

FOR THE HOME

Recipes for the Kitchen, Hygiene and Other Notes for the Housekeeper.

THESE ARE VEGETARIAN.

Many people have an idea that to make soup there must be meat or meat stock, or an animal basis of some kind. This is a mistake. The water in which cauliflowers, carrots, turnips, onions, celery, beans, macaroni, etc., have been boiled should be saved and used as stock for vegetable soup. Another good stock is the water in which bran has been boiled for some hours and then strained.

Julienne Soup—One-half pt carrots, 1 pt turnips, 2 or 3 leeks, 1 head celery, 1 lettuce, a little sorrel and chervil, 2 oz butter, 2 qts water. Cut the vegetables into strips about 1 1/2 inches long, and be particular that they are all the same size. Cut the lettuce, sorrel and chervil into larger pieces. Fry the carrots in the butter, and pour the water, boiling, to them. When this is done, add all the other vegetables and herbs, and stew gently for nearly an hour. Pour the soup over thin slices of bread cut about the size of a quarter, and serve after seasoning.

Vegetable Soup—Cut fine any kind of vegetables, such as carrots, turnips, onions, potatoes, celery, parsnips, tomatoes or whatever may be in season. Boil them well in a suitable quantity of water, adding a piece of butter size of walnut. When quite tender, rub through a colander and thicken with entire wheat flour, seasoning with pepper and salt to taste. This soup may be varied in many ways, pearl barley, rice, hominy, macaroni, semolina or other farinaceous flour may be used to thicken it or give it variety.

Potato Soup—This is very easily made. Pare and cut raw potatoes into a saucepan, allowing 1 pt water to each pound of potatoes; shred in an onion or two, add a little salt and pepper. Boil until potatoes are done, then rub the whole through a colander, warm again and serve. To add more nourishment to this soup use milk and water in equal parts, instead of water only; a little butter or minced parsley may also be added.

Bran Soup—Mix 4 oz good clean bran with 2 qts water and 4 large onions. Boil half an hour and then strain. Flavor with some tomato sauce, pepper and salt, add a good pinch of sugar.

Leek Soup—Thoroughly wash 2 or 3 bunches of leeks. If old, scald them. Take off the roots and part of the heads and cut them into lengths of about an inch. Put into pot with 4 qts water, and simmer slowly until quite tender. Add a piece of butter and pepper and salt to taste.

Onion Soup—Six large onions, 1 small turnip, 1 parsnip, a piece of celery, blade of mace, salt, pepper and sugar, flour and butter. Peel and cut up the onions, also cut up into small pieces the turnip, parsnip and celery. Put in a pot with 2 1/2 qts water along with the mace, salt, pepper and sugar. Let all boil two hours and strain, rubbing it all well through the strainer. Then return the soup to the pot and add 1 small tablespoon butter and 2 tablespoons flour, mixed together, and a breakfast cup of milk, stirring it until it boils. Allow it to boil five minutes, when soup is ready to season to taste.

VARIOUS CAKES.

Quick Sponge Cake—Beat the yolks of three eggs, add one cup sugar, the whites of three eggs beaten until stiff, one cup flour in which has been sifted two teaspoons baking powder and one-fourth teaspoon of salt, flavor with one teaspoon extract and add ten teaspoons hot water. Bake about thirty minutes.

Pound Cake—Cream one-half cup of butter, add three-fourths cup flour, the yolks of three eggs well beaten and three-fourths cup powdered sugar. Beat well and add the beaten whites of three eggs with one-half teaspoon baking powder. Bake in individual tins fifteen to twenty minutes.

Nonpareil Cake—Beat the yolks of four eggs, add gradually one cup powdered sugar and the beaten whites of four eggs, three squares chocolate melted, one-half cup chopped almonds, one teaspoon baking powder and three-fourths cup cracker crumbs. Bake in a moderate oven; when cool garnish with one-half cup of beaten cream, one-quarter cup of sugar, two teaspoons of Madefira wine and candied cherries and angelica.

Fairy Gingerbread—Cream one-half cup of butter, add one cup sugar, when well mixed add two cups flour in which has been sifted one-quarter teaspoon soda, one-half tablespoon ginger and one-half cup milk. Spread and bake.

Delicate Cake—Cream one-half cup butter, add one cup sugar, two and one-half teaspoons baking powder sifted with one and three-fourths cups flour, one-half cup milk and the whites of three eggs. Flavor and bake in layers about twenty minutes.

Fig Filling—Mix one-half pound chopped figs, one-half cup sugar, one tablespoon butter, one tablespoon lemon juice and one-third cup water. Cook until thick enough to spread.
Caramel Filling—Boil one and one-half cups brown sugar, one-half cup cream and one tablespoon butter; add one-half pound melted marshmallows, beat until thick enough to spread.

