

About the House.

POINTERS ABOUT SANDWICHES.

Often when reading recipes we see mention made of things we know nothing about, and thinking them either hard to get, or very expensive, we pass the recipe with only a glance, says a writer. Reading directions for sandwiches which said: "Spread the bread with 'bechamel' sauce instead of butter," I said to myself, "Well, what is 'bechamel' sauce and where can I get it?" I made a study of the matter and now I am ready to tell those who do not know any more about it than I did.

To make the bechamel sauce, melt a tablespoonful of butter, but do not brown it. Rub a tablespoonful of flour into the butter. Add a gill of clear soup stock and a gill of cream, stirring constantly till it boils, then take from the fire and add the yolk of one egg, well beaten, and season with salt, pepper, and the juice of an onion.

For chicken sandwiches, spread the bread with this and use the white meat of the chicken, sliced very thin and sprinkled with pepper and salt for filling.

Again I read, "Strip salmon into flakes and spread between slices of bread that have been spread with mayonnaise dressing to which a little bit of aspic jelly has been added." Aspic jelly was another unknown quantity to me, but as I did not propose to give up beaten, here is the recipe I secured: Boil two onions, two small carrots, a few sprigs of parsley and a little salt in a pint of water. When done, strain and add two dessert spoonsful of beef extract. Return the liquor to the saucepan and add an ounce of gelatine which has been soaked in a scant pint of water. Let it boil up once and then simmer for twenty minutes. Strain through a bag and pour into a mold to cool. Tarragon may be used for flavoring if liked. There are more elaborate and expensive recipes for this jelly, but this one is good enough for ordinary use.

For immediate use, new bread cut very thin makes fine sandwiches, and for a rolled sandwich the bread must be new, but for general use bread that is 48 hours old is the best. For game sandwiches, use brown bread, dip the game in aspic jelly and sprinkle with lemon juice. Salmon sandwiches are improved, to some tastes, by placing thinly sliced cucumbers on the salmon before the upper slice of bread is put on, while on an egg sandwich finely shredded lettuce or water-cress is an improvement.

Potted meats are apt to be very rich, but a little lemon juice sprinkled over it relieves the heaviness. Canned salmon, sardines, and like kinds of fish can be cleaned of all skin and bones and then rubbed to a paste with lemon juice, pepper and butter, or olive oil, if that is liked.

Many times meat, fish or fowl is at hand in sufficient quantity, but is not in good shape to use. When this is the case, either chop the pieces fine or rub them to a paste. Add a little mayonnaise, catsup, or anything of that nature that may be at hand, and have a sandwich fit for any occasion. In this way a really fine sandwich can be prepared from very unpromising looking material, only so it is sweet and clean.

PANTRY AND REFRIGERATOR.

Unless the greatest care is taken to keep pantry shelves clean during the hot summer weather, those ugly visitors—vermin, ants and flies, will make their appearance, and they are extremely difficult to exterminate. Where food is kept a weekly scrubbing and scouring is absolutely necessary. It matters not whether each article of food has its separate receptacle, for there will come crumbs, sugar, tea etc., on the shelves, and they become sticky and dusty. Bread boxes, and in fact, all food receptacles, should be subjected to an occasional scouring, in order to avoid any mouldy or musty odors.

Even greater care should be given refrigerators and ice chests. Here the house-maid is apt to consign any and all articles of food left after each meal, regardless that milk, butter and cheese absorb all odors and become disagreeable to the taste. These should have a separate apartment in the refrigerator, or be in some other place. Fruit should be kept in a cool, dry place and should not be allowed to decay among other edibles.

If through some accident or through atmospheric conditions roaches or water bugs appear, thorough powdering with the aid of some insect powder will rid any house of them in two weeks. These pests are nocturnal visitors, so that evening is the best time to reach them. After a thorough cleansing of the premises, Persian insect powder should be sprinkled into any crack or crevice where they appear. This should be swept up and burned in the morning, and the process repeated again at night, or until the pests disappear. For rats and mice there is no exterminator so good as a cat. It is their sworn enemy, better than traps or poison, for the rodent has a fashion of dying in inaccessible places and manifesting its presence in a most disagreeable manner.

SOME GOOD RECIPES.

