

Household.

Useful Recipes.

Almost any wide-awake woman, after a little experience in cooking, will find two things true. First, that there are certain laws which not even an angel would dare disregard if he hoped to make perfect dishes. For example, she observes that custard will always curdle if it is allowed to boil; that the yeast bread will lose its "heart" and sweetness if it is allowed to rise too long; that it is the wire spoon- whip, and not the Dover egg beater, that converts the white of egg into the tender, large-celled froth so essential to the best cake, and so on. And secondly, she will discover in herself a quite unsuspected talent for making fresh combinations of materials and producing new and toothsome dishes. A fair degree of common sense and a little imagination, will suggest such combinations. Here are two recipes for simple but delicate desserts, given me by a friend, with all the pride of an original inventor.

Lemon Foam.—Two cupfuls hot water, one small cupful sugar, two large tablespoonfuls cornstarch, juice of one lemon, the whites of two eggs. Put two cupfuls hot water and one cupful granulated sugar into an enamel ware saucepan or a porcelain-lined kettle. When it boils add two rounded-up tablespoonfuls of cornstarch, wet up in a little cold water, stirring fast as it boils. After it has cooked four or five minutes squeeze in the juice of a lemon, stir again thoroughly; take it from the stove and set it to cool in a pan of water. Now whip to a stiff froth the whites of two eggs—three when eggs are cheap—in a large earthen dish with the wire spoon-whip. By this time the cooked cornstarch, which has been stirred occasionally, is cool enough to be poured slowly over the white of egg, a brisk whipping going on meantime. In about one minute the whole mass will be light and foamy, and the pudding is done, ready to be set away until dinner time. A custard, made of one pint of milk, two spoonfuls of sugar and the beaten yolks of the eggs may be poured over the "lemon foam" when it is served at the table, though it is not essential. Wafers or sponge cake will be liked with it. It takes only fifteen minutes to make this delicate and inexpensive dessert, sufficient in quantity for a family of five persons.

Apricot Tapioca Pudding.—Two cupfuls cold water, five tablespoonfuls pearl tapioca, two cupfuls apricot marmalade; sugar to taste. The evaporated apricots, for sale by all grocers, make a rich tart marmalade which combines well with the tapioca. The fruit is washed and soaked over night in plenty of cold water. In the morning it is heated slowly in the enamel ware saucepan, closely covered, and is cooked slowly about an hour. Sugar is added to taste, and after ten minutes more of simmering, the fruit is poured out carefully to avoid breaking the half-apricots, since most of the fruit is to be used as "supper-sauce." Two cupfuls are saved out for the pudding, and beaten to a smooth marmalade.

Five tablespoonfuls of pearl tapioca have been soaking over night in two cups of cold water, and in the morning this is cooked in the enamel ware rice boiler until it is translucent—probably about twenty minutes. Now stir in the marmalade, adding a little more sugar if desired. Let it cook ten minutes longer, and then pour it into a mould that has just been wet with cold water. Or, if the pudding is to be eaten hot, put a little less water to the tapioca at night, so that it may be rather thicker after it is cooked. Sugar and cream make a delicious sauce though none is really necessary.

Hair-Brushes.

For cleaning hair-brushes, simply shake the brushes up and down in a mixture of one teaspoonful of ammonia to one pint of hot water; when they are cleaned, rinse them in cold water and stand them in the wind or in a hot place to dry.

Shine the Fenders.

Every housekeeper should know that one pint of asphaltum, well mixed with a gill of turpentine and applied with a paint brush to grates, fenders and other similar iron substances, will give it the shiny appearance that it wore when new. This amount of the mixture will paint five grates and belongings, also the kitchen stove.

Rusty Range Furniture.

New stoves or range furniture are sometimes so much rusted as to make the use of it very inconvenient. Put into a rusty kettle as much hay as it will hold, fill it with water and boil many hours, at night set it aside and the next day boil it again. If it is not entirely fit for use repeat the process. It will certainly be effectual.

