THE NEWS IN A NUTSHELL.

THE VERY LATEST FROM ALL THE WORLD OVER.

Interesting Items About Our Own Country, Great Britain, the United States, and All Parts of the Globe, Condensed and Assorted for Easy Reading.

CANADA

Fifteen of the Fraser River salmon canneries have been sold to an English syndicate.

Folger Bros. of Kingston will run a line of steamers on the St. Lawrence between Montreal and Clayton.

The total amount of railway subsidies voted this session by the Dominion Parliament is $4,336,687, of which $2,172,500 consists or revotes.

Mr. George McL. Brown, late western district passenger agent of the C. P. R., has been promoted to the position of executive agent in British Columbia.

The McNab Presbyterian church has been awarded $5,000 in their suit against the T., H. & B., for damages from smoke, noise and change in the grade of its property.

Both the Grand Trunk and the Canadian Pacific have issued new bicycle tariffs, making considerable reductions in the rates for the transportation of bicycles over their lines.

Over 500,000 pounds of wool have been shipped from Hamilton to cities in the New England States during the past two or three weeks in anticipation of the United States tariff going into effect on July 1.

The Allan Line Steamship Company has become a limited company, with a capital of six hundred and fifty thousand pounds. It is the intention of the new company to contest every inch with the Petersens for supremacy in St. Lawrence trade.

GREAT BRITAIN.

At the Ashburnham library sale in London on Monday the famous Mazarin Bible was sold for £4,000.

Miss Helen Hay, who, as the daughter of the American Ambassador to the Court of St. James, has already won distinguished social success, has now made her debut as a poetess.

It is stated on high authority that the Queen thinks that after sixty years' reign she deserves a well-earned rest, and in so far as a sovereign can, she now proposes to let the Prince and Princess of Wales in future hold all drawing-rooms and levees, and perform other public functions appertaining to Royalty.

The great jubilee review of troops took place on Thursday at Aldershot in the presence of the Queen. The weather was splendid, the attendance was enormous, and the review was most successful. In the march past the colonial troops had the lead, and were headed by Lord Roberts of Kandahar, at the head of the Canadian Mounted Police.

UNITED STATES.

The New York bicycle pool is broken and the price of high-class wheels has slumped.

The Rev. John Watson, Ian Maclaren, has received the honorary degree of D.D. from Yale.

The United States Senate has reduced the proposed duty on lumber from $2 to $1 per thousand feet.

The estimate of Chicago's population by the publishers of the city directory is 1,828,000 an increase of 75,000 over last year.

Thomas J. Kenny, master-at-arms on the American battleship Indiana was murdered by one of the crew with whom he had an altercation.

The United States Senate Committee on Finance have fixed the duty on coal at sixty-seven cents per ton. This is the same duty as imposed by Canada.

Three hundred Indians, mostly Bannocks from the Lemhi agency, and some from the Nevada, are ghost dancing near Haley, Idaho. Settlers are greatly alarmed.

It is announced that the Rev. Dr. Talmage, of Washington, has received no salary from his church for the last four months. His salary is contingent on the attendance, and the attendance has been poor.

The fellowship in Christian archaeology in 1897-98, offered by the American School for Classical Studies in Rome, has been awarded to Clarence L. Meader, instructor in Latin in the University of Michigan.

A rear end collision took place near Chicago between two trains carrying delegates to the Christian Endeavor convention at San Francisco. Three persons were killed and 36 injured. They were nearly all from Wisconsin.

Dr. McAfee, of Columbus, O., who was Mr. McKinley's pastor when the President was Governor in Ohio, is being talked of for the vacancy in the Metropolitan Methodist Episcopal church at Washington where the President attends.

GENERAL.

The police discovered another attempt on Monday morning to blow up the Strasburg statue in Paris.

Nine children have been killed and many others injured by the collapse of a church wall at Solana, in Spain.

Another European party has been massacred in New Guinea, but no details of the tragedy have been received.

