The Home

SELECTED RECIPES.

Sea Pie may be made from veriest scraps of any sort. Form these into a stew, add cooked potato, carrots, and a little onion. Cover all with a light crust, and serve directly the crust is done.

Dried tongues should be set in warm water and allowed to soak twenty-four hours before cooking. A tongue must be boiled very slowly, or it will be hard.

Cranberry Pie.—Take half a pint of cranberries, a teacupful of stoned raisins, two or three apples, peeled and cored. Add sugar to taste, and cover with good short crust. Cook steadily till the fruit is quite done.

For Spiced Milk.—Put one ounce of stick cinnamon into one pint of old whisky, and macerate for a fortnight, shaking constantly. Then strain off the whisky into a clean bottle. Take one or two tablespoonfuls in half a pint of hot milk. This is a good remedy for a cold in its early stage, and is very sustaining.

Rice gruel is popular with children if made as follows: Mix a tablespoonful of ground rice with one pint of milk till perfectly smooth. Boil over a slow fire with a little cinnamon and nutmeg, stirring continually. When quite cooked, sweeten to taste, and serve with a piece of butter stirred into it.

Potato Ragout.—Mash three ounces of cooked potatoes, flavor them with two ounces of chopped lean ham and an onion (parboiled and chopped), half a teaspoonful of mixed herbs, pepper and salt. Mix two eggs with the mixture, then lightly add the whites of egg. Have ready a pan of hot fat, drop the mixture in by dessertspoonfuls. Fry nicely, and drain on thick paper by the fire. Serve piled high and garnished with chopped parsley.

Roast wood pigeons make a good dish for a small party. Carefully cleanse some young pigeons, then dry them with a cloth. Put a tablespoonful of butter, add some chopped onion and parsley, season with pepper and salt, inside each bird. Tie a thin rasher and two vine leaves over the breast of each bird, and roast steadily for twenty-five minutes Baste continually with clarified dripping. Serve with bread sauce and brown gravy.

Jelly sauce for game and roast mutton.—Melt a quarter of a pint of red currant, rowan, or grape jelly in a saucepan, add half an ounce of butter; cut in small pieces. Let all boil for one minute, and just before serving stir in a tablespoonful of sherry and the same quantity of thick brown gravy.

For Corn Beef Hash.—Mince the beef finely and add an equal portion of cold potatoes, chopped or mashed, and one small onion finely chopped. Season well with salt and pepper. Put into a large, deep frying-pan a piece of butter the size of a hen's egg, and half a cupful of milk. When these are hot put in the beef and potatoes, stir thoroughly, and as soon as the mixture is hot place it on a very hot dish and serve. Salt beef should be used, and an excellent breakfast dish results.

Stuffed Cabbage.—Cleanse, soak and boil a large, firm head of cabbage until tender. Scrape out the inside, leaving enough for a solid outer wall. With the scraped cabbage mix a cup of fine bread crumbs, a little salt, pepper and celery seed and one small onion cut fine. Beat this up with a teaspoonful of butter and three eggs. Fill the cabbage with the stuffing, tie around it a strip of cloth and bake until brown.

Baked Ham.—Soak the ham in cold water over night. Remove it from the water and cover the part that is not covered with skin with a paste of smoothly-mixed flour and water, taking care that it is of sufficient thickness to keep in all the meat juice. Bake in a moderate oven, allowing twenty-five minutes to every pound. Remove the casing and skin and cover with breadcrumbs. Put in the oven until it becomes a golden brown.

USEFUL HINTS.

Mother-of-pearl articles should be cleaned with whiting and cold water. Soap discolors them.

Keep flowers fresh by placing a small piece of camphor or a pinch of salt in the water in which they stand.

A curtain which has a hole in it can be mended in the following manner: Cut a piece from an old curtain a little larger than the hole, dip the edges in cold starch, place over the hole, and iron.

Enamelled ware may be perfectly scoured by the careful use of finely pounded pumice-stone. A few drops of ammonia in a pail of water will perform the ordinary cleansing without resorting to the scouring.

Loose knife handles can be satisfactorily mended by filling the cavity in the handle two-thirds full of rosin and brickdust. Heat the shank of the knife, and while very hot press it into the handle, holding it in place until firmly set.

Beeswax and turpentine should never be placed on a stove in order to melt the wax. Accidents frequently result from this. Cut the wax into shavings and cover with turpentine. In a few hours the wax will dissolve and form into a jelly.

Rub the hands with dry salt after having had them in water for a length of time; afterwards rinse them and wipe dry. If this is done daily after the housework is finished it will keep the hands smooth, clean and white.

Lace often loses its freshness, though not sufficiently soiled to require washing. It is a good plan to lay it aside for a week in tissue-paper and under a heavy weight, having first covered the soiled parts with calcined magnesia.

In making a custard the whites of the eggs are not a necessary ingredient. Use the yolks to thicken the milk, in the proportion of one yolk to a cup of milk. The whites of the eggs may then be used as a garnish for the top of the custard.

To improve green peas which have become old and dry place two or three large lumps of sugar in the water in which they are to be cooked. When quite cooked, take the saucepan off the fire, and let the peas lay in the water for five minutes before straining.

