



Rice Griddle Cakes for Two.
 Into one-half cup of thick sour milk stir thoroughly one-half cup of boiled rice; add one-quarter teaspoonful of soda and beat briskly. Add one-quarter cup sweet milk, three-quarters cup bread flour sifted with one-half teaspoonful baking powder and one teaspoonful of melted butter. Beat and cook on a hot, well-greased griddle, one large tablespoonful to each "cake." Pile on a hot plate, spreading each one with a little melted butter and a sifting of sugar. Cut the pile in quarters like a pie.

Southern Old-Style Biscuit.
 The old way was to beat the biscuit dough with an ax, and to give it 300 blows by actual count. The well-basted substance was then made into small round cakes with the hands—a cutter is an insult to true beaten biscuit—each about half an inch thick. The top of each one is then pricked three times with a fork, and they are then baked in a moderate oven for from 20 to 30 minutes. After you have once eaten them you are hardly surprised at their favor with the natives.

Chocolate Glaze.
 Put two squares of chocolate into a double saucepan. When it is melted remove it from the fire and stir into it half a cupful of sugar, then add a quarter cupful of hot water. Return to the fire, stir it until the sugar is dissolved and continue to cook it without stirring until a little dropped in water can be taken up and rolled between the fingers like a soft ball. Pour it over to the top of the cake.

Preparation of Rice.
 Instead of washing rice half a dozen times in cold water to remove the starch, rinse twice in very hot water and the same results are gained. Few northerners succeed in getting the separated grains, such as are always seen on southern tables. To obtain them throw rice slowly into rapidly boiling, slightly salted water and cook twenty minutes uncovered.

Ginger Honey Cakes.
 One cup honey, one-half cup butter or drippings, one tablespoonful boiled cider, one-half cup hot water or one-half cup sour milk will do instead. Work these ingredients together, and then add one tablespoonful ginger and one teaspoonful soda with flour enough to make a soft batter. Bake in flat pan.

Baked Herrings.
 Take the herrings, and after washing and drying, rub with ground cloves, pepper and salt. Place them in an earthen pan, cover with vinegar and tie them over with a thick paper. Put them into a moderate oven, and bake them for an hour. To be eaten cold.

Macaroni Soup.
 Put 4 ounces of macaroni and a tea-spoonful of butter, salted a little, into two quarts of stock; let it simmer for half an hour. As soon as tender cut into rings, and drop it again into boiling stock. Stew quarter of an hour and grate a little old cheese over it.

Codfish Chowder.
 One cup pick-up codfish freshened in hot water twice. Boil with one onion and one good-sized potato thinly sliced. When all are tender add one pint of milk, butter and pepper. Heat and serve with croutons or crackers.

Fried Herrings.
 Clean and dry. Very little butter is needed in which to fry them. They should be well browned. They are rich enough to be eaten without any kind of sauce. They will take three-quarters of an hour to cook.

Hints About the House.
 Brush pie crust with cream to insure a rich, brown color.

Paint which sticks to glass can be removed with vinegar.

Slight stains can be removed from black cloth by rubbing with a freshly cut raw potato, wiping it with clean cloth.

When you make griddle cakes, beat the eggs and milk together with egg beater. They will almost melt in your mouth.

Chicken salad is delicious if mixed with small pieces of green pepper and mayonnaise. Press the meat into pepper cases.

Wash cane-seated chairs with strong hot lather and dry in the open air. Avoid the sun, as this will give the cane a faded appearance.

A plateful of grated Parmesan cheese is served in many households with macaroni or spaghetti instead of cooking the cheese with it.

If you haven't a shoe horn, drop your handkerchief into your shoe before inserting the foot, then pull tight and it will slip on easily.

BUILT ON QUICKSAND.

Remarkable Piece of Engineering on Chinese Railroad.
 The most remarkable piece of engineering on the Pekin-Hankow Railroad, China's iron backbone, is Yellow River bridge. Outside America it is the largest of its kind in the world. It measures almost two miles from end to end and is constructed entirely of steel. There is no stream which shifts its bed more than Yellow River. It is called China's sorrow, and is said to have changed its course no less than nine times within the past 20 centuries, each time choosing a different mouth by which it enters the sea. At the last great flood, when the waters forsook their bed, many millions were drowned.

