About the ....House

TESTED RECIPES.

Apricot Souffle.—Beat the whites of 4 eggs to a stiff froth with 2 tablespoons granulated sugar. Add 2 cups stewed apricots without juice, and bake in a moderate oven half an hour. Serve immediately with a soft custard made of the 4 yolks of the eggs.

Green Grape Pie.—Stem and cut green grapes in halves. The grapes will be seedless. Fill a nice crust with the fruit, sprinkle over 1 cup sugar and a bit of cinnamon. Cover with a top crust and bake in a hot oven. When done you will have a savory pie that will well take the place of apple.

Fruit Dumplings.—Sift 1 tablespoon ?ream tartar and one-half teaspoon soda (or one heaping teaspoon baking powder) with 1 pint flour. Rub into tfhis one tablespoon lard. Mix with sweet milk, adding a little salt, and cut into small squares. In each square put some fresh or canned fruit, pinch the corners together, and place with pinched corners down in a baking pan. Have ready a syrup made by boiling together 1 cup sugar, 1 pt. water, 1 tablespoon butter; pour this in the pan around the dumplings and bake.

Green Pea Soup.—Cook three cupfuls of peas in salted water until perfectly tender, and rub through a soup-strainer, leaving only the skins behind; to the pulp obtained add one cupful of stock, one teaspoonful each salt and sugar, one half salt-spoonful of pepper and one teaspoonful of flour made perfectly smooth in one half cupful of milk; cook five minutes, add one cupful of cream brought just to a scald, and serve. One spoonful of whipped cream to each serving is a fitting finish to this most delicious soup. A plainer pea-soup may be made by substituting milk for the stock and cream, in which case the thickening should be made of one teaspoonful of flour and two of butter rubbed together to a smooth paste.

Apple Ice Cream.—Success in ice cream depends considerably on the method of freezing. Do not use too much salt or the ice cream will be hard, but coarse in texture and icy in consistency. Three pints of salt is enough for a large pailful of cracked ice—or a gallon freezer: Pack cracked ice in layers with salt, packing it in firmly but making it moist with cold water. Ice cream should remain packed for at least two hours after it is frozen. It is better if packed for four or even six hours after it has been thoroughly frozen. Keep it well covered with cracked ice under thick layers of newspapers so that the air cannot reach it while it is resting. A grated apple is a palatable addition to a plain cream, flavoring it somewhat like cocoanut. Make a custard of a cup of granulated sugar, the yolks of four eggs and two cups of milk. Stir the milk over the fire until it is very hot, but not until it boils, then add the cream and take off the stove and let it cool. Just before putting the cream in the freezer add a cup of tart grated apple and freeze the cream immediately. The grated apple should not be allowed to stand in the custard, but the cream should be frozen at once. Only a finely flavored, tart apple should be used for this purpose.

HINTS TO HOUSEKEEPERS.

When boots creak rub the sides of the soles with sweet oil before returning them to your bootmaker.

When stewing fruit add the sugar after the fruit is cooked, and stir it in gently with the handle of the spoon.

Remove old paint by wetting it with naphtha. If one application is not enough repeat till the paint is dissolved.

Fly Catchers may be made as follows: Boil linseed oil with a little resin until it forms a viscid, stringy paste when cold. Spread on a thick string by means of a brush.

In giving milk to children always use either glass or china vessels, not metallic cups of any sort. The greatest cleanliness must be observed in their management, rinsing all used glasses, etc., first in cold and then in warm water.

To remove stains from flannel is always rather difficult. Yolks of eggs and glycerine, in equal parts, applied to the stained parts and allowed to soak for half an hour before the garment is washed, is the only reliable remedy I can advise.

Filling the Jelly Glasses.—When the fruit juice is ready, take the kettle to the sink, skim thoroughly and strain into the glasses. Let them cool uncovered that the steam may not collect in drops of water on top of the jelly. The top moisture is what causes jelly to mold. When cold, cover with melted paraffin and put on the tin covers and label.

CUCUMBER RELISHES.

Stewed Cucumbers: Pare ripe cucumbers and cut them into quarters. Scrape off the seeds and cut the quarters into two or three pieces. Pour over enough good brown gravy to cover, and let them simmer gently for half an hour. Then arrange the pieces of cucumber on nicely browned squares of toast and pour the sauce over. The sauce should be seasoned to taste.

