

HER FAMILY RELIC

Story of Coonskin Cap With Three Striped Tails Behind.

By MARTHA McCULLOCH-WILLIAMS.

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"I am not your Baby Bunting, but I do wish, dad, you'd catch me a little rabbit skin," Prue coaxed. "Several rabbit skins, indeed. Mrs. Jessy tans them beautiful—and says she'll show me how."

"What are they good for?" dad questioned, wondering. "Nobody wears skin caps any more. I doubt if you could even give away your grandpa's coonskin, though it's perfectly good. I've kept it packed in the log cabin campaign back in 1849."

"Oh! Please give it to me! Then—I won't bother you about the rabbit skins," Prue cried, excitedly.

Her father looked at her over the tops of his glasses, smiling shrewdly. "I hardly think you'll try to wear it—when you see it," he said. "Even though it has three mighty fine tails at the back and is lined with copperas homespun."

"Get it! I'm wild for it," Prue all but commanded.

Squire Hazen got up sighing—he had settled himself for a half hour's ease with the weekly paper, while the men and teams rested. "Now, where did I put it? In the cowhide trunk? Or the big chest? Or some of them plunder-barrels out in the lumber house? Blamed if I recollect. But it certainly is somewhere. I don't believe, though, you'll find it worth the trouble of hunting up."

"I know I shan't—not for me myself," Prue admitted. "But say, daddy—do you know about antiques? And heirlooms? Some folks are wild for them. Oh, do make hasty haste! I can hardly stand it—waiting to see."

"Oh, I remember now—it's in the new hatbox—the last one I got—with the bell-crowned hat, you know—the year your mother died," the squire said briskly.

He mounted the stairs alertly, and after a bit of rummaging came down with a shapeless clump of something in leaf-sugar purple paper that gave out a scent of tobacco, red pepper and camphor so pungent it made him sneeze violently.

"Indeed I won't sun it," she protested; "won't even air it, after one good look. The smell is a certificate of character—proving we've had the cap since the year one—"

"No. Only 1840. I thought I told you," the squire explained carefully.

Prue did not answer—she was too busy mining for the cap, as she mined noting each fold of the enveloping papers, so she could put them back just as she found them. Presently she drew out something splendidly clumsy, a home-sewn fur cap, with, sure enough, three ringed tails pendant behind. The lining was as brilliant as ever, marked faintly in the center with the bear-grease which had subdued the too abundant locks of the original wearer. There was no visor—only a roll of rich fur for browshade. It had not lost a hair, albeit the skin beneath was flinty. Prue danced about, the cap high on her right hand, crying between steps:

"Don't say I'm an extortioner, daddy—but it is going to cost the Dunton family just \$100 to take back home with them this 'relic of a revolutionary ancestor.' You know they're here especially to hunt relics. Can't you remember, please, that this went to some of those tiresome Indian wars?"

"It might," the squire admitted. "But I don't know any farther back than the log-cabin-and-hard-elder time. Still, you surely are joking about the price. Why two dollars would be little short of highway robbery."

"Your commercial education is very deficient, sir," Prue said, parsing her lips. "Where God goes and gives money like wool, I at least feel it my duty to do a little shearing."

"You ask the Duntons for it; they ought to know what things are worth to them," the squire said, going to the lot where the men were getting the mules.

Prue ran to the phone the minute the door shut on him, did some very diplomatic but energetic talking, then rushed upstairs, flung on her fall suit, looked at her image with sparkling eyes, seeing in imagination how she would look when the cap had been transmuted into stole and muff; then ran down, picked up the hatbox in which she had carefully replaced the cap, loaded it into the buckboard which stood ready at the stile and drove triumphantly away, sitting very straight, chin in air.

Day Molly, fat, fresh and speedy, was pling for exercise. She had had only one scant jog in two days. So when another vehicle whirred up behind she lay down to her work like a good fellow. When she chose nothing on four legs in the county could give her its dust. This was one of her times for choosing not to take it.