A Cucumber Salad.—Two good-sized cucumbers should be peeled, have their ends cut off, and sliced lengthwise through the middle. The seeds should be scooped out and the cucumbers laid in ice-water for an hour. The solid part of a peeled and seeded tomato, a slice of onion, a stalk of celery, and a sprig of parsley should be chopped together and mixed with a mayonnaise dressing. The scooped out cucumber halves are filled with this mixture and then laid on a lettuce leaf and served.

A Cabbage Salad.—Take half a head of small cabbage, and chop it very fine. Add a teaspoonful of salt, a tablespoonful of vinegar, and four tablespoonfuls of water. Take a head of lettuce, washed, the leaves separated, and water shaken from them. Place two large

leaves on each plate, and put enough of the cabbage salad to look well on each leaf, then pour on each a tablespoonful of dressing.

A Tasty Dish For Slices may be prepared as follows: Slice two or three Spanish onions, plunge them into boiling water and cook for a few minutes to blanch. Drain very dry. Cut some hard cheese into thin slices, and place a layer in a pie dish, scatter breadcrumbs over, and season with pepper and salt. Next arrange a layer of sliced onions more breadcrumbs, and so on until the dish is full. Place a few bits of butter on the top and cover with a plate or dish. Bake in a steady oven for two and a half hours. Bake slowly over serve very hot.

A Few Boiled Meats. Time for boiling, per pound.—Corned beef—Thirty minutes. Ham—Twenty minutes. Tripe—Four to five hours. Mutton—Fifteen minutes. Turkey—Fifteen minutes. Chicken—Fifteen minutes.

A Novelty Pudding.—This is made of figs and is very acceptable as a change. Take one cupful of molasses, one cupful of suet, one cupful of milk, three and a quarter cupfuls of flour, two eggs, one teaspoonful soda, one teaspoonful of cinnamon, one-half teaspoonful of nutmeg. Mix molasses, suet, spice, and figs. The figs must previously be cut fine. Dissolve the soda in a teaspoonful of hot water, and mix with the milk, then add this to the previous ingredients. Beat the eggs well, and add thin flour, finally beating all well. Steam five hours.

A Lemon Marmalade.—There is nothing more appetizing at breakfast than a bit of marmalade. One can often get a slice of bread down by this means when nothing else would tempt one to eat. A splendid lemon marmalade is made as follows: Take six lemons, slice thin, removing only the seeds. To each pound of sliced fruit allow three pints of cold water. Let this stand for twenty-four hours. Then boil until the chips are tender; pour into an earthenware bowl, and let it stand till next day. Then weigh it, and to every pound of boiled pulp allow one and a half pounds of lump sugar. Boil the whole until the sirup jellies and the chips are rather transparent. In taking out the pips be careful to leave all the white pith in, as that goes toward making sirup.

THE HOME WEDDING.

The order of the home wedding varies as greatly as does the social status of the bride and the income of the parents. Whether the occasion is to be one of simplicity or elaboration is the first point to be decided. When that is understood, it is a simple matter to plan the details.

White is the accepted costume, whether the material be satin, heavy silk, or some simpler fabric. Some few brides do prefer the traveling gown. For such however, dark silk or a light cloth of tailor make is correct. With it is worn a hat. Whether or not the journey is actually undertaken without a change that is the impression to be conveyed.

The white gown is made with a slight train, and is always high in the neck. Sleeves of elbow length, with suede gloves that meet them, are preferred. Simplicity in general style is considered good taste. Lace garniture upon the bodice is always good, and, if the lace be an heirloom, has special significance. The veil may be of real point, or duchesse, or of simple tulle. In the case of the last, it should fall in graceful and full folds. It is attached to the head by means of flowers, a white comb or jeweled pins.

The ceremony itself is apt to be less formal when held at home; nevertheless, it is quite correct to carry out all the forms of a church wedding, if one prefer. In the latter case, a space is marked off, either by means of plants or by a white ribbon stretched across the room. Within this space the clergyman stands, and chairs are placed for the mother and all near elderly relatives of the bride and groom. If possible, it is so arranged that one entrance to the room is barred by. Through this to meet the bride, she enters the room, and supported by a maid of honor, walks the length of the drawing room to take her place. Musicians, concealed somewhere close at hand, play the wedding march. After the ceremony the bride and groom simply turn to face the guests, and receive congratulations. Shortly before the hour of leaving they lead the way to the breakfast or supper. After partaking of refreshment, the bride withdraws and makes ready for her journey.