Cucumber Chowchow: Pare enough firm, ripe cucumbers to make 3 qts. when chopped. Do not remove the seeds. Add 1½ qts. chopped white onions, measured after they are chopped. Sprinkle ½ pt. salt with the chopped vegetables, and put to drain in a coarse muslin bag for 24 hours. The next day turn the drained vegetables into a large bowl and add 2 oz. white mustard seed, 1 red pepper and 2 green peppers chopped fine, and 1 tablespoon ground black pepper. Mix all the ingredients together, cover them with cold vinegar, add a few nasturtium seeds and bits of horse-radish and put away in a stone jar.

MULBERRY WAYS.

The mulberry is a fruit sufficiently delicious to make it much better known than it is, and when canned, preserved, or made into jelly adds very pleasingly to the variety of fruits stored for winter. The following recipes are delightful ways of using this neglected fruit.

Canned Mulberries: Allow 1-3 lb. sugar to each pound of mulberries and place in layers in a preserving kettle. Let stand for two hours, then bring very slowly to a boil; cook two minutes, skim, and can immediately.

Preserved Mulberries: Cook 2 lbs. mulberries in a very little water until soft. Then press through a fine sieve to extract all of the juice. To 1 qt. juice add 5 lbs. granulated sugar; place over the fire, and boil and skim. Add 4 lbs. mulberries. Then stand aside over night to cool. In the morning the syrup should be jellied, if not, boil it again very gently for another 15 minutes, being careful not to break the berries and when cold seal.

Mulberry Jelly: Cook the mulberries until soft in a very little water, then strain through a very fine sieve. Add an equal quantity of rhubarb juice, and allow 1 lb. sugar to each pint of the mixed juices. Proceed as for other jellies.

Father—"Well, my son you are gazetted and are now prepared to join your regiment and fight for the glory of our country. Do you think you have the necessary qualifications?" Young Officer—"Well, I should think so. I am the champion long-distance runner of our club."

Always aim a little higher than the mark—if the mark is a dimple in her chin.

A DANGEROUS BUSINESS

GREAT RISKS THAT DYNAMITE WORKERS RUN.

Woolwich Arsenal Has Been the Scene of Many Explosions and Fires.

The awful disaster which recently occurred at Woolwich Arsenal brings to mind other catastrophes of a similar character which have wrung the heart of the nation. These have, unfortunately, been many; but, as lyddite is a comparatively new discovery, it has not been responsible for many of these terrible accidents.

Lyddite is really the British name for melinite, and is an explosive of truly awful power, which was invented by M. Turpin, a French chemist. He sold the invention to his country in 1886; but in 1891 it was alleged that he and a captain in the French Army had been supplying information respecting his invention to foreign countries, and the pair were sentenced to imprisonment, exile, and fines.

In 1888 the patent was bought by Messrs. Armstrong, of Elswick, and sold by them to the British Government.

LYDDITE, SO-CALLED.

Lyddite is so called because it was first tested at Lydd, a little place in Kent, where many of our soldiers are trained every year to become marksmen.

Woolwich Arsenal, as might be expected by reason of the highly dangerous work executed there, has been the scene of many disasters similar to the lamentable occurrence on June 18th. One of the most curious was an explosion which took place in the rocket factory in 1883. On this occasion the town was literally bombarded by the exploding projectiles, fortunately, with little damage, and the loss of but two lives. But the alarm caused among the inhabitants of the town was very great, as can well be imagined.

Several terrible fires have devastated the historic Arsenal, which was originally built on what was a huge rabbit-warren. At the beginning of the nineteenth century it was practically razed to the ground, and $1,000,000 worth of damage was done. Again, in 1873, the Royal Military Academy, which formed part of the buildings was destroyed, and the loss to the nation was $500,000.

Several explosions have taken place there in addition to these holocausts, and many valuable lives have been lost. Dynamite has been the cause of many terrible explosions. In fact, we owe the invention itself to one of these catastrophes. Prior to 1868 Mr. Alfred Nobel was, comparatively speaking, in a small way of business as a manufacturer of nitro-glycerine; but in this year his factory was blown to pieces by an explosion of this highly susceptible concoction.

SMOKELESS GUNPOWDER.

This awful incident, which would have been sufficient to have convinced most men that they had better seek fields and pastures new, only incited Mr. Nobel to further experiment, and he discovered that by mixing nitro-glycerine with powdered charcoal it became to a great extent safe to handle, although none of its tremendous explosive power was lost.