A New Broom.

If a new broom be immersed in boiling water until it is quite cold, and then thoroughly dried in the air, it will be far more pleasant to use and will last much longer. Frequent moistening of the broom is conducive to its usefulness and also saves the carpet.

Chestnut Pie.

Grate or chop one pint of fresh chestnuts, add one pint of milk, three eggs, one cup of sugar and a little salt. This will make two pies.

Snubbing.

Couples who are anxious to separate can begin this way with the certain assurance that a grand domestic upheaval will be the result. The sweetest tempered woman in the world will soon grow very tired of being called down every time she attempts to express a sentiment of her own before people. It makes her feel small; it likewise stirs up all the antagonism that lies dormant in her nature, and though she may



AN EXCITING GAME.

possess a reputation for meekness she will forget all about submission and will either flare up in regulation shrew fashion or more sullenly, planning all sorts of schemes for getting even.

Snubbing a wife or nagging at a husband tends to destroy whatever individuality one or the other possesses or else incites them to rebellion.

Even a child when corrected in public resents the action by behaving ten times worse than it would ever have thought of doing if the censure had been administered privately, and as we older ones are only larger children, the same instincts govern us, the same passions dominate us.

Useful Hints.

Always stir a cake one way.

Rinse out glass vessels with powdered charcoal.

One ounce of alum in the last water in which clothes are rinsed, will render them almost unflammable.

A cake can have a frosting by using the white of an egg and a cupful of powdered sugar; the yolk will make a rich custard. If you have not the egg, one cupful of sugar with enough milk added to make it run easily will do duty for frosting.

HOW THE QUEEN TRAVELS.

The Elaborate Preparations That are Made by the Railroads When Her Majesty Makes a Journey.

The importance of the Queen's life to the nation renders it necessary that every precaution should be taken to avert any possibility of a collision when she is travelling on the railway. The question has been most thoroughly gone into by her trusted private secretary, Sir Henry Ponsonby, with the assistance of the responsible managers of the various lines over which her Majesty travels in the course of her journeys, and an elaborate system has been evolved which practically precludes any possibility of an accident, provided the orders issued to the subordinates on the railway are properly carried out and no gross error is committed.

The system is now stereotyped; but for all that, whenever the Queen signifies her intention of using the railway Sir Henry Ponsonby puts himself in communication with the managers of the lines concerned several days beforehand, and

THE PRIVATE WIRE

at the palace is kept in active employment up to the very moment when her Majesty has started from the palace. This event is notified by wire to the station, and from the moment of her Majesty's arrival there the responsibility for her safety rests with the manager and his assistants.

That the companies are fully conscious of the responsibility placed on them may be gathered from their scheme of precautions. All traffic is stopped on the line, and the points are locked in front of the royal train for a certain period before its actual arrival at any one spot, and this period is regulated by telegraphic devices from various stations announcing the approach of the train. The result is that the line is entirely free, all traffic being stopped at certain stations ahead and run into sidings until the royal train has actually passed. Moreover, a pilot engine runs in front of the royal train to clear the way; so that if by any extraordinary accident any traffic should have escaped on to the line, or any obstacle should have been placed there by malicious design, the pilot engine will act as a scout, either to stop and turn back the vagrant engine or to bring the royal procession behind to an immediate standstill by timely signals.

