

# THE HOME.

## DESSERTS MADE WHILE YOU WAIT.

It sometimes occurs that one has a bit of cake in the house which is too dry to serve in its natural state, or else there is so little of it as not to be deemed presentable. In that case arrange thin slices of it on pudding plates or saucers, and turn a pint or more of boiling-water into a stew-pan. To it add a lump of butter and enough flour that has been smoothed in cold water to make it of the consistency of cream. The water of course must be boiling and the flour and cold water added slowly, stirring constantly to prevent lumps. For a pint of boiling water, a scant tablespoon of flour will probably be sufficient. Add sugar to sweeten, tasting to see that it is just right, for the sweeter it is, not to be too sweet, the richer it will be. Last, add a teaspoonful or more of lemon extract and dip, boiling hot, over the slices of cake, and serve at once. A delicate and delicious dessert will result, which can be prepared in less time than it takes to tell about it. If one has a few raisins it is quite an addition to put them in the dressing, using cold instead of boiling water, and cooking about 10 minutes before the other ingredients are added. Cookies or doughnuts should be split with a sharp knife.

Care, core and cut into eighth cooking apples and place about three layers of them in a pudding dish. Of sweet cream, a pinch of salt, baking powder and flour make a batter stiffer than for cake—one that will spread easily—with a spoon—and spread over the apples. Bake in a quick oven and serve hot with sweetened cream. This will almost "melt in one's mouth." As it bakes quickly it may be placed in the oven about the time the family sit down to the table.

An apple custard is nice. To a cupful of apple sauce add one cup of milk, 1 well-beaten egg, sugar to taste and a little ground cinnamon. Bake just long enough to "set" the custard, and serve either warm or cold.

A little cold rice may be utilized by putting it in a dainty mold in a saucerdish and adding a few tiny lumps of jelly. If the rice is unsweetened serve with sweetened cream, which is better than using the sugar and cream separately.

A little oatmeal or graham mush or other cereal may be converted into a dessert by adding sugar, milk and eggs in the desired amount, using one egg to a cup of milk, and any flavoring desired, and baking until the custard sets. It may then be served with cream, or with the pudding sauce, as directed for the cake dessert. A few tiny bits of tart jelly placed after it is dished will be an improvement.

A very simple dessert is made by placing two square or four round crackers on each dessert plate. Pour over these as much water as they will absorb, being careful to have it boiling. Add 2 teaspoonfuls of sugar to each square cracker, or an equal amount to the round ones, and a little grated nutmeg. Place in the center of each a bit of jelly or preserved fruit and serve with cream.

## THINGS WORTH KNOWING.

Old fruit stains may be removed with oxalic acid. Wash the stained portion in the acid water till clear; rinse at once in rain water, as the acid will attack the fabric if left upon it. Now wet the spot in ammonia and give a final rinsing.

Taking Stains Out of Linen.—Fruit stains may be taken out of table covers and napkins by steeping the linen in a mixture of a pound each of chloride of lime and sal-soda, dissolved in a gallon of water. The liquid, when clear, is poured off into bottles for use. The stained part is soaked in the mixture and immediately rinsed in clear cold water. The linen must not be left long in the solution.

How to Clean Lamp Burners.—Take an ounce of sal-soda, dissolve in a quart of soft rain-water, put the burners in an old can and boil for ten minutes, after which take a cotton cloth and wipe them off, and you will find them just as good as new. This should be done every month to remove all the carbon. If you want to keep wicks from smoking, soak them in strong vinegar and dry thoroughly.

To Keep Meat Fresh.—To keep meat fresh one must have a cool, dry, airy place, if possible, with a thorough draught through it, as this insures freedom from flies, and has a great deal to do with the keeping of the meat. Directly the meat comes from the butcher it should be at once well wiped first with a damp and then with a perfectly dry and clean cloth, and hung up immediately. Nothing will turn meat so quickly as letting it lie on a plate or slab. All unnecessary fat, marrow, kidneys, etc., should be removed as soon as possible, a good dust of freshly-ground black pepper applied round the bones, and the joints should be floured all over.

