

FOR THE LADIES

The Old Year's Blessing.

I am fading from you, but one draweth near
Called the Angel-guardian of the coming year
If my gifts and graces coldly you forget,
Let the New Year's Angel bless and crown
them yet.

For we work together; he and I are one:
Let him end and perfect all I leave undone.

I brought Good Desires, though as yet but
seeds;
Let the New Year make them blossom into
Deeds.

I brought Joy to brighten many happy days;
Let the New Year turn it into Fraise.

If I gave you Sickness, if I brought you Care,
Let him make one Patience and the other
Prayer.

Where I brought you Sorrow, through his care
at length
It may rise triumphant into future Strength.

If I brought you Plenty, all wealth's bounte-
ous charms,
Shall not the new Angel turn them into Alms?
I gave Health and Leisure, Skill to dream and
plan;
Let him make them nobler,—work for God and
man.

If I broke your Idols, showed you they were
dust,
Let him turn the Knowledge into heavenly
Trust.

If I brought Temptation, let Sin die away
Into boundless Pity for all hearts that stray.

If your list of Errors dark and long appears,
Let this new-born Monarch melt them into
Tears.

May you hold this Angel dearer than the last,—
So I bless his Future, while he crowns my Past.
—[Adelaide A. Proctor.

New Year's Festivities.

There is no more appropriate entertain-
ment for New Year's than a calendar party.
This can be very simple and informal or
quite elaborate. The invitations can be
verbal, written or printed, according to the
fancy and purse of the hostess.

The souvenirs, which should be cute little
calendars, can be purchased at a bookstore
or made at home. A very novel one has a
bird's nest full of eggs in an old tree with
two birds perched near by on a branch. Be-
low it appears in gilt letters "A Happy
New Year."

A very attractive one has a girlish figure
dressed in furs with hands filled with holly
and mistletoe berries. In one corner ap-
pears the quotation:

"Faith and Hope and Love here meeting,
speed thee on thy New Year's way."

A third one has a water-color sketch of
golden buttercups with the following lines:

"Ye bright little buttercups,
Pour out your treasure
Of sunshine this happy day,
And carry good wishes
And love without measure,
And every happiness, every pleasure,
To brighten and cheer the way."

A fourth one has a spray of bachelor but-
tons done in water colors on rough white
paper with the quotation:

"May the blessings of the old year fol-
low in the new."

Ivories are used for many of these novel
and dainty souvenirs, and a bow of ribbon
is tied in one corner. Water color paper is
used for others. A silken cord and tassels
is very pretty to hang them up by.

On many of the more elaborate calendars
we find a quotation and design suited to
each month. The twelve pages or leaves
are fastened together by means of a cord or
ribbon and as time rolls on each page in turn
is thrown over to the back to make room
for the next.

The refreshments for such an entertain-
ment can consist of sandwiches, oysters,
salads, croquettes, cake, ice cream and
coffee.

No matter what the entertainment is, let
it be suited to the glad holiday season and
make it a joyous occasion. Attractive
souvenirs in the form of tiny booklets de-
corated with sprays of flowers, snow scenes
or flocks of birds with New Year's verses
can be made at home where one is artistic.
These little works of art are always wel-
comed by the guests and afford a pleasant
topic for conversation. It is always well
to have some good music suitable to the
occasion and two or three poems, (Tenny-
son's "Ring out Wild Bells," for instance)
read out by one of the guests.

Below are given a number of quotations
which are appropriate for New Year's book-
lets and souvenirs.

"A bright New Year I wish thee,
Calm be its peaceful stream;
All joy and merry sunshine
Upon thy pathway beam."

"The New Year brings happiness only to
those,
Whom the Old Year has taught how to con-
quer their foes;
He who counts up his blessings will certainly
find
That the year, though despised; was a friend
not unkind."

"Farewell, welcome; welcome, farewell;
Such is the tale that our life has to tell;
Welcome the new king with gifts still un-
known;
Farewell to the old king who gives up the
throne."

"List to the bells as they swing to and fro,
For the year that is passing so solemn and
slow!
Now hark to their changing so merry and
clear,
I can hear their sweet voices ring, 'Happy
New Year.'"

"In the coming years enfolded,
Bright and sad hours lie;
Waiting till you reach and live them,
As the year rolls by."

"Close to life are angel wings:
Close to thy path are steps of love;
Success and strength the Master brings,
Who reigns the angel hosts above;
Sweetly the New Year doth outshine,
Whispering still of love Divine."
"May happiness and love sincere,
Gladden and bless the coming year."