The result of this discovery was dynamite, out of which, together with a smokeless gunpowder which he also invented, Alfred Nobel made a fortune of $10,000,000, a greater part of which he left, on his death, for the institution of what are now the famous Nobel prizes. These are five in number, and are awarded annually, and each is of the value of about $40,000. Last year one of these substantial awards was won by an Englishman—Major Ross—for his discovery of the fact that malarial fever is caused and spread by mosquitoes, and for instituting effectual means for dealing with these poisonous pests.

Dynamite has been largely utilized by desperate individuals, who, taking advantage of its peculiar powers, have endeavored by its means to make the world ring with their grievances. But perhaps the meanest and most terrible use to which it has ever been put was by a man named Thomas. This individual consigned a cask of this terrible material to be conveyed by the North-German Lloyd steamer "Mosel" to a foreign port. With it he sent a clockwork machine, which would, in eight days, give the cask a powerful blow, explode the dynamite, and wreck the ship. But from some cause the dynamite exploded in the dock, and eighty persons were killed and about two hundred injured.

After this awful result of his fiendish plan Thomas committed suicide, confessing before he did so that his object had been to obtain the paltry sum for which other goods of his on the same ship were insured.

Subsequent to this—in 1884—an explosion took place at another of Nobel's factories, and ten lives were lost.

CRIMINAL GUNCOTTON.

The highly explosive and exceedingly powerful material known as guncotton, from the fact that it is made of purified cotton steeped in a mixture of nitric and sulphuric acids, has been responsible for many calamaties. When it was first introduced to England, a trial of its capabilities was made at the manufactory of Messrs. Prentice, at Stowmarket. The result was a terrible explosion, involving the loss of twenty-four lives, among the killed being Messrs. A. E. H. and W. R. Prentice. Besides these, sixty other persons were badly injured, and nearly the whole town was destroyed.

But it came out at the inquiry afterwards that sulphuric acid had been added to the guncotton after it had passed the tests required by Government, and Messrs. Prentice had suffered as a result of their own lamentable foolishness.

One of the most terrific explosions of modern times took place some years ago on the London Regent's Canal. On the barge "Tilbury," then lying near the North Bridge Gate, Regent's Park, was stored no less than five tons of gunpowder. It was to have been used for blasting purposes, but at five o'clock one morning the whole cargo exploded. The shock was felt thirty miles away, and it seems almost incredible that only the lives of the men on board the barge at the time were sacrificed.

TREASURES DESTROYED.

But the damage wrought by the explosion was indeed terrible. Its effects extended over a square mile; houses in the vicinity were blown down, and windows innumerable were shattered. Among others, the house of the famous artist Mr. —— now Sir—Alma-Tadema was completely wrecked, a great number of his priceless art treasures being destroyed. The pity of the whole nation was aroused, and considerably over $30,000 was subscribed by the public towards repairing the damage sustained by the sufferers.

The cause of the disaster was rather curious. It was found that the explosion had been brought about by the ignition of vapor from benzoline by a fire or light in the cabin of the "Tilbury."

The Grand Junction Canal Company was declared guilty of great negligence, and held responsible for the damage. It cost them nearly $390,000 to settle the thousand-odd claims which were made against them.

APPETITES OF FAMOUS MEN.

Handel Always Ordered Enough for Three People.

The majority of the great musical composers had appetites on an equality with their talents. It is told of Handel that when he dined alone at a restaurant he always took the precaution to order the meal for three. Once on asking, "Is de tinner retty?" nt a restaurant, or a tavern, as it was then called, where he was little known, he got the reply, "As soon as the company comes," and astonished the waiter by seating himself, with the remark, "Den pring up de tinner. I'm de company."

The appetite of Haydn was yet more voracious. He delighted in dining alone, and always finished the meal ordered for five persons. A former Duke of Norfolk also found a dinner of five "portions" within the scope of his appetite. Lucullus reserved all his sumptuous feasts for when he was quite alone, and it was on one of these occasions that he upbraided his cook for serving him a dinner that only cost about £100, and gave him a list of the dishes he should prepare "when Lucullus dined with Lucullus."

Brillat-Savarin immortalizes the Cure de Brequier, and tells us that gt a single sitting this reverend gentleman would eat as much food as would serve a working man for ten days. Brillat-Savarin once saw him demolish in threequarters of an hour "a quart of soup, a plate of bouilli, a large leg of mutton, a superb ham, a copious salad, a pound or two of cheese, a prodigious quantity of bread, a bottle of wine, another of water, and a cup of coffee."