The bed of Yellow river is of quicksand, so deep that it was impossible to use any masonry in constructing the bridge. Steel tubes were sunk in place of the ordinary concrete pillars and these were joined together by steel bands. There are eight of these steel tubes, each of which goes 50 feet down into the bed of the river. Other steel tubes extend down from 33 to 45 feet. The arches of the bridge have a span of 65 feet, where the current is strongest, and of 98 feet in other places. The steel piles, or tubes, have been filled with cement to give them strength, and rock and stones have been sunk around their bases to solidify their foundations.

The stones were first dropped down into the river without any support and were carried away by the quicksand. Later mats made of the branches of trees, bound together with wire, were let down around the piles and the stones dropped upon them. In this way tons of stone have been moored on such rafts about each pile and they have made the bridge as firm as though the piles were bedded in concrete. The bridge was put up in a year and a half, and on the opening day a train of 21 cars passed over it without causing a perceptible vibration.

FASHION HINTS



The fashion of very sheer over-dresses or tunics, combined with heavier materials, is exceedingly pretty, if used in good taste.

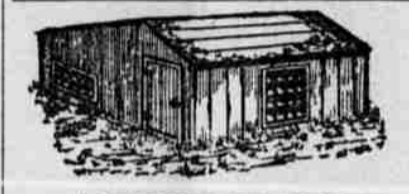
The sketch shows a rose foulard, polka-dotted in black, and having a tunic of black chiffon, the hem being embroidered in rose, as is also the vest.

Faithful to His Trust.
 I was waiting near the elevator in the factory building for my friend to come down when I noticed a small boy sitting in one corner of the hall holding a large, thick sandwich. He eyed the sandwich lovingly for a long time, then he carefully lifted off the top slice of bread, took out a piece of dill pickle, ate it, and replaced all as before. In a few seconds he again removed the top piece, extracted a piece of pickle and a piece of meat and replaced the top. Again and again the performance was repeated until all the pickle and almost all the meat were gone, the sandwich, however, appearing intact as at the beginning.

A feature of the winter season in Quebec is a competition for the best snow statue to be made in Dufferin terrace, directly opposite the Chateau Frontenac. Snow lends itself admirably to modeling, as several successful statues made in past winter carnivals in Canada testify. It is probable that one of the three judges will be M. Paul Chevre, of Paris, who is the sculptor of the Champlain statue on Dufferin terrace. M. Chevre is spending several weeks in Quebec at the chateau. The Chateau Frontenac offers a purse of \$50 in gold to the sculptor of the best snow statue and two other prizes, each of \$25 in gold, are offered by business firms.



Poultry House for Five Dollars.
 We have two poultry houses made from rough lumber, sawed from a tree out of the woods, and covered with shingles, but the cheapest one we have I made out of scraps of lumber found around the barn and lumber pile—such as can be found on most farms. Inside measurements are 10x12 feet, 5 1/2 feet high in front, 4 feet at back and 7 1/2 feet at the comb, which is 3 feet from front.



We like this shape and size of house very much and if we were building another, think we would build the same shape of roof, as it is convenient and easy to get around in it. Of course, there were cracks and irregular shaped boards in my house, but after I had covered the entire house with three-ply roofing paper these were covered up and we had a nice looking, warm and dry house.

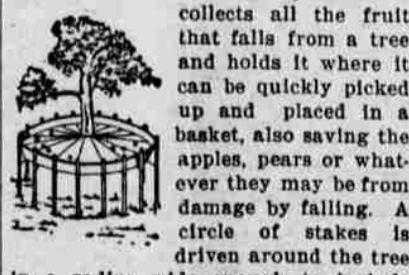
The window in front is 3x4 feet and is hinged so it can be easily opened for ventilation. At the end of the house I made a smaller window of ten panes of glass. These window openings are covered on the outside with 1/2-inch mesh wire screen. We have an inside door of lath, which we can close and leave outside one open on mild days in winter when the ground is covered with snow and we don't want the chickens out, or at night in summer.