Simpler weddings are conducted with less formality. The bride may be escorted by her father, if she prefers; but it is usual to enter on the arm of the groom, accompanied either by a maid of honor or two small pages dressed in white. For such occasions there is no strict law. As a rule, the gathering is a family one, and the ceremony performed, there is an informal offering of good wishes, followed by a breakfast, at which all are seated and the bride cuts the cake.

PRACTICAL FARMING.

SUMMER PLOUGHING.

"A field properly ploughed is half tilled; if poorly ploughed or half ploughed no amount of after work will remedy the deficiency. The drier the weather and the more backward the season the more important it is that careful attention should be given to every detail in ploughing," says a writer in Michigan Farmer. "If the plough is set to run deep, it should be so gauged for the width of the furrow that the furrow will be left cornerwise, instead of flat, thus giving a large portion of the higher surface soil where it can be made immediately available with the improved implements of tillage which we have, such as the Acme and Disc harrows; it is thus possible to reduce even stiff sod to a very nice condition. It has been the practice to get everything into the bottom of the furrow that was on the surface, and many times get an inch or two of yellow subsoil just where it should not be. Time is money in all crops put out after the middle of June, and often a week of time will be lost by those seeds falling in poor and unfertilized soil. It should be remembered that it makes very little difference to a sprouting kernel of millet or rye that there is a mass of muck at the bottom of the furrow if the soil all around the little seed is yellow and barren. By leaving the furrow nearly edgewise and cutting thoroughly with a Disc or Acme, the trouble arising from too deep ploughing here and there is greatly discounted. By the way, I have sometimes been puzzled to understand why some farmers are so partial to one style of tillage tools, while other equally good farmers are just as partial to another. I find upon investigation that the nature of the soil has much to do with the kind of tool we should use or purchase. My own soil is light and in a good many places quite gravelly. For this reason I fancy the plain discs and get very satisfactory results from the use of this tool. The Acme, which, as many of my readers know, is a series of curved knives shaving and scarifying the surface, would do very poor work in soil full of small stones. Perhaps in this connection I might give an instance of how careful ploughing and still more careful fitting saves more than enough labor and after cultivation to pay for the extra work, besides as I believe, largely increases the yield. A friend had three-fourths of an acre of ground, on one side of which he set three rows of strawberries, and the balance about 110 rods, he planted to potatoes. The ground, even after the planting, was as even and true as a piece of newly made lawn. This piece of ground was kept entirely clean with a weeder, going over the ground twice a week. Only one or two of the strawberry plants were dug up and not a particle of hand hoeing was done the entire season; the yield of potatoes was 175 bushels; it is, however, fair to add that last year was so dry that this method of weeding was much more effective than it would probably have been in a wet season."

HOW TO SALT BUTTER.

W. C. Rockwood writes as follows: "Perhaps everyone who has ever made butter has been troubled with this at some time. The cause of the mottled condition which is frequently seen in butter is a disputed one, yet it is simple enough after all. As we all know, salt affects the color of butter. All butter takes on a deeper hue when it has been salted for a few hours. Take a lot of butter from the churn in a mass, salt it in streaks by cutting down through it with the ladle and scattering salt freely where the ladle went, let it stand half a day before working and you will see a good illustration of mottled butter. In a few words the explanation is this: Mottled butter is caused by uneven distribution of salt, nothing more or less. To avoid this the following plan is an excellent one, and one which is followed by many of our best butter makers to-day: Leave the butter in granules, wash with water cold enough to prevent adhesion, drain and salt while still in the churn, then revolve the churn or tip from side to side until the butter globules mass somewhat and the salt is evenly distributed. By tipping the churn one way, then the other, the salt may be very evenly sprinkled on or a wooden fork of suitable size may be used to stir it up, adding only a portion of the salt at a time. The salt melts or dissolves the moment it touches the grains of butter and each grain is instantly coated with brine. Then when the butter is drained a few minutes remove it to the worker, press until moderately dry and pack away. No further working is necessary and there will be no trace of streaks or a mottled condition to be found. Salting in the churn is sure to be a favorite method with those who try it. The amount of butter can be very closely estimated, as the amount from a given quantity of cream

does not vary very materially from time to time. Nor is it essential to weigh out the salt each time. Measure out a pound of salt—usually a full pint of salt will weigh a pound, and it is more quickly measured than weighed each time. Some adhere very tenaciously to the old way of twice working their butter, but once is a great plenty. If the salt is evenly distributed and the excess of moisture pressed out, that is sufficient and can as well be done at one operation as at two."

