

FOR THE HOME

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

DAINTY DISHES.

"It was necessity which developed my taste for vegetable dishes," says a woman who is noted for the excellent table she sets and the quality of her cooking, "and it was only after some study that I was able to serve three appetizing meals a day and have meat on the table at each. We cannot call ourselves vegetarians, but when I found the family health was not what it should be, and the doctor laid the trouble to an over-indulgence in flesh food, why I put my wits to work, and I do not believe there is a family in the city which has a more varied table than ours, and one would have reason to complain if the three strong men for whom I have to cater says that they are entirely satisfied to have meat only once a day.

"The trouble with most women and the bill of fare they serve to their families is that they wish to make up the menu and do the cooking 'out of their own heads.' It is a common weakness, but providing for a family table for at least ten months in a year is no small task, but requires the study of receipt books and much thought to make it satisfactory and wholesome. It is marvelous how little variety there will be in a family where the mistress is an intelligent and capable woman. It all comes from carelessness, as I know from my own experience.

"There are many vegetables moderate in prices that we do not even think of using. One of these is the German kohlrabi, which is not so different from cauliflower or turnips, but is more delicate than the latter and makes an agreeable change in vegetables. To cook it:

"Peel, cut in slices, and pour on just enough water to cook. Cook tender and when nearly done add salt. Make a cream sauce, season white pepper, salt, and a little grated nutmeg, if liked, toss them in this sauce, let it boil up once, and serve very hot. They are delicate and delicious.

"All the member of the cabbage family are good if properly cooked. They must be boiled just long enough; a little over or under cooking will spoil them. A cabbage should have the outer leaves removed, be left in cold salted water, with no other ingredient, no soda, and the lid must be kept off and the steam removed from the surface of the water. Brussels sprouts take fifteen minutes to cook, and cabbage and cauliflowers fifteen to twenty according to size. They must be served hot.

"The members of the cabbage family can be served in a second-day dish or immediately baked with cheese if desired. The cabbage is first boiled and may or may not be fried brown after. It is placed in a shallow dish, and butter, proportion of three ounces to a pound, added with a large cupful of brown sauce and a saltspoonful each of salt and pepper. It is stirred well and cheese grated liberally over the top and baked twelve minutes. These are hearty dishes, but men usually like them.

"Mushrooms should be used more than they are. There is a false idea that they are a dish for the rich, and they are but comparatively little known, even with all that has been said about them within the last few years. Most people only know them as they are found served at a restaurant, little tough, tasteless canned button mushrooms. They can be used in many ways and help to give variety to the diet.

"An onion dish with cheese is excellent. Large Spanish onions are skinned and boiled until they are quite soft, passed through a sieve, put into a shallow dish with butter, a good quantity of pepper and salt, with a little stock of milk, cheese is grated over them, and they are placed in the oven to bake a good brown.

"There is much waste saved in cooking the pea pods, which give a good stock for the foundation to a soup, and pea croquettes are excellent. In these a little cold ham is used. The peas are beaten to a pulp, mixed with butter, pepper and salt; and minced ham, different savory herbs to taste, made into croquettes, dipped into egg breadcrumbs, and fried in deep fat.

"After more substantial things here is a pretty delicate tomato ice salad, which is delicious. Take a can of tomatoes—or the fresh ones can be used—put them over the fire with half an onion, a slice of green pepper, if convenient, three cloves, two bay leaves, a sprig of parsley, teaspoonful of sugar and pepper and salt to taste. Cook until about ten minutes until the onion is tender, take from the fire and press through a fine sieve to remove the seeds. When it is cold it must be frozen like a water ice in a mould, a melon being a pretty one, packed in ice and salt. It is served on a nest of young lettuce leaves and mayonnaise dressing must be ready for individual service.

"Many people think they cannot eat green corn, but if it is grated they will feel no unpleasant effects. Mock oyster of corn or canned corn ground in a mortar, and pressed through a sieve, can be used—is mixed with a cup of flour, one egg, two ounces of butter, three tablespoonfuls of milk and salt and pepper to taste. The oysters are dropped from a spoon into the hot fat or frying pan as much in the shape of oysters as possible, and served hot with a garnishing of parsley. Corn pudding and green corn griddle cakes are delicious made of the grated corn. A curry of corn will also make a delicious luncheon dish."

ROSES AND CARNATIONS.

