Forget That?

Health students who advise people to avoid crowds do not show much regard for the uplift as conducted from a speaker's platform.

Useless Hope.

"Well, did you get quantum sufficit at the Smiths' luncheon?" "Certainly not. This town is local option."

P. N. U. No. 25, 1915

BEGINNERS WITH BEES

Healthful, Interesting and Profitable Occupation.

Selection of Site for Apiary of Much Importance—Experiments Have Proved That Low Stand Is Always Preferable.

Beekeeping may be conducted profitably when managed carefully by putting into practice what has been found out by experts in the management and use of modern appliances. Emphasis, however, should be placed upon the importance of beginning in a small way and developing as one's interest increases.

The equipment necessary, while simple, is peculiarly adapted to the business. Use nothing but a modern hive; one that you may open from time to time, permitting a study of the condition of the bees.

The selection of the site for the apiary is of importance. The apiary may be placed in the dooryard, in the orchard, in the meadow, at the edge

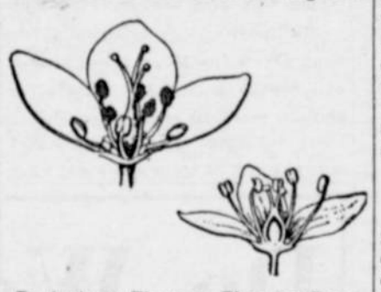
Bees Carrying Pollen.

of woodland, or on a hillside. If the hillside be chosen and the hill be of considerable height, it is well to have the apiary located about half way up. Bees may be successfully kept in houses having entrances through the sides of the building. Bees may also be kept upon roofs of high buildings.

Several experiments with hive stands at varying heights have proved that a low stand is preferable. If the hives are eight, ten or twelve inches above the ground the heavily laden bees returning from the field will often drop to the ground before reaching the entrance, losing considerable time, if they gain the entrance at all. If hives are on rather high stands it is well to have a sloping entrance reaching nearly to the ground. The hives may be arranged separately or in pairs. We are using a low stand containing two hives with about eight or ten inches between. Many of the better beekeepers are keeping bees after this method and several have the stands single with from five to ten feet between.

The hives should all face in the same direction, and betwen the rows there should be sufficient room for the bees to rise up out of the way of the operator.

The hive should be placed on a stand nearly level from side to side, with a very slight tilt forward to allow water to run out in case of a beating rain.



Buckwheat Flowers, Fine for Bees.

The grass should be kept short around the hive so that the bees may have free access to the entrance.

As in the case of the site for the hives, every step of bee culture should be carefully studied. Don't go too fast. First, "be sure you are right, then go ahead."

Dr. E. F. Phillips of the United States department of agriculture says that it is a conservative estimate to claim that the honey bee does more good to agriculture in its office as a cross-pollinator than it does as a honey gatherer. Many orchardists realize this, and keep bees solely for the benefits derived from cross-fertilization of the fruit blossoms.

APPLE CROP BROKE RECORDS

Estimated Production for 1914 Placed at 259,000,000 Bushels—Largest Ever Raised.

The apple crop of 1914 is probably the largest ever produced in the United States, being estimated at 259,000,000 bushels, as compared with 145,000,000 bushels in 1913; about 235,000,000 bushels in 1912; 214,000,000 in 1911; 142,000,000 in 1910, and 146,000,000 in 1909, as reported by the census. These figures represent the total "agricultural" crop and should not be confused with figures representing estimates of the "commercial" crop, which comprises only the marketed portion of the total production.

In 1913 the commercial crop was estimated at 40 per cent of the total agricultural production. The census report of 146,000,000 bushels in 1909 is the basis of yearly estimates of total production, being used in connection with crop reporters' estimates of percentage of a full crop produced each year.

Place for Fruit Trees.

The ideal place for the peach, plum, and cherry is the poultry yard. Here some shade is needed for the fowls, and the fertility of the soil favors the trees, and insect infested fruit is devoured as it falls with the larva or other forms of destructive life.

GAS COOKING WITHOUT OVEN

Potatoes, Apples or Spaghetti May Be Cooked Excellently on Top of the Stove.

An expert in using gas for cooking, and who is an economist as well, gives these instructions:

Put an iron plate over one of the burners, lay a couple of potatoes on it, cover it with an inverted deep pan that fitted the plate, and light the gas. The potatoes will be done in at least two-thirds of the usual time. Take a little pan of apples, put in with them a little water and sugar and place them to bake in the same way as the potatoes. Those apples will come out as even and nice a brown as you would want to see.

Then cook a dish of spaghetti. Prepare the spaghetti by putting the dish on the hot plate, cover it with another pan. When the spaghetti is baked, cover the dish and just slip it down underneath the gas flame for a few minutes. It will be something to be proud of when it comes out—a fine rich brown—and you know it would taste right just by looking at it.