"The year is gone! The year is come!
The fresh New Year, the bright New Year,
That telleth of hope and joy, my dear!
Let us model our spirit to change and change,
Let us lessen our spirit to hope, and range
Through pleasures to come, through years un-
known,
But never forget the time that's flown."

"Happiness pervades the phrase:
'Mayst thou have a glad New Year!
May it bring the golden days,
Having nought on earth to fear.'"

"May your friends be ever true,
May your skies be ever blue,
And sweetest flowers grow by the way
You enter on to-day."

"May this token to you bear
Many greetings warm and true;
Sunshine days, a rosy future,
This New Year be given to you."

"Fair with deeds of kindness
Be thy year begun,
Bright with love unfolding
Be its setting sun."

Choice Recipes for Cooking Chicken.

BROILED CHICKENS.—Select a pair of
young chickens that will not weigh over
two and one half pounds each; split them
down the back, clean and wipe dry, season
with salt. Beat the yolks of three or four
eggs and rub on the outside of the fowls,
then dip them into fine bread crumbs,
grease the gridiron and place it over a bed
of hot coals from charcoal or hard wood,
place the chickens on the gridiron with the
inside down, broil fifteen or twenty minutes
then turn over; when done have a large
hot platter ready with a little melted but-
ter on it, then spread butter over the chick-
ens and serve immediately.

CHICKEN CUTLETS.—Clean, cut and boil a
good sized chicken, skim out and let get
cold; have some butter softened but not
melted, spread on the pieces of chicken,
beat three eggs, dip each piece of chicken in
it, then into rolled cracker crumbs. Have
some butter hot in a spider, put in the
chicken and fry brown.

CHICKEN OMELET.—Beat four eggs sep-
arately, the yolks and whites. To the yolks
add one tablespoonful of flour and two of
milk and a pinch of salt. Have ready a cup
of chopped chicken warmed in cream. Put
the omelet batter in a hot greased spider
for two or three minutes, then pour in the
chicken and stir together, set in the oven
five minutes or until done. Then take out
carefully on a hot plate without breaking.

JELLIED CHICKEN.—This is a very nice
dish for lunch or supper. Dress and cut up
two large chickens, boil until very tender
so the bones will come out easily, skim out
the chicken and when cool take out the
bones and chop fine. For two fowls use
half a box of gelatine, dissolve it in water
and pour over it a pint or more of the liquor
which the chicken is cooked in; season the
chicken with melted butter and salt and
pour the liquor over it. Put all in a mold
or deep dish, set to cool while then put in
the ice chest until ready to use. Slice thin
and arrange on a platter with parsley or
celery leaves. Cook and prepare the day
before you wish to use.

WHITE FRICASSEE OF CHICKEN.—Dress
and cut up two chickens, wash thoroughly
in three waters, put in a pan and sprinkle
with salt and cover with boiling water close-
ly and let stand twenty minutes, then pour
off water and put the chicken in a stewpan,
add a few stalks of celery chopped fine;
those who like the flavor of onion add a
small white one sliced; add a little salt,
pour over the chicken equal quantities of
milk and water, cover closely and let stew
until tender; prepare gravy in a small
saucepan by mixing one spoonful of flour
with cold water until smooth, then add
slowly half a pint of boiling milk and three
fourths of a cup of butter, set on the stove
until it comes to a boil, stir together and
add a cupful of rich cream, pour the liquor
off the chicken and pour this gravy over it,
cover and set over a kettle of boiling water
a few minutes; if the gravy is not salt
enough, add a little before pouring it over
the chicken.

FRIED CHICKEN.—Clean and cut up a
young chicken, wash and wipe dry, rub each
piece with salt, beat two eggs well, add two
spoonfuls of melted butter, half a cup of
sweet milk; have sifted half a pint of flour,
stir in slowly, adding more milk if needed to
make a batter, dip in each piece of chicken
and cover well. Have ready a kettle of hot
beef suet, drop in a few pieces at a time as
you would fried cakes, drain and serve
while hot.

CHICKEN COOKED IN BATTER.—Take a
very young and tender chicken, joint it;
wash and wipe dry and rub with salt. Make
a batter with three eggs, half a cupful of
sweet cream, a large spoonful of butter and
flour enough to thicken, dip each piece in
the batter, put a little butter in the spider,
when hot cover the bottom with the chicken
and cover closely for ten minutes as the
steam helps to make the chicken tender.
Then uncover and let it brown.

