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HIGHEST AWARD ST. LOUIS, 1904.


## About the House

FRENCH MEAT RECIPES.

Rib of Beef a la Marseillaise. — Remove the bones from a rib of beef. Put four tablespoonfuls of oil into a saucepan, set on a good fire. When hot put in the meat. Then salt and pepper, cover, and let cook slowly for two hours. Serve with the following sauce: Fry in oil two or three onions sliced thin. When browned add two tablespoonfuls of vinegar, a small teaspoonful of mustard, salt, pepper, and a half pint of bouillon. Replace it by the sauce. Boil for a few minutes, pour over the meat and serve.

Beef Tongue Roasted.—Wash the tongue and steep it in boiling water long enough to allow the skin to become loose and be scraped off easily. When scraped and freed from gristle put it in boiling water with salt, pepper, one good sized carrot, two onions, two bay leaves, two cloves or garlic, and two shallots. Boil four hours. Take it out and let it get cold. Lard it with thin strips of pork and bake in the oven for three-quarters of an hour. Serve with a sauce piquante, a puree or a la Jardiniere.

Calf's Liver Saute.—Put a good sized piece of butter in a frying pan over a bright fire. When the butter is hot put in sliced liver and brown quickly on both sides. Sprinkle with salt and pepper. Remove the pan from the fire and arrange the liver on a dish. Then return the pan to the fire and to the gravy in it add two tablespoonfuls of vinegar. Scrape the bottom of the pan and let boil. Pour over the liver and serve with chopped parsley on the top. Like kidneys, liver saute should not cook too long; eight minutes are sufficient.

Escalopes of Veal.—Slice some veal cutlets in pieces four inches square and half an inch thick. Heat some butter in the frying pan and put in the meat. Brown on both sides. Pour out the butter and replace it by a quarter of a pint of bouillon; put in salt, pepper, finely chopped chives, and parsley. Cook slowly for half an hour and serve.

Spaghetti.—To boil spaghetti grasp the given quantity in your hand, put the ends down into boiling water and as they soften press gently until the whole length is in the water; boil rapidly for twenty minutes. Drain and blanch in cold water. The small Italian pastes used for soups are usually cooked a few moments in water, then drained and finished in the soup. A half pound will be sufficient to serve six persons. The Italians cook it for twenty minutes in water, then finish the cooking in stock.

Spaghetti in Cheese Shell.—After the centre has been scooped from a pineapple or Edam cheese, save the shell for the serving of spaghetti. Boil the spaghetti, drain, blanch and drain again. Twist it around the inside of the cheese shell; make a half pint of cream sauce and pour it carefully over the spaghetti. Stand the shell on a piece of paper in the bottom of a baking dish and bake in a moderate quick oven fifteen or twenty minutes. Dish on a napkin and send at once to the table. If handled carefully the shell may be used again. The cheese shell imparts a delicious flavor to this most tasteful and sightly dish.

PIE TWINS, GOLD AND SILVER.

They are beautiful to the eye and delicious to the taste, and were evolved from what was originally a simple cream pie recipe. This is the way to make them.

Break three eggs and carefully place whites and yolks in separate bowls. For the gold pie beat the yolks very light with three tablespoons granulated sugar. Add one and one-half cups rich milk and a suspicion of salt. Individual tastes differ and the mixture should be tasted at this stage and if not considered sweet enough, more sugar may be added. Line two pie tins with good pastry, fill with the custard, grate nutmeg over the tops and bake in a slow oven.

For the silver pie first pour one and one-half cups sweet cream into a bowl, add three tablespoons sugar or more, if desired, and allow it to dissolve while the whites of the eggs are beaten in a dish, which is large enough to hold not only the whites, but the cream also. Beat the whites, to which a "pinch" of salt has been added, until stiff, then pour slowly over them the cream and sugar, beating hard all the while. Beat a minute longer, when the mixture may be poured into two pastry-lined tins, sprinkled with nutmeg and baked in a slow oven.

HINTS FOR THE HOUSE.

Before roasting pork score the skin with a knife. Baste constantly while roasting, and serve with apple sauce.