SERVICE FOR AFTERNOON TEA

Having Cup on Matching Plate, Without Saucer, Is Excellent Method, for Obvious Reasons.

An easy way of serving a cup of tea is to place the cup on a matching plate, and to put a folded tea napkin, a spoon and a fork on the plate. Then pass whatever sandwiches or cakes you may desire to serve with the tea. They can be accommodated on the plate, and daintily and easily eaten.

If elaborate cakes or sandwiches are served with tea and no plate is provided it is difficult to manage them balanced on the saucer of the cup. If a separate plate is held under the cup and saucer, it is practically useless, for the saucer so nearly fills it that the margin at the edge is not wide enough to accommodate the cakes.

Of course when a simple wafer or easily eaten sandwich is to be passed with the tea the saucer of the teacup is sufficiently commodious to accommodate it.

Lemon Buns.

One-fourth cupful of sugar, one tablespoonful butter, one cupful of milk, one-half cupful currants, one-eighth cupful lukewarm water, three cupfuls flour, one egg, one-half yeast cake, one-fourth teaspoonful salt, one-half lemon, one-fourth teaspoonful nutmeg. Cream the butter and sugar, then add egg well beaten. Mix thoroughly, add one cupful flour, then the milk, lukewarm, then the rest of the flour. Lastly add the yeast dissolved in warm water. Beat for 15 minutes, cover closely and let rise. When risen stir in currants, which must be well floured, then add the nutmeg and grated rind and juice of lemon. Place on your pastry board, roll out half an inch thick and cut out with medium-sized biscuit cutter. Place one-half the buns in greased pans, leaving plenty of space. Then place other half on those already in the pan. Let rise very light, bake in quick oven. When done brush with white of egg and sprinkle with powdered sugar.

Choice of Vegetables.

Selection of the vegetables for dinner has much to do with the success of a meal. Those which resemble each other should be avoided, as squash, sweet potatoes and parsnips, and with these pumpkin pie should be omitted; also, more than one vegetable requiring the same kind of dressing, as creamed cabbage and creamed carrots, or a vinegar dressing as cabbages, beets and spinach. Variety in flavors, rather than those that bear a near relation to each other, gives the most satisfactory results.

Virginia Waffles.

Cook a cupful of cornmeal in a cupful and a half of boiling water for 15 minutes. Add a cupful and a half of milk, a cupful of flour, two teaspoonfuls of baking powder, teaspoonful of salt, two eggs beaten separately and a tablespoonful of melted butter, also two tablespoonfuls of sugar, and beat well. Bake on hot waffle irons. Cornmeal griddle cakes are made in the same way though the batter should be somewhat thinner.

Cream Toast.

Toast a sufficient number of slices of bread crisp and brown. Make a sauce of one pint of milk which has been brought to the boiling point and thickened with a tablespoonful of flour rubbed smooth in a little cold milk. Season well with salt, and add a large tablespoonful of butter. Cook till creamy. Then dip each slice of toast in the sauce, and lay in a deep dish; pour the sauce over the slices when the dish is full, and serve hot.

Chicken Pie.

Cook two fat chickens until tender in water slightly salted. When done place pieces evenly in pie pan, make a gravy (not too thick) and pour over chicken to cover. Have ready sufficient mashed potatoes, nicely seasoned with cream, butter and salt; spread evenly over top of pie, put into oven with a hot fire, bake about twenty minutes; serve.

Eggless Loaf Cake.

One cupful sugar, scant one-half cupful shortening, one cupful milk, two teaspoonfuls baking powder, two and one-half cupfuls flour; one-half teaspoonful nutmeg, one teaspoonful lemon extract, one cupful raisins. Bake in medium oven.

SOME KITCHEN HINTS

DISPOSITION OF INGREDIENTS IN THE PANTRY.

Flour Must Be Sifted Several Times to Secure the Best Results—Use of Bread Crumbs—Tin Cake Boxes.

Flour.—Flour should always be sifted several times, as this adds to the lightness of bread or cake. When sour milk is to be employed with the flour, cream of tartar or baking powder is omitted and only soda used. Tea biscuits, made with soda and sour milk, are delicious southern delicacies. A quarter of a teaspoonful of soda is sufficient for a quart of flour.

Bread Crumbs.—Crumbs that are to be kept for any time should be put in glass jars. Jars with the tight screw tops used for preserves are excellent for the purpose. The crumbs will keep better if the bread is first dried in the stove, then grated and bottled when entirely cold. All scalloped dishes include crumbs in the mixture and a dry dust of them on top. With the addition of the crumbs, and proper seasoning, all fragments of fresh meat, fish and poultry may be used up.

Salt and Pepper.—Table salt should be fine—in fact, almost as smooth as powder. Black pepper has more taste and pungency if ground freshly in a little pepper mill at the time of using.

Heating the Bread Knife.—When you are cutting new bread for the table did you ever try putting the knife in hot water? Try it some time and see if you don't find it cuts much easier.

