THE HOME.

Egg Cosies, the Latest.

Like tea cosies, egg cosies are overcoats, only instead of keeping the teapot warm; they protect boiled eggs from getting chilled on their way to the breakfast table or while there awaiting the arrival of their consumers.

These pretty little cosies are knitted with double Berlin wool, white and two shades of egg yellow, or any color to accord with the china service. Four pins, No. 11. Upon each of three pins cast on eleven stitches with the darkest shade of wool.—1st round. *Knit 2 together, knit 1, put the wool twice round the pin, purl 1, with the wool

THE EGG COSY.

round the pin again purl 5 more stitches, put the wool back and knit 2 together. Repeat from * on each pin.—2nd round. *Knit 2, purl 11, knit 2 repeat from *.—3d round. * Knit 2 together, knit 11, knit 2 together, repeat from *.—4th round. * Knit 2 together, knit 9, knit 2 together, repeat from *. Repeat these 4 rounds till there are 3 patterns, cut off the wool and join the next shade. After the first round of pattern knit loosely, especially the 2 purled rounds. Knit the pattern three times more with the second shade, then after the 4th round cut off the wool, join white and knit the inside lining. Knit 22 plain rounds, then knit 2 together at the beginning and end of each pin. Knit 1 round plain. Knit 2 together at the beginning and end of the three pins every round till there are 3 stitches left on each, draw these up with a wool needle. Pull the lining up into the cosy, leaving a few rounds of white below the yellow, and fasten off the end of wool through the opening at the top; fasten the other end neatly, leaving the top open.

Frightening a Child.

Not long since a little child was taken seriously ill, and the doctor was sent for. The moment the little one knew the physician was expected, she went into the most violent attack of crying and semi hysterics. When she heard his voice at the door, it threw her into convulsions, and so severe were the paroxysms that it was feared that she would never come out of them. The astonishment of the family knew no bounds until they discovered that the nurse had been in the habit of telling the child that if she was disobedient the doctor would come and cut her up into little pieces. She had never been ill before, and of course knew nothing of physicians. It took a long time and much labor and trouble to dispossess her mind of this unreasonable terror.

A great many children have been seriously injured by frights of this and other sorts. The parents themselves are not always blameless in this particular, for they themselves make threats. They tell the youngsters that the dark will get them or something equally wicked or cruel. The result is that they bring up a race of timid, shrinking, cowardly children, who are good for nothing for many of the extremest emergencies of life.

It ought to be a punishable offense to put such ideas into the heads of innocent and trusting children. If the child is let alone and allowed to grow up in a natural way, it has very little fear of anything; but for the sake of enforcing commands and exercising authority, many foolish parents resort to the most questionable practices. They seem to forget that every fear implanted in the mind of a child is just so much of a handicap in the race of life.

Cowardice can be cultivated as easily as any other faculty, and this characteristic, in this practical world of ours, is very sadly out of place.

Useful Recipes.

Salt Rising Bread.—Put a pint of water at a temperature of about 90 degrees (be sure it is not too warm) in a perfectly clean bowl and stir up a thick batter adding only a teaspoonful of salt and beating thoroughly. Set the batter in a pan of warm water to secure uniformity of temperature, and in from two to four hours it will begin to rise. The rising will be much more certain if coarse flour or "shorts" are used instead of fine flour. When the rising is nearly light enough measure a pint of milk and a pint of boiling water, mix the sponge in the bread pan and when it has become light enough stir in the rising. The sponge will be light enough in from two to four hours if placed in a proper temperature. It requires less kneading than yeast raised dough. It should be made oftener, as it dries faster than bread made by other methods.

Buckwheat Cakes.—One pint of buckwheat flour, one half cup of indian meal, one half cup of yeast or one half yeast cake, one pint of warm water, one teaspoonful of salt, one tablespoonful of molasses. Beat the batter thoroughly and place it where it will rise over night—it should rise and fall again by morning. In the morning add a teaspoonful of finely powdered soda, stir well and fry the cakes. If the cakes are wanted three times a week, fresh yeast will not be required after the first making. Set away a little more than a pint of the batter in a cool place and use it at the next making instead of yeast.