AN ADDITIONAL PRECAUTION

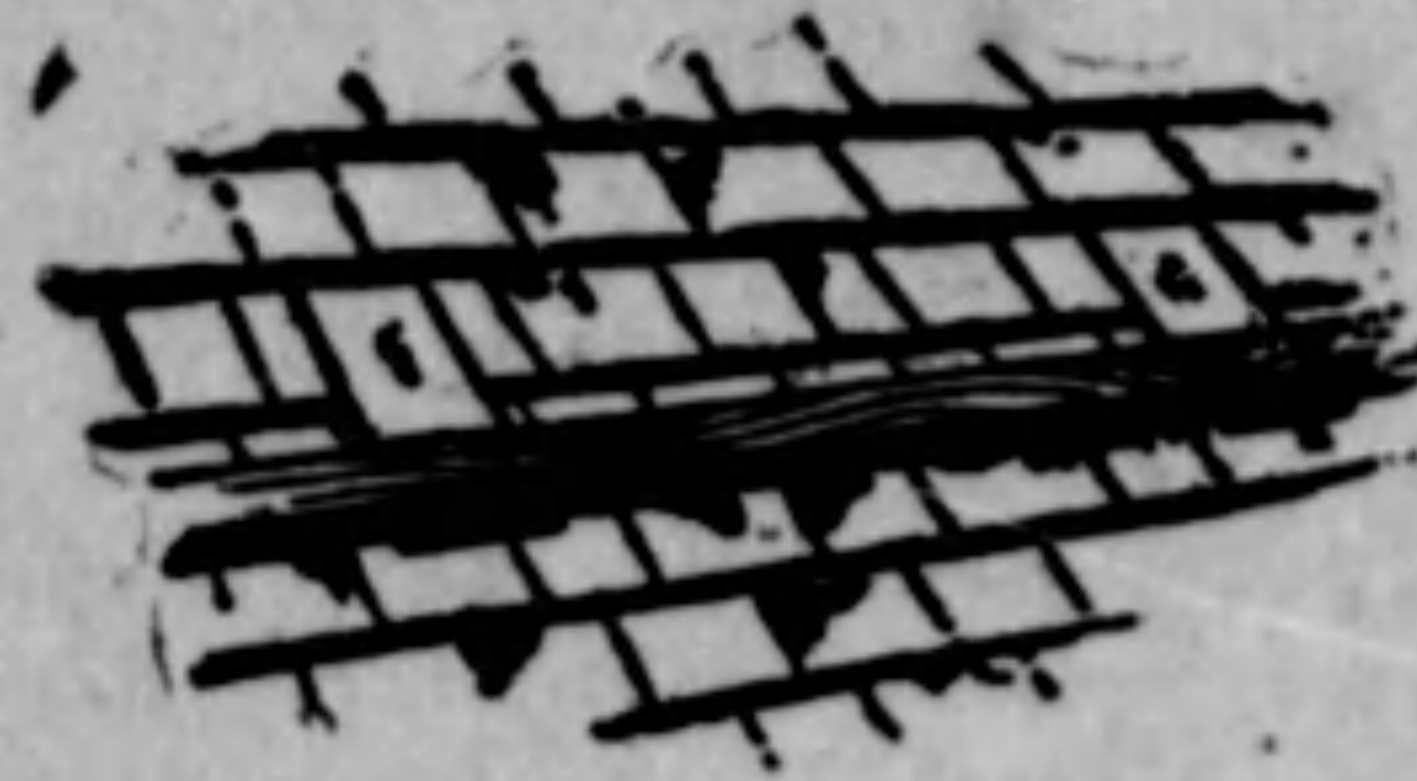
for the security of the line itself is found in the guard of pointsmen and signalmen who are posted within signalling distance of one another, and whose duty it is to notify from hand to hand on the one side that the line is free within their control, and on the other that the royal train is approaching. Supposing, therefore, that some runaway train escaped the embargo laid at its junctions, and the pilot engine was rendered helpless by running off the line, the safety of the Queen would still be secured by the rule that no signalman is allowed to allow the royal train to pass his box unless it has been signalled from the box immediately ahead of him that the line is clear.

Some fifty copies of a complete waybook, containing full particulars with regard to the times of starting, passing, or arriving at stations, the number of carriages, and the list of the passengers, together with a shaded diagram of the gradients, are printed and distributed among the royal officials of the suite and the railway officials in charge of the train. A special edition of this, of a less comprehensive character, is printed in purple on satin, adorned with the royal arms and an embossed border of gold, for the use of the Queen and the royal family; so that, at any time, members of the party, by comparing a watch with the way-book, can ascertain exactly where they are, and what will be the next station with every detail of importance. There is further a minute plan of the train with measurements, showing the exact number and dimensions of the carriages and the names of their occupants, so that everybody can know exactly where every one else ought to be.