Before Prue realized it she was racing over the dirt road at a rate that made the buckboard bounce wildly at the rough spots and swing perilously in rounding turns. The other vehicle had not come quite abreast—Prue would not be so underbred as to turn and stare at it.

Presently she heard it stop short, then come on faster than ever. As it approached her there was shouting—

just what she did not make out. Molly took it evidently for a further challenge. They were coming to a rocky stretch, but she went over it full tilt, with a result that half away across it a trace snapped short off.

Molly did not mind such a trifle—but Prue was wiser. Tugging hard at the reins she stopped the mare by turning her into a fence corner. As she sat there ruefully wondering if after all she could not keep her solemn engagement with the Duntons, pursuit became overtaking—a man said, "Young lady, this is providential. I never should have caught up with you to give you back what you lost."

"Lost," Prue echoed, suddenly looking behind. The buckboard was bare—and the man held out to her the hatbox crushed out of all shape. "Ran over it before I could stop," he explained. He had got down and walked to her side to add: "I hope I have not broken anything. Hat boxes are so full of possibilities I tremble at sight of them."

"Nothing's broken—unless maybe my luck," Prue answered giggling. Then artlessly, she explained, winding up: "The Duntons are going on the down train tonight—so this is my only oldest chance. Otherwise I'd have made them come to me. Now—maybe I can get there in time—it all depends on whether between us we can mend that wretched trace."

"I doubt it. You see, I'm a duffer at such things," the stranger explained. "But suppose we do this: let me drive you to the gate at the parsonage—you say the Duntons have boarded there—you can walk in and make out your accident was just outside—"

"But, won't it take you out of your way?" Prue demanded, flushing red. "Not a bit," the stranger answered, smiling consolingly. "In fact I have to pass the place; the parsonage was one of my landmarks."

"So you're strange here," Prue commented.

He nodded. "Yes. But for that, I'd change rigs with you and let you drive all the way. It happens I also have an engagement to keep. With a lady—you see I can't very well break it. Is it a bargain? I assure you I'm respectable at least."

"Dear me! Who would think it?" Prue said lawlessly, beginning to laugh and scramble down. The stranger smiled wickedly. In a wink they were away, going at a snapping gait that made up for time lost.

Thus Prue was able to walk into the parsonage living room exactly to the minute of promise. She was looking her best—flushed and happy. Mrs. Dunton liked the look of her so well she did not in the least demur at the price. "It's ridiculously cheap at a hundred," she said, so heartily Prue blushed beet-red. She wanted to get away quickly—home was a long way off, but Mrs. Dunton kept her, assuring her she must not think either of walking or risking that frisky mare again. She would be sent home properly—trust Mrs. Dunton for that—with her check and the very best grateful thanks of that lady. Meantime, she must have tea—it was almost time. It really seemed as though the rich lady purposely detained the girl, who felt herself a shameless plunderer. She had confessed as much to her unknown rescuer. He had laughed at her conscience, saying with a twinkle, "Don't you know things are worth what they will fetch?"

Prue did not think so now. Under the warm human kindness of the woman she had thought a pretender, she grew restive. She got up meaning to say, "Now I really must go, but you are not to bother sending me," when in walked her knight of the road, smiling at her quizzically as he was smothered in Mrs. Dunton's well-nourished arms. "Joseph, my son, Miss Hazen," that lady made haste to explain. "Only think, he has come all this way because he won't let his old mammy and his pet sister make a journey alone. Now, what do you think of that?"

"That he is very kind," Prue answered, looking down, wishing the earth would swallow her. He had taken her hand though she did not hold it out. As he pressed it gently he said under his breath, "I'm positive I never saw you before. And just as positive I mean to see you again."

He kept his word. Today, Mrs. Prudence Dunton is a very happy woman, noted for her poise, yet she blushes unaccountably whenever she looks at one of the family relics—a coonskin cap with three striped tails behind and a copperas homespun lining.

