

HOUSEHOLD.

MAKING BREAD.

Good bread flour will not retain the pressure of the hand, which is just what pastry flour will do. Good bread flour is granulated, rather yellow, while poor flours have a blue or gray cast. While both whole wheat and white bread require the same proportion of liquid and yeast, the manipulation is entirely different; whole wheat bread takes a trifle less time to make. White bread is the choice for ordinary use where meat is eaten twice, or even thrice a day, but whole wheat bread is absolutely imperative for children and nursing mothers. Though wheat is a typical food, it is yet lacking just a little in fat. Hence our habit of buttering our bread.

Rye comes next in the bread making list, though it is less nutritious than oat meal. But oat meal, lacking sufficient gluten, will not hold together for bread. This is true too of corn. The Southern hoe cake or Tennessee egg bread, or spoon bread, as it is variously called, is but the old time flour and water baked on the darkey's hoe before an open fire.

Southern Hoe Cake.—To make this popular "cake" pour sufficient boiling water over a quart of Southern meal to just moisten, not to make it wet. Put into the center a tablespoonful of butter. Cover the bowl, and let it stand for 20 minutes. Beat one egg without separating until light; add two tablespoonfuls of milk. Stir this into the corn meal; add a teaspoonful of salt, and drop by spoonfuls into a greased pan. Bake in a moderate oven for 30 minutes.

Bread.—Pour on

cards written, the places assigned, the almonds salted, the soup stock and salad dressing made. If all these little, but necessary, things are done ahead of time, a dinner ought not to derange a household or cause much excitement or hurry.

SUGGESTIONS TO HOUSEKEEPERS.

They say that chicken feathers put to dry in an oven will be almost as soft and light as geese feathers.

They say white fur rugs can be cleaned by mixing equal quantities of fuller's earth and magnesia with boiling water to a paste. Apply to the rug while hot and leave till perfectly dry, then brush off.

They say that butter crocks can be freshened after being thoroughly washed by filling them with boiling water in which a tablespoonful, heaped, of borax to a gallon is dissolved. Let it stand twenty-four hours then fill with sweet milk and let stand six hours.

They say that there will be but little smoke from an iron griddle, used for pancakes, if only a small amount of grease is used, the under-draft of the stove closed and the griddle drawn to one side a little so as to leave a small opening in the top of the stove at one side of the griddle. You will be surprised to see how much of the smoke is drawn into the stove and how little gets into the room.

They say the juice of the pineapple is a remedy that has cured diphtheria when the doctors have given the patient up. The way to obtain it is to slice the fruit, sprinkle with sugar and heat to boiling, then strain the juice seems to be the best.

or pork drippings which have been carefully saved, one-half teaspoonful salt and one cup ice water.

LIFE IS GROWING LONGER.

Statistics Show Considerable Increase in the Span of Existence.

From statistics and the result of certain changes in the methods of living we can safely affirm that the span of life is steadily lengthening. Three thousand years before the Christian era the average duration of life was said to be three score years and ten. This would make middle age come at 35. Dante considered that year the middle of life's arch and Montaigne, speaking for himself at the same period of life, considered his real work practically ended and proved that he thought he was growing old by falling into the reminiscent age.

At the present time fifty years is considered as middle age. We are justified in supposing that the span of human life will be prolonged in the future because the possibility of living to an older age has been demonstrated by the great advances made in medicines and hygiene during the past ten years.

We have attained a vast amount of knowledge as to the causes of disease, and new remedies for their successful treatment have been discovered. We have no new disease at least, of any serious character, and we are better able to treat the old ones, which, like old-fashioned

DINNER WITH THE QUEEN.

CEREMONIES OBSERVED WHEN DINING WITH HER MAJESTY.

Guests Are Made Thoroughly at Home—The Dining-Room is a Beautiful Apartment—The Kitchen Staff—Elaborate Dishes and Tasteful Delicacies Are Served.

To have dinner with the Queen is the ambition of the great, and it may be added that it is an ambition in which they are very frequently disappointed. For Her Majesty is as scrupulously careful in this matter as in many others, and would welcome no one to her table who was not in quite every respect above suspicion.

In the main her guests are chiefly the members of her own family, her personal friends, high officers of Church and State, and persons of either sex who from one reason or another have suddenly sprung into distinction, and whose conversation upon their achievements, is consequently likely to be agreeable to Her Majesty during the repast and after. It is such occasional guests, perhaps, to whom the honour is greatest, and by whom it is most appreciated.

Naturally, whoever they may be, they are very much-inclined to be awestricken at such a time, but it has to be said, that every effort is made by the Queen and those members of her household who are about her to move any such feeling and to make the guests the

army of assistants. To begin with, there are two yeomen of the kitchen, one being the confectioner, and there are two assistant cooks, two coffee-women, two "green office men," four scourers, three kitchen-maids, a storekeeper, two steam-apparatus men, and many other menials of less importance.

A staff of four attend to the wine. Chief of them is the gentleman of wine and beer cellars, whose salary is £600 a year, and whose special duty it is to select and purchase the wines which are placed upon the Royal dinner-table, and to see that they are properly kept. As assistants he has two yeomen at £150 per annum each, and a groom at £80 a year.

The table appointments,—plates, dishes, and cutlery—and the laying of them are looked after by a special staff, which also consists of four. The principal table-decker, who exercises control, is in receipt of a salary of £200, and he has the assistance of two other table-deckers at £150 and £90, respectively, and a junior at £52. A separate official looks after the candles and sees that they are properly placed upon the table. He is called the wax-fitter, and all these multitudinous servants have per formed their duties with scrupulous care when the Queen leads her party