Of all winter flowers, roses and carnations are best loved, and—hardest to grow, in ordinary living rooms. If you have a sunny, frost proof kitchen, by all means grow them there. When in bloom they may be placed on exhibition in other parts of the house, but return them to the kitchen as soon as the blossoms fade. The steam, and frequently change of air to be had in the kitchen serves a useful purpose in the growth of almost all plants. As for soil, clay, loam, well rotted cow-manure and sand is a good combination for the roses—while the carnations require a lighter soil, good garden loam in place of clay will be all right. Fine bone meal is an excellent fertilizer, use a teaspoonful to a 6 or 7-inch pot and dig it well into the soil. Give the plants a daily dip bath, using soap suds twice a week and you will have no trouble from insects. Keep the surface soil loose, and if you suspect worms in the soil, water with lime water—made by slacking a lump of lime as large as a man's fist in a bucket of water pour off the clear part, and keep in jug or bottle until needed. Use enough to saturate the soil, and if there are any worms in it, they will come to the surface or crawl out of the drainage hole in bottom of the pot. The lime water is excellent to correct acidity of soil, and may be used two or three times during the season with good effect. To sum it all up, the conditions are rich soil, moist atmosphere, sunshine, fertilizer, fresh air and the daily dip bath. If these are complied with, one can hardly fail. Of course if one has a greenhouse these directions do not apply.

BRIGHTENING TINWARE.

One of the best things I have ever tried for keeping tins bright is waterlime. This is a soft brown substance that polishes metal without scratching the surface, and is very cheap.

Also scrub your tins with a dry cloth; then take dry flour and rub it on your hands, and afterwards take an old newspaper and rub the flour off, and the tin will shine as well as if half an hour had been spent in rubbing them with brick dust or powder.

Another good thing for brightening tinware is common soda. Dampen a cloth and dip in soda and rub the ware briskly, after which wipe dry and it will look equal to new. To prevent the rusting of tin rub fresh lard over every part of the dish, and then put in a hot oven and heat it thoroughly. Thus treated, any tinware may be used in water constantly, and remain bright and free from rust.

PEANUT PARTIES.

The latest feminine amusement in Kansas is the progressive peanut party. A dishful of peanuts is placed on a table, and four women, armed with hatpins, take seats around it, and at a signal begin to dig into the peanuts with the hatpins. It is a foul to touch a peanut with the hands, and the two sticking the most peanuts on the hatpin win.

GREAT ELECTRIC CRANE.

The great German naval harbor of Kiel now contains the largest electric crane in existence. It is so placed that two of the largest vessels may lie on each side of it for the purpose of unloading or exchanging cargoes. The crane can lift fifty tons at a time.

PERSONAL POINTERS.

Notes of Interest About Some Prominent People.

Princess Ferdinand of Roumania plays the violin remarkably well, and no doubt has inherited this talent from her father, the late Duke of Coburg, with whom love of music amounted to a passion. Princess Ferdinand's pet hobby is a curious one, being the collecting of perfumery bottles. The same predilection was shared by the late Empress of Russia, who left at her decease a collection valued at no less than \$25,000.

Cardinal Gotti, who just missed being elected Pope, is the son of a luggage-porter who worked on the landing-stage at Genoa; and when he got preferment a deputation of luggage-porters was first in the field with felicitations. The Cardinal is a Carmelite and a man of science, having professed mathematics at a Genoa college. He has also acted as interim as Papal Nuncio in Brazil; and it was for services rendered in that capacity at the time of the Revolution that he got his Cardinal's hat.

King Edward and the Queen show their affection for their horses in a curious way. When a favorite dies its hoofs are cut off and polished, and the horse's name is inscribed on each hoof. These are placed in a row in one of the harness-rooms at Sandringham. On the wall above are photographs or prints of the owners of the hoofs. Their Majesties have favorite dogs as well as favorite horses. Against a wall at the back of their residence at Sandringham may be seen a stone, "To the memory of dear old Rover."

Many tempting offers to return to the stage have been made to Madame de Navarro, better known as Miss Mary Anderson, but all have been steadily refused. She retired, on her marriage in 1790, after a career of only fifteen years before the footlights, and with her two children, is perfectly content with life in a quiet farmhouse at Broadway, Worcester, England. In the place there is nothing to show that Madame de Navarro was once an actress, and does not possess one of the many charming portraits that have been taken of her.

Prince Khilkoff, the Czar's Minister of Railroads, is perhaps the least Russian-looking man in Russia. He is the greatest railway builder in the world, and during the eight years he has held his present position almost 13,000 miles have been constructed—more than one-third of the railway mileage of the Russian Empire. To him is due the Siberian Railway construction and the fact that Russia is far more formidable in the Far East than ever before. A Privy Councillor, a member of the Ministry, and a strong man, Prince Khilkoff has great weight in the councils at St. Petersburg.