Yes, indeed. "Ostend is having some stirring times now."

"True. Still, Ostend is used to that."

"How so?"

"In days gone by whenever a French actress appeared on the beach in a new bathing suit there was a great deal of excitement."

Time of Changes. "Pa, how do you like my map of Europe? I drew it for the prize competition next week."

"It doesn't look much like the map of Europe as I know it, my boy. But who can say that it won't be all right next week?"—Louisville Courier Journal.

Heading Her Off. "Why do you keep yelping about the expense of your vacation?"

"My wife is getting ready to start early Christmas shopping. I know the signs and want to delay things as long as I can."—Kansas City Journal.

NEW WAYS WITH EGGS

RECIPES HAVING THE DISTINCTION OF NOVELTY.

Omelet With Herring Is Excellent—Baked Stuffed Eggs—Dish That the Children Will Be Sure to Appreciate.

The season of eggs is always, but now when fresh eggs are becoming less and less plentiful they assume a value always given to the thing that is scarce. Here are some ways of cooking eggs in very interesting methods, methods that emphasize that the egg is an object to which consideration is due.

Omelet With Herring.

—Cut off head and tail of a nice fat smoked herring. Split in two through the back, remove spinal bone and skin and finally cut into small square pieces. Place on a plate with enough milk to cover. After allowing it to stand for an hour remove from milk and drain pieces on a cloth. Heat one and a half teaspoonsful of butter in a frying pan, add fish and fry for five minutes, tossing once in a while. Crack eight fresh eggs in a bowl, add two tablespoonsful of milk, half a teaspoonful of salt, three salt spoonfuls of pepper, and sharply beat with a fork for two minutes. Drop eggs in the fish pan, mix with fork for two minutes and allow to stand for half a minute. Fold up opposite sides to meet in center, allow to rest for a minute and serve hot.

Baked Stuffed Eggs.

—Boil some eggs hard and throw them into cold water. Then shell them and cut them crosswise in two. Remove the yolks and cream them with a wooden spoon, and to each yolk add a tablespoonful of fine breadcrumbs soaked in milk and butter and pepper and salt to taste. Cut a bit of the end of each white off and stuff the whites. Stand the halves in a buttered baking dish, the bottom of which is thinly sprinkled with bread crumbs. Over all sprinkle a little bit of finely-minced parsley. Bake five minutes.

Stuffed With Ham.

—Boil half a dozen eggs hard. Remove the shells and cut the eggs crosswise in two. Slice off a piece from each end to make them stand firmly. Remove the yolks and mix with them a little chopped ham. Fill the whites with this mixture, heating it up in cone shape. Put the stuffed halves on a flat dish and pour over them this dressing: Beat two egg yolks with half a teaspoonful of mustard, half a teaspoonful of salad oil added slowly. Thin as it is necessary with wine vinegar.

For Children.

—Beat the whites of eggs stiff and cook in spoonfuls in milk. Remove, and into the milk stir the yolks, beaten slightly, and stir constantly to form a custard. Add a bit of salt and put the whites on the custard. This is a very good dish for children, served with wafers. If sugar is liked, it can be slightly sweetened for dessert.

Eggs With Pea Purée.

—Drop eggs on a buttered dish and put them in the oven. When they are just set slide them onto a purée of peas, made by putting canned or fresh peas through a vegetable presser and mixing them lightly with melted butter and heated cream.

Au Gratin.

—Butter a flat earthenware dish and sprinkle it with bread crumbs, and on the crumbs break eggs. Over them sprinkle grated cheese, salt, pepper and bits of butter, with just a little cream. Put in a hot oven until the eggs are set.

When Flatirons Stick.

