# LETTER FROM STATE CAPITOL

STATE SEALER COMPLAINS OF METHODS OF WEIGHING CARS OF COAL.

## DEALERS MUST PAY FOR ICE

Commissioner Helme Defends Recent Act Prohibiting More Than Two Per Cent of Cereal in Sausage.

(By Gurd M. Hayes.)

Lansing—Durr Lincoln, state sealer of weights and measures, has asked Attorney General Fellows to advise him as to whether legal proceedings should be started against the coal companies or the railroad companies for failure to weigh carloads of coal in the proper manner.

According to Lincoln coal dealers are heavy losers each winter when they purchase carloads of coal that contain hundreds of pounds of frozen mud and ice. It is claimed by the dealers, and these claims appear to be substantiated by the investigations made by the state sealer of weights and measures, that the printed weight of the car is used to determine the capacity of the car, although the car may weight several hundreds pounds more than the weight specified.

Investigations last winter disclosed the fact that in several instances coal dealers were compelled to pay for several hundred pounds of ice. One car, the weight of which was given as 36,000 pounds, in reality weighed 41,000 pounds, the difference being made by ice and mud in the bottom of the car.

Lincoln says that the coal companies disclaim liability and the railroads say they are in the freight business and are not responsibility for the weights. The state sealer of weights and measures points out that the coal dealer is being defrauded and he wants the attorney general to advise him whether to proceed against the coal company or the railroads.

Further investigations by the state sealer of weights and measures have resulted in warnings being issued to several paint manufacturers that their pint and quart cans of pain do not contain full measures. Lincoln says that the cans must contain full measure where they are advertised as quarts and pints.

The state fire marshal's bureau announced that it is somewhat disturbed over advertisements that are running in a number of Michigan newspapers, calling the attention of housewives to a method of home dry cleaning by the combination of certain chemicals with two gallons of gasoline.

The bureau takes no exception to the efficiency of this as a cleaning proposition, but is very apprehensive of the danger to life, should such cleaning be undertaken within the home. Cleaning at all by gasoline, within the ordinary household, the bureau deems dangerous, and especially the use of such a quantity of gasoline as two gallons. The bureau warns the public against all cleaning of this character, except conducted in the open air.

That the warning is based upon full knowledge of the facts is learned from the department records which show that more than 30 women and children have been sacrificed in Michigan since January 1, by the careless use of gasoline.

Home cleaning is all right, according to the department but proper safeguards should be used and never attempt to clean with two gallons of gasoline in the home. Take it out on the porch or out in the yard is better yet and a still better plan is not to fool around with two gallons of gasoline at all.

State Game Commissioner Oates has provided for a tabulation of the kinds and quantity of migratory game birds observed in Michigan this season and reports from deputies in the field indicate an increase over recent years, particularly in rails, plover, woodcock and snipe. Ducks also show an apparent increase in number and kind. The gain is assigned to the protective workings of the federal laws.

Ducks reported are: American, redbreasted and hooded merganser, mallard, green and blue-winged teal, black, "English" (local name) teal, bald-pate, widgeon, golden-eye, gadwall, Barrow's golden-eye, redhead, pintail, canvas back, lesser scaup, buffle-head, ringneck, and wood-duck. No sider, actor, harlequin or squaw ducks have been observed.

Brant appeared in Michigan marshes this season, mostly in lone pairs. There has been a considerable flight of the Canada or cackling goose, but Michigan seems to afford no fit resting or feeding places for them. Several flocks have been reported as relaying over night in the back-water lakes of the power dams on the Au Sable and Manistee rivers.

Of the lesser birds, upland plover; Wilsons' snipe, killdeer, and sora rail show the greatest apparent increase. Sandpipers are numerous and greater and lesser yellow legs, king rail, golden rail and willet have been generally observed. Curlew and the Rudsonian godwit have been seen singly and in pairs. The coot or "mud-hen," formerly appearing in large numbers in Michigan, is less in evidence this season than heretofore.

