

ITALY'S FAVORITE FOOD.

FOREIGN AND DOMESTIC PROCESSES OF MAKING MACARONI.

In Europe it is almost entirely handmade, while in the United States machinery is utilized.

The making of macaroni is undoubtedly increasing in the United States, and this is by no means due to the growth of the Italian population here alone. Americans are taking more and more kindly to this sort of food.

Macaroni, says the Scientific American, is a preparation of wheat originally peculiar to Italy, in which country it is an article of food of national importance. The same substance in different forms is known as vermicelli, spaghetti, Italian pastes, taglioli, etc. These substances are prepared from hard, semi-translucent varieties of wheat. Hard wheats are richer in gluten than the soft and tender wheats. These wheat preparations styled macaroni are met with in various forms, such as fine thin threads called vermicelli, from its thread-like appearance, thin sticks and pipes, stars, disks, ribbons, tubes, etc.

In the manufacture of macaroni about 100 pounds of semolina or granulated wheat is first put into a circular iron mixing machine three feet in depth and two feet in diameter. A quantity of boiling water is then added and the substance mixed up into a stiff dough by a revolving shaft armed with circular teeth which runs down through the centre of the machine. The dough is then taken out and placed in a circular wooden rolling machine three feet in height and eight feet in diameter, over which for forty minutes travels a revolving granite roller five feet in diameter, eighteen inches in width, weighing three tons. After the dough has been thoroughly rolled and pressed, it is placed in a kneading machine. A layer of dough about four inches in thickness and about eight inches in width is placed around the outer edge of a circular revolving pan six feet in diameter and eighteen inches deep.

Attached to the framework of the machine across the centre of the pan are two loose cone-shaped gearing wheels, which in turn revolve, burying their teeth into the dough. This operation continues about twenty minutes, thoroughly mixing and kneading the substance. It is then placed in the cylinders of the macaroni press. These cylinders are about 2½ feet in length and about fifteen inches in diameter, on the inside of which, resting on a flange at the bottom, is a copper mould. These moulds are about one inch thick and perforated with holes through which the pipes of macaroni are passed. The pipes are made hollow by means of a circular piece of copper held in place by a pin running across the centre of the hole on the inner side of the mould. As the dough is pressed over the pins it divides in the centre and unites itself again as it passes out of the mould. About 100 pounds of dough is placed in the cylinders at a time, which is pressed out through the moulds by means of an accurately fitting plunger or piston. One thousand pounds pressure is used, the cylinder emptying itself in about forty-five minutes. As the pipes of macaroni pass out of the mould they are cut off into ten-foot lengths and taken to the cutting table, where they are recut into small lengths for drying. The macaroni is then placed on pasteboard and racked away for eight days to dry, in a temperature of eighty degrees, when it is placed in boxes and is ready for market. The company employs about 125 Italian hands and turns out about 3,500,000 pounds yearly.

Having thus described the method of manufacturing macaroni in New York, we will now give an account of the way the article is made by hand in Italy.

The hardest and finest varieties of wheat are selected, first washed and thoroughly dried in the sun. This wheat is then coarsely ground and run through a revolving sieve to separate the starch from the bran and flinty portions. It is then successively passed through a series of six hand sieves, each a little finer than the preceding, for the purpose of separating the flinty portions from the bran. This apparently simple process requires considerable skill, and a certain knack which it takes time to acquire. The motion which is given to the sieves by the sifters is half rotary and half up and down, with an indescribable side motion, which can only be characterized as a "boomerang," for it throws the mass which is being sifted in an opposite direction to that taken by the sieve.

Every few minutes each sifter pauses and skims off the bran which has worked to the top and center of the sieve, and after these various manipulations there remains a clean, flinty farina, known as semolina. This is then mixed with warm water into a stiff dough, and this dough is thoroughly kneaded by means of a long prism-like, hardwood lever, so adjusted that the spring of the timber may be utilized in alternately raising and depressing it upon the mass of dough, which is then pressed and kneaded into the required consistency. It is rather amusing to see two or three men sitting on the end of this lever and bobbing up and down so as to throw their weight at one instant on the lever, bringing it down into the dough, and then allowing it to spring up again, in order that it may be brought down in a new place.