Gen. Weyler is calling for more troops, and promises to make the supreme effort of his life to crush the Cuban insurrection.

A very extensive strike is in progress in the district of Boringe, Belgium. At least 12,000 Borains (miners) are out.

The Swiss Bundesrath has refused to ratify the commercial treaty with Japan, owing to the prohibitive duty placed upon clocks and watches.

A semi-official report from Berlin says that the negotiations between Greece and Turkey may be ordered to be concluded in three weeks' time.

Two young Cuban girls have been sentenced to twelve years' imprisonment in the African penal colony for sending clothing to their insurgent brothers.

The missing steamer Aden from Yokohama for London, was wrecked on June 9th, off the Island of Socotra, at the eastern extremity of Africa, and seventy-eight persons were drowned.

It is expected that a pitched battle will soon be fought between Gen. Weyler, and Gen. Garcia, which will mean Spain's defeat and retirement from Cuba or the crushing of the insurrection.

Leon Lacestre, curator of the French Archives, will issue during the present week the first volume of 300 letters which were suppressed by the editors of Napoleon's correspondence in 1869.

An eruption of the Mayou volcano on one of the Philippine islands killed one hundred and twenty of the inhabitants of the village of Lebourg and greatly damaged the tobacco crop. The volcano has been asleep since 1617.

Serious riots among the Mussulmans occurred at Calcutta. Besides the main mob, scattered gangs of rioters paraded the streets, hooting and stoning the Europeans several of whom were compelled to call out the troops.

Emperor Nicholas has again written the Sultan, urging him to accelerate the peace negotiations by renouncing demands with which it is impossible to comply. As a result of this letter the Sultan has virtually accepted the terms of the powets, leaving only details to be settled.

THE CAR WINDOW THAT STICKS.

Big Money, Mr. Nobbles Thinks, in a Handy Implement to Start It.

"I should think," said Mr. Nobbles, "that there might be money in an invention for opening car windows that stick—something handy and portable that a man could easily carry in his pocket. I should say that something on the principle of a wagon jack might do, something that could be rested on the sill under the finger piece attached to the window frame, upon which the power would be exerted; the implement should lift the window sufficiently so that one could get his fingers under it.

"The window that sticks is familiar. It may be found in new cars, in cars that have just been repainted, and often in cars in damp weather. Then does the passenger pound upon the frame, three pounds on one side, three pounds on the other, and get hold of the handle and lift. Sometimes he raises it and sometimes he doesn't, and when he doesn't he knows that the window is laughing in its sash. Then he pounds some more, and starts it finally, perhaps, or he gives it up and sits down red in the face, or goes and tries another. It may be that while he fails, his neighbor in the next seat throws his window up with apparent ease; and he would be less than human if he were not disturbed by this, the nonchalant success of another where he had failed.

"Sometimes a lady tries to open a window that is stuck. She fails gracefully, and takes her seatr again with a smile. Fatal smile! You go to her assistance and bungle the job awfully. When the window does not come with the first pull the lady moves aside a little more and you put your knee on the seat and tug and haul, but without result. Then you try the window in front. Same there. And finally you give it up; awful thing to do; and you blush and smile and say that they stick very tight. And she thanks you, graciously enough, but without any smile, because you have made a show of her, and of yourself by your clumsy efforts.

"The lady stops the brakeman when he comes along, and he steps into the seat, puts one finger under the finger held on the sash rests the other hand lightly on the window frame, and zip! he throws the window up with a bang, and apparently it was dead easy for him. She thanks him with a smile, and he steps back and goes on down the aisle as though he could push up a whole string of windows just like that one after another in the same manner; and your humiliation is complete.

"Decidedly, we want a window jack. We might have a big, regular, full-sized one carried in each car. There might be a card tacked in the panels between the seats saying that the window jack would be found in the corner by the stove. But we know it wouldn't be. It would be borrowed by the folks in the next car; it would be left between seats after it had been used; it would be left off the train altogether. It wouldn't do. What we want is a portable window jack, that can be easily carried in the pocket or in a small grip-sack that will do the work and that can be sold cheap. There's money for the inventor in this—big money."