To clean gloves lay them out on a clean table or board, and rub a mixture of finely powdered fuller's-earth and alum in equal quantities. Brush off and sprinkle the gloves with dry bran and whiting. Lastly, dust thoroughly. Glove-trees are useful for cleaning in this way.

Cake can be easily and quickly made by beating up three eggs and a cup of castor sugar till very stiff, add gradually a cup of self-raising flour, and pour into a well-greased and paper-lined flat tin. Bake till a light fawn color, then quickly spread with jam and roll it up.

A good fire extinguisher can be made with very little trouble as follows: Put three pounds of salt in a gallon of water, and add to this one and a half pounds of sal ammoniac. Bottle this liquid, keep in various places about the house, so that when a fire is discovered it may be quickly extinguished.

Lemon cheesecake is made with six eggs, quarter of a pound of butter, grated rind and juice of four lemons, and one pound of granulated sugar. Melt the butter slowly in an enamel saucepan, add the lemon rind and juice, and lastly the sugar. Stir well till the mixture boils, pour into a jar, and cover when cold. Cook slowly, or it will burn. Lemon cheesecake will keep a long time.

AN OLD-FASHIONED PICKLE.

This recipe dates back to the time of Charles the Second. At that time there was a thoroughfare called Pickled Egg Walk that led from the city of London to Clerkenwell, a northern district of the dear old town. There was a tavern in this road famous for its pickled eggs, and it is said that the merry monarch once stopped at the tavern and partook of them.

To 1 qt. vinegar allow one teaspoon black pepper, 1 teaspoon white pepper and half oz. whole ginger well bruised. Boil the eggs for 12 minutes, then dip them in cold water, and carefully take off the shells. If any should be broken in handling do not use them, as one broken egg would spoil all the rest. Arrange the eggs with care in a small crock or in large open-mouthed bottles. Now put the pepper and ginger into the vinegar and when it boils, let it simmer gently for 10 minutes to extract the flavor of the spices, covering the saucepan closely. Then while hot pour it over the eggs and when cold tie down closely to exclude the air. In one month the eggs will be ready for use.

THE GREAT BED OF WARE.

In Shakespeare's Twelfth Night Sir Toby Belch urges Sir Andrew Aguecheek to pen a challenge, and to put in it "as many lies as will lie in the sheet of paper, although the sheet were big enough for the bed of Ware." This enormous bed, which was a wonder in Shakespeare's time, and still exists in Ware, is seven feet six inches high and ten feet nine inches square, so that twelve people can lie comfortably in it. Beautifully carved it is a splendid specimen of antique furniture, dating from the days of Queen Elizabeth. This wonderful bed is naturally an object of curiosity to many visitors, and it has been their custom to drink from a can of beer a toast appropriate to it. In the same room there hung a pair of horns, upon which all strangers formerly were sworn.

PART OF THE HARE.

Mrs. Starvem—I noticed you examining your plate in rather a quizzical way just now, Mr. Smartie.

Mr. Smartie—Why, yes, I—er—

Mrs. Starvem—That's rabbit stew; perhaps you didn't know.

Mr. Smartie—Ah! That accounts for it. I just found a portion of hair in it.

"I feel quite lost to-night. Forgot to bring my new glasses. Who is that over-dressed woman by the piano?" "Eh? That's my wife." "Beg pardon. And who is the scrawny girl in blue standing by her?" "That's my daughter." "By Jove, how stupid! And tell me, please, who is that gawky-looking fellow with the big ears who is standing just opposite to us?" "That's your own reflection in the mirror, you idiot."

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THE WIZARD OF WELBECK

THE MOST MARVELLOUS HOUSE IN ENGLAND.

Vagaries of the Late Duke and the Remarkable House That He Built.

The formation of a limited company to finance the claimant to the Portland estates and title calls attention to the vagaries of the late Duke and the remarkable house that he built.

To describe Welbeck as unique among the stately homes of England is the sheerest platitude. Its great park, mined and honeycombed with broad tunnels and subterranean footways; its palatial house, with its underground suite of splendid rooms, including the picture gallery excavated from the solid clay; the lordly stables, with the neighboring tan gallop—an immense glass arcade with a straight run of nearly a quarter of a mile; the spacious riding school, 130 yards long by 75 yards wide—these things are known to have no like among the habitants of men the world over.

Even so was the builder and maker of modern Welbeck a man distinct from all others. He stands as grotesquely in the long galleries of eccentric humanity as Welbeck among the mansions of this or any other age. Had he lived centuries ago he would now be dismissed as a mythical creation, even as Robin Hood, his fellow-hero of Sherwood, is written down a figment of legendary growth by latter day historians.

In 1854 Welbeck was little more than a farmstead, a rambling and ill-assorted concoction of buildings. With the house-building passion of his ancestress,

OLD BESS OF HARDWICK,

the duke addressed himself to the construction of Welbeck into a palace and wonderland that it now is.

For eighteen years Welbeck became one vast workshop. During the whole of that time the Duke employed on an average 1,800 workmen, including the finest skilled artisans in Europe. In some years the numbers rose to 2,500 men. The weekly wages bill exceeded $15,000, and the total expenditure ran into $35,000,000.

