for years.

LENTIL SOUP.

Take one pound of lentils and wash them in many waters, until thoroughly clean and free from weeds. Soak all night, then add as much more water as will make 2½ quarts. When this boils add carrot, turnip, parsnip, two onions and a small pinch of carbonate of soda. Boil two hours, then strain, washing all thorough except the skins of the lentils, season, and serve. Lentil soup requires no meat, but a small piece of butter mixed with flour is an improvement, and serves to bind the soup together instead of separating into thick and thin.

FRENCH HASH.

The recipe is: Use cold, fresh beef, cut in small, thin slices. It does not make any difference whether you cut the meat with the grain or not, as the time of cooking is short. For a pound of beef use a teaspoonful of onion, chopped very fine; put the onion in a frying-pan with a heaping tablespoonful of butter, and put them on the fire until they begin to brown. Put in the beef and brown it very

quickly. Then stir in a tablespoonful of flour, and as soon as brown add sufficient boiling water to cover the beef. Season with salt and pepper rather highly. Heat all the ingredients together very quickly and take the frying-pan off the fire. Stir in the yolk of an egg and a glass of wine and serve. Miss Corson added, that those who are unaccustomed to the stirring in the eggs had better take a teaspoonful of the gravy and stir it together with the egg in a cup before adding to the sauce or gravy. That will insure smoothness.

BEEF STEW.

Cut underdone roast beef or steak into inch-long pieces. Have ready in a saucepan a cupful of skimmed gravy or broth, a quarter onion, minced very fine, a teaspoonful of minced parsley, a pinch of mace and a tablespoonful chopped cucumber pickle. Let it come to a boil, season well, thicken with a tablespoonful of browned flour, put in the meat and set in boiling water, closely covered, at the side of the range for twenty minutes. If the meat be tough, chop it instead of cutting it up, then proceed as directed. Serve hot.

CABBAGE.

Take a good, firm, middle-sized cabbage and boil it till it is tender; then drain off the water and chop it fine. Season to your liking with salt, mustard and pepper, and about two teaspoonfuls of vinegar and a piece of butter about half the size of a hen's egg. Stir in three raw eggs, beaten, a cup of bread crumbs and a cup of rich milk or cream. Mix all well, and if it seems sloppy after it has stood half an hour, put in more bread crumbs and let them swell, then put in the oven half an hour or less and eat hot. If you use thick cream you may leave out the butter.

CHILI SAUCE.

Peel one-half bushel of ripe tomatoes, eighteen large red peppers and four onions. Chop all these fine. After chopping, squeeze out with the hands from their water, throwing the water away. Add to them four quarts best cider vinegar, two cups sugar, eight tablespoonfuls salt, four tablespoonfuls each ground ginger, cloves, allspice and cinnamon, also two tablespoonfuls ground mustard. Boil all together for two hours, then put into glass jars. Large, plump red peppers are much less sharp than the long, slender variety, so if the latter are used not over six or eight will be required.

ASHES AND LIME.

In applying wood ashes about 70 per cent. of lime and magnesia are contained in the ashes, while 12 per cent. compose potash, and 6 per cent. make up the phosphoric acid in the shape of phosphates. When we take a fair view of the value of hard-wood ashes they may safely be classed as a complete fertilizer with the exception of containing no nitrogen. The question, then, is how to use them and where. We may consider that some soils are deficient in lime and potash, and thus put the ashes to good use, but suppose we were removing a crop, and had on hand a supply of ashes, how should we be guided in using them? Let us consider. As stated, ashes contain no nitrogen, but are rich in other substances, being deficient only in that one organic material. We look around for something to balance the ashes as plant food. We do not wish to buy nitrogen if it can be avoided. We have just moved a crop of clover, and there has been left a large mass of roots, which contain a fair proportion of nitrogen. We plow that sod, apply the ashes broadcast, run a harrow over the field, and the land is ready for corn in the spring. If we have no clover sod we at once plow a piece of land, sow the ashes, and put the land in millet or buckwheat. As soon as the crop flowers it is plowed, and ten bushels of lime applied. In the spring the land goes in wheat and is seeded to clover. In another year the clover will furnish the nitrogen and the plant food will be partially balanced. Thus, with the use of lime and ashes, and the plowing under of green manurial crops, we can gradually increase the fertility of the soil without the necessity of purchasing nitrogen, and it is economical to do so. As the time and labor lost one season will be regained the next.—*Farm, Field and Stockman.*

—Rub your griddle with fine salt before you grease it, and your cakes will not stick.

Correspondence.**ATTEND TO THE BEES.**

For The Progressive Farmer.