Dairy and Food Commissioner James Helme filed with the supreme court a brief in defense of the law passed by the legislature two years ago which prescribes that any sausage manufactured and sold within this state shall not contain more than two per cent of cereal.

Carl Dehn of Bay City, who was convicted unde rthe provisions of this act by the dairy and food department, contends that the measure is unconstitutional, a directed verdict of guilty was ordered by the circuit judge of Bay county in order that the constitutionality might be passed upon by the state supreme court.

It is Dehn's contention that the act is unconstitutional because the addition of cereal to sausage is in no way injurious to health and its prohibition prevents him from selling sausage containing more than two per cent of cereal and thereby destroys his property rights.

According to the brief filed by Dairy and Food Commissioner Helme the pure food laws have in view two objects: First, the prevention of the addition of any substance to a food product which will effect the heath of the person using the same, and secondly, the prevention of the addition of certain substances to food products which, while not delotorious to health, lower the value of the food product and thus constitute a deception and fraud upon the purchaser.

It is not claimed by the dairy and food commissioner that the addition of cereal to sausage in any way affects the public health, but it is his contention that a large amount of cereal constitutes fraud and deception.

"The record shows considerably testimony from butchers engaged in the manufacture of sausage claiming that the use of cereal is absolutely essential to the making of good sausage, and its addition is to make the sausage more palatable and binding," says Helme in his brief.

"Such is not the case. As a matter of fact we think the court will take judicial notice of the fact that so-called country sausage made in the days of our fathers upon the farm, and still made today, is conceded to be perfection in the line of sausage making, and no farm housewife ever thought of adding corn or potatoe flour to her sausage. As a matter of fact, the main and probably the sole purpose of the addition of cereal to sausage is that it allows the addition of a large amount of water. That this is recognized by the trade is shown by the fact that the manufacturers of this flour, in offering it for sale to the butchers, do not claim any superior flavor for their flour, but the main merit that they urge upon the butcher is that their particular kind of cereal flour for sausage making will absorb a larger amount of water than that of their competitors.

"This is clearly a fraud upon the consumer and in recent years housewives have been greatly surprised to see the bulk of their sausage decrease over one-third in cooking when the added water for which they paid fifteen cents a pound, was driven off by evaporation. It was to prevent this fraud upon the consumer that this law was passed. It is not a question of public health but a question of protecting the consumer from deception and fraud."

This is the second time in recent years that the court of last resort has been enlightened on the question of sausage making. In 1909 the state had a case against a Chicago packing house, and the judges decided that when properly labeled under the provisions of the Michigan food laws, that cereal might be placed in sausage.

A complete change in paying the expense of bringing criminals to Michigan from other states on requisitions will be adopted before long, if Auditor-General Fuller can fix matters with Governor Ferris to change the regular state blanks.

A forgotten statute passed 20 years ago has been found by which it is incumbent upon the state to pay the expenses of county officers when they go on extradition cases. Nobody can find a single case in which the state has paid any bills.

A new blank will be drawn up in which the counties will be charged with the expenses. There is a clause in the law which says that the state shall pay the expenses, "unless otherwise arranged for by the governor."

William J. Galbraith, prosecuting attorney of Houghton county, caused the new deal. He recently went with his sheriff to a western state for four men, then wrote asking what percentage of the combined expense the state would pay. The total bill was $600, and Mr. Galbraith was politely informed that the state would pay nothing. His second letter contained a reference to the law.

What Auditor-General Fuller is afraid of is old claims. As a claim against the state is never outlawed, some counties would have a pretty fair bill to present if they cared to do so.

Warning to commission men that the state food department intends to enforce rigidly the "misbranding act" was issued Saturday by Eugene Berry, attorney for the department.

"The 'misbranding act' prohibits the branding of articles of food at any but their correct weight," said Attorney Berry. "The shippers of Michigan are aware of the law and comply with it. But outside shippers who send foodstuffs in here don't seem to think they are amenable to it.

Greater New York has made a great mistake in closing its night schools, is the opinion of Fred Keeler, Michigan's state superintendent of public instruction.