To remove paint stains from windows moisten a little common soda, and lay it on the spots, taking great care that it does not touch the painted window frames; in a short time wash it off, and the paint will be found to be loosened.

Bathing the eyes several times a day in cold water makes them bright and greatly helps to preserve the sight to extreme old age. When any substances get into the eye, syringe gently with lukewarm water till free of them.

For Whooping Cough.—Beat together one ounce of honey, one ounce of castor oil, and the juice of a lemon. The dose is a teaspoonful every four hours.

Hints about Eggs.—Boiled eggs which adhere to the shell are fresh. A good egg will sink in water. Stale eggs are glassy and smooth of shell. The shell of a fresh egg has a limelike surface. A boiled egg which is done and dries quickly on the shell when taken from the pan is fresh. If packed in bran a long time, eggs acquire a musty smell.

Here is a test for butter, so simple that any housewife can put it into successful practice. A clean piece of white paper is smeared with a little of the suspected butter. The paper is then rolled up and set on fire. If the butter is pure, the smell of the burnt paper is rather pleasant, but the odor is distinctly tallowy if the butter is wholly or in part made of animal fats.

To revive leather.—Chairs and sofas upholstered with leather will last much longer and retain a very much better appearance if the leather is regularly revived with the following mixture, for it cleans the leather, and at the same time softens it and prevents its cracking. Take one part of best vinegar, and two parts of boiled linseed oil, and shake well together. Apply a little on a soft rag, and afterwards polish with a silk duster or an old chamois leather.

Be sure to have an easy lounge or chair in the kitchen, where you may spend the few waiting moments between acts, as it were, in rest. If you cannot afford to buy a lounge especially for that purpose, make one. This is easily done. Get two long boxes from the dry goods store; place them end to end and nail together. Make a mattress and fill it with desired materials. Shredded shrucks are clean and excellent. Over this drape any kind of cover to suit the fancy. Be sure to get something that can be washed and ironed. Red and white bed ticking is pretty and durable, and never fades, and when laundered looks as good as new. Make a pillow to match. Now while you are watching the cakes, bread, pies, and the like, remember there is your lounge. Rest. Do not say you have no time. You have to wait for your baking to brown. Why not rest while you wait? You will be surprised how much refreshment you will gain even from one minute's relaxation upon this improvised lounging quarter.

HOW TO MAKE HOME HAPPY.

Successful and happy home-making has been and will continue to be an interesting problem. A writer gives forth the following suggestions:

Learn to govern yourself and be gentle and patient.

Guard your tempers, especially in seasons of ill-health, irritation, and trouble, and soften them by prayer and a sense of your own shortcomings and errors.

Remember that, valuable as is the gift of speech, silence is often more valuable.

Do not expect too much from others, but remember that we should forbear and forgive as we often desire forbearance and forgiveness ourselves.

Never retort a sharp or angry word. It is the second word that makes the quarrel.

Beware of the first disagreement.

Learn to speak in a gentle tone of voice.

Learn to say kind and pleasant things whenever opportunity offers.

Study the characters of each, and sympathize with all in their troubles, however small.

Avoid moods and pets and fits of sulkiness.

Learn to deny yourself and prefer others.

Beware of meddlers and tale-bearers.

Never conceive a bad motive if a good one is conceivable.

Be gentle and firm with children.

Do not allow your children to be away from home at night without knowing where they are.

Do not say anything in their hearing which you do not wish them to repeat.

Beware of correcting them in a petulant or angry manner.


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THE UNFORTUNATE EUGENIE.

**Once the Beautiful and Brilliant Empress of France.**

There is to-day living in Paris, bereft of husband, son and empire, and for many years an exile, the aged woman who was once the beautiful and brilliant Empress Eugenie.

France, now more than thirty years a republic, no longer forbids its former sovereign to pass her closing days amid the scenes of her triumphs and her disillusionment. The brief and glittering glories of the ill-omened Second Empire are too wholly faded to invest with any dangerous suggestion the presence of her who once was the most dazzling of them all. They and she belong to history now—so much so and so little to the present that young students who read eagerly of Sedan and the Commune and the flight of the empress from the Tuileries are often startled to find that she still lives.