Children's Hair.—Children's hair requires more attention than an adult's in the way of cleaning and washing. The best way to wash a child's head is on a rainy day, for then they have to stay in the house and can easily be kept in a warm room until the hair is perfectly dry, so as to be free from a chance of taking cold. The best shampoo is a lather of warm soft water and pure Castile soap. A little alcohol rubbed into the scalp assists the drying, and is a good stimulant as well for the hair. After washing, the hair should be allowed to dry thoroughly before touching the comb or brush to it.

## RECIPES.

White Vegetable Soup.—2 quarts of water, 8 potatoes, 2 leeks, 2 onions, 4 oz. of tapioca, half a pint of skim milk, pepper, salt, 2 oz. of drippings. Clean the vegetables, cut them into dice, and fry them in the drippings in a sauce-pan for 20 minutes; then add the water, and boil till tender; pass all through a wire sieve, add the tapioca, and boil

up the soup again for 10 minutes, then pour in the milk, and flavor with pepper and salt to taste.

Breast of Mutton Stewed with Vegetables.—1-1/2 lb. breast of mutton, 2 carrots, 2 turnips, 2 onions, 2 stalks of celery, 12 peppercorns, 3 cloves, a bunch of parsley, 2 tablespoonfuls of rice. Cut off the superfluous fat from the meat, skewer it, clean and slice the vegetables. Put all in a stewpan in layers, having vegetables at the top and bottom, and sufficient water or stock to barely cover all. Stew gently for about 1-1/2 hours, or till the meat is tender.

Potato Soup.—Slice two onions, the white part of two leeks, and a head of celery; lay this all into a pan, and add twelve potatoes, peeled and sliced, and 2 oz. of butter; let it all fry together for ten minutes without coloring, then moisten with white vegetable stock (about two quarts); add a bunch of herbs, salt, and two or three cloves, and let it simmer till the vegetables are all tender, then rub through a sieve. Return this puree to the pan, and let it just simmer for twenty minutes, skimming it carefully. If too thick, dilute it with a little milk. Just before serving stir into it the yolks of two eggs beaten up in a few tablespoonfuls of cream, with an ounce or two of butter cut up small. Let this all melt, add a little finely picked parsley and chervil, and serve with dice of fried bread.—"Fast Day and Vegetarian Cookery."

Jugged Hare.—The remains of jugged hare make an excellent luncheon dish. Pick the bones from the meat with the warm, then pound the meat with the sauce until it is a pulp, season with a little salt and a pinch of cayenne pepper, and rub it through a wire sieve. Take a pipe mould, pour a little dissolved aspic jelly in the bottom, and when it is set decorate it with crescent-shaped pieces of boiled carrot and hard-boiled white of egg; pour in a little more jelly and turn the mould round slowly until the sides are thickly coated. Now take the meat from the under side of the sieve and put it in the mould as lightly as possible. Fill up with dissolved, cold aspic, put a plate with a small weight on the top, and place it aside until wanted. Then turn the entire on a silver dish, garnish the base with chopped aspic, and fill the centre with dressed green peas, for which open a tin or a bottle of preserved green peas, drain, and put them into a saucepan of salted boiling water, strain, and when quite cold season with oil, vinegar, salt, and pepper.

## HOTEL PRINTING.

Books and Blanks in Great Variety Required by the Modern Hotel.

The stationery supplies of a large modern hotel includes a great variety of printed forms; and some of the printing work done is very elaborate. Many hotels now adopt an emblem, which appears on their letter heads and envelopes, on dinner cards, and so on. One house, for instance, has a lion, one a crown, one a coat of arms, another a crest, and these may be printed in appropriate colors. There are wine lists of a dozen pages printed on silk.

The steward's department of a high-class hotel uses a great variety of printed forms. There is, for instance, a kitchen market list for fish, a ruled form, in which are entered more than fifty kinds of fish, with a column showing the amount on hand and a column showing the amount wanted. There are a similar kitchen meat list, a poultry and game list, a vegetable list, and a fruit list. There are various printed storeroom lists. The storeroom list for delivery to the kitchen contains the names of more than a hundred articles of daily consumption in a hotel kitchen, on a ruled blank showing the amount delivered, the price, and the totals. There are similar lists of goods for delivery to the service pantry and to the pastry room and bakery. These various blanks make it easy to keep track of the state of the hotel supplies and of their daily cost.