Nonpareil Corn Bread.—Two heaping cups of indian meal, one cup of flour, three eggs, two and one half cups of sweet milk, one teaspoonful of lard, two tablespoonfuls of white sugar, two teaspoonfuls of baking powder, one teaspoonful of salt. Beat the eggs very thoroughly, whites and yolks separately, melt the lard, sift the powder into the meal and flour and stir this in last; then beat as fast as possible, bake quickly and steadily in a buttered pan.

Cold Slaw.—Shred cabbage very fine and place it in a salad dish. For every pint and a half of cabbage allow one pint of vinegar, one and a half teaspoonfuls of salt, one-fourth teaspoonful of pepper, three teaspoonfuls of sugar, a tablespoonful of butter, two tablespoonfuls of cream and three eggs. Place the vinegar and seasoning on the fire. Beat the eggs well, turn into the vinegar, stir constantly until the mixture thickens and then add the cream. Remove the dressing from the fire and pour it while hot over the cabbage. Garnish with rings of hard boiled eggs and serve when cold.

Corning Beef.—For 100 pounds of beef take four ounces of Saltpeter, four pounds of salt, two pounds of brown sugar, put water enough in a kettle to cover the beef after it has been packed in a barrel; put the ingredients into the water and let them boil 10 or 15 minutes, skim and pour boilhot over the beef.

Pickling Hams.— Make a brine that will float an egg: and stir in brown sugar until it tastes sweet and add two ounces of saltpeter dissolved in every two gallons of brine. Stir and skim all impurities. Weight down the meat so that the brine covers it.

HOW TO TELL TIME IN THE DARK.

It Needs a Little Calculation and Regular Habits.

"What time is it?"

"I think I can tell you without looking.'

He drew out his watch and held it up close to his ear and slowly turned the stem-winder.

"One, two, three, four five, six, seven, eight," he counted, and then he said: "That means seventy-two minutes. I wound the watch up tightly at 3 o'clock, and so the time ought to be about twelve minutes past 4. Let us see how near I came to it. Well, it's 4:18—I was only six minutes off.

The other was regarding him with amazement. "Do you mean to say that you can tell the time of day by winding up your watch!"

"Not exactly, but I can come mighty near it; usually within ten minutes and it's very simple too. All you have to know is how long one tick in winding up will run the watch. I'll explain to you. Suppose that at 3 o'clock I wind up my watch until it is tight, as we say: that is, until another turn of the winder would apparently break a spring. At 5 o'clock I wind the watch again and find that the winder clicks twelve times before the watch is wound up to the place where it sticks. Then you know that twelve clicks will run the watch 120 minutes and that one click represents ten minutes of time."

"What good is to know that?"

"Well suppose you go to bed at 11 o'clock to-night, and on retiring wind up your watch and put it under your pillow. During the night you wake up and wonder what time it is. You don't want to get up and light the gas. All you have to do is to pull that watch out from under the pillow, hold it to your ear, and count the ticks as you wind. If you count eighteen then you know that the watch has run down 180 minutes since 11 o'clock. and that the time must be very near 2 o'clock, To be sure, you can't tell the exact time, but you can generally get within a quarter of an hour of it."

"Wouldn't the same rule hold good for a clock or watch which is wound with a key?"

"I dare say, it would, but I never tried it on anything except a stem-winding watch. I know a blind man who always tells time by winding his watch and counting the ticks. His sense of touch is quite delicate, and he can wind up his watch three or four times a day and then calculate within ten minutes of the correct time."

The Road to Pekin.

It is predicted by Captain Younghusband, a well-known English traveller, that, in all probability, the Japanese will reach Pekin in the course of another month. As Moukden is only defended by a stone wall, he does not think they will have the least difficulty in capturing it. Although the cold is severe in Manchuria during the winter months, it is dry and there is no wind. He does not think the Japanese troops will suffer as much from the cold as has been imagined. Proper clothing will keep out the cold there in a way it would not do in England. The roads are frozen hard and in perfect condition for travelling, there is an abundance of food and transport and no physical obstacles on the road from Moukden to Pekin, as the rivers will be frozen over. "And the road is not barred, either, by any really strongly fortified place." He says Shanhai-kuan is fortified, but principally towards the sea. "At the time of my visit the only defence from the land side was the Great Wall, a formidable obstacle, certainly, but not likely to detain troops of the Japanese standard long." The Captain also stated that when he himself marched from Moukden to Pekin the temperature averaged about zero, Fahrenheit. but he did not suffer much at any time.