INVALID DISHES.

A pleasant and nourishing dish for a sick person with a weak stomach is an egg well beaten with 3 tablespoons rich, sweet milk, a very little sugar and a little grated nutmeg, or other flavor, if preferred. Set the bowl or cup into a basin of hot water, stirring the egg continually, until it is warm, pour into a dainty glass, and let the patient eat it slowly with a spoon. This makes an agreeable change from soups, broths, etc., and is very strengthening.

Break a fresh egg into small cup or basin, beat thoroughly, add 2 tablespoons milk and a tiny piece of butter, with salt and pepper to taste. Bake quickly in a hot oven, and serve immediately. This is much more easily digested than poached or boiled eggs.

Broiled eggs in paper cases is an attractive dish. Take confectioners paper about six inches square, make a small box by turning up an inch and a half all around, and twisting the corners to make them stay, place the little paper pan on a moderately warm stove, over slow fire, break an egg into the pan, and let it stand until the white cooks through. Slip pan and all on to a warm plate, sprinkle lightly with salt and pepper, add a little melted butter, and serve with a dainty cracker or a small bit of toast. This will tempt a capricious appetite often when an egg prepared in the ordinary way would be rejected.

USEFUL HINTS.

Try keeping tea, coffee and spices in a tightly closed jar if the flavor is to be properly retained.

To fry liver cut very thin and drop in boiling water until white outside. Then roll in a mixture of one tablespoonful of flour, one of salt and a teaspoonful of sage and savory mixed. Fry quickly in hot butter or drippings.

The fat bits of mutton, beef and pork saved every day and fried out make an excellent substitute for lard and butter in cooking. A thrifty butcher said to his boy, "Thomas, pick up that nice bit of mutton fat from the floor. The sheep stooped a great many times before he picked it up."

Walnut cookies like mother used to make: Use two cups of sugar, two eggs, half a cup of melted butter, six tablespoonfuls of sweet milk, one teaspoonful of cream of tartar, half a one of soda and one cupful of finely chopped walnut kernels and only enough flour to make them roll out.

A lady who had been much annoyed by various insects infesting her pantry and kitchen cupboard has been greatly aided in her fight by having all the woodwork freshly painted with common white paint and with a final coat of white enamel. Every shelf is painted, and she has discarded all papers, which formerly were a means of refuge for the beetles and ants. The paint is easily cleaned and is both cool and hygienic in effect.

KISSING IN A TUNNEL.

A distinguished novelist, whose works are extremely popular with the fair sex, recently found himself travelling in a railway carriage with two very talkative women. Having recognized him from his published portraits, they both opened fire upon him in regard to his novels, which they praised in a manner that was unendurable to the sensitive author. Presently the train entered a tunnel, and in the darkness the novelist, who understood women, lifted the back of his hand to his lips and kissed it soundly. When light returned he found the two women regarding one another in icy silence, and, addressing them with great suavity, he said:—

"Ah, ladies, the regret of my life will hereafter be that I shall never know which one of you it was that kissed me."

ONE FOR THE SHOP WALKER.

A certain shop-walker in a large establishment is noted for his severity to those under him in business. One day he approached a junior assistant, from whose counter a lady had just moved away.

"You let that lady go out without making a purchase?" he asked, severely.

"Yes, sir. I—"

"And she was at your counter fully ten minutes?"

"Doubtless; but then, you see—"

"Exactly. I saw that, in spite of all the questions she put to you, you rarely answered her, and never attempted to get what she wanted."

"Well, but—"

"I shall report your carelessness."

"Well, I hadn't what she wanted."

"What was that?"

"Fifty cents. She's a book canvasser, getting subscribers to the 'Life of Moses.'"

And the shop-walker retired crestfallen.

STRAIN OF BRUTALITY.

POPULAR SPORTS IN THE NORTH OF ENGLAND.

Passion for Cruelty Towards Minor Animals — Joy Taken in It.

The well-born and well-to-do persons who find pleasure in harriving a tame stag are not alone in their enjoyment of sportive brutality. Poor and lowly-born "sportsmen" in other parts of England share it with them, though the thought may not be grateful to the Surrey squires. The Spanish taste for bull-torture and the delight of Surrey gentlemen in the chasing of tame deer are expressed in less distinguished quarters in a passion for cruelty towards minor creatures. It is only necessary to go to the northern counties of England to find "sports" which give ample evidence that even in this age of progress and higher education there is still a strain of brutality in the "sportsman's" character, says the London Leader.

DEATH SHRIEK OF THE HARE.