GETTING RID OF STUMPS.

We take the following from Hardwood: "It often occurs in logging operations and in laying out lumber yards that troublesome stumps have to be removed, often at the expense of a good deal of time and money. To dig and chop them out is a tedious process, and to use a stump puller is not always practicable, and in any event costly, besides leaving large holes to fill and grade over. The English and French have commenced using a method not only cheap, but exceedingly simple and effective.

"The only appliances necessary are a shovel, a little dry kindling and a sheet-iron cylinder large enough to slip down over the larger stumps, the top cone shaped and terminating in a collar in which one or more lengths of six or eight-inch common stovepipe may be fitted. A hole is dug between the roots on one side of the stump and partially under it, large enough to start a fire with kindlings. After the fire is once fairly started the iron cylinder is slipped over the stump, the stovepipe is added, and the whole arrangement acts as a stove, burning the stump out completely.

"It is said that if the stumps are old and anyway dry, and the weather is dry, they will burn easily without the cone shaped top and stovepipe. It is also claimed that where the stumps are green, a half gallon of kerosene or crude petroleum poured over the stump an hour or so before lighting the fire will facilitate matters greatly; but in this case the top and pipe do vastly more, making, as they will, a strong draught that will burn well down into the roots. It is claimed that one man with three or four cylinders, large and medium, to fit over different sized stumps, can do more and better work in a day than a dozen men with axes alone."

SLAPPING ROYAL PERSONAGES.

Queen Natalie of Belgrade, when leaving the Cathedral of Serbia the other day at the conclusion of the grand ceremony in honour of the birthday of her son, King Alexander, was made the subject of a most extraordinary act of aggression.

A shabbily dressed woman tried to get near her, and was permitted to approach under the impression that she was anxious to present some petition to the Queen. Instead of this, as soon as she got close enough to her she drew back her fist, and before anybody could prevent it struck Natalie a violent blow on the mouth cutting the lip quite severely, and then followed this with another equally violent blow on the breast. Not until then did the Queen recover her presence of mind sufficiently to grasp hold of her assailant and to deliver her into the hands of her attendants, who had been so paralysed with astonishment that they did not interfere.

At first it was believed that the woman had intended to assassinate Queen Natalie, who has as many bitter foes in Serbia as she has admirers, but subsequent investigation brought to light the fact that the woman was unarmed and that she was the demented wife of a very worthy non-commissioned officer of the King's Guards.

Queen Victoria has a slight scar on her forehead, left by one of the three Hussars named Lieut. Pate gave her with a rattan in the fifties. He was sentenced to transportation for seven years for this offence. Mr. Pate died the other day in Australia as an convict, but leaving a large fortune.

Empress Eugenie was struck at on one occasion by a man who had raised himself on to the step of her carriage for the purpose, while she was driving through that very street of Lyons where President Carnot was assassinated. Fortunately, the herculean Gen. Very, commander of that magnificent body guard known as the Cent-Gardes, was at hand, riding beside the royal carriage on a huge charger. Stooping over he seized the man by the scruff of his neck, just as he was in the act of delivering the blow, and then, grasping him with the other hand as well, raised him into the air and hurled him on to the heads of the crowd that lined the street.

NO MORE SALES.

Confectionery and Ice-Cream man—We'll lose ten of our best customers next week.
Assistant—We will? Are they going to Europe for their summer outing? No; they're going to get married.

YOUNG FOLKS.

THEY CHANGED THEIR MINDS.

"Where are you going, Ned?"
"Down to the orchard to look for a bird's nest."

"What for?"
"Why, you know our teacher, Miss Graham? She has a collection of nests. She was showing them to my sister and me the day we went there on an errand. I thought that maybe I could find something down in our orchard that she hasn't. So many birds build there. Will you come along, Jack?"
"Why, yes, of course. I'll help you look."

