

FARM NOTES.

Wet pastures are bad for sheep and lambs. The highest, driest part of the farm should be devoted to sheep.

Tenants should be as much interested in improved methods as the owners of farms, as they must first pay the tax of rent before they can make a profit.

There is no reason for retaining an unprofitable cow, yet in all dairy stables may be found cows that do not pay for their food.

The amount of salt necessary to be used in butter is generally accepted as one ounce of salt to one pound of butter.

The amount of vegetable in a given amount of green fodder corn, cut at the beginning of the glazing of the kernels, is contained in an equal weight of green corn fodder cut when just showing the tassels.

Where the ground is not frozen it is not too late to plant a few selected nuts and raise trees sufficient to plant out alongside the farm.

Frequently when the food of cows is suddenly changed the flow of milk decreases. This is due to the fact that the cows may not readily accept the new food and do not eat as much of it as of the food to which they have been accustomed.

When a flock of sheep is kept on a field the land will be made fertile in a short time, as the sheep not only distribute the manure, but press it into the ground by trampling, the loss being but little.

Any horse worth wintering should have some green food in winter to keep his bowels open. It is dry and concentrated food that causes fevers by constipating the bowels, making the hair rough.

Old strawberry beds are sometimes well covered with dead crab grass. In such cases the dead grass should remain as a winter mulch. In February or March, while the ground is frozen, put salt hay, straw or any suitable material on the rows and burn the rows over clean.

The old theory that sap could not flow, and top growth take place while the roots of a tree or vine are frozen, was shown to be faulty by an interesting experiment at the Missouri station. A grape vine growing by the side of a house had its top drawn through a hole into a warm room, and this top leaved out and made several inches' growth while the roots were slightly frozen in the ground.

Recent experiments of the Missouri State College show that if the farmers of the state will give proper attention to the selection of seed corn this fall the value of next year's yield will be increased \$9,000,000 in value to the farmers in that state alone.

The principal thing these experiments show, which farmers have heretofore overlooked, is that it is just as important to select the stalk from which the seed ear comes as it is to select the ear itself, and hence the mistake of thinking that the best seed corn can be selected from the crib where there are no means of telling on what kind of stalk the ear was produced.

Of course the best time to select seed, in accordance with those suggestions, is in the fall while the corn is being husked in the field. The ears should be sound, and well matured, and with deep straight kernels, loosely set; the stalk of medium height, strong and vigorous. Extremely tall stalks usually produce long loose ears that are not desirable.

FOR AND ABOUT WOMEN.

A Toast for the Day.

Here's to the good word which is as soon said as an ill one—And to our deeds that travel with us from afar—for what we have been makes us what we are.

When a dinner is to begin with raw oysters or clams, six of these surrounding a piece of cut lemon are usually served on a bed of cracked ice on plates that come especially for the purpose. The plate containing this first course must be set upon a large dinner plate and placed at each cover just after the meal is announced, but before the guests enter the dining room.

When the oysters are finished, both plates, the oyster plate and the dinner plate that was underneath it, must be removed. The soup tureen and a pile of warm soup plates must then be put before the hostess, who proceeds to ladle out the soup, the waiters taking the plates from her as they are filled and passing them to the guests.

If wine is to be served at the dinner, the host now fills the glass of the lady at his right with sherry or claret or white wine, or whatever wine is to be used, and then passes it to the gentleman at her right. This gentleman repeats the action of his host by helping the lady at his right and then filling his own glass, and so the bottle circulates. If champagne is used at dinner, it should never be opened until the fish course. After the soup plates have been removed the waitress brings in the fish plates, which must be warm, and sets them with the platter of fish before the host, who carves the fish with a silver fish knife.

Next to the fish comes the principal meat dish of the meal, the roast or "joint," as the English cooks call it. The host carries the meat and the maid passes it and then passes the vegetables which accompany it, each guest helping himself from the dish. It is in good taste for the host to ask the guests to take a second helping of the meat course, but they are never asked to partake twice of soup or fish.

FASHIONABLE DINNER HOURS.

After the meat comes the game—in a simple dinner this can be omitted with perfect propriety—and after this the salad and then the dessert, which is always helped by the hostess. After the dessert has been removed, if there is to be a course of fruit, the maid puts before each person the finger bowls on the fruit plates. The guests lift the bowl and dollops from the plate and set them in front of it while the waitress passes the dish of fruit. Last of all is served the black coffee. If the hostess prefers, however, this can be served in the drawing room at the conclusion of the meal.

A very large and fashionable dinner party, where the service is always a la Russe—that is, no carving is done on the table—is given at half-past 7 or 8 o'clock, but it is better taste to have a simpler and less formal affair, such as I have just been describing, at the usual dinner hour in all our large cities, at half-past 6 or 7 o'clock. A small dinner lasts about an hour, while an elaborate function may take anywhere from an hour and a half to two hours to serve. Guests should arrive promptly at the time set for the dinner or five minutes before it. It is unpardonable to be late. But if this should happen, it is not customary to keep the dinner waiting for the tardy person more than fifteen or twenty minutes past the appointed hour.