The Quality of Butter.
 The quality of butter depends to a great degree upon the food and drink of the cow. She should have clean, pure water and wholesome food. Much care should be taken in the selection of the ration. The individual cow has much to do in this regard. But with respect to the part that is played in handling the product of the cow too much carelessness is evident in the processes of butter-making. After churning is finished the butter and milk mixture should remain quiet for about ten minutes in order to let the butter come to the surface. A cup of cold water will hasten the process. An old recipe says:

The butter should be carefully skimmed off into a wooden bowl half full of water. The water should be repeatedly changed until it shows no indication of milkiness. It is important that the butter should not be pressed or worked during the process of removing the milk from the butter.

After this the butter may be pressed into a mass and salt to the extent of one-fortieth its weight worked into it. The water should be well pressed out, but the less worked the more perfectly its granular character is maintained.

Catches All the Fruit.
 One of the most ingenious of time-saving contrivances is the fruit gatherer designed by a Kentucky man. It collects all the fruit that falls from a tree and holds it where it can be quickly picked up and placed in a basket, also saving the apples, pears or whatever they may be from damage by falling.



A circle of stakes is driven around the tree in a radius wide enough to include anything that falls from it. A circle of canvas, with a hole in the middle to receive the trunk of the tree, is fastened around the latter and also fastened to the stakes with the outer edge of the ring lower than the portion around the tree. Around the outer edge, too, is a wall to keep the contents from rolling off to the ground. The fruit falls from the tree into this canvas net and is thus saved from bruising. It rolls down to the outer edge and lies there until the picker comes along and collects it, thereby saving the latter time and trouble and keeping the fruit itself in good condition.

Fattening Fowls.
 Buckwheat meal is very good to use in fattening chickens, but should be used in preference mixed, half

DUCK or other meal, choice being given to cornmeal or ground oats. To fatten a fowl you should commence doing so exactly eighteen days before the fowl or fowls are needed for killing or for marketing, as after eighteen days of fattening they begin to lose flesh instead of gaining it.—A. V. Meersch in Western Poultry Journal.

Rheumatism of Horses.
 In the highly fed and pampered horse, inadequately exercised, a form of rheumatism, indistinguishable from gout, is met with, says Horse World. It chiefly affects the fetlock, but may attack the navicular joint when the patient experiences "those pains arthritic which infect the toe of libertine excess."

The lameness is peculiarly painful when the latter joint is involved, as no swelling can take place and give relief which is afforded by the puffing of a fetlock, a knee or hock. There can be little doubt that many of the intermittent foot lamenesses attributed to true navicular disease are rheumatic in origin, and that the so-called cures of navicular lameness otherwise than by the operation of unnerve are due to the disappearance of rheumatic arthritis. Many navicular bones examined after the death of horses long suffering from disease have all the appearances of the rheumatic deposits.

The Milk Industry.
 The milk producers of Northern Illinois have decided to resurrect a dormant industry in their fight against the milk trust. They are considering plants to re-establish their own creameries which were sold to the Borden Company ten or fifteen years ago. These will act as an outlet for their product if the association does not succeed in establishing its own distributing depot in Chicago, which is looked upon as more than a possibility. Fifteen years ago the Northern Illinois section was dotted with creameries established by the farmers, many of them being run on the co-operative plan. This was when the Borden Company was beginning to branch out. Offers of purchase were made to facilitate trading with the farmers and they agreed with most disastrous results.—Agricultural Epitomist.

Homemade Plank Harrow.
 A good homemade harrow can be made by fastening together several planks so that each plank overlaps the one next to it like the clapboards of a building. It is said to be as good



as a roller for smoothing and fining the surface soil on lumpy ground. It will be found to work especially fine in the lighter soils. It can be used also for broadcasting small seeds and in the planting of garden truck.

Cost of Producing Eggs.
 A bulletin from Cornell University gives the results of a record of a few hundred hens kept in 1902 as 9.2 cents per dozen for the average feed cost of eggs throughout the year. Some figures published in Farm Poultry gave the record of a large number of poultry keepers, which shows the average cost of eggs per dozen in winter as 15 cents, in summer 8.7 cents. Under present prices the feed alone would be about 11 to 12 cents per dozen.