Of course there are wash lists, and their care cigar envelopes and trunk labels and bar and wine orders and bell-boys' call lists, baggage tags, marker checks and cigar checks, and elevator rules. There are blanks for the barroom, the ice-cream room, the housekeeper's department, and the laundry, and for the wine cellar and the cafe and buffet, complaint blanks, electrician's reports, mail notices, and various other forms, and they are all a part of the careful and exact system upon which every modern hotel is run.

## Dangers of Cotton Waste.

In some experiments reported as having been made abroad lately on the self-ignition of cotton waste, a few facts of special interest to textile manufacturers were developed. A handful of cotton waste was dipped into lincseed oil, squeezed out, placed in a wooden box, and the temperature observed closely by means of a thermometer introduced into the box; the temperature surrounding the box was kept at 70 degrees, C., and, in a short time after, the temperature in the box was found to have risen to the height of 173 degrees, and smoke issued therefrom—then, when opened so as to admit air, a flame burst out at once, while a box, from which the air was perfectly excluded, consumed after five or six hours. In another experiment, in which the cotton waste was saturated with rape-seed oil, the box burned after ten hours. With an outer temperature of 56 degrees, C., gallipoli oil caused the spontaneous combustion of cotton wrapped in paper; castor oil required twenty-four hours; sperm oil, four hours; train oil, two hours, for a lively combustion.

## Just the Other Way.

So you're going to marry the widow, after all?  
No, indeed; the widow is going to marry me.

## A Practical Joke.

Tramp—You gave me a counterfeit \$5 bill a few moments ago.  
Practical Joker—He! he! he! he! he! Found it out, eh?  
Yes, sir; and, on my information, an officer is now looking for you. Gimme \$5 in good money and I'll throw 'em off the track. Thanks, Ta, ta!

## PRISONS OF PARIS.

How the French Capital Houses Her Prisoners.

There are eight prisons in Paris—the depot and goal of the Prefecture of Police, situated behind the Palace of Justice; the Mazas Prison and House of Cellular Correction; House of Correctional Education, or Petite Rouquette; Prison and House of Correction of La Sante; Sainte-Pelagie; St. Lazare, for females exclusively; La Conciergerie and La Grande Rouquette. In addition to these there is the prison of Cherche-Midi, for military prisoners only, and of which so much was recently heard during the trial by court-martial of Dreyfus.

The largest and by far the most important prison in the capital is Mazas, both as regards the number and the "quality" of the prisoners. Of all persons condemned by the tribunal of Paris only those who have to serve a term of one year or less remain in the capital. The others are sent to one of the twenty-six establishments in the provinces.

The Mazas covers seven and one half acres. There are 1,200 cells, which shelter 1,150 prisoners. The cells, measuring 11 feet 10 inches in length, are 6 1/2 feet wide, and about 8 feet high. Each prisoner is shut up in a separate cell. A small window, almost a peephole, strongly barred, is cut out in the wall, the prisoner being at liberty to open and close it at will. It lets in neither a great amount of light nor a great quantity of air. There is one chair in each cell, and it is

## CHAINED TO THE WALL.

The prisoner sleeps in a hammock. The most interesting objects on the walls are the chaplain's almanacs, which are freely distributed among the prisoners. They contain good moral advice and solid argument to prove that the worst criminal may, later on, lead a good life. Some of these almanacs contain short stories, and the subject of more than one of them is, strange to say, the wonderful escapes made by criminals from prisons. These almanacs constitute the reading matter of most of the prisoners. All the doors are of solid oak, and have a little hole in the top, through which the warden can have an eye on the inmate.

The warders seem to be prisoners themselves. They always talk in an undertone, never laugh, and, were it not for their costume, would often be mistaken for their charges. They never leave a cell without taking the precaution of walking backward.