Ned was hurrying along in the direction of the orchard, and Jack soon caught up with him. In a few moments they were among the trees, looking first at one, and then at another, in the hope of finding something very unusual.

"There's a beauty, Ned; let's take that."
"That's so; it is a beauty, and no mistake."

The boys were now standing under the wide-spreading branches of a low tree. Their attention had been taken by a delicate little structure woven of thin blades of dried grass, shaped somewhat like a basket, and fastened securely to two of the outer branches. The sunlight resting on it made it look almost as yellow as gold. Its fragile contents, light-grayish brown with curiously shaped spots of brown, added to the beauty of the picture. The nest was so low as to be easily examined.

"It's tight enough. How shall we get it without spoiling it?" Jack inquired.

"Wait!" and Ned lifted a warning finger.

The boys drew back just as a yellowish bird darted out from among the branches and took up a position in a tree close by. It was followed by another, a lovely creature in chestnut and black. Both seemed greatly alarmed, but the former only fidgeted about on the tree while the latter gave expression to its feelings in notes that were decided, but not unmusical.

"I know that bird—the one in chestnut and black," whispered Ned; "it's an orchard oriole."

"What's the light one?" asked Jack.

"Why, that must be the female oriole, and that is their nest."

"But ain't the same kinds of birds alike?" Jack inquired, wondering.

"O, no, father says they seldom are, that is, the male and the female. The male bird in most cases is prettier. Just see how we have frightened them. Let's hide where they can't see us, and watch what they do."

"Yes, perhaps they'll go to the nest."

The boys stepped softly behind a large tree near by. There they could see the nest without being seen by the birds. But it was several minutes before the timid creatures recovered from their alarm. They hopped about uneasily from branch to branch, looking this way and then that, as if to make sure that no enemy was near. Then the female oriole quietly slipped into the nest, and her mate went as near to it as he possibly could. Every little while he would glance at her and seem to say: "Don't you be afraid. I'm here, and I'll protect you."

"Doesn't he seem proud of the nest?" whispered Ned.

"Yes, and see how contented she is sitting there on those eggs."

"Say, Ned," went on Jack, after a moment's thoughtful pause, "it seems to me it would be kind of a shame to take that nest away from them."

"Just what I was thinking. They'd feel awful, I suppose. Let's don't. I never thought much about how they'd feel."

"Neither did I. All right, we'll let them keep it."

The boys watched a while longer, and then started for home.

"I wonder that Miss Graham would take the nests," Jack remarked on the way.

"Well, I was just thinking that she probably takes them after the birds are done with them. I remember now, too, that she spoke of getting them late in the fall, and I'm sure she wouldn't do anything to hurt the birds, because she loves them so."

"But don't you suppose they want the nests another year after all the trouble they take to build them?"

"I hardly think they do. Besides, Jack, the nests are blown about so, and so much spoiled by the storms of winter that they can't be worth much the following spring. They mostly blow down, too, so I think it is all right to take the deserted ones."

"Then we can watch that orchard oriole's nest and take it for Miss Graham after the birds leave it."

"Yes, it won't be so pretty then I suppose, but she'll appreciate it. I wonder now that I ever could take a nest while the birds were using it, but I didn't think. I won't any more, though."

"Neither will I," Jack said decidedly.

—S. Jennie Smith.

THE EYE A CAMERA.

Some Experiments in Which Picture Were Taken From the Retina.

That an image of the object seen is formed on the retina of the eye is certain, but whether the impression is evanescent or remains for an appreciable time after the object is removed was the subject of doubt. A photographer is reported to have made some experiments recently by way of testing this, with a remarkable result. He gazed for fully a minute at a shilling placed in a strong, white light; then in a yellow-screened room, looked fixedly for 40 minutes at a sensitive plate. On developing the plate an outline of the coin was distinctly visible.

He next, in the presence of a witness, repeated the experiment, but substituting a postage stamp for the shilling. He looked at the stamp for a minute, and then at a photographic plate for over 20 minutes, and development brought out a faint, but recognizable image of the stamp.

This may be thought to lend some countenance to the suggestion that a murdered man's eye may retain an impression of the murderer's face, which a photographic lens might be able to see and reveal.



WHEN SLEEVE MEETS SLEEVE.