Superintendent Keeler cites Detroit as an example of the good of night schools in Michigan. Replying to a query from a New York paper on New York's action, Superintendent Keeler says:

"Greater New York is certainly making a mistake in closing its night schools. No city in the country is in need of night schools more than New York. I hope the night schools will be opened. Night schools solve the problem of illiteracy. In Detroit there are 18 schools with an enrollment of 10,000. The city has made an appropriation for a term of 100 nights."

A girls' debating team will be organized at Albion college, providing negotiations now under way with the state normal school at Ypsilanti are successful.

## HOLD ON TO THE GOOD BREEDING ANIMALS

Prize-Winning Tamworth Sow.

(By R. G. WEATHERSTONE.)

It is well known that the progeny from mature parents are superior to those descended from young progenitors, not fully developed. Boars and sows, for breeding, should be kept in a good, thrifty condition, but not fat.

The writer has always been troubled to keep his breeding sows from becoming too fat, and consequently farrowing a small number of scrawny pigs.

I once took a large sow to fatten for one-half the pork. I did not know she was with pig and fed her all the cornmeal and wheat middlings she would eat.

Imagine my disappointment and vexation when she had three little, dwarfed pigs—not only smaller than pigs usually are when first, farrowed, but emaciated.

Sows for breeding should not be allowed to run with the fattening hogs fed on corn, but kept in a pasture by themselves and given a plentiful supply of slop, made of equal parts of wheat shorts, cornmeal and wheat bran.

Most young sows will breed when three months old, if allowed to run with a boar, but eight or twelve months is as young as it is judicious to breed them.

Not only this, but it stunts or dwarfs the growth of such young things permanently, and they never attain good size.

The pigs from large-bodied, old sows will be more in number, and frequently double the size of pigs from young sows when farrowed—and this with the same feed and care—and will frequently weigh 50 per cent more at a year old.

A neighbor of mine last year bought an old sow in the spring for $10. She had ten fine pigs in April, which were fattened and sold to a butcher in the fall of the same year, bringing him $115, and he still has the sow for a breeder.

Sows should be kept for a number of years until their places can be filled with younger ones which have proved to be good breeders.

Formerly, heavy pork from hogs 12 to 24 months old (and the fatter the better) was demanded. Men who worked hard in the open air said there was a wasting quality about pig-pork—that it shrunk in the pot "and did not stick to the ribs."

Fortunately, this call for heavy pork is decreasing. In the farmer's family, and with people generally employed in indoor occupations in the towns and cities, pork from younger hogs is preferred.

This pork is not only the best, being the tenderest and sweetest, but it is the quickest produced, at a lower cost and at better profit to the producer.

Young animals grow faster and with less food than when they become older, and pork from a hog less than a year old does not cost so much to produce as the pork from old hogs.

To make the most money from hogs, none, except those kept for breeding purposes, should ever be wintered over.

A little alfalfa makes the corn stick to the pigs' ribs.

The well-fed litter of pigs must have an opportunity to exercise, or else thumps are liable to claim the plumpest.

## ENSILAGE RELISHED BY FARM ANIMALS

### Greatest Use of Feed Has Been for the Dairy Cows—Beef Cattle Also Like It.

Ensilage is relished by most farm animals. The greatest use made of it has been for dairy cows, thirty to fifty pounds being fed each cow daily at the North Dakota experiment station. It can be fed to beef cattle too, but they should be fed about half as much as the dairy cattle. Young stock can be fed ensilage in proportion to their size. Some grain and hay should be fed with ensilage. If the hay is alfalfa, the grain can be decreased and in some cases omitted.

Sheep relish a small amount of ensilage, two to three pounds a day is a good amount. Some feeders give as high as five or six pounds.

Horses can be fed ten to fifteen pounds of ensilage a day. It has a good deal the same effect on them as pasture. Hogs like a little ensilage and especially so if it contains a good deal of corn. Ensilage is a bulky food, a good deal like pasture in its effect on the animal. It is important that it be free from mold, as this causes trouble. Horses should not be fed ensilage that has been frozen, though with other stock it seems to be all right provided it is thawed out before feeding.