PRACTICAL FARMING.

An Improved Shingling Stage.

The old-fashioned stage for shingling a roof, in which brackets, nailed to the shingles already laid, supported a number of lengths of boards, is unsatisfactory because taking too much time and trouble



SECURE STAGE FOR SHINGLING.

to build, but particularly because it leaves nail holes in the shingles which are very apt to occasion leaks. A simple plan is suggested in the sketch. A piece of two by three stuff has the butts of shingles nailed to its under surface as shown. The points of the shingles are then nailed securely upon the last course of shingles laid, the next course being laid right over these staging shingles, which at the end of the job are simply backed out of place, the nails that held their tips splitting the tips and remaining under the course of shingles laid down over them. No nail holes are thus made in the roof. Each piece of two by three stuff should have a number of these shingles attached, and the points of the latter should be firmly nailed when this kind of stage is put down.

The Farm Where a Profit is Made.

From the figures of dairymen all over the country, says H. S. Matteson in Country Gentleman, we find that the cost of keeping a cow for a year, at liberal prices for pasturage, hay and grain, is from \$32 to \$35. Now, taking this to be a fair estimate, the cow that makes only 200 pounds of butter per year, to say nothing of any other value aside from the butter, will make a fair percentage of profit on her cash value, which we will average at \$25, costing say \$35 to keep her a year; and receiving \$50 for her butter alone will give a profit of \$15 on a capital of \$25.

Of course we have not taken into account any labor to produce this butter, but that can offset the labor necessary to cut hay or harvest crops of any kind. But we must, if we are to compare the profit of 25-cent butter with that of buying fertilizers and growing hay, consider the value of the manure from the cows, and of the skim-milk, which will add largely to the credit of the dairy. To make 200 pounds of butter, a cow (as they reckon the milk at creameries) must give at least 5,000 pounds of milk, and to take 40 per cent. out from this would leave 3,000 pounds of skim-milk, which is worth, at a low estimate, 10 cents per 100 pounds.

This added to the profit on butter, would make \$18, which is not a bad showing for an investment of \$25. The man who can tell just what it costs to produce a pound of butter is not born yet, and we can only get an approximate profit. But the day is past when a dairyman is satisfied with the cow that can make only 200 pounds of butter, and to-day there are in New York state whole townships where the average of the whole number of cows in town has gone far above that figure, and the limit is not reached yet.

A few weeks since Mr. Matteson says he drove through a section where the whole business of the farms was the production of hay, and of all the desolate, woe-begone looking farms he has seen in years there were those—fences all down, no signs of life or activity to be seen, and nothing in the way of business except now and then a hay press at work. Location, natural advantages, ability, etc., must govern largely the profit of the two methods of farming. But to take the country at large, the greatest prosperity is found where the dairies are—at least the houses and barns and general appearance of the dairy farms are always far superior to that of those where other branches such as hay and grain-raising are principally followed.

Salt for the Dairy.

Salt is one of the most important matters of the dairy yet is largely treated with indifference after selecting what is considered the best. Salt is susceptible to odors and should be as much protected from contamination as the cream; many a lot of fine butter has been greatly reduced in value from bad or tainted salt.

It should be kept in a dry place and where the air is perfectly pure and sweet. It should be kept in air tight packages. Dairymen should order it direct from the salt works, who should in turn use every care in selecting cars in which it is to be shipped and that it does not come in contact with other cargo emitting odors.

There are brands of salt on the market that are as unsuitable for the dairy, in matter of flavor, as kerosene oil would be for flavoring a pudding. There are brands of foreign salt almost as good as those produced in this country and for years

were far better. Now we produce the finest salt in the world for dairy purposes. The danger in using foreign salts is in the matter of their being exposed to odors in the ship transporting them.