The coursing of hares has been defended on the ground that the hare has a chance to escape with its life, and so it has. But those who have stood close by when the dog has fixed its cruel teeth in the victim's loins, and have heard its piteous outcry like the shriek of a suffering child, will not deny that there is some force in the contentions of those who are sneered at as sentimentalists. But there are other popular amusements in which the quarry has no chance. In that ignoble sport, rabbit-coursing, the little creature has no chance to get away, for the sport is conducted in an enclosed ground. Rabbit-coursing is now conducted, it is alleged, under better conditions, but there are stories of the destroying thumb inserted in a rabbit's eye, so that it might run only in one direction, and these stories were current not very long ago.

Less is heard now of the sport which was derived from the slaughter of rats, and that ennobling and refined pastime seems to have lost its favor. But very few years ago it was common enough in the north. The landlord of a public house, in which such delights were regarded with approval, usually took the matter in hand, and advertised that he would give £5 "to be coursed for" at rats, by all classes of terriers, fighting dogs barred. The entry fees were added to the landlord's contribution, and a sweepstakes formed in the usual way. A professional rat-catcher found the rats, and generally acted as referee. When all was ready, and the excited and clamorous crowd had assembled around the enclosure, the first rat was dropped and the coursing went on in the usual way, with a betting accompaniment, till the rat was killed.

RATTER IN THE PIT.

Another dog and rat sport which had favor not long ago with those who like such excitements—and no doubt it is still carried on surreptitiously—was a rat-killing match proceeding from a bet between one sportsman and another as to the capacity of their respective dogs for slaughter. In these circumstances the local connoisseurs proceeded to bet about it, and make a prodigious fuss—for betting and fuss are indispensable on these occasions—and each side provided say, 20 rats. The vermin were kept awhile, and were often starved a little so that they might become lean, lithe creatures, vicious and hungry and fierce. They were all shaken up in a bag, and then the judge took out 20, which were placed in a circular pit, and made to run round it. Then one dog was dropped in, the timekeeper touched his stop-watch, and the massacre began. So rapidly was the slaughter effected that a clever dog has killed the 20 rats in less than 25

seconds. The rival dog then had his turn at the second batch of vermin, and upon comparison of the times recorded depended the victory. A monkey once excited the envy of the dog-owners of some Lancashire towns, for it killed rats faster than any dog could by tapping them on the head with a hammer as they circled round.

COCK-FIGHTING NOT EXTINCT.

The sporting man who owns a dog in the North of England will "back it for all he is worth" if he considers it clever at any of the dog sports, and some of these, it should be said, such as dog-racing and the interesting trail hunt, in which the dogs follow a scent laid by a man drawing behind him a bag filled with material which has a pungent smell, involve no brutality to the animals, but require that they shall be treated with care. But the dog does not monopolize the possibilities of sport in the north. It is generally supposed that cock-fighting is extinct in England, but from time to time the owners of fighting cocks manage to evade the police and carry their birds to secluded spots, where the main is fought. Only a few years ago an "inter-county" match was held on the moors above Rochdale, and birds representing Lancashire and Yorkshire fought the battle of supremacy. Nor are dog-fights, on which heavy stakes and bets change hands, merely memories of the dark ages.

DODGING PIGEONS.

The gun, also, plays its part in the minor sports, among which are such variants of pigeon-shooting as sparrow and starling shooting. So highly organized are some of these competitions that there are men who gain at least part of their livelihood by supplying pigeons which have been trained to beat the gun. The young or "green" rocks are placed in a trap, which is a kind of hinged box. When the string is pulled the box turns over, and the bird is free to go. But in the training period a long thread is attached to the leg of the pigeon, and to that a squib or cracker is tied. The cracker is lighted and exploded once or twice while the bird is still in the box, and then the lid is raised so that the frightened bird flies away with a succession of small explosions like the crack of a gun in its wake. Naturally it darts this way and that in the effort to avoid the annoyance, and after a few experiences of this kind it becomes a dodger in its flight, and does not give the marksmen a steady object to aim at. There are records of a bird which was shot at 20 times before it met its fate, and of another that slipped out of the trap in the manner which fear had taught it to adopt, and, being missed, took refuge in a barn, where it laid an egg. It was recaptured and again placed in the trap, and was twice shot at and twice missed in the same afternoon.

THE CRAZE FOR GAMBLING.