Slow Development Best.
 When one is growing a baby been there are good reasons for forcing the feeding. With that class of animals forcing is necessary, but is not necessary with animals that are to stand at the head of herds. Development more than normally quick will be of no advantage to them. With them that style of development should be followed that will result in fullest and most vigorous growth when matured.

Smallest Cows in the World.
 The smallest cows in the world are found in the Samoan Islands. The average weight of the males does not exceed 200 pounds. The females average about 100 pounds, they are very stockily built and are seldom taller than a merino sheep. In color these cattle are nearly all alike, a reddish mouse color marked with white. They have very large heads, and their horns are of exceptional length.

Fastening Wires to Small Posts.
 If you are using hedge fence posts, especially small ones, the only sure way to fasten the barb wire to them is to wire it with hay wire. The staples might possibly stick at first, but the chances are that there will be a crack at that point and the staple will drop out or be pulled out sooner or later.

Sowing Beet Seed.
 Beet seed should be sown rather thinly, if you want to save back-breaking thinning. Parsnip seed should be sown rather thickly to insure their getting through. In thinning parsnips never touch them when wet, as wet leaves touching any part of the hand, usually unexposed, will make painful

Alcohol not needed

Ayer's Sarsaparilla is not a strong drink. As now made, there is not a drop of alcohol in it. It is a non-alcoholic tonic and alterative. Ask your own doctor about your taking this medicine for thin, impure blood. Follow his advice every time. He knows.



Ask your doctor, "What is the first great rule of health?" Nine doctors out of ten will quickly reply, "Keep the bowels regular." Then ask him another question, "What do you think of Ayer's Pills for constipation?"

Stolen Joke.
 The shade of the ice baron had introduced himself to Charon on the river trip.

"Quite a roomy bit of water, this Styx," he commented. "Never freezes over, does it?"

"Not so's to interfere with navigation," said Charon smilingly, "and, by the way, that very fact gave Melchisto the idea for his favorite joke."

"You don't say! What's the gag?" "Why, when a guest in haides complains of the scarcity of ice the old boy explains that it's due to the unprecedented perversity of the past winter."—Buffalo Times.

Ants and Colors.
 It was proved long ago that ants have the power of seeing the—invisible rays of the ultra violet portion of the spectrum. They fear the light for their larvae and when allowed choice between different degrees of light always carry them to the darkest place accessible. When given the choice between a compartment lighted with yellow light and one dark to our eyes, but under the actinic ray, the ants unhesitatingly chose the yellow light, showing that to their eyes it was darker than the other, to man invisible.—Argonaut.

Mothers will find Mrs. Winslow's Soothing Syrup the best remedy to use for their children during the teething period.

Consul General James W. Ragsdale states that another example of the policy in Canada to produce the finished fish product is the recent venture of a cold storage company at Halifax in putting up fillets of fish. This is a product virtually unknown to this country, but very popular in England.

Omissions of History.
 Pope Gregory had revised the calendar.

"The spelling needs reforming, too," he said, "but I'm afraid to tackle that." Which shows what he missed by not having Prof. Brander Matthews handy to brace him up and give him courage.

Siamese English.
 Here is an amusing extract taken from a Siamese paper that has an English column for foreign readers: "Shooting Outrage—O fearful Agony.—Koon Tong was a man of Langoon and on his return accidentally shot at by some miscreant scoundrels. Untimely death, oh fearful! All men expressed their mourn. The cowardice dogs is still at large."

SORE EYES. weak, inflamed, red, watery and swollen eyes, use PETTIT'S EYE SALVE. All druggists or Howard Bros., Buffalo, N. Y.

Recent statistics of the German army show that neurasthenia is three and a half times as prevalent among the soldiers as it was a decade ago, while hysteria cases are twice as numerous.

Making a Distinction.
 "There is not a particle of evidence, your honor," said the attorney for the defense, "to show that my client was within a dozen miles of the scene when the crime was committed."

"I beg your pardon," interrupted the other lawyer, "but his brother-in-law testifies specifically that he saw him there."

"I know it," rejoined the defendant's attorney, "but his testimony isn't evidence."

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