—An ironing day trouble is the iron that sticks. The ordinary flatiron is likely to become gummy, rough and perhaps dirty from the uncooked starch that sticks to it, or perhaps it may be soiled from grease or blacking from the stove. Such an iron may be cleaned by crumpling a piece of paper, dipping it in ashes or some scratchy cleanser, and rubbing the paper over the iron until all foreign substance is removed. The iron may be washed in hot, soapy water, wiped dry, warmed, waxed and set away ready for use. If the iron becomes soiled in the process of ironing, it may be waxed and rubbed with either salt or the scratchy cleanser used above which has been spread on a paper. In the absence of these, fine emery paper may be used.

Beef Stew.

—Cut into small pieces two pounds of any of the cheaper cuts of beef. Add one small yellow turnip, one carrot, one large onion and a half dozen good-sized potatoes, a little salt and about a quart of cold water. The onion should be sliced and the other vegetables diced. Place the meat in the bottom of the kettle and cover with all and cover closely. When it is boiling briskly set it back where it will simmer for a couple of hours. There should be no more than a cupful of juice when it is ready to serve.—Mother's Magazine.

Bottled Mint Sauce.

—This hint is too late for present use, but good to file and remember. Make mint sauce in summer according to your favorite recipe, when there's lots of fresh mint to be had, bottle and seal and you will have delicious mint sauce all winter without the trouble of making it.

To Make Chimneys Shine.

—After washing lamp chimneys, polish them with dry salt. This gives them a brilliant shine and prevents it from cracking.

INCREASES THE TABLE ROOM!

Receptacle Placed Underneath It Is Out of the Way and Extremely Serviceable.

No matter what the size of the kitchen table may be, at busy times there never seems sufficient space upon its surface for everything that is required, and, therefore, some of our readers will be glad to avail themselves of the suggestion illustrated by the accompanying sketch.

It merely consists of fastening a couple of wooden boxes underneath the table by running strong screws through upper sides of the boxes and into the underside of the top of the table.

The best way to do this is to turn the table upside down and in this position the boxes may be easily secured in their places. Packing-cases

that have contained a dozen bottles of wines or spirits will be found very suitable for this purpose but, of course, larger boxes can be used if preferred, and when the cloth is upon the table they will be hidden from view.

This idea could be carried out with almost any table and a box so fixed would form a useful and handy receptacle for a limited amount of needlework, and all that would have to be done to gain access to it would be to lift up the table cloth.

"PEPPER POT" WITH TRIPE

For Those Fond of a Hot Dish on Cold Days This May Well Be Recommended.

A very fine pepper pot with tripe is made with the following ingredients: Three pounds of tripe, two quarts of water, small knuckle of veal and water to cover it; two large potatoes, one chopped onion, half bunch of parsley and thyme, half tablespoonful sweet marjoram, salt and pepper and dumplings.

Boil the tripe for six hours the day previous to using, and save the liquor. Boil the knuckle of veal in a separate vessel in sufficient water to cover it; when the meat separates from the bones, strain and add the liquor to the tripe liquor, with the seasoning, potatoes and onion. Cut the tripe into pieces half an inch square, and the potatoes likewise. Boil all together for 15 or 20 minutes, adding the dumplings ten minutes before serving time.

Orange Jelly.

This is very light and nourishing, and it can often be taken by a person who would refuse a boiled egg or a custard. One quarter ounce of gelatin, the juice of two oranges, one and one-half ounces of lump sugar, one new-laid egg, one-quarter pint of cold water.

Rub the sugar on to the orange rind till it becomes quite yellow, then put it into a saucepan with the water and gelatin. Cut the oranges open, strain their juice and put it in with the gelatin and water. Let the whole heat till the gelatin is melted, then remove the pan from the fire. Beat the egg up very well. Allow the gelatin mixture to cool and then pour it on to the egg, stirring briskly all the time. Have ready a mold which has been dipped in cold water, pour the jelly into this and put it aside till it is set.

Fried Rabbit.