THE HARD TRADE OF A KING.

The Multifarious and Arduous Duties Which They Are Called Upon to Perform.

Turning first sods; laying foundation stones; opening bridges, hospitals, libraries, museums, and other public buildings; christening and launching ships; assisting at bazaars; presiding at public meetings and dinners; organizing funds for benevolent purposes and attending to the proper administration of them; patronizing a multitude of institutions and enterprises, and taking active interest in their management and development; preparing and delivering hundreds of speeches; receiving addresses and replying to them; reviewing troops and fleets; visiting hospitals; representing the nation on important occasions throughout Europe; entertaining foreign royal visitors; bearing in mind the birthday of every royal personage in Great Britain and on the Continent, and despatching suitable congratulations; attending officially and unofficially, balls, concerts, and innumerable other entertainments; performing these many and varied duties with minute discretion, so as never to be associated with a failure, never to interfere directly, or indirectly, with any of the myriads of public and private interests, and never to cause friction or to create animosity—if this by no means comprehensive catalogue of royal duties is not sufficient to excite pity, whatever will?—London Truth.

About the House.

FOR CAKE MAKERS.

The proverb "There is more in baking than there is in making" may well apply to the baking of cakes and particularly in loaves. The proper manner of putting the ingredients together has much to do with the success of many kinds of cake making, but not to have loaf cakes a failure a great deal depends upon the baking. If possible, have the fire so regulated that the fuel will not need to be replenished while the cake is in the oven. Most cakes require a moderate heat at first, and, as the mixture becomes heated through it will rise before a crust is formed over the top. Then the heat may be increased and kept even and regular. The opening and shutting of the oven door should be done very carefully, so not to jar the cake, for then it is likely to fall. If possible, never move a cake before the center is set. Layer cakes may have a stronger heat than loaf cakes.

In most rules and recipe books a cupful means half a pint, and a cup having the quarter half, and three-quarter lines marked upon it for measuring is quite indispensable to accurate measurement. Before commencing to mix your cake have everything at hand that the recipes calls for. Prepare the baking tins by greasing them and lining with a fitted paper. Tins should be filled but two-thirds full, so as to allow room for the mixture to rise. In spreading over the pan make the mixture higher at the sides than in the middle and the loaf will be more nearly level when baked. If a cake is well dredged with flour after baking and then carefully wiped before an icing is put on, the icing is not so likely to run and can be spread on more smoothly. In spreading icing use a broad, thin-bladed knife, dipping it into cold water so that the frosting will not cling to it. If a cake is not to be frosted sprinkle the top of the cake batter lightly with sugar after it is put into the pans and it will have a sugary crust when baked.

An old Southern cook noted for her fine sponge cake made it by beating the yolks of eight eggs with one pint of sugar "till your arm's too tired to beat one other minit." Add the grated rind and juice of a fresh lemon, then stir in the beaten whites of the eggs very lightly and one pint of flour," and only mix it a bit." Put into the pan and bake in a slow oven. This cook insisted that the flour should be folded in with as few strokes as possible, that sponge cake was spoiled and toughened if stirred after the flour was added.

To make boiled sponge cake, put two cups of sugar in a granite pan and add to the sugar half a dozen large tablespoonsfuls of water. Set the pan upon the stove until the liquid boils. Beat the yolks of eight eggs very light, then beat the whites of four eggs until they are a stiff froth and put them into the dish with the yolks. When the syrup has come to boiling slowly turn it upon the beaten eggs and beat until the mixture is cool, add the flavoring desired and two cups of flour. Turn into pans lined with greased paper and bake in rather a brisk oven, placing a cup of water in the oven with the cake to make the air of the oven slightly moist.

