WOMAN AND HOME.

DIFFERENCES IN THE KITCHENS OF THE PAST AND PRESENT.

Don'ts Give Dinners—Games for Large Parties—A Pretty Tea Cloth—When Flowers Are Wanted—A Chance for Women in Small Towns.

Those who remember the old Dutch ovens and big fireplaces remember a good deal of farm work and discussion, but they remember good cooking in certain lines, and a great amount of good fun. Dutch ovens were little better than Indian ovens when they were first introduced into the country, without any other fire than the forest timber provided, and in the large fireplace one could only keep one side at a time. Out of the huge brick ovens there came turkeys, geese and chickens stuffed with bread, and with such flavor as no one ever tastes in these days. A whole cider pig could be placed inside with Christmas pies or Thanksgiving puddings into the bargain.

As for roasted potatoes, our ranges do not compete with them. But it is not for no body but for much thought, for the modern kitchen, in its all, is a place as comfort for the housewife compared with the kitchens of our mothers. Those were great square, low beamed rooms, and one-third of the floor was brick, so that if sparks flew out from the open fire there should be no conflagration. Not seldom, too, while smoking fats cast such a fire, it flashed into a blaze and spattered and scattered for yards about.

Kitchen reform has already been wonderful. A well ventilated, well lighted, well heated room, with a range that keeps a half dozen dishes warm while cooking another half dozen, with the disorder in the cook; a separate pantry for dishes, and most modern kitchens, opening into the dining-room, are the outline arrangements. But no one can describe the innumerable time-saver and work of the inventions in apparatus for side to cooking. Our porcelain kettles, our hot water tanks, and sinks are hard into the list, which is long enough to stock a hardware store.

Our list of foods has also immensely enlarged. We eat less meat and more fruit, besides the canned, plain, cheap and up pie, times was little fruit known. Now we have learned to grow and eat thousands of pounds of berries and oranges, besides ship loads of bananas. Our cooks in hotels make choice preparations from oats, barley, wheat, corn and rice. It is possible to live well altogether from our oats and be very far from vegetarians. Yet our vegetable list is also enlarged. The tomato, sweet potato, celery, egg plant and the asparagus bean have come into the up-to-date kitchen.—Mary E. Spencer in St. Louis Globe-Democrat.

Don'ts Give Dinners!

A young housekeeper says the fruit dishes, compotes and bowls of her dinner service are all so large that it takes a great quantity of fruit, more than can be easily be used at the small dinners she attempts, to make any show at all. A good way to obviate this difficulty is to fill the bowl with crumpled paper before they are set, and on this put a thick layer of fruit. The fruit is then piled lightly upon the mass, which makes a natural and effective setting.

To this and other young housekeepers, however, the suggestion is made, "Don't give dinners, when small ones, unless your establishment is on a generous scale." A formal dinner even to a very few guests is an important affair. Somebody has said that it takes three generations of wealth to give a perfect dinner, and when one considers all the ramifications of such service the statement does not seem exaggerated. Don't entertain hospitably—only avoid dinners. Ask your friends for an evening at whist, at music, or at pleasant talk, if you and they are equal to it, and be sure to have ready some sort of bread in your house, which it may not be dinner bread.

A dish of salad, with meat sandwiches, sent around just at the turn of the evening, when coffee or music—if it be either—are beginning to tire a little, or talk—if it be talk—shows signs of languishing, is all that is needed by way of intervention, followed, as it will be, of course, with a cup of fresh and fragrant coffee. Divided almonds or walnuts served hot in a folded napkin with the coffee is a pleasant relish after the salad.—Her Point of View in New York Times.

Games for Large Parties.

"Bag parties" are a novelty well adapted to the needs of church "socialables" or receptions with which teachers in Sunday and secular schools are periodically overcome. The institutions are decorated with a fancy bag pointed to the corner. Every guest on arriving is presented with the half of some small pictured object or well known proverb. A large table is heaped with all sorts and conditions of bags, from party bags of silk silk to lustrous bags of ticking or leather, and on these bags are pinned the complementary half of the pictures or proverbs possessed by the guests. The matching of the pictures causes much sport and laughter, and the bonnets and hats, bags, if not drawn by gentlemen, are tailored for and secured from the ladies by exchange.