Clean rabbit and cut into pieces. Put in salted water overnight. In the morning cover with fresh cold water and piece over fire. Just before it reaches the boiling point add a piece of baking soda the size of a pea and after a few minutes drain this water off. Wash the pieces of rabbit again and put on with fresh water a medium sized onion. Cut fine two or three sage leaves and add a teaspoonful of salt. Simmer until quite tender, remove the meat, roll in egg and cracker crumbs and fry in hot butter or drippings. Brown a large tablespoonful of flour in the drippings and strained stock for gravy which the rabbit was boiled in. Very delicious and also cheap.

Fresh Parsley and Celery.

A little green parsley or green tips of celery are often needed in winter, and in order to preserve them take a good-sized fruit can and in the bottom put a half-inch layer of salt, and a layer of parsley or celery and repeat, using alternately half-inch layers of salt and two-inch layers of the green foliage. Press down and fill the can as full as possible before screwing on the cover. Parsley and celery preserved thus will keep all winter.

To Clean Wood.

When natural wood is soiled, oil and turpentine or wood alcohol is good to use. If this does not clean it, rub well with a woolen cloth wet in turpentine, afterward polishing it with paraffin oil. For dark woodwork boiled linseed oil is better than paraffin oil.

To Keep Suet Sweet.

Fat or suet will keep sweet for a much longer time if separated from the skin, finely shredded, and mixed with flour. Keep in a dry, cool place.

GROW YOUR OWN VEGETABLES

To Get Them Fresh From the Garden Pays for All the Trouble Involved—Locate Near House.

Every farmer should have a vegetable garden. The idea of the garden is not to save money—though it will do that—but rather to have the vegetables when you want them, and to have them fresh. How much more pleasant it is to go out into the garden and get fresh vegetables than to bring them from the market where they have lain for two days or a week. There is a spot on every farm that could be reserved for a garden large enough to produce vegetables for home use.

The garden should be located near the house. If it must be out in the field it should not be near an alfalfa field, for when the first crop of hay is cut the grasshoppers will migrate from the alfalfa field into the garden. The spot selected should be rich, fertile and easy to work. If irrigation can be practiced, the garden should be laid out in a convenient manner for this purpose.

It is not necessary that every kind of vegetable be grown, but most of the common ones should be planted. A good list of vegetables that should be found on every farm includes asparagus, lettuce, radishes, spinach, onions, cabbage, beans, peas, corn and tomatoes. Vegetables that are not perishable are not so important, but it would be a good plan to grow them also.

DON'T KEEP SCRUB POULTRY

Poultry Breeder Keeps Pure-Bred Stock Because of Added Enthusiasm and Increased Profits.

The successful poultry breeder, whether he breeds for market or for fancy purposes, keeps pure-bred stock. A man who keeps pure-bred fowls is proud of them. He takes delight in caring for them and grows familiar with their needs. He succeeds so well because he has become a real poultry fancier to the extent that he has conceived a liking for his stock beyond its intrinsic value as a maker of dollars for him. His enthusiasm leads him to give his fowls the best of care and attention, and as a result his business grows tremendously. Such poultry breeders induct into the minds of others some of their own earnestness of purpose and create an interest in poultry raising among them. This is one of the causes of the increased demand for pure-bred poultry.

If you visit the owner of a flock of mongrel fowls of many colors, shapes and sizes you will find a man who is not enthusiastic about the poultry business. It will serve as an illustration of the fact that the scrub fowl cannot arouse permanent and abiding interest.

CARE FOR FARM EQUIPMENT

Wasteful Practice to Leave Implements in Field Without Protection of Some Kind.

You will not be likely to have a balance on the right side of your farm ledger if such a scene as this may be found on your farm.

After a farmer has paid his good money for farm equipment it is wasteful to leave it out to take the weather

wherever it was last used. The winter months is not a bad time to construct sheds and shelves for the equipment. There should be a place for everything on the farm and everything should be kept in its place when not in use.

GENERAL FARM NOTES

A fowl cannot be healthy and lousy at the same time.

Feed the horses regularly three times daily, but do not overfeed.

There is no line of work where thought pays better than in farming.

Cleanliness and pure water are important items in preventing sickness.