For ribbon cake: Put one and one-half cups of sugar in a bowl with half a cup of butter and the yolks of three eggs. Beat these thoroughly together, until the mixture is like a thick cream, before adding half a cup of milk. Beat the whites of the eggs to a stiff froth and lightly stir them into the other ingredients. Add two cups of flour, in which one and one-half teaspoonfuls of baking powder have been sifted. When the batter is well mixed divide it into three parts, baking two parts in two layers. To the third portion add two tablespoonfuls of molasses, one cup of chopped raisins, one teaspoonful each of ground cinnamon and cloves, and half as much each of nutmeg and mace. Add a very little more flour to this mixture and bake it in one layer. Cover one of the white layers with a soft white frosting and place the dark layer upon it; cover this with a frosting and finish with the second layer of white cake.

Cornstarch cake is an excellent, delicate loaf cake, and is made thus: Cream together half a cup of butter and one and one-half cups of powdered sugar; then add half a cup of sweet milk. Rub through a sieve one and one-half cups of flour, half a cup of cornstarch, and one teaspoonful of baking powder. Beat the whites of six eggs very light and gently, stir them into the creamed mixture and the sifted dry ingredients. Flavor with bitter almond extract or to suit the taste. Bake in loaves, lining the tins with paper to prevent the outside of the cake from getting too brown.

To make molasses pound cake: Mix two-thirds of a cup of butter with half a cup of sugar and the same quantity of molasses, then add two well-beaten eggs. Dissolve one teaspoonful of soda in half a cup of sour milk and stir into the cake mixture; then add two cups of flour, a pinch of salt, and enough powdered cinnamon and ginger to give a good flavor. Bake in an oven that is not too hot.

For sour cream cake: Beat two eggs with one cup of sugar. Dissolve one teaspoonful of soda in one cup of sour cream and stir it into the egg and sugar mixture. Add two cups of flour, a little salt, and some nutmeg for flavoring. Bake in a round pan, with a tube in the middle. Seeded raisins and chopped nuts are a delightful addition to this cake.

A rich, but very delicious chocolate cake is made thus; Beat the yolk of an egg light and mix with it one cup of sugar, the same amount of milk, and one-quarter of a cake of chocolate broken into pieces. Place these ingredients in a double boiler and cook until it is like a jelly. Cream together one cup of sugar and half a cup of butter, add the beaten yolks of two eggs and half a cup of milk. Sift two teaspoonfuls of baking powder with two cups of flour and add to the other ingredients with the whites of the eggs beaten light. When the jelly is cool, but not cold, stir it into the cake mixture. Turn into greased and paper-lined pans and bake. Make a frosting by taking half a cup of rich milk, flavor it with vanilla, and stir in confectioners' sugar until it is a smooth icing that will not run. When the cake is cold put the prepared frosting thickly over it. Make a chocolate icing by beating the whites of two eggs with confectioners' sugar until it is thick and smooth. Scrape one and one-half ounces of chocolate and put it into a small stew pan with three tablespoonfuls of powdered sugar and two of water. Place the pans over a hot fire and stir until the chocolate is melted and the mixture is smooth and glossy. Slowly turn this into the white mixture, stirring all the time and when well mixed put carefully over the cake.

Potsdam cake is very quickly made and with excellent results. Put into a large bowl two cups of sifted flour and two teaspoonfuls of baking powder. Turn over the flour one cup of granulated sugar. To this add a piece of butter, the size of an egg, that has been warmed and softened, but not melted. Break two eggs into a tumbler and fill the glass with milk. Turn this into the bowl with the other ingredients, add flavoring of some kind, and then, with a wooden spoon, beat them well together. This simple cake may have fruit added to it. Bake in a loaf, or it is nice for patty cakes. It also makes an excellent cake to bake in layers, and one may make many varieties by putting between the layers any of the following fillings:

Caramel cake filling: Put two cups of brown sugar and one cup of cream into a small granite or porcelain lined saucepan. This must not be cooked in tin. Place the pan over the back of the fire and allow its contents to boil slowly for forty minutes, stirring it occasionally. When it has cooked the required length of time remove from the fire and beat the mixture for a few moments, then spread between cake layers and upon the top of the cake.