When dinner is ready the maid should come to the drawing room door and in a low but distinct voice announce that "Dinner is served." The hostess then leads the way into the dining room, and the guests follow her, the host coming last. At a formal dinner each gentleman offers his arm to the lady his hostess has asked him to take out.

Boil the chestnuts for fifteen minutes, throw into cold water to facilitate shelling and skinning. Remove every bit of the skin, which is bitter when cooked. Put in a saucepan and cover with gray left from roast chicken or other poultry. If giblet gravy is used, thin and strain it before pouring over the chestnuts. Stew gently fifteen minutes and serve in the gravy. This is a delicious accompaniment to roast poultry.

Boil and skin enough chestnuts to make a cupful when rubbed through a colander or vegetable press. Beat four eggs light, stir the chestnuts into the yolks, add a tablespoonful of melted butter and two tablespoonfuls of fine cracker dust, two cupfuls of milk, a tablespoonful of sugar, salt and pepper to taste; lastly, the frothed whites. Bake, covered, in a buttered pudding dish for half an hour, uncover, brown and serve before it falls. Eat with meal.

Boil one quart of chestnuts, shell and peel them. Mash smooth and rub into them two tablespoonfuls of butter; salt and white pepper to taste. Stuff the turkey with this as you would with any other kind of dressing.

Boil and shell chestnuts, remove the skins and rub the nuts through a colander. Sweeten to taste and beat to a soft paste with a little cream. Form the mixture into a pyramid in the centre of a chilled platter and heap sweetened whipped cream about it.

Boil and mash enough sweet potatoes to make two cupfuls and enough Spanish chestnuts to make a cupful. Rub the nuts and potatoes together while hot and beat into them two tablespoonfuls of butter, four teaspoonfuls of cream, two beaten eggs and season to taste. When cold, form into croquettes, roll in egg and cracker crumbs and set in a cold place for an hour before frying in deep, boiling fat.

Shell and boil two cupfuls of large chestnuts, skin and rub through a colander. Work into them a tablespoonful of butter, a little salt, a few drops of lemon juice and a dash of paprika. Turn into a double boiler and make very hot; then set aside to cool. When cool, form into small croquettes, roll in eggs, then in cracker crumbs and set on the ice for an hour before frying in deep, boiling fat. Peanut croquettes may be made in the same way.

MIDDY UNDER ARREST

Meriwether to Face Trial For Fatal Fist Fight.

Annapolis, Md., Nov. 13.—Midshipman Minor Meriwether, Jr., has been placed under arrest to await his trial by court martial for engaging in a fistic combat with Midshipman James R. Branch, Jr., who died of his injuries. The arrest of young Meriwether followed shortly after the reception of the order from the navy department. He is confined to his room in the midshipmen's quarters, under what is known in the service as a "military arrest." Minor Meriwether, Sr., arrived at Annapolis and had a talk with his son.

It is said that evidence will be adduced before the court that will place Meriwether's case in a better light than has been indicated.

NAVAL PAYMASTERS WANTED

Competitive Examination to Be Held in Washington January 9.

Washington, Nov. 13.—Announcement will be held at the navy yard in this city, beginning January 9 next, to fill 12 vacancies in the grade of assistant paymasters in the navy. Applications for permission to take this examination will be received by the assistant secretary of the navy up to and including December 15, 1905.

An assistant paymaster is a commissioned officer in the navy and has the rank of ensign, which corresponds in grade and pay to a second lieutenant in the army, the pay of an assistant paymaster being \$1540 per annum at sea or \$1309 per annum and quarters or commutation thereof at \$24 per month while on shore duty.

Petals of the Palm.

A French physician warns the world once more against the perilous practice of shaking hands. It leads, he tells us, to a circulation of microbes on the very large scale. The human hand is especially frequented by microbes. A fraction of a square inch harbors on an average 90,000,000 of them, whereas an equivalent area on the arm or chest can boast of no more than a paltry 25,000,000. To avoid the dangers attendant upon contact with these myriads of germs Dr. Palpasse suggests the Oriental greeting known as the "tamenah," which consists in touching one's own heart, lips and brow with the right hand.

Frankly, says the London Graphic, the proposal is not one that greatly likes us. Its florid symbolism seems out of keeping with the British character, while the prudence of shaking millions of microbes into one's mouth on meeting with a friend requires elucidation. But perhaps there is "another way," as the cookery books have it. When Sir Henry Irving was called before the court for the—time he clasped his left hand with his right, in order to get the true state of his feelings across the footlights. Have we not here a solution of this weighty problem? Let the cautious citizen of the future shake hands with himself in full view of the person to be saluted. In this way shall he compass his personal safety without violating too grossly an ancient social tradition.

Jack—"I am so glad we are engaged. You know it is love that makes the world go round."

Helen—"Yes, but it is not love that makes a man go round at nights after he is married."—Chicago News.

"What! You want the court to be lenient because you have been brought before it a dozen times?"

"Yes, your honor, I expect to be treated like a regular customer."

Grace—"Our preacher has done a great deal to break up golf playing on Sunday."

Gladys—"How did he manage it?"

Grace—"Mainly by saying that he did not consider it particularly wicked."

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