The Boy's Experience.

Teacher—"Can any of you tell me why flannel is comfortable in winter?"

Bright Boy (in new underwear)—"It makes yeh hitch about and wriggle around, and the exercise keeps yeh warm."

CHINA HAS NO STREET CARS.

The Various Substitutes That Are Found in the Big Cities.

A Chinese travels by water when he can, and no wonder, for the roads in his country are very poor, and most of the traveling accommodations on land are about as bad as the roads. In the southeastern part of the empire there are scarcely any wheeled vehicles. In north China, however, they are very common, particularly in the region around Pekin.

PEKIN CART.

The Pekin cart shown in this picture is one of the better class of these vehicles. It is better only in respect of the wheels, which are often solid and are a great deal heavier, even than the clumsy wheels shown here.

SEDAN CHAIRS.

The wheels are attached to a short axletree, and above them rises a sort of oblong box which is fastened to the axle. The passengers sit in this box, which is cushioned to alleviate the jolting. Passengers get in or out usually at the front, though sometimes there is a slide door at the side for their accommodation. All these carts are drawn by one horse and the driver sits as he is shown in the picture. Hundreds of these carts may be hired for a pittance. The discomfort of riding in them is about equal to that of the elevated roads during the crush hours.

A more comfortable way to get over the ground is in sedan chairs. There are two kinds, both of which are shown in the picture. The narrow sort is made of bamboo, and oftentimes it is too narrow for the comfort of any one with the slightest tendency to obesity. To add insult to injury, the uncomfortable fat person is not permitted to ride in the wider chair unless he belongs to the "quality." The common people are prohibited from using this chair, but those who have any sort of privileges may stow themselves away in the commodious affair and go teetering along at the rate of four miles an hour. Two men support it on their shoulders, and it is a very convenient and comfortable article of the sort.

The jinriksha is an innovation from Japan found almost exclusively at Tientsin and other of the larger treaty ports. It is a great improvement on the wheelbarrow used for carrying people and goods in some parts of the empire, and particularly in the province of Kiangsi. This wheelbarrow is propelled just as our ordinary wheelbarrows are, but it has an additional motive force in the shape of a man tugging away at a rope in front.

TIENTSIN WOMAN IN JINRIKSHA.

An enormous number of people in the cities gain their livelihood by manning these various forms of conveyances. They stand at the street corners ready to start on the slightest intimation that their services are wanted. Many of them are the employees of small capitalists, whose money is invested in the conveyances. Others own the turnouts themselves. Sedans and their bearers are hired at buildings erected for the purpose, and an American who patronizes them is doubtless reminded of our livery stables. In canton the men who carry these chairs have a nickname signifying "tailess horses."

Clever Capture of Burglars.

Paris is laughing over the undoing of two extremely smart burglars. Two detectives were in the Rue St. Martin. Their attention was attracted to a man pushing a large packing case on a cart along the street. The man was apparently talking to himself. They overheard the remark. "Don't be afraid, old fellow. I will take the shortest cut." Arriving at the Rue de Bondy, he deposited the packing case in the warehouse of a merchan named Roux. The detectives concealed themselves in the warehouse for the night. About midnight a man issued from the packing case. He was provided with a set of burglars' tools, and set to work to demolish the lock of the safe. The operation took a long time, but at last the door flew open and the robber filled his pockets with gold and silver. He withdrew once more into the case, which closed upon him.

The detectives were in no hurry to handcuff the thief, but awaited the return of his confederate. In the morning he presented himself to take away the case and was arrested before entering the warehouse.

The detectives placed the case on a hand cart and dragged it to the office of the police commissary. On the way they acted the part of the accomplice. When the man in the box inquired: "Is that you?" a detective replied:

"Yes, old boy; don't be uneasy. I will take the shortest cut." This ingenious robber was greatly surprised when he arrived at his destination to find himself in the presence of a police commissary.

Too Promiscuous.

Little Girl (pleadingly)—"I wish you would save that doll in the window for me until mamma can come and see it."

Dealer (genially)—"We have hundreds just like it."

Little Girl (in disgust)—"Then I don't want it."

'JUNE' BUTTER IN WINTER.