After it has been thus mixed and kneaded for about an hour, the dough is put into presses with perforated bottom, and pressure being applied, it comes out through these holes in the shape known to us as macaroni. At this stage of the process it is, of

course, soft and flexible, and in order to keep the various little strings of dough from sticking together, it is constantly fanned by a boy, so that the current of air thus made may slightly dry the outside of the strings and prevent them from adhering. It is then cut off and hung on racks or frames made of bamboo to dry. As it hangs on the racks, the different pieces are of unequal length, and a boy passes rapidly over them, bringing off the longer ends to make them uniform.

The drying process has to be done in the shade and in a place not exposed to the wind; for, if dried too quickly, or if the slender pieces were blown against one another, they would be apt to break. When sufficiently dry it is removed from the racks and packed in boxes such as are familiar to all grocers.

The different sizes are made by changing the movable bottoms of the press and employing different sized perforations. Each of these perforated holes has a core or center around which the dough has to pass, and this produces the hollow which is a characteristic of the macaroni. The reason of this arrangement is, if the macaroni is made solid, it would take very long to dry when hung upon racks, and also when dried it would be very difficult to cook it without a great deal of boiling, and impossible to do so uniformly. So important is this considered, and so defective do the Italians regard the product if not thus perforated, that a proverb has arisen in Italy to the effect that "A foolish person is like macaroni without any hole in it."

Vermicelli is made from the same material and in the same way as macaroni, except that it is not hollow, it being so small that it is neither practicable nor necessary to make it so.

SELECT SIFTINGS.

Palm leaves on the Amazon grow thirty feet long.

Cotton having a beautiful red color is being grown in some parts of Georgia.

Kid gloves are sewed with cotton thread, as it does not cut the kid as readily as silk.

The Hungarian Crown has experienced more vicissitudes than any other crown in Europe.

According to the measurements given in the Bible, the Ark was a larger vessel than the Great Eastern.

A white deer, the first seen in Pennsylvania for years, was killed near Foxburg, in that State, recently.

Of the numerous centenarians in England, the oldest is William Sutton, of the Thanet Union, now in his 105th year.

Down to the Norman conquest the Britons had "living money" and "dead money," the former being slaves and cattle, the latter metal.

In the Orient drinking water is cooled by filling a porous earthenware jar, the evaporation being great enough to cool water on the hottest day in a few hours' time.

A break in the main water pipe in a street in Tombstone, Arizona, was found to have been caused by the roots of a tree which had grown around the pipe and crushed it so that it burst.

Two hundred Australians, under the leadership of William Lane, are founding a "New Australia" in Paraguay. The colony proposes to settle 400 families in the country within two years.

There is said to be but one British home remaining where the old feudal custom is observed of guests and servants all dining together on Christmas night and the dance afterward being led by the hostess with the gamekeeper.

There has just been born at Bainsford, Falkirk, a boy whose mother is seventeen, his grandmother thirty-four, his great-grandmother fifty-four and his great-great-grandmother eighty-three, and all are alive and well. They are working people.

A Massachusetts thief has been systematically stealing ornate birds. The theory is that he carries a ladder, opens second-story windows, as these are usually left unfastened, quietly unhook the cage and carries off the songster. The police have not yet apprehended him.

Sandwich men on the streets of London are required by law to walk near the curbstone, but not on the sidewalk, and not less than thirty yards must separate each sandwich man from his nearest placarded comrade. The fine for violating the regulations is \$2.50 for each offence.

When an old black walnut tree twenty-three feet in circumference was cut down at Flatbush, Long Island, the other day, a four-foot hole was found in its centre from its roots to its branches. At the first branch a red currant bush had thrived for three years, and this, it is thought, sapped the life from the tree's heart.

Why Rats Gnaw Continually.

Have you any idea why it is that rats, mice and squirrels are continually gnawing at something? They do not do this for pure wantonness, as people generally imagine, but because they are forced to. Animals of that class, especially the rats, have teeth which continue to grow as long as their owner lives. In the human species the teeth are developed from pulps which are absorbed and disappear as soon as the second set are full grown, but in the case of the much-maligned rat the pulp supply is perpetual, and is continually secreting materials by which the incisors gain in length. This being the case, the poor creature is obliged to keep up his regular gnawing operations in order to keep his teeth ground off to a proper length. — St. Louis Republic.

HOUSEHOLD AFFAIRS.

CLEANING GLOVES.

