Hints for Busy Housekeepers.

Recipes and Other Valuable Information of Particular Interest to Women Folks.

CAKES.

Hermit Cake.—

I want to tell you all about
A cake I've often made;
Its name is "Hermit" and its worth
Makes the realm of cakedom fade.
But I must tell you how 'tis done
Else you may think I fake,
So I'll proceed and give you all
The details of this cake.
Brown sugar is the kind to use—
Two cups will do, I deem.
Mix well with one and a half cups
Of butter to a cream.
Then drop in eggs, of which use four,
A pound of dates cut small,
Tenpennies' worth of shelled walnuts,
And lemon peel—that's all.
Five cents' worth of peel will do:
Then mix both hard and long,
And when your arms get good and tired
Just stop till you are strong.
Now add a level teaspoonful
Of soda—in hot water—
Of which a tablespoon will do,
Then add some flavoring later.
Two and a half cupfuls of flour
Are added to the whole;
Then bake—and you will have a cake
That's worth its weight in gold.

Cream Cake.—One cupful sugar, two eggs, one-fourth cupful of butter, one-half cupful of lard, one cupful of sour cream, one-half teaspoonful of salt, two cupfuls of flour, one heaping teaspoonful of baking powder, a tiny bit of soda on end of spoon; and flavoring to taste. Cream Filling—One cupful of sugar, one egg, one and one-half cupfuls of sweet milk, one teaspoonful of vanilla, one heaping teaspoonful of flour. Mix sugar, flour, and eggs, stir in hot milk, and boil until thick; spread between layers and ice with two tablespoonfuls of sweet milk thickened with powdered sugar.

Mocha Cake.—One cup sugar creamed with yolks of three eggs, one heaping cupful of flour with one scant teaspoonful of baking powder, one-quarter cupful tepid water, and, lastly, the beaten whites of eggs. This cake requires much beating. Bake in eight inch tin. When cool cut in thirty-six squares. Frosting—Cream one cupful of butter and gradually add confectionery sugar as much as it will take, one tablespoonful cream, one dessert spoonful vanilla. Blanch brown and chop fine one pound of almonds. Ice squares on all sides and roll in nuts.

Recipe for Two Cakes.—Two cakes may be made by using five eggs and the following recipes: Cream together one cupful of sugar and one-half cupful of butter. Add one-half cupful of sweet milk, then two cupfuls of flour that has two teaspoonfuls of baking powder sifted into it. Last fold in the beaten whites of three eggs and stir well. Bake this in two layers.

Put aside the whites of two eggs for icing and use the five yolks you have for a simple gold cake. Use one-fourth cupful of butter, one-half cupful of sugar, one-fourth cupful of milk, one cupful of flour, and one teaspoonful of baking powder. Stir ingredients together and bake in a loaf. There will be enough icing for both cakes.

Spice Cake.—One cupful of molasses, one-half cupful of butter and lard mixed, one egg, one cupful of boiling water, two teaspoonfuls of soda, two teaspoonfuls of cinnamon, one of cloves, one teaspoonful of [illegible] one-half cupful of raisins, ginger, [illegible] two and one-half cupfuls of flour. Process—Cream the butter, lard, and egg, and molasses. Add the spices and soda to the flour, mixing thoroughly. Mix wet and dry ingredients except water. Add water gradually, stirring constantly. Bake fifteen or twenty minutes in moderate oven.

For a Plain Cake.—Cream together two cupfuls of powdered sugar with one large tablespoonful of butter; then add the yolks of three eggs well beaten, then the three eggs well beaten, whites [illegible] cupful of milk, two heaping cupfuls of fluor into which has been sifted two teaspoonfuls of baking powder; mix well and add one teaspoonful of lemon flavoring. Bake in a round tin in a slow oven for one hour. Frosting—Mix one cupful of powdered sugar with enough cream or milk to stiffen, and add a little lemon flavoring.

HOW TO ROAST TURKEY.

First remove pin feathers and singe off the hairs over an alcohol flame. Then thoroughly wash and wipe with a soft clean cloth. Then draw the fowl and wash inside with warm water. Cut off the neck close to the body, leaving the skin to fold over the opening. Then bend the leg back and carefully cut the skin on the joint just enough to expose the sinews without breaking them and draw them out by a fork. Break off the leg at the joint, the sinews hanging to it. Cut the oil sack away from the rump. Now it is ready to stuff.

