Cookery Notes

Fish Croquettes.

Stir over the fire in a saucepan one tablespoonful of butter, the same amount of flour and two-thirds of a cupful of milk or water. Roll up once and add one small half teaspoonful of salt, a dash or two of pepper; then remove from the fire and stir in the yolks of two eggs. Rub a deep plate with salad oil, pour in the mixture and stir in gently one cupful of flakes of cold cooked fish. Allow to cool thoroughly. Make out into cork shaped rolls. Wet the hands to prevent sticking. Roll in sifted breadcrumbs, then in beaten eggs; roll again in breadcrumbs, lay in a wire basket, hang in boiling fat and fry a delicate brown. Lift out with a skimmer and place on brown paper a moment to absorb superfluous grease. The finer the breadcrumbs the more certainty of success.

Cookery Basket.

One of the objections to cooking with paper bags has been the difficulty in lifting the bag from the grid of the oven without opening it and spilling its juices. This difficulty is entirely overcome by using the novel metal basket recently put on the market for this special purpose. The basket is of attractive looking metal, very light, fitted with handles and is to be lined with special parchment paper, in which the food is placed. It entirely does away with bursting or heating bags and permits the food to be removed as easily as it would be from any ordinary utensil. Special bags of papers come fitted to the basket, which also has a lid and can be lifted directly on to the table if desired.

Cherry Trifle.

Take a can of cherries and press through a colander to remove the skins and stones. Add to the pulp thus obtained one ounce of butter, one cupful of sugar and the beaten yolks of four eggs. Beat all together for five minutes with an egg beater and pour into a deep glass dish. Whip the whites of the eggs very stiff with one cupful of powdered sugar and arrange in an ornamental design on top of the trifle, sprinkling with a few finely chopped almonds.

Substitute For Cream.

Some thrifty women make a substitute for cream from tea and egg. It is said to be the best substitute for cream that is known. They beat a fresh egg in a bowl, then pour boiling tea over it gradually and stir to prevent curdling. Use enough tea with the egg to give it the consistency of thick cream. This substitute requires quite a bit of skill in the making. The art lies in knowing just exactly how to prevent the egg from curdling.

Flannel Cakes.

For these take one quart of flour, one tablespoonful sugar, one tablespoonful salt, two large teaspoonfuls baking powder, two eggs and one and one-half pints milk. Sift together flour, sugar, salt and powder. Add the beaten eggs and milk, mix into a smooth batter that will run in a thick stream from the pitcher. Bake on a hot griddle a rich brown color in cakes as large as saucers. Serve with maple sirup.

Fruit Salad.

Put in the center of a dish a pineapple, pared, cored and sliced thin, yet retaining as near as possible its original shape. Peel, quarter and remove the seeds from three oranges, arrange them around the pineapple. Take three bananas, peel and cut into slices crosswise. Arrange these wreath fashion around the oranges and over this strew a few strawberries. Put one pint of pulverized sugar over the fruit and serve.

Russian Salad Dressing.

To make salad dressing in the Russian style take four tablespoonfuls of mayonnaise; add half a pimento, chopped rather finely. To this add half a dozen sprigs of chives, chopped fine, and stir. Take two tablespoonfuls of chili sauce and a dash of tarragon vinegar. Add to this mixture one tablespoonful of whipped cream. Whip again thoroughly and serve. This will be enough for four people.

Water Biscuit.

One light quart of flour, one large kitchen spoonful of lard, two teaspoonfuls of yeast powder and one even teaspoonful of salt. Sift flour, baking powder and salt together and mix thoroughly with the lard. Add cold water to make a dough of the right consistency. Roll out and bake immediately. If you want them successful you must be sure to use enough lard or shortening.

MEALS FOR A DAY.

BREAKFAST
Orange Juice in Cups — Cereal
Kidney Stew — Potato Puffs
Coffee

LUNCHEON
Cheese Sandwiches
German Potato Salad — Biscuits
Tea

DINNER
Cream of Celery Soup
French Chops
Hashed Browned Potatoes
Stewed Tomatoes — Peas
Lettuce With Mayonnaise
Apple Tarts — Coffee

SERVICEABLE SERGES.

They Make Nice Frocks For Girl's School Wear.

RED SERGE DRESS.

After all serge makes the most serviceable frocks for the little folks. The gown illustrated here is designed in red, with touches of white on the shoulders and sleeves. The blouse is fastened with fancy buttons and is brought low on the body, a wide girdle of satin encircling the hips. The skirt has a single box pleat in front with another in the back. This makes a pretty and useful school frock for the little girl.