Three silos are in use at the North Dakota experiment station.

## SUPPLY DARK NESTS FOR LAYING FOWLS

### Hens Will Dig Through Hay to Bottom of Manger Rather Than Use One in Light.

Hens always prefer a dark nest to one exposed to light and will dig through hay to the bottom of the manger rather than use a ready-made nest in light.

A good style of nest is made in sections of four nests, twelve inches high and 14x14, with just room enough between the nests and the wall for the hen to enter. The top can be made all in one piece, hinged at the inner edge so that it can be lifted up when eggs are gathered, but a better way is to lay the top on loosely so that it can be taken off and the entire contents of all the nests dumped out at once. The nests should be fumigated with sulphur and also sprayed with kerosene at least once a month.

**Separate Ailing Cow.**

If the cow is off her feed, droops and shows signs of illness, she should be removed from the herd at once. It is a mistake to change the cow's feed suddenly and radically. If the cow is thriving her feed should not be changed.

**Ben Davis Is Favored.**

The man who raises fruit for his own table never sets out a Ben Davis, but if he raises fruit for sale, this variety always makes a brave showing on the city fruit stands.

## SILAGE INCREASES PROFITS IN LAMBS

### Addition of Shelled Corn and Clover Hay Reduced Cost of Gain at Purdue.

The addition of corn silage to a ration of shelled corn and clover hay reduced the cost of gain on a lot of lambs fed at the Purdue station 49 cents per hundred pounds. It also slightly increased the selling value of the lambs, and increased the profit 22 cents per lamb. When the corn silage was added to the ration, it was found that slightly less of the shelled corn was eaten, and at the same time, the rate of gain on the lambs was slightly decreased. The amount of hay consumed by the lambs also was reduced when silage was added, 121 pounds of the silage reducing the hay consumption 0.72 pound daily per lamb.

Without silage, the ration of shelled corn and clover hay produced gain on proportionately the same quantity of grain as did the same ration with silage added. Considerable hay was saved, however, as it was found that 363 pounds of silage reduced the quantity of clover hay consumed in making 100 pounds of gain by 199 pounds.

## LITTLE THINGS FOR SUCCESS WITH HENS

### Fowls Must Be Kept in Good Health and Well Fed for Development.

A poultryman to be successful must—

Keep his hens in good health, providing coops that are clean and well ventilated, and allowing the chickens the run of orchard or pasture through the day.

Feed his hens well for growth and development. They should go to roost with crops well filled with wholesome grains, after returning from the range and plenty of skim milk and water should be available through the day.

See that his hens have shade in which to rest. If trees and shrubs are not plentiful, burlap or gunny sack shades should be put up.

Keep his broody hens in airy coops and feed and water them well. They will recover from their broodiness in five or ten days.

Gather his eggs daily and market them at least twice a week.

**Fattening Western Lambs.**

To fatten the western lambs or the yearlings they must never be allowed to go hungry. Give them all they will eat up clean every day.

**Unprotected Young Trees.**

Are you going to leave your young trees unprotected from the rabbits and mice this winter? It seems like a great waste of money.

**Oats for the Ewes.**

Oats are a good ration for the ewes until next spring lambing time.

## The Golden Bantam

By Eva Morse Henricks

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"And then you pulled his pigtail!" Yes, dear, and then all three scampered."

"And the cute, little yellow man" "Wang Fo! He dropped to his knees and kissed my hand, and said I was his preserver, and gave me the golden bantam."

Little Flora Ward sat in the lap of her best friend, Alvin Prescott, immensely interested in quite a tragic recital. He was telling her of an encounter in a dark side street the evening before with three sinister Chinamen. They had backed another yellow-hued countryman against a brick wall. One of the assailants held his throat in a talon-like clutch. A second had imprisoned his arms. A third was advancing to dispatch him with a glittering steel knife, when Prescott intervened.

"And what was the 'golden bantam,' Mr. Prescott?" lisped the interested little one.

Prescott fumbled in his pocket. Eager eyes scanned the odd-looking pin he drew forth. It represented a bantam rampant, with curious script characters on its outspread wings.