COQUILLES DE VOLAILLE.—Take a chicken
that will weigh at least three or four
pounds, cut and cook till tender, take the
skin off and with a fork pick the meat from
the bones. With a sharp knife, cut the
meat in small square pieces. Take a cup of
the liquor in which the chicken was boiled,
add a spoonful of chopped parsley, tea-spoon
of chopped onion, put it in a spider over the
fire; rub together one teaspoonful of flour
and two of butter, then add a spoon of the
hot broth, stir all into the broth over the
fire and add half a pint of sweet cream, sea-
son with a dust of cayenne pepper and salt.
Take from the fire and set away to cool,
then add half a cupful of sweet cream and
a large spoonful of butter; stir it in well.
Slice a box of mushrooms over the chicken,
then pour the gravy over the whole and dip
it into shells, bake in a hot oven fifteen or
twenty minutes and serve while hot.

Bread Snowflakes.
Make a rising of one good yeast cake, one
cup lukewarm water, one tablespoon white
sugar, one teaspoon salt, one teaspoon gin-
ger, a pinch of cayenne pepper.
Soak the yeast cake in water until soft,
thicken it with flour and put it in a warm
place to rise. Pare and slice one dozen large
potatoes, and let them be in cold water
until your rising is nearly light. Then put
them on the stove in cold water and let them
boil. If the slices are thin, they will cook
quickly. Mash them fine, strain through a
colander, put them in a gallon jar, and pour
over them the water in which they were
boiled. Add half a cupful of white sugar
and one-third of a cupful of salt, then fill
the jar two-thirds full of lukewarm water
and add your rising. The jar should be full
when finished. Beat the mixture well for
a minute or two, then turn a plate upside
down over it and in a little while it will
begin to look white and frothy, but will not
run over. I make my sponge when getting
supper and the next morning, before break-
fast, mix it hard enough for loaves. It should
be well kneaded. Cover it with a pan and
after breakfast it is ready to be made into
loaves, when it should be well kneaded again.
Do not let the loaves get too light before
baking them. This is the finest of all bread
if made and baked right.

A Few Simple Desserts.
No. 1.—To one half pint of milk add
the same of coffee; sweeten a little. When
boiling hot, add two tablespoonfuls of corn-
starch, wet up in cold milk. Stir well and
pour off, when it thickens, into shapes.
Serve with cream.

No. 2.—One pint of milk, sweeten; one-
half cupful of stoned raisins. When hot,
add two tablespoonfuls of cornstarch.
Flavor with lemon. Cook and serve as in
No. 1.

No. 3.—One pint of milk, one-half cupful
of blanched and pounded almonds, one-
quarter cupful of sugar, almond to flavor.
Heat and add two even tablespoonfuls of
cornstarch. When a little cool, add beaten
whites of two eggs. Serve with whipped
cream.

No. 4.—One quart of milk, flavoring and
one-half package of gelatine. Soak one hour
in the milk, then let it get warm (not boil-
ing). Pour into a mould. It makes a very
delicate blancmange.—[Good-Housekeeping

COFFEE FOR BREAKFAST.—Mix one cup of
ground coffee with one egg and one-half cup
of cold water. Put it into the coffee pot,
add six cups of boiling water and boil for
three minutes. Stir down and let it set on
the back of the range for 10 minutes. Eight
tablespoonfuls of coffee are enough to make
coffee for eight persons. Use freshly boiling
water, not that which has stood in the kettle
boiling for some time. Mocha and Java
mixed is preferred to either alone. A gran-
ite pot with a V shaped spout is the best;
scald it before using. Wash the egg and
break it shell and all into a bowl; beat
slightly until the yolk and white are blend-
ed, add to the cold water and coffee. If but
half the quantity is needed prepare the
whole and then use half; do not try to half
an egg. The shell of an egg is useful for
settling coffee on account of what little al-
bumen may cling to the shell, so if the shell
is washed after the egg is broken it is of no
value for this purpose. After-dinner coffee
is made by filtering. Before serving the
coffee pour a little out and turn back into
the pot, this clears the spout and the first
cup will not be muddy. If no egg is used
add a little cold water after the coffee is
done, and then allow it to stand a few
minutes to settle.

LONG DISTANCE RIDES.

Some Famous Performances on Horse- back.