Gloves that are but slightly soiled may be easily cleaned by the exercise of a little patience and care. The best way to do this is to place the glove upon the hand, wet a piece of clean flannel with benzine, and wipe the stained part very lightly and carefully. As soon as the flannel shows any discoloration, take a new portion. Do not rub the glove at all, or the color may be ruined, but wipe it gently from the tips of the fingers toward the wrist. The smell of the cleaning agent will be gone as soon as the glove is dry. — New York Observer.

HOW TO MEND CROCKERY.

A valued correspondent says: Before being allowed to get dirty or greasy tie all the broken pieces in their places nicely with any kind of string that suits, then put in an iron or tin dish that can be put on the fire, pour in as much milk as will cover the fractures well, put on the fire and boil for say ten minutes, and the whole operation is complete. Don't undo the wrapping until the dish is completely cold, and if yours hold as ours do, you will call it a success. — Scientific American.

LINOLEUM IN THE KITCHEN.

An authority on such matters recommends a thin quality of linoleum to be used as a dado for the walls in a kitchen. It should be glued close to the wall, and may be finished at the top with a plain molding. It may then be oiled or varnished, or left in its natural condition, as one chooses. It is in every way to be preferred to a dado of wood, which is liable to crack and leave interstices in which insects may lodge. The dado of linoleum is as easily washed as a dado of tiling and is even more durable, while it is a good deal cheaper.

In the natural wood color in which this material comes it would make a very pretty dado for a wall painted pale blue. As linoleum is nothing more than the blown pulp of wood, combined with oxidized linseed oil, it can be readily seen that it can be treated in any way that wood can be treated, while it is exactly suited to this purpose and the purpose of covering kitchen floors. A dado is almost a necessity in a kitchen, because a plastered wall gets chipped with continual wear. Linoleum offers just the right material necessary for such protection. — New York Commercial Advertiser.

GARNISHES AND SAUCES.

Apple sauce is for roast goose and roast pork.

Barberries, fresh or preserved, go with game.

Currant jelly is used for game, also for custard or bread pudding.

Drawn butter is served on onions that have been boiled.

Egg dressing is used on cold meats and salads.

French dressing is used often on lettuce and other vegetables.

Horseshadish is used for roast beef and fish.

Ice cream of all kinds are best served with plain cake.

Jelly served on sliced cold turkey is very palatable.

Lemon dressing is often served on salmon.

Mint is for roast lamb, hot or cold. New cucumbers are used as a chopped dressing for cold beef or veal.

Onion dressing is served with chicken, beef or turkey.

Parsley is the most common garnish for all kinds of cold meats, poultry, fish, etc.

Quail served on toast is liked generally.

Raisin sauce is generally served with apple or rice pudding.

Sauces containing mustard are served on cold meats mostly.

Tomato sauce is used on any cold meat.

Use mayonnaise dressing on lettuce and tomatoes.

Vienna coffee serve with cream sauce of some kind.

Waffles serve with maple syrup.

Yams are a Central American sauce served plain.

Zealous beating of eggs is a good rule to follow in making all kinds of sauces. — Farm, Field and Fireside.

RECIPES.

Lyonnaise Potatoes—Boil, peel and slice six potatoes. Brown an onion and put in potatoes; season, and when golden brown sprinkle over them a tablespoonful of chopped parsley. A combination of onion and parsley always means Lyonnaise.

Mustard Relish—One teaspoonful flour; one teaspoonful mustard; a little salt; two teaspoonfuls sugar; dissolve all with a little vinegar, then put into a half pint of vinegar and bring to a boil; stir constantly. Splendid for cold meats.

Graham Tea Cake—One cupful of sugar, one-half cupful of sour cream (fill the cup with milk), one egg, one-half of a teaspoonful of soda; Graham flour enough to thicken so that it will drop from the spoon. May be baked in a loaf or cup cake tins.

Vanities—One unbeaten egg mixed quite hard (about the consistency of pastry) with flour and a little salt added. Roll quite thin, cut into small shapes as desired, and fry in deep lard for a minute. While hot sprinkle with powdered sugar.

Filling for Lemon Pie—Take the thick white rind off and the seeds out of a lemon and chop fine. Grate the rind. One apple chopped fine, one egg and one cup of sugar, butter the size of a walnut, one-half cup of water and one teaspoonful of cornstarch. This is a particularly good recipe.

SCIENTIFIC AND INDUSTRIAL.

The English language contains forty-one distinct sounds.