"I think the three wicked men were highbinders, my dear," explained Prescott—"that is, men belonging to a cruel society who make a business of killing people they don't like. Poor

"I Have Found Her."

Wang Fo, as he called himself, must belong to some other secret society. I suppose the golden bantam is its emblem, for he kept saying that the bantam pin 'would make me friends with all his people.'"

"What a sweet, cute little pin it is!" said Flora effusively.

"Well, you shall have the trinket," replied Prescott, and pinned it on a band of ribbon at her neck.

"Oh, how good you are!" cried Flora ecstatically, and jumped to the floor and ran over to where a charming young lady was busy at some fancy work. "See, Aunt Lydia—the beautiful pin Mr. Prescott has given me!"

"You are spoiling the child, Mr. Prescott," spoke Miss Ward, but with an indulgent smile.

He did not reply, but his eyes met her own with a rapt, longing expression. She read its meaning—love—not only for the little one, but for herself as well. He seemed about to speak. The memory of what he followed an offer of marriage caused Prescott to control his deep emotion. Soon he left the house.

It was hard to be about daily in the company of the woman he so devotedly loved and refrain from urging her to reconsider her decision. It had been announced in a kindly way, so considerately, in fact, that Prescott half believed that but for circumstances Lydia might have favored his plea. An orphan herself, her life was wrapped up in little Flora, who, having lost both father and mother, was cherished by Lydia as a responsibility to whom she had devoted her life. This much she had told Prescott in answer to his offer of marriage.

There was another suitor—Leslie Shaw. Prescott had never liked him. He was persistent in his attention to Lydia. He was a man about town, with unknown antecedents. Prescott had experienced relief and satisfaction when a servant of the house, with whom he was a favorite, told him of the summary dismissal of his rival.

It seemed that Shaw had importuned Lydia to accept him as her husband. She had given him the same answer that Prescott had received. Her life was bound up in little Flora. The enraged Shaw had fiercely wished the little one was dead, had let loose his wicked temper in a way that shocked and disgusted Lydia. Then Shaw had sworn that he would yet win her as his wife, if it took him ten years to accomplish his purpose, and had gone away in a tempest of wrath.

Lydia never gave any token of that stormy interview, but Prescott was well satisfied that she had a contempt for Shaw. She feared him, too, Prescott believed, and, while he was glad that a persistent rival was out of the way, he kept himself on the alert to guard against any attempt to annoy Lydia on the part of Shaw.

One evening the telephone bell in his room rang sharply. His name was spoken breathlessly, and he thrilled and tingled as he recognized the tones of the woman he loved.

"Is it Mr. Prescott?" she asked in a tone that trembled.

"Yes, Miss Ward."

"Will you please come to the house at once—oh, at once, please!" and Prescott dashed from the room, tracing anxiety and urgency in the welcome summons that might mean something helpful for Lyda.

He found her distractedly pacing the floor when he arrived at her home. She was white to the lips and her eyes bore the traces of a poorly suppressed anguish.

"Flora!" she gasped, "She is gone!"

"Gone? You mean—" began Prescott in alarm.

"Stolen, kidnaped, spirited away! She was alone in the garden for an hour playing with her dolls," narrated Lydia. "When I went to call her in she had disappeared.

"But—kidnaped? Impossible!" cried Prescott. "She must have wandered away."

"I found this note on a garden seat," proceeded Lydia. "Read it." The crumpled scrawl was signed with only a name—Shaw—and it ran: 'You will hear from me shortly. Unless you agree to marry me you will never see little Flora again.'"

"The scoundrel!" cried Prescott. "I will set the police on his track at once."

"No! no!" implored Lydia. "You do not know him as I know him. If any such an attempt is made, he will disappear, and Flora with him. Oh, try and find her! Try and bring me back my lost darling!"

Alvin Prescott had a difficult task before him. Shaw was not to be found at any of his occasional haunts. No trace was discovered of the missing child. The grief of Lydia was pitiable. Prescott devoted all his time to the mission in hand, but it was of no avail.