"Progressive games" is sometimes written in the corner of a card, and the recipient may be prepared to move from table to table as in progressive euchre, and to find at each table an entirely different game. The quick change from whist to hearts, or from hearts to table-de-winks is decidedly bewildering even to the most skillful player.

A "march mallow tuest," a grateful recitation of the old fashioned county poll, will appeal potently to youthful minds. The number of guests is necessarily limited, and for their entertainment are furnished wooden skewers, like with ribbon fans, march mallows of ribbon. The girl and boy receiving answers with corresponding voices are supposed to assist each other in touching the dainties over an open grate fire.—Boston Commonwealth.

Children Should Not Wear Jewelry.

The habit of giving babies and young children rings is an absurd one, as the ring soon becomes too tight and rubs the shape of the finger. A pin, bracelet or anything is better than a ring, which, if it is loose enough, the little one is sure to lose. Juvenile jewelry, if worn at all, should be extremely simple, and all ornaments are with peculiar shows eye in vogue and taste. The Dutch mothers who send their girls to school loaded with intricate display, to say the least, very questionable taste, and the custom is not to be easily imitated, and the custom is not to be easily imitated, and the custom is not a little disorder.

A little silver watch, which includes a habit of punctuality, a few silver bangles and a simple pin are all sufficient for the wants of the school girl. Anemones nothing might learn a scientary lesson from the

There are few things that can be made for a fair as profitable as vessels and as desirable as such. Invalid things, as dish towels, mixer towels, covers and coarse bags for utility sale. Kitchen holders are one and all another are the very things that every home lady likes to have to her hand when she needs her kitchen to a visit. It does not cost an importance cost to the lady who makes a lot of bed for dinner to be able to look enthusiastic about the one may arise in the crisis.

AN IMPROVED SHEEP RACK.

An Illustrated Description That Will Explain Its Use to Make It.

Following is a description of a sheep feeding rack, which was voted a good one at an Ohio Farmers' institute, and which was recently described in the Ohio Farmer, to which was included for the accompanying cuts.

It is no secret now that when clover can can pass through the rack and dro-

SIDE VIEW OF SHEEP RACK.

fillets the grain in the triangles, preventing a few of the strongest sheep crowding after you, branching and pilling the grain, as they will do when feed out in an old fashioned V shaped trough. After the grain is placed in the troughs the strings which are hung upon pivots are then turned down, and the sheep all pass to their grain at once, each one getting an equal portion the wires which thus shape together form the hay rack, the sheep drawing the hay from an opening at the bottom.

There are no stanchion slats to wear the wool from the neck and shoulders, no chance for scall to work into the wool, nor for them to waste their hay. A small door hinged at one end of the rack makes it easily to sweep the dirt out of the troughs. This feeding rack was formerly held by a patent right, and farm rights sold at $5 to $10, but the patent expired some years ago, and it is now free to be made and used by any one. The illustration shows how it is made. Height of posts, 41 inches; size 2 by 3 inches. Length of arms, 30 inches; size 2 by 3. Width of boards on arms, 16 inches.

SECTIONAL VIEW OPEN—SECTIONAL VIEW CLOSED.

Width of frame, 18 inches. Width of trough, 16 inches. Width of walk, 10 inches. Depth of trough, 4 inches. Distance from chest end of arm to center of bolt, 12 inches. The bolt should be one inch from top of posts. Width of board on sides, 7 inches.

Early Potatoes.

When potatoes are wanted for early market a correspondent writing in The Republic says:

Great care should be taken to select a piece of land that is well drained, loamy and readily prepared in a good tilth. Potatoes need a deep preparation and a thorough cultivation in order to receive a vigorous growth. Get a good early variety. Early Snowflake and Charles Downing are both good early varieties.