Lingerie collars will be worn on suits for late spring and summer, collars and cuffs of embroidered batiste, plain organdy or lace. Fancy silks, too, will be used in light colors and novelty printed effects.

FLORAL TRIMMINGS.

A Single Flower on the Corsage Gives a Smart Touch to the Gown.

The use of a single flower on the corsage is one of the most effective decorative touches of the season. The flower may be of satin or velvet. It is considered very chic to select a futurist flower, which is, of course, a somewhat bizarre variation of the natural type. The restaurant gown illustrated here is suitable for tangoing or for wear at a smart restaurant in the evening. It is carried out in one of the smart shades of green with the vest of embroidered net and the shoulders trimmed with passementerie. A very decided paunier falls over the

GREEN SATIN GOWN

skirt, which, while rather narrow, is slashed below to permit freedom of motion.

In many of the spring gowns there is evidenced a return of the peplum drawn in at the knees, which is usually becoming to the average figure.

Such peplums are draped with considerable fullness at the waist line in order that the puffed effect may be obtained below the hips. The item is sharply drawn into the figure, and the waist line is accentuated by a wide girdle of velvet ribbon into which is tucked a careless bunch of roses.

DAIRY WISDOM.

With the cows on dry feed it is a good plan to add warm water to the milk before it is strained in the creamery or separator.

The selection of the bull to head the herd is of the greatest importance. He is half of the herd from the breeding standpoint, as his influence will stamp every calf and make it better or poorer than its dam.

Don't churn in a cold room if you expect satisfactory results from the butter.

Better cows mean a lessened cost of production.

Good butter can not be made unless conditions are right. If you have trouble with the cream find out what is wrong and remedy it.

SAVE THE RUNT PIG.

With a Little Care It May Develop Into a Valuable Animal.

There are some farmers who recommend killing all the runt pigs. This might be a good plan when hundreds of pigs are farrowed every year on the farm. However, if the pig crop is small and the price of pork continues on the ascending scale it will pay to give the runts extra care and develop them into good hogs.

If the runt is left with the herd he will no doubt always be a runt, but if separated and given extra care he may make as good a hog as most any of the herd. Often a runt has good qualities that will show themselves if given a chance.

It is best to put the runts together in a pen and give them the slops that are rich in milk. It will be well to put some bran and shorts in their slop and to soak the corn given them so that it will be easily digested.

I tried this plan of feeding with a runt pig a neighbor gave to my boy, says a correspondent of the Farm and Ranch. When marketed he was fat and sleek. It was not long until he showed not little evidence of being a runt.

AVOID SORE SHOULDERS.

Poorly Fitting Collars and Harness a Frequent Source of Trouble.

An ounce of prevention is worth a pound of cure. Thus at this season before the press of spring work begins there is opportunity to fit collars and harness so as to avoid troublesome shoulder and other sores. Among the most important causes of shoulder sores, says C. L. Pirtle of the Colorado Agricultural college, are improperly fitted collars, too large collars, loose harness, too wide collars at the top and not clearing the collars and the horses' shoulders after a day's work. The first thing one will notice is that the skin over the affected part is hot, dry and painful. Then the horse will show pain when put to severe pulling. As time goes on a swelling appears just above the point of the shoul-

Splendid draft colts can be raised without oats regardless of what the average farmer believes if the careful experiments of the Kansas station may be believed. Alfalfa, corn fodder and pasturage, with a combination feed of corn, 70 per cent; bran, 25 per cent, and oilmeal, 5 per cent, have seemingly made colts grow better than oats, and at a cost of 20 per cent less. A pound of the grain mixture contains the same digestible elements as a pound of oats, and as an energy producer the two are alike, pound for pound. A day's ration of oats costs 10.5 cents against 8.5 for the mixture.

der; it later fills with serum and if it is not opened becomes infected, and an abscess is the result.

In the first place, have the collars fit the horse snugly (too loose collars are worse than tight ones), keep the harness tight, clean the collar every night and wash the shoulders of the horse with cold water.

If one can treat the sore shoulder before it fills with serum, bathe it with a liniment that will not blister, and do not work the horse. If the serum has formed, then open the cavity freely and treat with mild disinfectants until healing takes place and the skin has haired over. Oftentimes after pus has formed and the horse has not been put to work for some time the pus becomes cheesy and later dries into a hard bunch. Then when the horse works again the shoulder becomes sore. The only remedy is to have this hard, firm tissue removed and treated with disinfectants until healing is complete.

The Necessary Silo.

Few facts in agriculture have been more clearly and conclusively established than that the silo is a necessity to the stock farmer. When we consider the various conditions under which the numerous experiment stations all over the country have been conducted it is surprising to find the results so similar and all pointing to the one conclusion.