ARTIFICIAL RIPENING OF CREAM BY AN INOCULATION PROCESS.

Prof. Conn, of Wesleyan University Discovers a Culture That Will do for Cream in Winter What the Bacteria Found Normally in Cream in Summer Will Do.

Prof. H. W. Conn, in some experiments in his bacteriological laboratory at Wesleyan University, Conn., has made a discovery of importance to every one interested in the making of butter. It is well known that as butter making has been conducted it has been impossible to make the best butter in the winter time. In spite of every effort dairymen have been unable to produce from November to May butter equal in flavor to that made in the summer. The latter has a peculiar flavor, particularly noticeable in June. For this reason the best butter is often known as "June" butter. Prof. Conn's discovery will enable dairymen to produce a peculiarly fine quality of "June" butter throughout the year.

The first step in butter making is known as ripening the cream. It is a process much similar to the fermentation of beer, and is similarly produced by the growth and multiplication of millions of bacteria which were originally present in the cream. The quailty of the butter depends almost wholly upon the kind of bacteria in the cream, and the reason why it has been impossible to make the best butter in winter is due to the fact that the species of bacteria which give

THE PECULIAR FLAVOR

to June butter are not present, naturally, during the cold weather. But they may be cultivated artificially, and this is just what Dr. Conn has done.

Dr. Conn worked for a long time before discovering the particular species of bacteria which has this power, but finally, while experimenting with some butter at the World's Fair, hit upon just the kind he was looking for. Since that time he has been carrying on further investigations proving the efficacy of his bacteria and perfecting the methods of its artificial culture. As the result of his labor he has found that the bacillus which gives the best results as an organism for the artificial ripening of cream is one which he named "bacillus No. 41."

The method by which it has been proved that this bacillus would do the work required was: A half pint of milk was sterilized thoroughly by continuous streaming, so as to kill any organisms which might be present in it. After this the milk was inoculated with some bacillus No. 41 which had been prepared in the bacteriological laboratory. The milk was then set aside and the bacilli allowed to develop for a day or two, the object being to increase the number of bacteria and thus prepare for a large inoculation at the creamery, where the subsequent experiments were carried on. This culture was poured into six or eight quarts of cream and the mixture put into the ripening room. After a day or two it was churned, the buttermilk being put one side and later inoculated into the large cream vat. The cream was then allowed to ripen for the normal time and at the normal temperature and then

CHURNED AS USUAL.

Before the churning a small quantity was set aside for inoculation into the next day's cream, the process being thus kept up until the virtue of the original inoculation was exhausted.

The result of this experiment was always the same. The first six or eight quarts of cream gave moderately good butter, but did not have just the flavor wanted. The first large churning was better. Then on each day the quality steadily improved until, after two or three days, there began to be noticed a pleasant flavor not there at first. This soon became very strong and noticeable and was present in the butter for two or three weeks after the original inoculation, the length of time varying with unknown conditions. When the quality began to deteriorate it could easily be restored by a fresh inoculation from the laboratory, so that there was no difficulty in maintaining it indefinitely.

These practical experiments were carried on at the Cromwell creamery, one of the largest in Connecticut. The proprietors were at first very skeptical as to the value of the method, but since the results of the experiments have become known they have become convinced, and are now using this inoculation in all their butter making. Several times last year samples of butter made from the inoculated cream and of some made in the ordinary way were sent to an expert for rating, and in every case the butter made from the artificially ripened cream was rated from four to fifteen points ahead on the scale of a hunderd.

Dr. Conn is at present making arrangements for the introduction of this system of inoculation into all the large creameries in the United States. The process of cultivating the bacteria can be carried on with very small expense, and the inoculation will add almost nothing to the cost of the butter. The inoculation will probable be furnished to dairymen in a form much resembling a compressed yeast cake.

So uniform has been the result of the experiments carried on during the last year that the value of this discovery is put beyond the region of experimentalism, and bacillus No. 41 takes rank as a species of organism whose artificial use in the ripening of cream will produce a decided improvement in the flavor of the butter. It adds to all grades an especially delicate aroma and taste.

No Broken Promises.

Rector—"For once, a promise made at the marriage altar is likely to be kept."

Wife—"To what do you refer?"

Rector—"At a wedding this morning, I got the questions mixed—and it was the groom who promised to 'love, honor, and obey.'"