Get seed of good quality. Good seed is necessary in order to secure a vigorous, thrifty plant. It is much easier to keep vigorous, thrifty plants growing than to induce a weak, sickly plant to grow well.

Prepare the soil well and then work out the rows, running the plow deep. Take a forkful of fresh manure from the horse stable and put where each hill of potatoes is to be planted; put on this about two inches of rich, fine soil and then drop the seed on this and cover three or four inches deep, at least, pressing the soil down well upon the seed. Keep the soil in a good tilth so as to secure vigorous growth. This cut as soon as the plants make their appearance above ground, leaving not more than three good vines to each hill. The beauty of the manure is that it keeps the soil somewhat warmer and also affords good drainage—two items in securing an early germination and start to grow. In this way a supply can be obtained earlier than by almost any other way of outdoor planting.

Potash for Wheat.

In the experiments made by Sir John B. Lawes and Dr. Gilbert at Rothamsted for more than forty years, potash seems to have had no effect as a fertilizer for wheat, except when combined with both phosphoric acid and nitrogen. In the experiments now in progress at the Ohio Experiment station potash seems to have no effect on wheat, whether used alone or in any combination. At the experimental station of Kentucky potash has produced a very marked increase of crop when used on corn, hemp, tobacco and potatoes, but here again it fails to increase the yield of wheat, whether used alone or in combination. The Ohio and Kentucky experiments are as yet in their infancy, and it is probable that as the soil becomes more worn even wheat will show some benefit from applications of potash; but the present indications are that this substance is seldom needed in fertilizers intended for this crop. It may be that the clover following the wheat will make good use of the potash, but this is a point which has still to be determined by experiment.

German politics will scarcely seem itself any more with Bismarck retired and Windthorst dead. In the opinion of some Windthorst was as great a man as Bismarck himself, and only failed to be so famous because he was a Roman Catholic and leader of the Roman Catholic party in Germany. As it was he arrested from the German government more privileges for members of his church than any one before him was able to do. He managed his party in the German parliament with the skill of a Caesar. He held them together as one man. Often when Bismarck wanted a majority for any favorite measure he was obliged to call the clerical party to his aid. In return for their votes Windthorst always secured additional advantages in the famous kulturkampf. He exacted the fullest price for his party's compliance in the matter of votes. It is bad luck to the side of the state religion in Germany there is no leader to call forth a new spirit and rouse the dormant energies of the party. Windthorst always secured additional advantages in the famous kulturkampf. He exacted the fullest price for his party's compliance in the matter of votes. It is bad luck to the side of the state religion in Germany there is no leader to call forth a new spirit and rouse the dormant energies of the party.

March has been peculiarly fatal month for the Belmes. The excitement had not subsided over the news of the lynching of eleven of them at New Orleans when the word came that nearly one of the same race had been drowned at Gibraltar of the Clarita.

Stop that Chronic Cough Now!

For if you do not it may become seriously fastened upon the lungs, when nothing short of a miracle, Scott's Emulsion, Cod Liver Oil and Hypophosphites, will save you.

SCOTT'S EMULSION

Of Pure Cod Liver Oil and HYPOPHOSPHITES Of Lime and Soda.

It is as good as palatable as milk. For Consumption, Scrofula, Wasting Diseases, Anæmia, A Wonderful Tissue producer.

Scott's Emulsion

Take no substitution. Get the genuine.

NOTICE OF SALE OF REAL ESTATE

NOTICE IS HEREBY GIVEN, THAT IN pursuance of an order of the Probate Court of Utah County, Utah, made on the 1st day of February, 1891, in the matter of the estate of Mary Ingleson, deceased, the undersigned, administrator of the said estate, will sell at private sale to the highest bidder, the following described real estate, to wit: Lots 1 and 2 in Block 1 in the Commercial Building, Mapleton, in Utah County, Utah, and the interest of said, at the place, time and interest of said, at the place, time and interest of said, at the place, time and