A modern epicure, the Vicomte de Vieil Castel, on a wager that he could consume 500 francs worth of food and wine within two hours, won the money in one hour and forty minutes, in which time he swallowed twenty-four dozen oysters, a beef-steak, a pheasant stuffed with truffles, a salmi of ortolans, a dish of asparagus, another of young peas, a pineapple, a dish of strawberries, and five bottles of wine, ending with coffee and liqueurs.

FATE WORKED FOR HIM.

But He Wanted to Go Too Fast, and Got Left.

The ingenuity of the mild Hindoo is an amazing thing; it must also be somewhat of a nuisance to its possessor. We have not met for a long time any case in which misdirected cunning has gone so far astray as in the matter of the property of Mussamat Gujar Bibi, says the Pall Mall Gazette. This lady's nephew, Madame Gopal Khattri, forged her will in his own favor; proceedings were instituted against him by Mussamat Ram Dei, his uncle's widow. Before the case had proceeded far, however, Mussamat Ram Dei died, and the case was taken up by her brother, Beni Pershad, who also died before the case was concluded. The case has now been brought to an end and the forger has been condemned to five years' imprisonment for seeking to obtain property that would have come to him naturally had he waited, since his aunt has no more connections to dispute Madame Gopal's claim. There's an ironical justice about this conclusion of the matter which will give the prisoner plenty to think of while he is doing time.

IT READS LIKE A MIRACLE

ONLY DODD'S KIDNEY PILLS ARE DOING SIMILAR THINGS DAILY.

Reuben Draper's Gravel Cured Three Years Ago—It Has Never Come Back.

Bristol P. O., Quebec, August 3.—(Special).—Reuben Draper, well-known here, tells a story of his cure of a bad case of gravel that would be considered miraculous if similar cures by Dodd's Kidney Pills were not being reported almost daily.

"About three years ago," says Mr. Draper, "I was taken ill with what I thought was gravel. I was suffering great pain, and the doctor I went for gave me but little relief. Another doctor I tried failed to cure me, and I was getting weaker all the time.

"Then a man advised me to try Dodd's Kidney Pills as they had cured his mother, and I did so. In just one week after I started using them, I passed a stone as large as a small bean, and in four days after I passed another about the size of a grain of barley. That is two years ago, and I have not had any trouble since."

Dodd's Kidney Pills cure all ailments of the bladder and urinary organs.

WILY BELGIAN MAIDS.

They Wanted Husbands and Most of Them Were Successful.

Eaucaussines is a small village in Belgium which possesses a good supply of girls, who realized lately that a great many of them were destined to be old maids unless they took the matter in hand themselves. After many meetings, from which all married folk were rigorously excluded, the girls determined to give a great dinner to which unwedded youths from far and near should be invited, says the London Express.

Notices of the coming festival and its reasons were published all over the country and even in Holland.

This very original way of securing a husband has just come off, the preparations and decorations of the village having kept all agog for a week.

A table was placed in the centre of the village street, and the hostesses, "dressed to kill," awaited the arrival of the guests.

At 3 o'clock the girls, with their parents and the bachelor guests, assembled in front of the town hall, whence numerous addresses were given on the subject of matrimony.

Then the event of the day took place. The loverless girls took their places at tables first, each leaving an empty seat at her side, and waiting anxiously for the youth who should elect to sit beside her.

There was an awful pause ere the first man screwed up courage to leave the rest, who stood huddled together as if for protection from the danger that awaited them, but at last a brawny fellow of about 40, from some distance, whose hearth was comfortless without a wife, made a choice and took his seat, and then another and another, and soon all the places were taken.

Dinner lasted till 7 o'clock in true Flemish fashion, ending with songs and speeches. By this time acquaintance was made, hearts were warmed, and declarations made, and the girls who had succeeded in securing sweethearts made their appearance in the village square arm-in-arm with their captured swains.

Very few were left lamenting. The dinner was followed by a ball in the open air, and many wedding days are already fixed.

Hostess, who has made unusual preparations, says, towards the end of dinner: "I tell John that if he will bring people home unexpectedly to dinner, they must take just what we have." Guest (wishing to put her at her ease)—"Oh, that's all right, Mrs. Bluffer; I'm an old traveler—used to roughing it now and then, you know."

Good Things to Eat on the Lawn

Potted Ham, Beef and Tongue, Ox Tongue (whole), Veal Loaf, Deviled Ham, Brisket Beef, Sliced Smoked Beef.

All Natural Flavor Foods. Palatable and wholesome. Your grocer should have them.

Send five 2c stamps for Libby's big Atlas of the World. Handsome booklet—"How to Make Good things to Eat"—free.

Libby, McNeill & Libby, Chicago.