Put the stuffing that is to be used, a little in the neck, the rest in the body and sew up the opening. Draw the skin of the neck smoothly down and under the back, press the wings close to the body and fold the pinions under, crossing the back and holding down the skin of the neck. Press the legs close to the body and slip them under the skin as much as possible. Press the trussing needle, threaded with white twine, through the wing by the middle joint, pass it through the skin of the neck and back and out again at middle joint of the other wing. Return the needle through the bend of the leg at the second joint, through the body and out at the same point at the other side; draw the cord tight and tie with the end at the wing joint.

Thread the needle again and run it through the legs and body at the thigh bone and back at the ends at the drumsticks, draw the drumstick bones close together, covering the opening made by drawing the fowl and tie the ends.

Have both knots on the same side of the fowl and when roasted cut on opposite side and draw out.

To Roast—Dredge the fowl with salt, pepper and flour and place in a pan with a pint of water; baste every fifteen minutes; allow fifteen minutes to the pound to roast. Then ten minutes before it is done take out and wipe over with butter and dredge once more in flour and replace in oven until it is a golden brown and crisp.

SEASONABLE HELPS.

Helpful Suggestions.—Try a bit of grated onion and chopped green pepper with your lettuce salad (French dressing) and garnish with radishes made to represent roses. On thinly sliced oranges chop a little of the yellow rind and add a banana cut lengthwise and placed on the lettuce. Mayonnaise is preferable on the banana.

To Keep all Winter.—Around the sides of a wooden tub lay three or four gallons of pared and quartered apples. In the centre of the tub lay on a saucer a red hot coal the size of an egg. Sprinkle a teaspoonful of sulphur over the coal. Cover the tub quickly with heavy blankets and let stand half an hour. Pack apples in stone jars, tie paper cover over the top, and put in the cellar. Sulphured apples are like fresh ones when cooked and will keep a whole year.

Melon Jam.—Either watermelon or cantaloupe may be used. Pare the ring (after removing the greater part of the pulp) and cut in small dice. Pare and shred one large pineapple, add to ten pounds of melon, sprinkle with four pounds of sugar, and set aside for thirty-six hours. Skin one-fourth pound of green ginger, cut it fine, and add to the melon, adding also three more pounds of sugar and the juice of three lemons. Simmer for four hours.

Peach Jam.—Pare ripe peaches and cut in quarters. Put in a preserving kettle one bowlful of fruit and one bowlful of sugar; let boil twenty minutes; then add another bowlful of fruit and one of sugar, and let boil twenty minutes. Do this until all is gone, then let the whole amount boil twenty minutes longer. Let cool a little and put in glasses. Plums can be used the same way.

Jelly Helps.—In making apple jelly, add a few black cherries to the apples before cooking. This gives the jelly a beautiful color and a fine flavor. Apple jelly may also be given a tart, pleasant taste by combining one-third rhubarb and two-thirds apples. By taking the same proportions of rhubarb and blackberries one may have a jelly that has the blackberry flavor but not the sweet taste, which many do not like.

If the cooked blackberries and rhubarb are pressed through a sieve to extract the seeds, sweetened to the taste, and cooked about ten minutes, it makes a nice jam.

CANNING HELPS.

Mixed Pickles.—One-half peck green tomatoes, twenty-five medium sized cucumbers, fifteen large white onions, one-half peck small onions, four heads cabbages, one pint of grated horseradish, one-half pound of white mustard seed, one-fourth pound ground mustard, one-half teacupful ground black pepper, one-half ounce ground cinnamon, two ounces turmeric. Slice the tomatoes and large onions, cut cabbages as for slaw, quarter cucumbers lengthwise, but in pieces two inches long, leaving the peel on, and add the small onions whole. Mix with salt thoroughly, let stand twenty-four hours. Drain off the juice and pour vinegar and water over pickles. Let stand a day or two. Strain again as dry as possible. Mix the spices well, except the ground mustard. Then boil one and one-half gallons fresh apple vinegar and pour boiling hot over the pickles.

Do this three mornings in succession, using the same vinegar each time. The third time add one pound of sugar to the vinegar and boil, pouring over as above; also mix the oil and ground mustard together with a small portion of the vinegar and add when cold. Oil can be omitted if so desired.

Blackberry Vinegar.—Mash the berries to a pulp in a stoneware vessel, add good cider vinegar to cover well, stand in the sun all day and in the cellar over night, stirring occasionally. Next morning strain and add the same amount of berries. Crush and over the whole add strained juice and set in sun again all day and the cellar all night. The next day strain and to each quart of juice allow one pint of water and five pounds of sugar. Heat slowly to the boiling point, steam and when it boils strain and bottle, sealing air tight.

USES OF SALT.

It clears the palate and furred tongue, and a gargle of salt and water is often efficacious. A pinch of salt on the tongue, followed ten minutes later by a drink of cold water often cures a sick headache. It hardens gums, makes teeth white and sweetens the breath.