It was the fifth morning after the disappearance of Flora, that, walking along the street, he observed a squat oriental figure speed across the thoroughfare to his side. It was Wang Fo.

"I find you," he cried in his extravagant joy. "The pin—of the golden bantam. You lose?"

"No, I gave it to a child—"

"I have found her. You come—come, quick!"

With faint heart of hope Prescott accompanied the half coherent, but intensely excited Wang Fo. He led him to the Chinese quarter of the city, and through sinuous and mysterious passages into what seemed to be a secret lodge room.

There, on a dais, surrounded by Chinese women, was Flora. She was supremely contented, for they had given her all kinds of quaint toys and seemed only bent on entertaining her.

Wang Fo told his story. The child had been brought to some avaricious friends of his to hide on ship to some other city as the order might come. He, Wang Fo, had discovered the golden bantam pin. He had removed the child into the charge of more trusty friends. He had guessed much. It led to seeking out Prescott.

They never heard of Shaw again—"they," for what could come of it, but that the rescuer of the dear little one should prevail upon sweet, loving Lydia to give her a protector for life?

## HEALTH BENEFIT OF YAWNING

### Expert Advises Regular Exercises as a Measure for Doing Away With Throat and Ear Troubles.

Yawning is said to have an exceedingly healthful function besides having a salutary effect in complaints of the pharynx and the eustachian tubes.

According to investigations yawning is the most natural form of respiratory exercise, bringing into action all the respiratory muscles of the neck and chest. It is recommended that every person should have a good yawn with the stretching of the limbs morning and evening for the purpose of ventilating the lungs and tonifying the respiratory muscles.

An eminent authority asserts that this form of gymnastics has a remarkable effect in relieving throat and ear troubles, and says that patients suffering from disorders of the throat have derived great benefit from it. He says he makes his patients yawn, by suggestion or imitation, or by a series of long breaths with the lips partly closed.

The yawning is repeated six or seven times, and should be followed by swallowing. By this process the air and mucus in the eustachian tubes are aspirated.

**New Plants for America.**

The bureau of plant industry reports that its agricultural explorer, F. N. Meyer, who already had many remarkable "finds" to his credit, has recently sent in an unusually interesting collection of new fruits from the Tibetan border regions. These include the Tangutian almond, the Potanin peach, and a notable series of wild forms of the ordinary cultivated peach. Mr. Meyer's latest expedition succeeded in reaching Lanchowfu, when further progress was prevented by the desertion of the interpreter. Recent collections have largely augmented the agricultural department's stock of jujubes and persimmons from western China.

**Opportunities in China.**

There are great opportunities at the present time in China for the American, for it is reported that never in the history of China have the Chinese been better disposed to America and things American. It is said that there are numerous chances for Americans to establish industrial plants, China offering the best field in the world for cotton manufacturing. There are tens of thousands of miles of railroads to be built; there are tramways, telephone lines, electric plants, glass making establishments, oil mills and flour mills to be erected, while there are rich mineral deposits to be mined and native products to be exported.

**True Deference.**

"Why does Biggins insist on telling us he was an expert baseball player when he was a boy? He wasn't anything of the kind."

"Well," replied Miss Cayenne, "I don't think we should criticize him. It's rather nice of him to be so desirous of our good opinion to be willing to tell whoppers in order to secure it."

## WITH COFFEE FLAVOR

### VARIOUS PREPARATIONS THAT MAY BE RECOMMENDED.

Aside From Its Use as a Beverage There Are a Number of Ways in Which Delicious Bean May Be Employed.

Coffee is a flavor always at the call of the cook, and one that can be relied on when fruits fail. The medicinal qualities of coffee are due to its aromatic essential oil—and it is that, of course, which gives the flavor. As the roasting brings out the flavor of the oil, the roasting should be carefully done. When using coffee for flavoring make it by percolating boiling water through the freshly ground beans.

Coffee Jelly.—Soak an ounce of gelatin in a cupful of cold water and dissolve in three cupfuls of boiling water. Add two cupfuls of sugar and two of strong coffee, and strain into a mold. Harden and serve with whipped cream, garnished with macaroons.