Tin Bread and Cake Boxes.—Always keep cake and bread in tin boxes, as wooden boxes, unless well seasoned, are apt to give them a disagreeable taste, and wrapping them in brown paper should be avoided for the same reason.

Pork Chops and Spaghetti.

Fry pork chops brown with three sliced onions and a tiny clove of garlic, peeled and sliced. Then pour a can of tomatoes over the meat; season well with pepper and salt and a little paprika, and add a chopped green pepper. Cook slowly for an hour. Meanwhile boil a package of spaghetti in plenty of salted water, leaving it whole if possible. Cook till tender, then drain and rinse with cold water, and again with boiling water. Place the pork chops on a large platter and strain the gravy, which should have cooked till rather thick, over them, and border with spaghetti. Over the latter sprinkle grated cheese rather thickly and pass a dish of the same for those who like a more decided cheese flavor. Mushrooms, either the fresh or dried, may be cooked with the spaghetti and it will improve the dish greatly.

French Toast With Marmalade.

A fancy toast reminds one of what is sometimes called "French toast." Plain white bread is cut in rather generous slices, brushed lightly with a mixture of egg and milk, not enough being used to moisten more than the actual surface of the bread. The direct heat of toasting quickly dries this, and when the bread so treated is carefully browned it is difficult to guess wherein lies the secret of this particular brand of toast. With a spoonful of jam or marmalade this makes an ideal novelty for the afternoon tea table.

Smothered Mutton.

Cut in small pieces as much raw, lean mutton as desired. Slice seven small potatoes thin, peel four large onions. In a baking dish put a layer of mutton, sprinkle with onion, salt, pepper and dots of butter. (Butter may be omitted.) Cut bread in dice, dry in oven and use for next layer, or use only potatoes. Fill the dish with layers, making the top one of bread. It is nice to use bread only for the top. Onion extract may be substituted for the vegetable. Turn over all one and one-half cupfuls of hot water. Bake slowly.

Strawberry Mousse.

Pick and wash two quarts of strawberries or use the preserved fruit. Put through a sieve with a potato masher. Dissolve one-half box gelatin in a cupful cold water. Strain through a cheesecloth and add two cupfuls of sugar. Stir well over strawberry mixture. Whip a pint of cream until stiff. Add juice of one-fourth lemon, mix with strawberries. Put in a form and stand on ice for two hours. Turn out on platter and serve with whipped cream and powdered sugar.

Mountain Muffins.

Scald a cupful of corn meal with one and one-quarter cupfuls of hot milk and let it stand for five minutes. Then add a cupful of boiled rice and one cupful of flour, into which you have stirred two teaspoonfuls of baking powder, a teaspoonful of salt and one-quarter cupful of sugar. Stir in the yolks of two eggs beaten well, a tablespoonful of melted butter, and lastly the whipped whites of the eggs. Bake 25 minutes in hot greased gem pans.

Creamed Fish.

Flake any fish that may have been left from a previous dinner with a fork; cover with cream sauce and serve. The sauce may have as a foundation any of the drawn butter sauce that may have been left over from the same meal. Add milk and thicken to desired consistency.

The Youth of Athens.

When Athens gave every fourth block to her children and youth for the gymnasium and the playground, she built bodies of silk and steel, and great men walked up and down her streets in regiments, and her health bloomed in the orations of Demosthenes, and the essays of Plato and the marbles of Phidias. Just as soon as the race and the body began to deteriorate, Athens went to pieces. This has been the story, also, of Ephesus, and Corinth, and Venice.—Newell Dwight Hillis.

Vegetable Leather.

The Japanese grow a plant which furnishes a sort of vegetable leather. It is a pretty shrub called the "mitsumata," and its inner bark, after going through certain processes, is converted into a substance as tough as French kid, so translucent that one can almost see through it, and as pliable and soft as calfskin.

Coaling Barge Mixes Fuel.

Economy of fuel consumption in steamships often requires the mixing of two or more kinds of coal and an Englishman has invented a coaling barge that mixes coal as it delivers it into a bunker.

Better to Have Tried.

"Failure after long perseverance is much grander than never to have a striving good enough to be called a failure."—George Eliot.

Uncle Eben.

"De man dat gives advice," said Uncle Eben, "is generally tryin' to show off how much he knows instead of bein' any real help."

Habit Is Internal Principle.

Habit is an internal principle which leads us to do easily, naturally, and with growing certainty, what we do often.—Webster

Chinese Salt Wells.

Salt wells in China have been operated for hundreds of years, and in the Tzelinching district, especially, have built up a prosperous community. In some cases the wells are 3000 feet deep. The salt is obtained in the form of brine, which is raised in bamboo tubes by means of crude derricks, the motive power for which is furnished by water buffaloes.

More Joshua Business.

Master (retiring)—Wake me up at daylight, Tompkins—but see that the blamed sun doesn't rise too early.