"Why," exclaimed a young high-school girl, looking over a recent issue of the Century Magazine, "is the Empress Eugenie alive? I shall expect the next thing to be told that Marie Antoinette has taken a little flat in a quiet quarter where there are no electrics, and entertains the ghosts of the guillotined at five-o'clock tea every afternoon. Why, it seems preposterous!"

The very interesting article which provoked her comment was taken from the forthcoming autobiography of the late Dr. Thomas Evans of Paris, who assisted Eugenie in her flight. It is full of interesting bits; yet, after all, there is nothing in it so vividly appealing as the glimpse at once of the repudiated sovereign, the woman driven from her home, the mother separated from her son, given in a conversation with Mrs. Evans, Doctor Evans's wife, some ten or a dozen years ago. She was staying at Deauville, and her husband brought his disguised charge to her there, on the way to the coast to sail for England. The empress had with her only a little reticule; on the journey she had washed out her own two handkerchiefs, and ironed them by pressing them between the leaves of her prayer-book. Her hostess provided her with fresh linen, and afterwards, fearing recognition by the servants, waited upon her at table herself.

"Ah, how much trouble I am giving!" the grateful guest murmured again and again. After dinner the two women fell into conversation, and the empress displayed her shabby clothes and her tiny bag explaining her makeshifts, and talked pathetically of her hasty flight and the treasures she had left behind.

"The thing I would have liked to bring away with me above all others," she mourned, "was the tiny brush with which I used to brush my boy's hair when he was a baby." At the thought of it, left behind in the baby basket, in a room likely at any moment to be invaded by a ruthless mob, she broke suddenly into tears, and asked, sobbing, if it were not possible, after all, it might be overlooked or disdained by the invaders, and left undisturbed by their curious and unfriendly hands.

"No one but the mother would care for anything like that!"

Poor empress and poor mother! Few women have lost more than she. An empire fallen disgracefully; a husband dead in exile; a son slain uselessly by savages; nothing saved to her of all she had except—irony of ironies!—her fortune. For the old ex-empress is very rich, and will leave her great wealth, it is said, to the young English princess (granddaughter of her faithful friend, Queen Victoria) who is her namesake.


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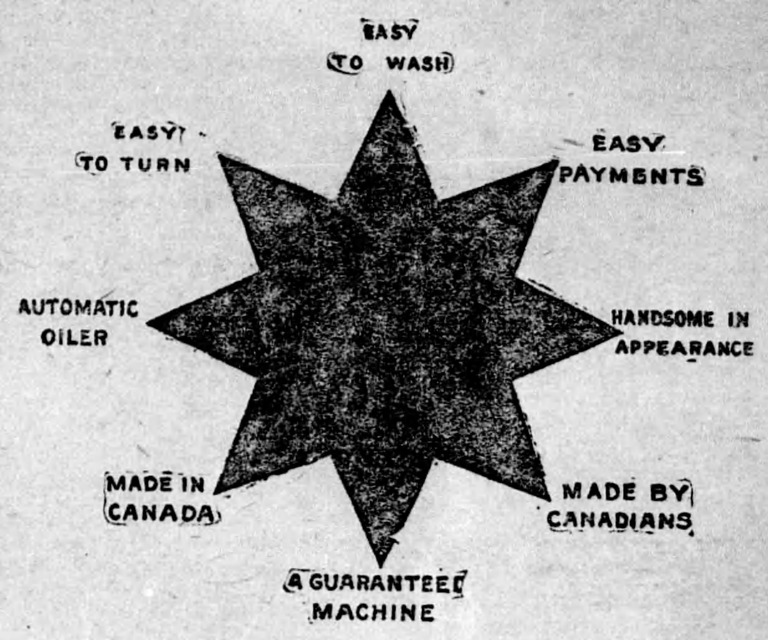


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## ANIMAL'S WINTER SLEEP

**FEW OBLIVIOUS TO WHAT IS GOING ON AROUND THEM.**

**Bears' Hiding Places—Raccoons' Dens in Hollow Trees — Unsociable Chipmonk.**

In the strict definition of the word there are very few mammals which hibernate, becoming so lost in sleep as to be oblivious of what is going on around them, says the Bangor News. Our raccoons and skunks and bears crawl away to hiding places and seem to be torpid, though they awaken and become active as soon as their apartments are invaded by human foes.