There are some northern sports, it is true, which do not involve cruelty to animals, but they are only acceptable if they provide an outlet for the gambling instinct. There is no form of chance on which money will not be staked. One announces that he will play any man in the world at skittles for £25 a side; another will venture twice the sum on a test of his skill at high-kicking or eccentric jumping. For a race with navvies' barrows £25 a side has been staked, and two factory lads have been matched to win £20 from any other two in South Lancashire at "tip-it," which is nothing but the art of discovering in which hand your opponent holds a button. Even if there be no brutality there must be a stake; but there is brutality enough in most of the lower sports of the north to justify the suggestion that when the Surrey gentlemen weary of torturing tame stags they might find congenial recreation a little farther north.

THE FLIGHTS OF ORATORS

AND SOME NEW EXAMPLES OF THEIR FALLS.

The Orator Who "Cannot Open His Mouth Without Putting His Foot in It."

A certain well-known Irish member of Parliament recently closed an eloquent speech in Connaught in this brilliant fashion: "The blaze that is lighted here to-day, will not be quenched till it spreads a wave of indignation over the land, which will bring the bigoted directors to their knees."

The mayor of a provincial town no doubt meant to be very complimentary when, in welcoming the representatives of a trade union, he said: "With the hammer of unity you have welded yourselves into one harmonious whole, and so produced the cream of perfection." Even the august chamber of the Lords is by no means free from these rhetorical vagaries, for did not a noble lord, when defending his class, recently remark: "Is it not right that, in order to hand down to posterity the virtues of those who have been eminent for their services to their country, their descendants should enjoy the honors conferred on them as a reward for such services?"

"As I have already said all that I wish to say," an oratorical M. P. once declared, "I willingly retract what I was just about to observe," while a fellow-countryman, after vainly resisting the temptation to join in a debate, opened his speech with the startling statement, "I can't keep silent any longer without saying a few words."

There was more than a little ambiguity in the speech of the man who referred to "some tattle which we have seen in some sly corner where no one has been but ourselves"; but this is lucidity itself compared with the speech of the American

ASPIRANT TO CONGRESS.

who compared the Opposition to "some flaunting vessel sailing proudly on in ignorance of the hidden reef that should tear the masks from their false faces and send them howling back to their lairs, the mockery and derision of the world."

This is no doubt excellent rhetoric, but it must pale its ineffectual fire before that member of the Louisiana House of Representatives when he referred to "the need of legislation to ameliorate the condition of our own people in the riparian districts, that have been so recently visited by inundation and overflow and devastation by almighty flood, that has swept animated and inanimated matters and objects before it in its voluminous march"; after which he touched lightly on a certain recent time "when man spoke nervously to man, and the destiny of their great nation was hung in Atlas scales, and the balance was equivoqued, and the gods suspended judgment other than the arbitration of the sword, and this mighty nation appealed to the Courts of Mar, and Mar went forth from his dark chamber to redder the world with a sanguinary gore."

From such a dizzy flight as this it is quite a relief to turn to the simple confession of the speaker who, when he was assured by the chairman that the audience welcomed him with the greatest pleasure, answered, "I—I am always glad to be here, or indeed—er—anywhere else."

"The British Lion," exclaimed one patriotic orator, "whether it is pacing the deserts of Africa, sits throned among the snows of Canada, or roams the jungles of torrid India, is not the animal to draw in its horns and seek safety in its shell; but with the keen eye of an eagle and the wary crouch of the leopard, it is always ready to pounce on its enemies and hurl them to destruction."

IF THIS ORATOR WAS A LITTLE

CONFUSED IN HIS SIMILES

he had a worthy companion in the American politician who spoke of the treachery of an opponent "who would take my hand in both of his in the simulated grasp of warm friendship and with a Judas smile would stab me in the back with the other," thus clearly showing what a clever and dangerous man his adversary was.

"The Irish people," Mr. D— once said, "had seen their country in rags and misery, their children going to destruction and themselves filling paupers' graves, but no man's hand had been raised to save them, whilst they had been exasperated to crime and had ended their days on the gallows." As a witty M. P. observed: "Men who, after seeing themselves in their graves, can survive to qualify for the gallows certainly deserve a better fate."

It was at least generous of a well-known politician to declare that "such prejudice as I have against the honorable member is all in his favor," although he should have spoiled this amicable confession by continuing: "And I am bound to express my surprise when I heard him treat my remarks on a former occasion with such contemptuous silence."—London Tit-Bits.

Lady (to new servant)—"You quite understand, Bridget, that I shall be 'at home' every Wednesday from three to five?" Bridget—"Yes, mum (To herself.) Bridget, me swate souk, if ever a woman had a hivenly situation, sure it's yoursilf has got it. Wid the mistress only at home fur two hours ivery wake, phwat's roarin' time Oi can have av it Hurroo fur ould Oireland!"



Hubby—Man in England leads his wife to an insane asylum! Wifey—Hump! Over here they generally drive 'em there!