Prisoners work eight or nine hours a day at mat-making, bootmaking, or tailoring, and are allowed one hour's fresh air and walking exercise. Only prisoners who have been condemned are compelled to work, but the majority of the accused, to pass the time and rid themselves of the terrible ennui that overtakes the most buoyant, ask permission to work also. Twice a week criminals are allowed to receive visits, and it is on such occasions that the brutality of prison law becomes manifest.

The parlor is composed of two rows of cellars, separated by a railing. The time for each visit, under the vigilant eye of the warden, is limited to a few minutes. The parlor scenes in French prisons would draw tears from the eyes of the most stony-hearted of men. It is not strange that the realistic playwright should have transported so pathetic a tableau to the stage. In the prison of La Sante the prisoners are divided into two groups of 500, one lot being confined to cells and the other working together during the day. This system is called "in common," and is said to meet with more success than the strict cellular arrangement that prevails at Mazas. La Sante is one of the finest, if not the finest, prison in Europe.

## SUPERSTITIONS OF TO-DAY.

Sixpences Bitten by Lucky Cecil Rhodes and Other Charms.

Cecil Rhodes has the powerful jaw and the strong teeth that belong to men of his type. So great has been the luck of this man that South Africans sometimes ask him to bite sixpences for luck. A young Englishman during a recent evening in Bohemia produced the traditional crooked sixpence from his pocket and told how Cecil Rhodes had bitten it. The possessor would not part with it for many times its value. Everybody laughed at the superstition, but, as it turned out, nearly every man present had some such fetish. Neither he of the crooked sixpence nor any of his companions quite believed in the efficacy of his charm, but each liked to dally with the superstition. One of the company carried an old George III. penny to jingle with the loose change in his pocket. Another, opening a little cigarette case, showed a bit of rattlesnake skin, supposed to exercise a subtle influence upon poker hands.

It was a cosmopolitan little company of decidedly modern quality, sufficiently skeptical about many things that most good persons believe, but a majority of its members carried charms to bring good luck. If every such company could be induced to make a show of pocket pieces and a frank avowal of superstitions, lightly held, but not quite disregarded, the showing would rather astonish folks that believe this a skeptical age. The late English hangman, Marwood, made a pretty penny by selling bits of rope with uncanny histories.

The coral beads brought home from Europe as presents to children are really designed to keep off evil spirits. The branches of the coral are supposed, like the horns of a horse, to ward off ill luck. Amber beads are worn by many excellent persons to keep off erysipelas. None of the great ocean liners sails on Friday. The crescents of gold and ivory worn on the watch chain by many persons are amulets to keep off evil spirits. Here again is the horn or prong, as in the horseshoe. This crescent is one of the commonest forms for the so-called watch charms.

## HEAD SEVERED.

Remarkable Case of a Man in San Francisco.

Thomas L. Ford, who nearly cut his head from his body while confined in the City Prison, San Francisco, December 28, is almost well. Ford's case will go down into medical history as a remarkable one. It is only about one man in 50,000 who suffers such injuries and lives.

The circumstances surrounding the case are in themselves most interesting. Ford shot his wife in the latter part of November. For some time her life was despaired of. The day after she was discharged from the hospital Ford inflicted the wounds on himself. He was to have had his preliminary examination the morning he did the deed. The injury was inflicted in his cell, and some little time elapsed after the discovery of his condition before assistance reached him. He was hastily put in the patrol wagon and hurried to the hospital, the gaping wound in his throat sending out torrents of blood, the flow being accelerated by his rough ride and treatment.

When Dr. Frank T. Fitzgibbon, took hold of the patient, life was almost extinct. The patient was almost pulseless and unable to talk. The razor wound commenced at a point about two inches in front of the left ear, and extended nine inches across the neck. The contraction of the muscles opened the wound about five inches. This was caused by the cutting of the thyroid, omohyoid and platysma-myoides muscles and the thyroid gland.

The cut was three and a half inches deep, severing the trachea, or wind-pipe, and lower part of the larynx. The trachea was cut through, and two of the cartilaginous rings of the trachea were severed. All the cartilages were cut as far back as the fibrous membrane. The anterior jugular vein was cut from it; there was a great hemorrhage. The thyroid and laryngeal nerves were also cut, preventing speech. All the small muscles of the neck were severed, and the razor just missed the anterior jugular vein, pneumo-gastric nerve and carotid artery.