Look after the bees. Some will be found without queens, late swarms without plenty of supplies. Now a little attention will save numbers of swarms from perishing by worms and starvation. One of the small swarms that has a good queen should be put with a queenless one. With a moveable comb hive the job is easily done. Blow in smoke in each hive some two minutes, or wait till the bees fill themselves with honey. (In case they have saved no honey, sweeten water quite sweet with good sugar—little honey is good—and sprinkle the bees with it till they fill themselves, being careful not to wet enough to drown the bees.) Now take out part of the comb from the hive you want the swarm to remain in, a piece that has the least bees on it, in order to make room to put the bread comb in the middle of the hive as it usually is, the bee bread on each side. Then take a comb of bees first from one hive, then from the other; shake off the bees on a cloth or platform in front of the hive you wish the bees to go into, selecting the comb and placing as before directed the honeycomb on the outside of the others. Cover up. Run in the bees if they have not already gone in, and place the hive where the best one stood. Where gums, box or shallow hives are used, blow in smoke and drive out the two or more swarms that are to be put together. Then shake them out together so as to mix them up well on the cloth or platform and hive in the hive that has the most comb. Then place where the best one of them stood. The comb left should be smudged with sulphur fumes and kept for a new swarm next year, shutting up tight. Should there be some honey left in the comb, and any of the swarms need it later on, a hole may be bored in the top of the gum or hive and the one containing the honeys at over the swarm to be fed, and make beetlight round the top hive or gum and only leave a small entrance at the bottom as the other bees will try to get a share. Moveable comb hives will be found much more convenient and profitable for successful beekeeping, as stated in a late number of THE PROGRESSIVE FARMER. Alsike clover yields large supplies of the best honey, where it does well.

Ladies can take care of bees and make it both pleasant and profitable. Try it, ladies, and I will tell you how. JOEL CURTIS.

PROSPECTS OF ALUMINUM.

Wm. Frismuth, a chemist in Philadelphia, has succeeded in perfecting a process whereby aluminum can be produced in sufficient quantities for general commercial use, and at a probable cost of \$1.25 per pound, just about one-twelfth of the present price. Mr. Frismuth is a pupil of Wholer, who claimed the first discovery of the metal. He has been experimenting for the past twenty years with the problem of a cheap method for producing aluminum in large quantities. His patents have been secured throughout most of the civilized world, and when provided with a suitable plant, perfected mechanical and chemical means and proper technical and practical management, will turn out unlimited quantities at the prices quoted. The uses to which this metal may be put seem positively limitless. It is creating a vast deal of excitement in the manufacturing world on both continents. Mr. J. A. Price, president of the Scranton Board of trade, devoted his annual address to an exposition of the merits of aluminum, which he terms "the metal of the future." His history is based upon its properties of bulk without weight and strength without size. His prophetic vision sees steamships built of it lighter than glass and stronger than steel, marvels of architecture, machinery, furniture, weapons, etc., all composed of this wonderful metal, and all surpassing anything of the kind ever produced before. Aluminum is the metallic basis of mica-fieldspar, slate and clay. Dana says: "Nearly all the rocks, except lime stone, and many sandstones, are literally ore beds of metal aluminum." It is white in color and next in luster to silver. It has never been found in a pure state, but is known to exist in combination with nearly 200 different minerals. Corundum and pure emery are ores that are very

rich in aluminum, containing about 54 per cent. The specific gravity is two and one-half times that of water. It is lighter than glass or as light as chalk, being only one-third the weight of iron and one-fourth the weight of silver. It is as malleable as gold, tenacious as iron, and harder than steel, being next to the diamond. Thus it is capable of the widest variety of uses, being soft when ductility, fibrous when tenacity, and crystalline when hardness is required. Its variety of transformations is something wonderful. Meeting iron, or even iron at its best in the form of steel, in the same field, it easily vanquishes it at every point. It melts at 1,300 deg. F., or at least 600 degrees below the melting point of iron, and it neither oxidizes in the atmosphere nor tarnishes in contact with gasses. The process of obtaining aluminum has been the subject of experiment for many years nor has it yet been brought to such a point as to render the product available for general use. By a method of electric smelting it has been found that it can be produced for \$4 a pound, and there is now erecting at Lockport, N. Y., a plant involving \$1,000,000 for the purpose of its manufacture.—*Chicago Journal of Commerce.*

INCREASE OF CATTLE RAISING.

The statistics of increase in cattle production in the United States in late years furnish very suggestive facts. There has been an unchecked growth throughout the present generation—indeed we might say from the first settling of the country—but it has been reserved to the last ten years to eclipse all other periods in the development of the cattle industry. In the ten years ending with 1886 the number of cattle increased nearly 63 per cent. In the first half of this period the gain was a little less than one-third of the percentage proportionally, the bulk of the increase, in spite of discouraging times, having been made in the last five years. That is to say, the rate of increase from 1881 to 1886 was more than twice as rapid as from 1876 to 1881. Department of Agriculture figures now credit us with 45,500,000 cattle. The growth of population in the same ten years has been so great, however, that while at its beginning we had not much less than 650 cattle to the 1,000 of population, the increase leaves us now with only about 800 to 1,000 of population; that is, the ratio of the cattle to the population has gained upon itself not far from 25 per cent.