Cut flowers may be kept fresh by adding salt to the water.

Weak ankles should be rubbed with a solution of salt water and alcohol.

Bad colds, hay fever and kindred affections may be much relieved by using fine dry salt like snuff.

Dyspepsia, heartburn and indigestion are relieved by a cup of hot water in which a small spoonful of salt has been melted.

Salt and water will sometimes revive an unconscious person when hurt if brandy or other remedies are not at hand. Hemorrhage from tooth pulling is stopped by filling the mouth with salt and water.

Weak and tired eyes are refreshed by bathing with warm water and salt.

Salt rubbed into the scalp or occasionally added to the water in washing prevents the hair falling out.

Feathers uncurled by damp weather are quickly dried by shaking over a fire in which salt has been thrown.

Salt should always be eaten with nuts.

AUSTRIA'S WAR ON SNAKES.

New Additions to the Empire Overrun With Reptiles.

Austria's new territory is undesirably rich in snakes, mostly of the poisonous varieties, and the Government is taking vigorous measures to exterminate them.

In the ten years from 1896 to 1905 the average yearly death roll from snake bites in Bosnia and Herzegovina was thirteen persons, and 1,338 head of cattle, horses and domestic animals. Besides this, hundreds of persons were bitten by snakes, but recovered.

Since 1906 the provincial authorities have given money premiums for the killing of snakes. In that year 30,056 dead snakes were brought in, of which 25,438 were poisonous. Next year, when the official reward system became more generally known, these figures increased enormously, no fewer than 280,718 snakes being killed, including 271,685 poisonous.

Last year's figures were very nearly the same, and it will be some years before the work of extermination can be anything like completed. But at the same time, the number of persons reported bitten by poisonous snakes seems to be steadily decreasing—206 in 1907 and 140 last year.—Pall Mall Gazette.

NO FLIES ON HIM.

John D. Rockefeller, at the end of a day's testimony in the Government's suit against the Standard Oil Company, talked to a group of reporters. The subject of quick-wittedness came up and Mr. Rockefeller said:—

"As quick-witted a man as I ever knew was one of our drivers—Timothy—back in the business's early days.

"We liked to keep our teams looking nice, and so we instituted an annual prize for the man who could show the best-groomed horses, the cleanest stalls, the brightest harness, and so forth.

"Timothy seemed certain of this prize, and when mid-year inspection time came sure enough his splendid work left nothing to be desired.

"But as the inspector took one last look around, just as he had made up his mind to give the prize to Timothy, he frowned, for his eye had fallen on a cobweb in a dim corner of the grey mare's stall.

"Timothy saw the inspector's face change, and saw the cause of the change, and he spoke up briskly:—

"'I keep that there web there, boss,' he said, 'to catch the flies. The way they torment the mare is sumpin' fierce.'"

"Krupp's is the biggest cannon ever made, isn't it?" "Yes, and the earth is the largest revolver."

Husband—"Did you hear the storm when it broke this morning?" Wife—"That wasn't the storm. It was the new girl washing the breakfast-dishes."

THE S. S. LESSON

INTERNATIONAL LESSON, OCT. 3.

Lesson I. Paul a Prisoner — the Arrest. Golden Text, 2 Tim. 2: 3.

Verse 18. James—It seems to be established beyond doubt that this is one of the brothers of our Lord. He was the acknowledged head of the church at Jerusalem.

All the elders were present — These men constituted the government of the church, together with James.

19. He rehearsed one by one — Luke was present, but omits the details of Paul's narrative, as the ground has already been covered so fully.

20. Thou seest . . . how many thousands there are among the Jews of them that have believed—It was the feast of Penticost, about twenty-seven years after the miraculous gift of the Holy Spirit. The greatest problem which had arisen during that time must have been the one here mentioned, that these Jewish Christians were all zealous for the law. To them Christianity was only an improved Judaism, and they clung tenaciously to all the Mosaic ceremonials in which they had been trained. The destruction of Jerusalem was necessary in order to make the complete break between the old and new.

21. They have ben informed concerning thee—The verb indicates that at Jerusalem a systematic teaching had been going on in opposition to Paul, and as a result great hostility had been aroused against him.

Thou teaches . . . to forsake Moses—Knowing as we do, from the acts and words of Paul, how perverted was this accusation, we can understand the ferocity of his denunciations of these malicious Judaizers.