Boiled chocolate frosting without eggs: To half a cup of grated chocolate add one cup of granulated sugar, three tablespoonfuls of milk, and a tiny bit of butter. Mix together and boil fifteen minutes. Take from the fire, flavor with vanilla, and while hot spread over the cakes.

Lemon apple filling: Peel and grate three large tart apples, add to them one cup of sugar, the grated yellow rind and juice of one lemon, and one beaten egg. Stand the dish containing the mixture over the fire in a pan of boiling water and stir until it thickens, then take from the fire and beat a few moments. Let it become cool before putting it upon the cakes.

Cream cocoanut filling: Put one cup of milk over the fire in a double boiler. Beat together half a cup of sugar, two level tablespoonfuls of cornstarch, and one beaten egg. When the milk is hot add the prepared mixture and stir until it thickens, quickly take from the fire, and stir a few moments until it has cooled a little, then stir in one cup of freshly grated cocoanut.

Boiled cream fruit filling. Put into a small vessel one-third of a cup of cream and a generous cup of granulated sugar. Place the dish over the fire and stir until the sugar has melted, then put where it will not burn and let it boil undisturbed eight minutes. Take from the fire and stir a couple of minutes; meanwhile chop very fine equal quantities of seeded raisins and nut meats, stir three-quarters of a cupful into the cooling mixture and keep stirring until it becomes thick and be spread thickly between layers of cake.

To make a boiled icing: To one-third of a cup of water put one cup of granulated sugar, place in a small stewpan over the fire and boil until the syrup will fall in a thread from the end of a knife. Meanwhile beat the white of an egg to a stiff froth, and very gradually turn the syrup over the egg, stirring continually. Remove the beater and with a spoon beat five minutes.

HANGING A HAMMOCK.

Every piazza and shaded lawn, or back yard, or convenient orchard or grove, should have its hammock, for summer use. There is a "know-how" even about hanging a hammock, beside merely tying it so firmly that it can't break down. A hammock hung according to rule should be six and a quarter feet from the ground at the head and three and three-quarters above the ground at the foot end. The rope that secures the head end should be less than twelve inches, and that at the foot should measure four and a half feet. Arranged in this way the lower part will swing freely and the head be kept comfortable by being nearly stationary.

SOME GOOD RECIPES.

Picnic Pie—This will be found a most acceptable dish for picnics or luncheons. Line a pie dish with short paste, then fill with layers of nicely boiled macaroni, then slices of cooked veal or other white meat, grated Parmesan cheese, a little cayenne pepper, salt, and finely chopped onion. Pour in sufficient milk or cream to moisten the whole. Cover with short crust and bake thoroughly. Serve when cold, turned out of the pie dish. The remains of a boiled fowl also make up well in this pie.

Tomato Mustard Sauce.—Slice a pint of ripe tomatoes, and boil for three-quarters of an hour with a small piece of chili. Press through a hair sieve and boil up again, with pepper, allspice, pounded cloves, ground ginger, mace, and salt to taste. When cold, stir in two or three teaspoonfuls of mustard worked into a smooth paste with vinegar, add the same quantity of curry powder and enough vinegar to make all the consistency of made mustard, then bottle for use. It would not do to give exact quantities of spices for this recipe, for tastes vary so much, and some like a larger quantity of one spice than another, etc. This sauce will be found delicious with cold meat.

Horseradish Sauce.—Although only supposed to be eaten with roast beef, this is excellent with cold game or poultry, and also with fried fish and croquets of fish, meat, etc. The simplest and best way of making it is to grate the root of horseradish, and to mix with it a little salt, a pinch of sugar and a gill of cream, slightly whisked, and about a tablespoonful of white vinegar. The sauce should be stirred till it is quite smooth.

PERISHED IN THE DESERT.

The Bodies of Two Missing Explorers Found in the Australian Waste.