It is also interesting to note in what the great increase has chiefly consisted: Within the past five years beef making has received a greater impetus in this country than has ever known at any other time in any other part of the world. It is not necessary to enumerate the causes of this, which have often been discussed in these columns. The fact itself is sufficient in this connection. From 1881 to 1885 the increase in dairy cattle was 15 per cent, while the increase in all other kinds of cattle—chiefly stock for beef purposes—was nearly 50 per cent. Is it any wonder that cattle raising is just now less profitable than it was a few years ago? Or could there be a more striking demonstration of the consumptive capacity of the people?—*Pittsburg Stockman.*

WHAT WE PRODUCE.

The following table shows the relative value for the year 1884 of several of the leading products of the United States:

Corn.....	\$580,468,217
Eggs and Poultry.....	559,000,009
Wheat.....	497,030,142
Coal.....	400,001,000
Hay.....	330,804,494
Iron and Steel.....	275,000,503
Dairy Products.....	254,000,905
Cotton.....	242,140,987
Oats.....	120,533,294
Potatoes.....	79,153,673
Tobacco (Leaf).....	36,624,354
Barley.....	23,714,444
Rye.....	15,505,431
Buckwheat.....	7,856,191

More or less all these productions are exported except eggs and poultry, all of these we eat ourselves, and the cultivation of nearly all of these products is confined to certain sections except eggs and fowls. They stand on the list and we find them wherever people abide.

—For an excellent furniture polish take turpentine, linseed oil and vinegar, in equal proportions; apply and rub with flannel.

WHY HOLSTEINS ARE PREFERRED AS A BREED.

Holsteins combine more desirable qualities for the dairyman, general farmer and stock-raiser than any other breed. The first and most valuable qualification is the production of milk; for this purpose they have been bred, and acknowledged to excel all other breeds for centuries in their native country, Holland. Their yield of milk ranges from 10,000 to 18,000 pounds per year. They mature early, coming into milk when about two years old, hold out evenly nearly the whole year, instead of going dry six months as is the case with ordinary cows. The milk is not only abundant in quantity but is rich in quality. They are very hardy, not requiring rich food or extra care—hence are very desirable for the average farmer. They are large, hardy, rapid growers, maturing early, fattening readily, and making an excellent quality of beef—hence are profitable cattle for stock-raiser, particularly as his heifers will be even more available than his steers. Our heifers at one year often weigh 800 pounds; at two years, 1,200 pounds; and the cows at maturity, 1,400 to 1,700. Their milk records are the highest, ranging from 8,000 to 11,000 pounds per year by heifers with their first calf, and 12,000 to 18,000 by mature cows. During the milking season it is difficult to keep Holstein cattle in high flesh, but when dry they take on flesh rapidly—hence are most desirable, as being large and valuable for beef when done milking. They have been thoroughly tested in different parts of the United States, from Main to California, and as far South as Texas, and everywhere have proven successful. No other breed has ever made such rapid progress in the favor of the practical American farmer as the Holstein has done in the past fifteen years, and, at the present rate of increase, in twenty-five years more they will outnumber any other improved breed in America. The quality of the Holstein's beef is of the finest kind; the fat better distributed through the lean than most any breed and the butcher, who was first opposed to the Holstein, will now give more for a Holstein than any other stock.—*J. W. Stilwell, in Breeders' Journal.*

RUST ON APPLE LEAF SOUTH.

The following letter from Hon. J. T. Henderson, Commissioner of Agriculture, Georgia, will explain itself. The Commissioner desires farmers of the State to repeat the experiment and report. The letter is as follows: DRACKETOWN, GA., July 3, 1886.

I desire to call the attention of the farmer through the medium of your department, to some discoveries I have made. In May, 1885, I noticed the leaves of my Shockley apple trees were rusting or milderew. I built fires on the east side of the orchard and burned sulphur twice, when a damp east wind was blowing, so as to cover the trees with the vapor. This destroyed the blight on the leaves and saved the lungs of my trees, so that they matured their fruit beautifully.

I discovered by accident that the sulphurous fumes would also destroy the rust on wheat, or prevent its development. On the 25th of May last I had sulphur burnt on the margin of my wheatfield, and it was afterward observed that for some distance around this point, and presumably as far as the fumes came in contact with the growing wheat, the crop ripened nicely and without rust, while the balance of the field was worthless.

If this means of preventing rust in wheat proves effective and practicable upon further trial, we may be enabled to reap a further advantage in getting rid of the fly altogether by sowing spring wheat, which is otherwise destroyed by rust. The fly does not survive the winter, but deposits its eggs in the fall, which are carried through the winter in the wheat plant, hence the wheat sown in the spring is not troubled with fly.

Rust on wheat, rot with potatoes, blight of the leaves of fruit trees and diphtheria in the human all belong to the same class of diseases, and I think they can be destroyed with the means pointed out. I would like for the farmers to experiment as I have and report to the State Department. Yours truly, I. C. WESTBROOK.