Mr. John Radburne, farmer, of Norcroft, Northamptonshire, England, died in his chair the other day in his 101st year. He was presented with a number of addresses on his 100th birthday, February 21st last, and since that date he had attended the weekly corn markets at Northampton and Daventry. He attended to the business of his farm till the day of his death. He died in the house in which he was born, and in which he had lived continuously all his life. He was a teetotaler, non-smoker, and a bachelor. He voted at the last general election when over 97 years of age, and was believed to be the oldest elector in the kingdom to exercise the right on that occasion.

Lord Dudley, the Viceroy of Ireland, is a man of the kindest nature. A great admirer of the motor-car, the first of his automobile runs enabled him to do one of those kind actions which he so delights in. In a peasant's cottage he found a girl of twelve or so suffering from hip disease. The poverty of her family and the remoteness of her home made it probable that there was nothing before her but a lingering life of pain and loneliness. The Viceroy had her taken to Dublin and placed in a hospital, where she made good progress, cheered frequently by the visits or messages of the Lord Lieutenant, who still evinces a great interest in the welfare of the juvenile sufferer.

The Baroness Burdett-Coutts, who is now in her ninetieth year, inherited her great wealth from her grand-

father, the banker, who died in 1837. Her philanthropic activities are very numerous, and include the building of churches, as that of St. Stephen's, Westminster, the endowment of bishoprics, as those of Adelaide, Cape Town, and British Columbia, the organization of shoeblack brigades and sewing schools, as in Spitalfields, and the assistance of fishermen, as at Cape Clear. The mention of the last leads inevitably to the Columbia Fish Market, which she built and equipped for the people of London. Miss Coutts was made a peeress in 1871, and the next year was presented with the freedom of the City of London. She married the present member for Westminster in 1881.

Mr. Choate, the American Ambassador, at the dinner recently given him in London by the Pilgrims' Club, said: "My elation here tonight is great. It is as great as it was on the occasion of my first lawsuit—that was a happy time. I remember that I had sat brooding and idle. The afternoon was grey. The law as a career seemed hopeless. Suddenly there was a caller, and an excellent case offered me by a wealthy man. An hour after I got a second case. It was incredible. Two cases, my first two cases, and both given me the same day. 'How I worked that night over my two cases! How I thought about them as I walked offward with my green bag the next morning! I remember that a shabby person, accosting me as I walked, said: 'Old clothes? Any old clothes to sell?' He seemed to be regarding the green baize bag. I held it up for him to see. 'Oh, no,' said I; 'no old clothes, my friend. New suits.'"

WHY SHE GAVE IN.

It was evening, and Mrs. Steel was alone in the house; but Mrs. Steel was brave. Suddenly she heard the sound of the opening of a window, and a muffled footstep echoed from the dining-room. But never a tremor agitated that noble woman. Bravely she walked to the room whence the sounds emanated, and came face to face with a burglar, who held a revolver point-blank at her. "Tell me where the money is hid," he hissed, "or I'll fire!" "Never!" she answered determinedly. "Villain, do your worst!" "I will!" snarled the scoundrel, baffled, but not beaten. "Tell me instantly where your husbands gold is hid, or I'll drop this big, woolly caterpillar down your neck!" Five minutes after a chackling burglar stole out of the house carrying a bag, whence issued the chink of a hard-earned and long treasured hoard.

BIRDS AS BEGGARS.

A Parrot Was Responsible For a Blind Man's Income.

A provincial newspaper states that in a South London hostelry a parrot takes charge of a collecting-box for the Lifeboat Fund, says London Tit-Bits. Officers are reminded to "Remember the lifeboat," and it is said the box is well noticed through the bird's loquacity. Years ago a London beggar, nearly blind and a cripple, found his parrot more useful than the usual dog. The bird presided over a box fixed on a tripod stand, fearing neither dog nor mischievous street-boy. Both knew better than to meddle with Poll, one experience of her razor-sharp beak being sufficient to insure future good behaviour.

"Pity the blind!" she cried, in doleful tones; and though she would grab severely at the fingers of a tampering person, to the donor of a coin she remained quietly on the perch, rewarding him with a loud whistle and a solemn "Thank you!" The mendicant's wife was responsible for the bird's education. Morning and night the woman guided her husband to and from his pitch, throughout the day feeling sure that Poll was a sufficient protection. The man regularly took \$3.50 a day, the bird being, of course, the chief attraction, its quaint ways enforcing attention. Well-trained starlings talk with wonderful clearness. One used to go round perched on its youthful master's shoulder, soliciting contributions for the Indian missionaries. The writer forgets the exact phrase employed, but the boy's box always contained more money than those of his school-fellows. Consequently, he carried off many handsome book-prizes for his pains.

Going the rounds with a cheap-Jack, a handsome raven used to impress onlookers with the fact that "Things are going cheap to-day," varying the speech by asking, "Who'll buy?" Now and again his master would throw on the floor an inferior plate or other piece of crockery with a loud crash, when the raven exclaimed dismally, "Another gone smash," or "We're going to the dogs." Its owner said the bird was worth \$10 a week to him.