Don't forget that salt is purely a flavoring matter, that increased quantities used will not preserve butter if air is accessible to it. Salt may be employed, as an auxiliary agent, in certain ways for this purpose, such as making a brine to submerge butter in, or in pasting the tops of butter in tubs. Both of these prevent the air from reaching the butter, but the same butter salted one-quarter ounce to the pound and put in an air-tight package, with an enameled surface, will keep much longer.

Don't imagine that butter absorbs salt. You may mix a pound of butter with a pound of salt and by washing the product, in fresh water, remove every particle of salt.

It is a good butter-maker that can produce butter with only ten per cent. of moisture, the average is 15 per cent. In salting one-half ounce to the pound this percentage of moisture will dissolve this quantity of salt into a brine. Any excess of this quantity of salt, say one ounce to the pound, results in part being dissolved but leaving sufficient to make the butter gritty from the undissolved portion.

The World is Getting There.

In one of Roger Bacon's essays, published in 1618, some of the possibilities of steam are vaguely foreshadowed, and aerial navigation is declared to be a thing of the future. We quote from a translation furnished us: "Instruments may be made for navigating without any men pulling the oars, with a single man governing, and going quicker than if they were full of pulling men. Wagons also can be made so that without any horse they should be moved with such a velocity that it is impossible to measure it. . . . It is possible also to devise instruments for flying, such that a man being in the centre is revolving something by which artificial wings are made to beat the air in the fashion of the birds. . . . It is also possible to devise instruments which will permit persons to walk on the bottom of the sea."

EVERY LASH COST \$500.

How England Served a South American Republic for Abusing a Briton.

John James Mago, a quiet, middle-aged man, has had a career as romantic as that of Monte Cristo. Mago is now a Guatemalan millionaire, who lives nine months of the year in Paris. Twenty years ago, he was a poor English collector of insects in Guatemala, and also acted as the British vice consul at San Jose. One day Commandante Gonzales ordered Mago to appear before him. Mago sent word that he would come in a short time. This incensed the commandante, and he sent a file of soldiers after Mago, and when the insect collector appeared, ordered fifty lashes to be laid upon his bare back. This was done very thoroughly and when it was finished Gonzales shouted:

"Give him fifty more for luck."

When Mago recovered, which was only after careful nursing, as his back was badly cut up, he made a formal complaint to the British government. The result was that Guatemala was ordered to punish Gonzales, and pay Mago \$500 for every lash he had received. In default of this English cruisers would shell San Jose and other coast cities. Guatemala readily punished Gonzales, but tried hard to evade paying \$50,000 to Mago. The British, however, were inexorable, and the poor collector was made a comparatively rich man in one day. As he had more coin than any one in the country at that time President Barrios went into partnership with him. Mago became one of the largest coffee planters, and also secured the contract for building docks in the port. No, one can land or leave one of these docks without paying toll to Mago, while he also levies a tax on all freight. He also owns valuable mines and tracts of timber. His fortune is estimated at \$5,000,000, all due to 100 lashes on the back.

Got There Anyhow.

"Everybody made the editor a present of a pair of slippers."
"Yes; but he got even."
"How?"
"Started a shoe store and is sellin' out below cost."

Rather Liked It.

Bouttown—"This women's emancipation movement isn't such a bad thing, after all. I've been keeping company with Miss Strongmound lately, and I rather like it."
Upton—"In what way, particularly?"
Bouttown—"Well, for one thing, she insists on paying her own expenses."

Society Shocked.

Mrs. Highstyle (at a fashionable party)—"Oh, oh, oh! That horridly vulgar Miss Psychoe is here."
Mrs. Finestyle—"I do not know her."
Mrs. Highstyle—"You need not want to. The coarse creature shamelessly says that she is going to marry for love."

Tit-Bits.

The Last Resort.