Teach the colts to drive in an open bridle. They feel better and look \$25 better to a buyer.

Uniformity in the time of milking and order of milking will have the best effect on the cows.

Get ready for winter weather and do not wait until it is upon you before fixing up the poultry houses.

Regularity of milking is of extreme importance if the cow is to be kept up to the highest degree of efficiency.

One of the first things to do in improving your farm, if you have not already done so, is to put a silo on it.

No matter how sure you are that there are no lice on the premises keep on using preventives, as the enemy may be hiding.

PREVENT HOG CHOLERA

Every Precaution Should Be Taken to Check Disease.

Stray Pigs Should Be Looked Upon With Suspicion—Carcasses of Dead Animals Must Be Burned Without Delay.

Because hog cholera is so readily carried from one farm to another every precaution should be taken against its spread when it appears in a community. In Germany and other countries where animal diseases have been well held in check, quarantine is strict for hog cholera and other preventive measures are largely used.

These different steps should be taken when hog cholera appears: Sick and exposed hogs must be kept confined or isolated on the premises where they belong. Stray pigs should be looked upon with suspicion. When pigs are shipped into a herd there should be certainty that they come from uninfected premises and that they have not been exposed in shipment in cars or public stockyards.

Carcasses of cholera hogs must be burned or buried without delay. Litter and manure must be disposed of in a like way or thoroughly disinfected. All implements or wagons or carts used in handling sick or dead animals must be disinfected. Pens and yards must be similarly treated whether serum has been used or not.

Promiscuous traveling back and forth from infected premises should

be discouraged. After men and horses have been in infected pens or yards, their shoes and feet should be cleaned and even disinfected before going upon the highways or healthful premises. Straying animals, like dogs and cats, ought to be looked on as danger sources. Hogs should be kept away from streams that may run from infected yards.

These and other precautions that are suggested by the extreme virulence of the cholera germ should be taken. They may seem rather far-fetched at times, but they are none the less essential. Through wholly unexpected means the disease is transmitted and makes its appearance in a community as something of a mystery. The presence of cholera always means that it has been carried there.

One general suggestion may be made: Good health and strong constitutions help in fighting all animal diseases, cholera as well as others.

CULLING THE POULTRY FLOCK

Many Farmers Are Keeping Hens Long Past Their Period of Usefulness—Give Plenty of Room.

(By J. G. HALPIN.) A great deal is being said about the advisability of keeping all of the stock that a farm can possibly hold. I think, however, that this advice is wrong and that we should encourage our farmers to cull more closely than usual.

On a large proportion of our farms there are old hens that are long past their period of usefulness, many of these hens with long toe nails showing that they have not worked for months. There are also many crowded, thin-breasted, weak-constituted hens that will never be good egg producers. Also, there are many farms with little late-hatched chicks that will not be a paying investment.

All of these culls should be disposed of as quickly as possible and the feed given to the better individuals. I admit that the price of eggs will be high, but with our present feed prices one cannot afford to feed the hens that show from their general make-up that they are likely to be poor producers.

On many farms there are 200 chickens with only housing room for a hundred. If the flock is reduced down to the hundred best ones, the result will be many more eggs in the winter and a much lower feed bill.

Keeps Hogs Well.

Less grain, more pasture, less confinement and more exercise in the pure air of the alfalfa, clover or blue-grass fields will tone up the system so that disease is not readily contracted. Yet with the best of care and feed disease in new forms will appear to baffle us, and when it comes, it is not safe to dally with it, especially if it seems infectious. Letting sick hogs have the run of the herd is sure to spread disease, therefore it is a safe rule to lose no time in removing the first sick hog to some remote lot where it cannot infect the herd as its disease progresses.

Potato Culture.

Some of the things that cause the failure of potato hills are poor soil, improper preparation, poor seed, irregular planting, poor cultivation, bugs, diseases and poor weather. Many of these conditions are controllable; all of them may be influenced by proper methods of culture.