As soon as Ford was laid on the operating table Dr. Fitzgibbon washed the wound with an antiseptic dressing, and all the blood vessels were compressed and ligated. Then the hemorrhage ceased. The severed parts of the trachea and larynx were approximated and sutured by carbolic catgut, with about a dozen stitches. The rings of the trachea were next stitched together, and finally all the parts were united with about 60 stitches. The external wound was sutured in the middle, leaving both ends open for the insertion of drainage tubes.

Immediately after the treatment Ford seemed rally. Stimulants were administered and he was put to bed. He was not able to speak until Sunday morning, when his voice scarcely arose above a whisper. From this time on he rapidly improved, taking much nourishment in the shape of milk, egg-nog and beef tea.

The wound is now in a healthy condition and is rapidly healing. No pus has been seen about the wound, which is another remarkable circumstance.

Ford has gained in flesh and sleeps well, has a good appetite and is able to speak clearly. His wife is now a constant attendant on him. He will be discharged in about 10 days.

Many physicians have called at the hospital to inquire about the case, and making copious notes. Dr. Fitzgibbon feels highly elated over his patient's recovery.

## TONS OF FLOUR GOLD.

A Lake in Alaska Which It Is Proposed to Empty to Uncover the Treasure in Its Bed.

Another remarkable story of a golden lake has come from Alaska, together with an ingenious scheme by which it is proposed to get hold of the treasure. The claim consists of 158 acres about eight miles from Sitka, and is called "Pande's Basin Placer Claim." Within the limits of the claim is a lake, 1,000 yards long, 400 yards wide and 150 feet deep. The lake is fed by water from a glacier, the constant action of which for centuries has brought down from the mountains above large deposits of "flour" gold, and this has all, of necessity, been held within the boundaries of the little body of water. The action of the glacier, the deepness of the lake and the shallowness of the outlet, is the combination which is said to have covered the bottom of the lake with millions of dollars in flour gold.

Assays of the sands from the shores of the lake, made by assayers of the Tacoma Smelting Company, show, so it is claimed, that it will produce the astonishing result of \$90 a cubic yard, while quartz from the ledges all around the lake assay as high as \$38 to the ton. The statement that half a cent a cubic yard will allow a man to make \$10,000 a year will partly illustrate the enormous size of this fund.

What is proposed, and will probably be done, is to tap the rock wall of the lake on the lower side, so that the water can be almost entirely drained out. Then will be left a field of flour gold.

## Pleasant Occasion.

Kate—I went to a stereopticon entertainment the other night with young De Spocney.

Laura—Did you enjoy the views?

Kate—Very much indeed; it was just like going through a tunnel.

## The Wise Tramp.

Tramp—Please, ma'am, couldn't you spare me a little?

Housekeeper—Go right away from here, or I'll call the dog, you lazy, dirty—

Yes, ma'am; that's what I was about to remark. I'm travel stained from my long journey, and I wanted to ask if you couldn't spare me a little soap.

Soap? Soap? Mercy on me! Is the world coming to an end? Walk right in sir, and stay to dinner. You're more than welcome.

## ITEMS OF INTEREST.

No cat can live at an elevation higher than 16,000 feet.

The red color of bricks is due to the iron in the clay.

The gold and jewels in the crown of Portugal are worth \$6,000,000.

Baked potatoes are more nutritious than those cooked in any other way. A collection of butterflies, owned by Prof. Neumogen, of Brooklyn, N.Y., is valued at \$60,000.

Twenty-four secret societies and twenty social clubs are flourishing in Dowagiac, Mich. The population of the town is about 4,000.

Only five per cent. of the people insured in England are women. Over ten per cent. of those insured in the United States are females.

A St. Bernard dog, recently sold at auction in Birmingham, England, brought the highest price ever paid for an animal of that kind—\$2,350.

To dun—to urge payment—comes from Joe Dun, a noted constable in the time of Henry VII., who was very successful in squeezing money out of tardy debtors.