Rather amusing is this yarn told by Edward Terry, the London comedian. His wife recently engaged a servant from a suburban workhouse on the recommendation of a friend, but the girl turned out very badly. Mrs. Terry told her that if she did not behave she would have to go back to the workhouse.

"No, I shan't," said the girl. "I'll get another situation."

"But you can't unless I give you a character."

"Oh, very well," replied the domestic contemptuously, "if the worst comes to the worst I can go on the stage."

A Hard Question.

Philosopher—"What is it that you women want?"
Mrs. Strongmound—"All we want is justice."

Philosopher—"Only justice? Then why do you always patronize the photographers who have the best retouchers?"

The True Horseman.

Hostler—"T'hear them society dudes talk, yeh might think they knowed something about horses."

Stable Boy—"They own plenty."
Hostler—"Yes, an' they got cheated out o' their eyes on every one of 'em."

One More Triumph.

Citizen—"What has your last Arctic expedition accomplished?"
Arctic Explorer—"What has been accomplished? Why, sir, we have fully and incontrovertibly demonstrated that babies can be born at the North Pole as well as at the Equator."

Not for Publication.

"And about the salary," said the actor. "Well," said the manager, after a moment's thought, "suppose we call it \$250 a week."
"All right." "Of course, you understand that \$250 is merely what we call it. You will get \$35."

United They Stand.

Mrs. Jones—"How does your husband get along with your mother?" Mrs. Smith—"Whenever there is the slightest sign of trouble I get them to talk about the baby."

Abundant Proof.

She—"I wonder whether Chinamen ever use intoxicants to excess?"
He—"The war has demonstrated that they don't. You don't hear of their doing anything but taking water."

Still in the Swim.

Neighbor—"How did your daughter's marriage with that Count turn out?"
Mrs. Brickrow—"Her last letter from Europe states that he has spent all her money, and she is taking in washing; but then, I presume, she washes only for the nobility."

Difficult.

"One of the hardest things I know of," said the young author, "is to get exactly the right word in the right place." "Yes," replied his impecunious friend, "take the signature to a check for instance."

The Dublin Brogue.

Frances Power Cobbe, in her "Life," gives amusing illustrations of the Dublin brogue in which Irish Protestant clergymen, educated at Trinity College, used to preach fifty years ago. One, concluding a sermon on the "Fear of Death," exclaimed: "Me brethren, the doying Christian lepps into the arrums of Death, and makes his hollow jaws ring with eternal hallelujahs!" There was a chapter in the Acts which Miss Cobbe dreaded to hear read by a certain clergyman, so difficult was it to help laughing when told of "Pertheans and Mades, and the dwellers in Mesopotemia and the part of Libya about Cyraene, streengers of Roum, Jews, Proselytes Crates and Arabians."

Not so Serious.

It is related that two persons, one of them a wheelman and the other an opponent of bicycling, were discussing the chances of injury through riding a wheel. "Injury? Poo! I said the wheelman. "I've been riding three years, and I've had only one accident, and that wasn't serious."
"What did you break in that?"
"Only a leg."
"Only a leg! I should think that was enough!"
"Oh, but it was my teacher's leg!"

What He Would Be.

Teacher—"There is a distinction between a sinner and a criminal. If you told a story you would be a sinner. But suppose you stole a big box of candy, then what would you be?"
Boy—"sick."

Domestic Mathematics.

Teacher—"If one servant girl could clean a room in two hours, how long would it take two servant girls to do it?"
Little Girl—"Four hours."
"Wrong. It would take only one hour."
"Oh! I didn't know you was talkin' about servant girls that was strangers to each other."

A Superior Woman.

Little Johnny—"Mamma says Mrs. Highmind is a very superior woman. What does that mean?"
Little Ethel—"I don't know 'xactly, but Mrs. Highmind has travelled a good deal, and maybe she can read a railroad timetable all by herself."

Mica in stoves, when smoked is readily cleaned by taking it out and washing with diluted vinegar. If the black does not come off at once let it soak a little.