Coffee Mousse.—Boil a cupful of coffee and two tablespoonfuls of sugar together, and slowly pour it over two egg yolks, stirring all the time. Strain when cold and add two cupfuls of whipped cream. Pour into a mold and pack in ice and salt for three or four hours. Serve in tall glasses.

Coffee Icing.—Melt two cupfuls of sugar and boil until it forms a string from the spoon. Stand the saucepan in a dish of cold water until the sugar begins to form on the sides, and then work in a cupful of strong coffee, pressing it against the sides of the saucepan with a spoon. When the mass granulates it is ready to use as icing.

Coffee Cake.—Cream half a cupful of butter with two cupfuls of sugar. Add half a saltspoonful of cloves and a saltspoonful each of mace and cinnamon, with a cupful of molasses. Beat for five minutes, and add the creamy yolks of three eggs and a cupful of strong coffee. Then alternately add five cupfuls of sifted flour and the whites of three eggs beaten stiff, a teaspoonful of saleratus dissolved in hot water, and lastly stir in a cupful of a pound each of raisins and currants. This will make two loaves. It should be kept covered after it is baked, as it loses flavor if left uncovered.

Coffee Pudding.—Beat four eggs thoroughly and add five tablespoonfuls of sugar and half a teaspoonful of salt. Gradually add two cupfuls of boiling milk and half a cupful of hot coffee. Pour into a pudding dish and bake in a pan of water in a hot oven. Serve very cold.

Coffee Creams.—Mix strong coffee with confectioners' sugar, a little vanilla, a tablespoonful or two of cream and the white of an egg. Add enough sugar to make a stiff cream, mold into balls and put a walnut meat on each side of each ball.

**Variety Important.**

Variety is most important in arranging weekly menus. Beef may be one time served as a pot roast, another time as a roast. Gravies should be cooked in as great a variety of ways as the likes of the family admit. Vegetables always have to be had in great variety and may be cooked more ways than one. Of course, it is not wise to insist on dishes that are not liked simply for sake of variety.

There is delight in eating well-served food. Hence study the little details that tend to give appetizing ness and effect in serving. A bouquet of cut flowers or a growing plant gives a bit of gayety to the meal.

**Peach Jelly.**

Soak one-half cupful of gelatin, one cupful of sugar and one dozen or halved peaches for one hour, then pour over a cupful of boiling water, press all through a strainer and stir over the fire until gelatin dissolves, then set aside to cool. When ready to harden stir in a cupful of whipped cream with a piece of soda. Put into a mold and set on the ice.

**Currant and Orange.**

One pound currants, two small oranges, three quarters pound sugar, one cupful water. Grate the rind of the oranges and add to the currants, after they have been washed and stewed. Add sugar and water, cut oranges into very small pieces and add. Cook until thick. Put in glasses and seal as jelly is sealed.

**Southern Batter Bread.**

Two cupfuls white Indian meal, one cupful cold boiled rice, three eggs well beaten, one tablespoonful melted butter, two and one-half cupfuls of milk, one teaspoonful salt, pinch of soda. Stir the beaten eggs into the milk, the meal, salt, butter, and last of all the rice. Beat well and bake quickly in a shallow pan. Recipe may be halved with success.

**Improved Broom Cover.**

Broom covers can be made more useful by putting a double ruffle of the cotton flannel, pinky side out, between the ruffles. This protects the covers so that they wear much longer, and is also very helpful in reaching the corners when dusting wall and ceilings.

**Grape Gelatin.**

Use your favorite jello or gelatin recipe, with peeled and seeded California grapes. Use with or without other fruits. Delightful with grapes alone. This is not only a delicious, but a beautiful dish to serve during grape season."

**New Flavoring.**

Several tablespoonfuls of peanut butter creamed with the shortening are recommended for giving a novel and delicious flavor to cookies or any dark cake.

**Preparing Fowls.**

After plucking and singeing fowls dampen them slightly, sprinkle with flour, rub gently all over and wash in tepid water.