Twice we have seen bears uncovered from under fallen trees during very cold weather in midwinter, and in both cases the animals were awake and on the defensive as soon as the choppers could get at them. Raccoons do not hibernate in the sense of becoming unconscious. They den up in hollow trees and logs, but let some one come along and strike forcibly above their secluded dens, and they are up and dressed and ready to flee as quickly as a family is when the fire alarm is sounded at the front door. During nearly every winter thaw, bears, skunks and raccoons come out and walk about on the snow, at times going miles away from their winter quarters.

Our greedy little friend the chipmunk is not believed to sleep any more hours in the winter than in the summer. It puts by a plentiful store of food and performs light housekeeping in its hole

FAR BELOW THE FROST.

So far as any one can learn the chipmunk dwells alone in its underground den. The old notion that the father and mother chipmunk took their children into winter quarters and gave them lessons in stealing grain and gnawing holes in corn bins is a fabrication.

We have talked with scores of men who have been close observers of chipmunks for years, and as yet we have found none who ever saw two chipmunks dwelling in the same compartment. Skunks, however, are very social in their winter habits One winter when a barn in Waldo county burned down the charred bodies of eight skunks were taken from the ashes and rubbish left from the blaze. Raccoons have small objections to receiving sleeping partners in hollow trees, though bears seem to be morose and solitary brutes, which have no liking for their kind.

But the woodchuck sleeps soundly enough to make up for all the wakeful and half-wakeful creatures. Boys who have stored tame woodchucks in barrels in the cellar to pass the winter have taken the torpid animals and carried them miles in their arms without breaking in upon their sleep. A fat woodchuck in early winter may be brought from its nest and placed by the side of a warm stove for half an hour without making any apparent change in its conduct.

But when a slumbering woodchuck is warmed and rubbed until it is fully awake it is about the most disagreeable beast living. Though it has been as tame as a pet kitten when put away, it will "snicker" and

GNASH ITS TEETH

and show many signs of displeasure if aroused from its long sleep before it has burned up its surplus fat by respiration.

It requires long hunting and much patience to find a slumbering bat in mid-winter. The animals are so small that they can hide in most any crevice, and their color is so subdued that unless one is looking for them he can never find them. The general impression is that bats hibernate from October until April, as no one sees them flying about during the cold months.

Years ago we found a seemingly torpid bat concealed among a wad of hay in the mortice of a beam in a hay barn. The season was winter, for we remember there was snow on the ground. It was cold weather, too, for we took off a thick woollen mitten as a cage for holding the bat until we carried it to the house and installed it as a pet. The reason why we never tamed and studied the habits of that particular bat was because the pestiferous little creature bit us sharply in the thumb as soon as we touched its body, and before we were over our great surprise at this impertinent act the bat had fled from sight. It may be that bats assume a sleep that leads to unconsciousness in winter, though the one we met assumed nothing.

Nearly all reptiles—including frogs, toads, snakes and turtles—bury themselves below frost in winter and remain sluggish and at times

TORPID UNTIL SPRING.

If a frog is dug from the mud and placed in a spring it will swim away, though slowly at first.

The little newts or salamanders and the lizards, we are unable to say concerning their habits. They are reptiles, though the specimens found here at the North are small enough to be classed as insects. We have dug both salamanders and lizards from springs in winter and have found them in full possession of their faculties. We have left newts out of doors in water in a tin pail over night and had them freeze as solid as ice, though when they thawed out they did not show any ill effects from frost bites.

Frogs and toads can stand freezing and thawing a few times, though the experience seems to be "wearing," as most of them succumb after repeated trials. Just how snakes pass the winter we do not know. Two or three specimens of the common striped snake which we have dug from stone heaps in the winter appeared to be frozen and stiff, though a natural repugnance to the reptiles prevented close observation.

Most insects can undergo freezing and thawing with impunity. Insects which breathe air and dwell on land cannot survive freezing in water though dry cold does not impair their health.

She—"And do you really love me for myself alone?" He—"Sure. That's why I don't want your mother to live with us after we are married."