Waitresses in some of the London restaurants receive only \$3 per month, and have to work sixteen hours a day. The tips they receive swell their income to an average of \$8 a week.

"The telephone ear" is a new disease. It affects girls who habitually attend to telephone calls, and the symptoms are a frequent buzzing in the ear and abscesses on the drum.

A "village" and a "town" express different meanings in England. A village becomes a town only when it has established a market place in a public square, to which the farmers can bring their produce for sale.

Some cartridges were carefully concealed in a stove by a man in Norway, Ga. A woman made a fire in the stove an explosion resulted, and the unfortunate woman was severely injured, besides losing the sight of an eye.

It is now easy for the lover of liquor to take it in the form of confectionery. Some of the candy stores in New York sell what they call "brandy balls," "whisky drops," and other forms of bonbons containing alcoholic stimulants.

A chemist of Rouen, France, has succeeded in producing from acetylene a distillation of alcohol which can be sold as low as five cents a gallon. Its exhilarating effect is equal to that of the ordinary alcohol, and it is used to adulterate cheap wine.

A maple tree at West Bethel is at the junction line of four townships and two counties, and spreads its branches over the edges of all four. The townships of Royalton, Bethel, Tunbridge, and Randolph, and the counties of Orange and Windsor there meet.

Uniforms made entirely of paper are worn by some of the Japanese soldiers, and they are said to be as durable as if made from cotton fabrics. They are so cheap that it is not considered worth while to mend them, and they are thrown away when only slightly worn or soiled.

A queer catch was made some days ago, by Charles Johns, at Bristol, Pa. He was fishing in the Delaware and saw a young pig swimming down stream. In a playful way he threw his baited hook toward it. The animal seized the bait, was caught, and carefully towed ashore.

## QUICK SHIPBUILDING.

A Gunboat Can Now Be Turned Out in Twenty-Five Days.

A sample of quick shipbuilding was lately given by Messrs. J. & G. Thompson, at the Clydebank yard, where the Paris, New York and many other renowned liners have been built, to say nothing of the Terrible, the first of the nothing of the Terrible, the first of the two largest cruisers ever constructed in England. Some time ago the Spanish Government awoke all at once to the immediate necessity of quashing the Cuban insurrection, and finding that they wanted, in quick vessels, the yards of Europe, only to learn that the market had been cleared by the South American republics in the settlement of their little differences. There being nothing available "in stock," proposals were invited for quick dispatch, and Clydebank undertook seven gunboats, to be turned out in three months, heavy penalties being recoverable for further delay.

The contract was signed on July 11, 1895, but owing to Glasgow Fair holidays which no Clyde artisan will miss, especially if his firm be exceptionally busy, a commencement was not made until July 22. The first vessel was launched on August 24, and was ready to be taken over on September 11. Others followed in quick succession, the last being completed ten days within the contract time, the entire period occupied for completing the seven vessels being just ten weeks—a little less of the vessels vary between 130 and 300 tons, and the speed from twelve to thirteen knots. The first vessel was 135 feet long, 25 feet wide and 11 feet draught. A yard that can turn out work in this fashion, in spite of having a big cruiser, a battleship and three torpedo boat destroyers in hand, is indeed a source of strength to its country.

Another piece of smart work was executed by Messrs. Yarrow & Co. in turning out the stern-wheel gunboats Mosquito and Herald for service in African waters in the British service. England then had a little trouble looking up with Portugal. The order was given on the 1st day of April, and on the 5th of May following the trial trip took place, the construction having occupied just twenty-five working days. In the year 1894 the French Government found it necessary to give the Dahomeyans a lesson in a hurry. Wanting a shallow-draught gunboat for the purpose, they naturally first tried their own native builders, but no Frenchman would undertake to turn out a vessel under four months, some asking ten. Then they applied to Messrs. Yarrow & Co., who considered that the thing could be done in a month. They booked the order, commenced work on April 25, and in twenty-three working days, or by May 23, the boat had made her trial. This vessel was 100 feet long by 18 feet wide, and, like the two built for England, was made in portable sections, which could be carried on a steamer and put together afloat. She steamed ten miles an hour and carried 100 troops.