When oxygen is in a liquid state it is strongly attracted by a powerful electro magnet.

The beef extract factories in South America make one pound of extract from thirty-four pounds of meat.

A cubic foot of new fallen snow weighs five and one-half pounds on the average, and has twelve times the bulk of an equal weight of water.

It is strange, though true, that in Asia and Africa, where grass will not grow, the most beautiful flowers and shrubs flourish to perfection.

In filing band saws, tie a string where you begin to file, and then you can tell when you get around, and therefore all the teeth will be sharp, and you will not file any of them twice.

Dr. O. V. Thayer, of San Francisco, has successfully used the solar canterly—burning glass—in removing facial discolorations of the skin of large areas, also in removing tattoo or India ink marks.

At the two large abattoirs of Lyons, France, the guards protect the animals to be slaughtered from seeing anything connected with the slaughtering of other animals; a terror is found to have an injurious effect upon the secretions and flesh of dumb creatures.

A Man With Three Legs.

Of late years I have lost all trace of my old and oddly malformed friend, George Leppert, whom I first met at Tiffin, Ohio, in 1884. George was a Bavarian by birth, and came to this country twelve years ago, settling at Baltimore, where he followed the trade of a wood-carver. Should you happen to meet him on the street you would notice nothing peculiar either in his gait or general make-up, unless it was that the right leg of his trousers was something near twice the size of the left, and too full to wrinkle besides. This lopsided appearance was caused by a remarkable malformation, Mr. Leppert being the not over proud possessor of two right legs and one left; or, in other words, of three perfectly formed lower limbs. I often remarked that should nature, through some of her odd freaks, choose to increase my normal supply of legs by fifty per cent. I would do my best to play the \$100-a-week fiddle in a dime museum before the setting of the sun on the day following the addition of the extra member to my anatomy.

He often told me that when he was a small boy in his Bavarian home he had perfect use of all three of his legs, but when I saw him last—in 1887—the extra member was slightly paralyzed, probably the result of being bound to its companion, an operation that was necessary in order to get both into one trousers leg. When I last heard from him, in 1891, he was at the Bellevue (N. Y.) Hospital, undergoing treatment for rheumatism. — St. Louis Republic.

The First Iron Bridge.

The first iron bridge ever erected in the world, and which is in constant use at the present time, spans a little river to the County of Salop, on the railroad leading from Shrewsbury to Worcester, England. It was built in the year 1778, is exactly ninety-six feet in length; total amount of iron used in construction, 378 tons. Stephenson, the great engineer, in writing concerning it, said: "When we consider the fact that the casting of iron was at that time in its infancy, and we are convinced that unblushing audacity alone could conceive and carry into execution such an undertaking." — St. Louis Republic.

Effects of Electricity on Lunatics.

It is said that when the electric current was turned on the circuits at Long View Insane Asylum, at Cincinnati, Ohio, for the first time, the insane patients were much affected. They tossed their hands about, fell into each other's embrace, danced with glee and displayed an exaltation such as irrational animals sometimes do when stirred by emotional music. Improvement in many of the patients has been noted, due, it is believed, to the buoyant effect on the system of the surprise. — New York Telegram.

Electric Wires.

Some writer very aptly likens the nerves to electric wires, and the electric working of their system to that of the electric cars. A man who "slips his trolley" like Mr. Jeremiah Eney, 1812 W. Lombard St., Baltimore, Md., will need something better than even a galvanic battery to set him all right. Mr. Eney found that something in the following way: "I suffered," he says, "a long time with neuralgia in the head. I gave St. Jacobs Oil a fair trial and an entirely cured." In this way the great remedy acts as a motor to restore broken wires, and set the system to perfect action.

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A Peculiar Accident.

Jesse S. Williams, a well-known grocer of Wilkesburg, Penn., met with a peculiar accident recently. He was removing a shoe from the left foot and in giving a sudden wrench broke his leg near the thigh. The accident occurred in the presence of his wife. Both were startled to hear a loud, snapping noise. The wife ran to her husband, and he laughingly remarked that nothing had happened. A moment later, to make sure, he tried to stand on the left leg, and the bone almost protruded from the skin. The weakness in the leg is said to have been caused by inflammatory rheumatism. — New Orleans Picayune.

The United States has 115 medical schools, regular, eclectic and homeopathic.

Europeans eat every year 6,470,000 tons of beef, mutton and pork.

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