STRONG COOLIES.

The power of endurance of the Chinese coolie is marvellous. Many will travel over forty miles, carrying a heavy load on their backs, and think nothing of it. A writer mentions the case of certain coolies who, after going twenty-seven hours without food and having carried a heavy burden in the meantime, still had strength enough left to offer to carry a man fifteen miles farther.

CHINESE FIRE FIGHTERS.

NOVEL METHODS OF EXTINGUISHING FLAMES.

Milk Was Used With Effect—Chopped Straw Is Very Efficacious.

Although Western wit cannot lay claim to such originality as a few weeks since prompted a Chinese mob, on the occasion of a serious outbreak of fire, to advance upon the conflagration with aggressive shouts, minatory thumping of drums, and truculent waving of flags, with the evident intent of terrorizing the fiery foe into subjection, it can at least boast some original, and assuredly more efficacious, methods of fighting the flames.

Walking through Judd Street, Easton Road, London, a month or so since, a passer-by noticed smoke issuing from a dairy. With commendable promptitude he smashed in the door, and, on finding no water wherewith to put out the fire, effected his purpose by pouring two nine-gallon cans of milk over the blazing counter.

Some months back a serious underground fire broke out in the neighborhood of Leicester Square. An alarm was given and several engines were soon on the spot. These, however, were unable to cope with the flames that sprang aloft from the crevices in the pavement. Water apparently had no effect, and a loud explosion, followed immediately by the upheaval of the paving-slabs, threatened wholesale disaster, when the firemen, abandoning the hose, had

RECOURSE TO SAND.

with which they succeeded in extinguishing the conflagration. Under certain conditions chopped straw forms a very effective fire-extinguisher, and German fire-brigade inspectors strongly recommend it in the case of burning fats and oil. Indeed, on the occasion of a large oil warehouse catching fire it proved singularly efficacious, and, when other means failed, danger was averted by its prompt use.

Last August a fire broke out on a farm at Caudezaut, near Lorient, France. An alarm was at once sounded, and a battery of artillery soon arrived on the spot to second the efforts of the farm hands. After a short while, however, the water supply gave out, and matters began to assume a serious aspect, when it was remembered that a number of barrels of cider were stored near at hand. With these the struggle continued, the supply fortunately proving ample to cope with the conflagration.

During the cold weather in the winter of 1890 a Lynn constable, chancing to pass a certain chop, noticed that a beam was on fire. He at once blew his whistle, and half-a-dozen policemen were soon on the spot. But what could they do? By reason of the frost all the water was frozen. Happy thought! Use snow. And this they did, snow-balling the fire until it was extinguished.

A SIMILAR EPISODE

occurred a year later at the village of Georgetown, Penn., when by reason of the frost's freezing all the water, a blazing house threatened to spread wholesale destruction. A crowd of some two hundred, however, that were assembled on the spot commenced a bombardment of snowballs, which were delivered with such unerring aim and rapidity that the danger was soon overcome.

A few years back a fire was discovered at a small restaurant in a Vienna suburb. The water supply was quite insufficient, but the proprietor and waiters proved men of ready resource. Without loss of a moment they proceeded to rain a perfect fusillade of mineral-water siphons and bottles upon the flames until they were got under.

A house in the neighborhood of Weights, an inconsiderable town in the Santa Cruz Mountains, to the south of San Francisco, was some months back discovered to be on fire. Though no water was obtainable there was, by a happy chance, wine in plenty. This was at once utilized, and with wonderful effect, too, acting with such immediate efficacy that it might have been made especially for the purpose.

GROWTH OF THE BEARD.

According to a Dublin scientist who has spent considerable time in making the necessary calculations, a man's beard grows on an average about one-tenth of an inch per week. At the age of eighty-four a man who had never shaved would be equipped with a beard 27 feet in length.

"My pleading," said the young lawyer who had just won his first case, "seemed to strongly affect the jury." "Yes," replied the judge; "I was afraid at one time that you would succeed in getting your client convicted in spite of his innocence."

Telephone mistakes may have their serious sides. A man who wanted to communicate with another named Jones looked in the directory and then called up a number. Presently came through the receiver a soft, feminine "Halloa," and asked: "Who is that?" "This is Mrs. Jones." "Have you any idea where your husband is?" He couldn't understand why she "rang off" so sharply, until he looked in the book again and discovered that he had called up the residence of a widow.



MISSED THE CONNECTION. Teacher—Johnny, what's wrong in the sentence "It's not hard to spell easy?" Johnny—The whole thing's wrong. Spellin's awful hard.