Foremost among English feats of horse-
manship we have one which for generations
has been represented in the circus ring. Dick
Turpin's famous ride from London to York
has taken its place among nursery legends;
nevertheless, it was actually performed, and
stands as a record of its kind. The high-
way man, riding with the very best reason
in the world—the safety of his neck—cov-
ered the distance of over 200 miles in a little
under twelve hours. This performance
stands alone as the longest and fastest jour-
ney ever made on the same horse. Most of
the long rides of which record exists have
been made for wagers; such records are
therefore reliable. Squire Osbaldestone's
undertaking to ride 200 miles in ten hours,
which he accomplished so successfully on
November 5, 1831, is one of the most remark-
able feats of endurance in the saddle, and
has the merit of freedom from cruelty. The
Squire rode his race on the Newmarket race-
course, changing his horse every fourth
mile. Four miles is a safe limit for such a
purpose, as that splendid horseman knew.
Three-mile laps could have been covered in
time relatively a little better but a sound
horse in fair training could do his four miles
without distress in such time as to make that
distance, with the consequent reduction in
the number of changes, the most suitable
for the purpose. Mr. Osbaldestone used
sixteen horses for his task, and rode stand-
ing in his stirrups like a jockey, while he
kept his mount at best speed from start to
finish of its fourth-mile heat, having quite a
"set-to" with his pacemaker at the end of
each. The Squire was a hard man and in
good training, so suffered no bad effects from
his exertions.

A most creditable performance by Aus-
tralian mounted infantry in April, 1889, also
deserves mention as having been conceived
and carried out in a truly sportsmanlike
spirit. The members of the Gympie Mount-
ed Infantry, having been out in camp for
maneuvers at a place called Lytton, near
Brisbane, arranged to race home, a dis-
tance of 116 miles. With a discretion the
German and Austrian executive had done
well to copy, over-riding was provided
against by the stipulation that no horse
should win a prize if he arrived

AT THE WINNING POST

distressed, or in such condition that he
could not do a further distance of ten
miles. Eleven men, fully equipped in
marching order, started from Brisbane at
2:40 p.m. on Wednesday, April 23. The
winner, Private Edwards, riding 12 stone 10
pounds, arrived at Gympie at 2 p.m. next
day, thus traveling the 116 miles in twenty-
three hours and twenty minutes. The route
lay over roads heavy from continuous rain,
and included the crossing of a range of hills
which threw out several of the competitors.
The second man, Sergt. O'Neill, actually
rode a better race than the winner, as his
horse carried 14 stone 3 pounds, and came
in only a few yards behind Edwards'. The
third and fourth men also arrived home
within fifty yards of the winner. The
horses ridden in this remarkable race were
all thoroughbreds, and were in perfect train-
ing. It is hardly necessary to observe that
a long course of preparation is essential to
fit any horse for such a journey.

This Australian race has value as furnish-
ing trustworthy data on which to estimate
the traveling power of men and horses, for
which purpose the Austro-German competi-
tion is absolutely useless. Every man who
got home in the latter—and of the 119 Ger-
mans only seventy-two appear to have
reached Vienna—brought in his horse in
such a condition that if it did not succumb
altogether, its career of utility was at an
end; each unfortunate animal bore testi-
mony that it had been taxed cruelly beyond
its powers, and proved in its state not how
far it could travel, but that it could not
travel the distance asked of it and survive.

Our ancestors performed most of their
journeys on horseback until public convey-
ances became general, and, as might be sup-
posed, long-distance rides against time were
not uncommon. One conspicuous case has
lately been unearthed by a descendant of
the rider. Mr. Thos. Cole, in 1614, rode
from London to Shrewsbury, a distance of
154 miles in fourteen hours. He started
from London at 3 o'clock on the morning of
August 4, and reached his destination before
5 o'clock the same afternoon. We are not
told how often

HE CHANGED HORSES

but the then condition of the roads, if they
deserved the name at all, makes it certain
that he did so with considerable frequency.
As an example of sturdy endurance, this

JERUSALEM MODERNIZED.

The Holy City Undergoing a Remarkable Transformation.

"Jerusalem, the railroad centre of Pale-
stine."
The words have an unusual sound to
most people, as with the mention of Jeru-
salem and Palestine is generally associated
some fact of sacred history or the events of
the crusades in the middle ages. But since
Baron Rothschild has begun to carry out his
gigantic colonization schemes Palestine has
experienced an awakening, the Holy City
has found itself moved by the mighty ma-
chine of progress and the destiny of the
predicted for Jerusalem by Napoleon was not
impossible of accomplishment. The Jeru-
salem prediction was that Jerusalem would
one day be the capital of the world. The
last few months have worked a great change
in the city so long regarded as having few
attractions beyond its religious and histor-
ical associations. A letter just received by
Professor A. J. Marks, of Chicago, from the
Rev. A. E. Davis, a woman missionary who
has spent eleven years of her life in Jeru-
salem, gives a striking picture of the changes
now under way.