The fate of Mr. C. F. Wells and Mr. G. L. Jones, the missing Australian explorers, has at last been revealed. Their bodies have been found after four months' search. They were not killed by the Australian blacks, as Mr. L. A. Wells, the leader of the Calvert exploring expedition, surmised, but perished of their privation in the wastes of West Australia. Hundreds of miles from succor they probably lost their way and were unable to return to the main expedition from which they had been detailed; and when too weak to wander any further, they died together on the desert sands.

A few weeks ago the news was published that some of their belongings had been found among the native blacks, and upon this fact was based the belief of Mr. L. A. Wells that the two men had fallen victims to the treachery of the aborigines. But the finding of their bodies disproves this theory. They had suffered no violence, bud died o fhunger and thirst, and the natives of hunger and thirst, and the natives had found their bodies and taken what they wanted of their belongings.

It was a year ago this month that the expedition fitted out by Mr. Albert F. Calvert started out on the desert to cross it from south to north. Owing to the failure of water supplies at places where springs were marked on the map, the expedition suffered terribly, and before it reached the Fitzroy River, in the north, it was compelled to abandon all its large collections, extra firearms, &c., in order to make forced marches to the river.

Before this period of acute suffering began leader Wells had deputed his cousin Charles and the geologist, Jones to strike out eighty miles to the west for a purpose that has not been related in the despatches. They were well supplied with the necessaries for their journey. That was the last seen of them alive. The expedition waited for the men at the appointed place until it was believed that all would perish unless the party pressed on. In December last the search party was organized at the Fitzroy River that has at length revealed the sad fate of the missing men. The only hope that they might be alive was based upon the possibility that they had reached friendly natives and been succored by them, but no such good fortune was in store for the lost explorers.

LOVE CHARMS.

The love charms of Sicily are many and curious. One, very popular and considered very powerful, is to put into an egg shell a few drops of the blood of the longing lover. The shell is exposed to the sun for three days and to the dew for three nights. It is then placed on hot ashes until calcined, when the whole is reduced to a fine powder, and administered secretly in a cup of coffee or a glass of wine to the object of affection. Another charm is for the witch to undress at midnight and tie her clothes up in a bundle which she places on her head; then, kneeling in the centre of her room, she pronounces an incantation, at the end of which she shakes her head. If the bundle falls in front of her it is good sign; should it fall behind her the charm will bnot avail. Yet another is worked in the following manner: Pieces of green, red and white ribbon are purchased in three different shops, the name of the person to be charmed being repeated mentally each time. The shopkeeper must be paid with the left hand, the ribbon being received with the right. When all the pieces are bought, they are taken to a witch, who sets out to find the person to be charmed. On finding him, or her, the witch mutters to herself, "With these ribbons I bind you to such a one." Then she returns the ribbons to the purchaser, who ties them beneath his or her left knee, and wears them at church.

"BRILLIANT" SURGERY.

It is not how much one does in the world, but how well one does it that is of real account. An amusing story is told of Sir Astley Cooper, when on a visit to Paris. He was in the company of a great French surgeon, who was curious to know how many times his English contemporary had performed a certain wonderful feat of surgery. Sir Astley Cooper replied that he had performed the operation thirteen times.

"Ah, but monsieur, I have done him one hundred and sixty times," was the astonishing answer of the Frenchman.

He triumphantly noted the blank amazement on Sir Astley's face, and when his statement had had time to be thoroughly appreciated, allowed his curiosity to lead him to another question.

"How many times did you save life?" he asked.

"I saved eleven cases out of thirteen," was Sir Astley's reply. "How many did you save out of the hundred and sixty?"

"Ah, monsieur ,I lose dem all," said the Frenchman; "but de operation was very brilliant."

LESS BREAD NO LESS WHISKEY.

It is a curious commentary on the habits and tastes of modern man, that the consumption of intoxicating liquors and tobacco in all its forms has declined much less during the period of depression which we all hope will soon come to an end, than the consumption of food and clothing and other things classed as necessaries.