Then were built those miles of subterranean railways and corridors which make a rabbit warren of Welbeck. Everywhere over the estate huge "bulls-eyes" of glass obtrude in long lines—from the level sward where deer and cattle browse, from the middle of ploughed fields, from long turf avenues, even from the middle of the great lake before the house. These are the lanterns which light the underground tunnels and rooms by day; electricity serves the same purpose by night. The rambling country mansion became a palace; the stables, tan gallop, and riding school were built; gardens of beauty were laid out, and conservatories erected by the mile.

Of this transformation the Duke was the hidden magician. Privacy was the ruling passion of his life. He not only shut himself in Welbeck and renounced the outer world, but he also separated himself from all contact with his fellows. Only with his valet had he direct and constant contact. Any servant or workman who dared to approach or address him was

INSTANTLY DISMISSED.

In the corridors of the house he built niches in the walls, and every servant was under orders to seek refuge in the nearest when they heard ducal footsteps approaching. No woman servant was allowed in his sight.

Though building and furnishing the house as a palace, the duke lived in two rooms. His food consisted of one chicken per diem. He ate half at one meal and half at another. These were his only meals, and they were served in the same manner. The table being prepared, the servants withdrew and rang a bell to warn his Grace. The Duke entered, dined in solitude without the assistance of a footman, and again retired before summoning the servants to remove the dishes.

Day after day, year in and year out, his dress was the same. On his head was a tall beaver hat nearly two feet high, and under it a long old-fashioned wig. A big coat was muffled about his neck, and over his arm he carried a loose cloak. Wet or fine he bore a quaint and large umbrella, whose sphere effectually screened him from observation. His trousers were hitched up at the knees and tied with pieces of common string in the manner favored by navvies.

Thus arrayed he roamed about the park, exercising a marvellous faculty of evading the observation of others. It was to this end he undermined Welbeck with

MILES OF TUNNELS.

For a mile and a half he turned the high road from Mansfield to Worksop into a broad subterranean way, granting its free use to the public, and as additional compensation made a new high road above ground. Through smaller subterranean passages piercing the park in all directions he could go from the house to any part in the domains, or as mysteriously disappear and return home.

For the conveyance of his workmen to and from Welbeck to their homes, morning and evening, the Duke kept a herd of donkeys, and each laborer rode on his ass to and from work. No applicant for work was ever refused and if a man was dismissed on one section he was certain to get another job by crossing the park to where other work was proceeding. The work itself was of the most leisurely description. Indeed, many men slept the day away at Welbeck, and at night worked in the neighboring quarries, thus solving the problem of serving two masters with complete satisfaction to both.—Pearson's Weekly.

For Thin Babies

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HIGHEST AWARD, ST. LOUIS, 1904.

TIPS FOR HOME SHAVERS.

Practical Hints on How to Obtain an Easy Shave.

Only experience can teach the art of shaving. Unfortunately this comes to many so late in life that by the time they have learnt to shave much unnecessary agony has been endured. To obtain an easy shave, the first necessity is to wash the face in soap and cold water, and dry the skin thoroughly immediately before applying the lather. Then, the more the face is lathered, and the thicker the lather is, the easier will be the shave. The razor is the thing, however, that requires the most attention. Remember, it is not a smooth blade, as the unscientific imagine, but a fine saw, as anyone who troubles to place it under a strong enough magnifying-glass can ascertain for himself. Such being the case, it is insufficient to take it over the face. It should be moved in a swaying manner, either from toe to heel, or heel to toe, as the special beard operated on may demand. Those in doubt should try both ways, and a second's experience of each will show which is preferable. The blade should be held nearly flat to the face because it is more effacious in this position, and is less likely to damage the skin. If the skin is drawn as tightly as possible with the left hand, the hairs will be forced out and razed at a lower level than otherwise.

DANGEROUS GUARDS.

The Turkish Janizaries (yeni askari, new soldier) were originally Christian captives, who in the middle of the fourteenth century were trained to be the body-guard of Sultan Amurath I. Originally they numbered 1,000, but after three hundred years they had increased a hundred fold, and under Solyman the Magnificent they formed a force highly disciplined, and noted for the wild impetuosity of their attack. The history of these Janizaries abounds in conspiracies of every kind, so that at last they became more dangerous to the Sultan than his foreign enemies. The lowest officers of this force were the cooks, who were held in greatest esteem. They wore wooden spoons in their turbans, and on great occasions mustered round their kettles, which they turned upside down as a token of revolt. To lose one of these kettles in battle was as much of a disgrace as the loss of a regiment's colors has been in later times.

MECHANICAL SCULPTOR.

Machinery is helping geniuses do a lot of work in turning out fine arts for the world's consumption. The "mechanical sculptor" is a case in point. It works on the principle of the automatic turning lathe, reproducing absolutely the outlines of any pattern placed in it. The mechanical sculptor turns a block of marble fresh from the quarry into a statue in an amazingly short time. The operator passes a "pointer" over the statue to be copied, while a chisel at the other end of the machine whittles off the marble block to correspond.

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