"Palestine," says the writer, under date
of August 16, "will soon assume an appear-
ance truly European. Its principal cities are
fast being connected by modern railroads,
and before long the foot of the locomotive
whistle so familiar to your readers' ears, and
yet so novel to the native Syrian, will be
heard every hour in Jerusalem, which will
be the railroad centre. Our Joppa rail-
way is about finished, connecting us direct-
ly with the Mediterranean coast. A branch
line is contemplated to Haifa and one to
the Jordan. The passenger station has
JUST BEEN COMPLETED.

To look at it one hardly realizes that he is
still in Jerusalem—it is so thoroughly mod-
ern. The freight house is in course of
erection. In seven days from now the first
train will be run from Joppa, and we are
arranging for a celebration of the event,
which is of no small import to us. The
Akko-Damascus railway is progressing rap-
idly. Starting at the great fortress of Acre
it will run down the plain of Acre along the
coast of the Mediterranean and branch
out to Haifa. Thence along the famed plain
of Esdraelon, with the hills of Galilee the
road reaches the Jordan by way of Shunem
or Jezreel. At this point the banks of the
Jordan are of solid rock, and in the centre
of the stream stands a natural pier of the
same material. From this pier east and
west will be erected suspension spans, con-
necting the west bank of the river with the
slopes of the Jordan plateau on the east.
The road will extend from the Jordan over
the slope of this plateau and along the crest
overlooking and inclosing the eastern shore
of the Sea of Galilee. Reaching the plateau
proper near El'ah and thence north to Damascus
direct it passes through the most fertile and
beautiful plains of Palestine. An English
company has mapped out a road to connect
Damascus on the north with Gaza in the ex-
treme southwestern portion of Palestine, in
the plain of Philistia. The distance is
almost 200 miles. It will be seen that ere
long our little country will be covered with
a network of railways. In the last few
months a wonderful change has been wrought
in the city of Jerusalem. Several hundred
new buildings have been erected including
residences, shops, hotels and hospitals. The
old

RESIDENTS ARE ALL SURPRISED
and know not what to think of it, because
there does not seem business enough to
warrant all this expense. The reason of
this outlay and building activity is to be
found in Baron Rothschild's purchase lately
of a large tract of land comprising some
thousands of acres east of the River Jordan
and near the Damascus Railway. This
year he will send 1000 Jewish families to
the tract. Near Acre he has also purchas-
ed a large tract, on which will be located
three large colonies. About three weeks
ago the Baron gained control of this land
by paying what he calls "hand-money" to
the owner of the plain of Esdraelon. By
this he has bound himself never to sell the
plain to any one but Jews. At present the
Turkish Government refuses to all the Jews
a deed of the plain. However, it is expect-
ed the government's consent will soon be
gained to the transaction. It is only re-
cently that the restrictions preventing the
Jews coming to Palestine have been remov-
ed. A number of his colonists will be lo-
cated in the houses being built for them in
this city. A Mr. Scheick has been given
a contract to build houses along the line of
the Joppa road for miles. A large institu-
tion is under construction which will be de-
dicated for the use of the Jews having no
one to care for them. Houses for the ac-
commodation of 100 families will be built on
the Bethlehem road, near the station."

A Rapid Death.
It is a white and dreary plain. There is
a line of straggling gum trees beside a feeble
water course.
Six wild horses—brombles, as they are
called—have been driven down, corralled
and caught. They have fed on the leaves
of the myrtle and stray bits of salt bush.
After a time they are got within the traces.
They are all young, and they look not so
bad. Westart. They can scarcely be held in
for the first few miles. Then they begin to
soak in perspiration.
Another five miles and they look drawn
about the flanks, and what we thought was
flesh is dripping from them. Another five
and the flesh has gone. The ribs show, the
shoulders protrude. Look! A pair's heels
are knocking against the whitestoe. It is
twenty miles now. There is a gulf in your
throats as you see a wreck stagger out of the
traces and stumble over the plain, head
near the ground and death upon its back.
There is no water in that direction, worn
out creature.
It comes upon you like a sudden blow.
These horses are being driven to death.
And why? Because it is cheaper to kill
them on this stage of thirty miles than to
feed them with chaff at \$250 a ton.
And now another sways. Look at the
throbbing sides, the quivering limbs. He
falls.
"Driver, for heaven's sake, can't you
see?"
"I do, so help me God, I do. But we've
got to get there. I let them out at another
mile."
And you are an Anglo-Saxon, and this is
a Christian land.—[Round the Compass in
Australia.