23-26. The Jerusalem elders, while recognizing and confirming the liberty of the Gentiles, as guaranteed to them by the great council, urge upon Paul a course which may disarm his accusers of their prejudices. In short, he is to ally himself with some humble Nazirites (see Num. 6. 1-21) and complete with them the final purification ceremonies of a vow which they had assumed. As an evidence of good faith, he is to pay for all the sacrifices, and remain in the temple until the full ordinance is observed. In this way the disaffected will see he does not neglect the law, and he himself will contradict none of his own teaching or practice, as he has already declared himself willing to become all things to all men, for the sake of the gospel, to the Jews becoming as a Jew, that he might gain them.

27. Seven days—The appointed time for the fulfilylment of the vow in the seclusion of the temple.

28. Against the people, and the law, and this place—A threefold charge, namely hostility to the Jews themselves, contempt for their law, and desecration of the temple. This last charge was supported by a declaration that he brought Greeks also into the temple. This reference to Trophimus (verse 29), one of Paul's companions, a Gentile from Ephesus, was, of course, unfounded. The "Court of Israel" was distinct from the outer court, known as the "Court of the Gentiles," and separated from it by a high wall, with inscriptions threatening death to all Gentile intruders. Though Paul was not actually a subverter of the Mosaic law, he had preached that a man was saved by faith in Christ and not by words of the law. In this end this would lead to a disregard of the law even among the Jews.

30. Dragged him out of the temple: and . . . the doors were shut—This precaution was, doubtless, intended to prevent a profanation of the temple by the murder which they were contemplating.

31. Tidings came up to the chief captain of the band—This officer of a thousand men was stationed in the fortress Antonia, adjoining the temple, on the hill Acra. Notice, therefore, the acuracy of the description, "came up to," and "ran down upon them" (32).

34. Shouted—Luke is the only New Testament writer who uses this word. Both here and in Luke 23. 21, it describes the din of the multitude.

35. The stairs—Leading from the temple area to the castle, and uncovered, as is shown by the fact that Paul was able to address the crowd.

36. Away with him—The same cry raised by the Jews against Jesus.

37, 38. Dost thou know Greek? Art thou not then the Egyptian?—Evidently the captain knew that this Egyptian, who for some reason he suspected Paul of being, was unable to speak Greek. The bandit leader of the Assassins (or Sicarii), according to Josephus, inspired his men to murder influential Jews who were friendly to Rome. Thirty thousand of these men trie dto break into Jerusalem by force from the Mount of Olives, but were dispersed, and the Egyptian escaped.

39. I am a Jew, of Tarsus . . . a citizen of no mean city—Tarsus was a city of rare culture, devoted to philosophic studies, and as citizenship there was confined to a select few, its possession wa sa mark of rank.

40. Beckoned with the hand unto the people.—The captain must have released one of the chains for the time being. This, with the gesture made by Paul, would really gain the great silence among Orientals.

Chapter 22, verse 1. The defense—Paul made four points in his own behalf: (1) that he was a Jew by birth and training, and had been zealous for the law to the point of persecuting the Christians; (2) that his conversion came through a divine intervention, and was confirmed by a later revelation to Ananias; (3) that after his conversion he continued to worship in the temple, and received a vision there; (4) that because of the unbelief of the Jews, God had sent him to the Gentiles.

Fathers—Members of the Sanhedrin and rabbis.

3. Gamaliel—The greatest scholar of his age among the Jews, and still referred to by theme as a man of exceptional ability. He was called "the beauty of the law."

5. The estate of the elders—The Sanhedrin.

8. Jesus of Nazareth—The other accounts of Paul's conversion (Acts 9 and 26) do not refer to Jesus in this way.

11. Could not see for the glory of that light—This is the only place where this explanation of his blindness is given.

14. The God of our fathers—Notice that in the mind of Ananias there was no thought of rupture with the Jews.

15. All men—A stupid avoidance of the hated word "Gentiles."

17. When I had returned to Jerusalem—the visit referred to in Acts 9. 26. Paul had been meantime in Arabia

While I prayed in the temple — Such a man would not be likely to disesteem Jewish observances.

Fell into a trance—Paul had many of these experiences.

18. Get thee quickly out of Jerusalem—His stay lasted only fifteen days.

21, 22. Unto the Gentiles. And then gave him audience unto this word—They restrained themselves until Paul reached the point where he could no longer keep back the hated word, then their violent passion broke forth.

25. Tied him up with the thongs—Stretching the prisoner forward by means of straps, so that he will be in positn for the scouring.

28. I am a Roman born—Roman citizenship was acquirable in four ways: (1) by birth, if both parents were Romans; (2) by grants to certain districts; (3) by grant for great service to the state; (4) by purchase. Under Claudius (A. D. 41-54) it was chean. It is assumed that the apostle's parents were citizens.

29. Was afraid . . . because he had bound him—He did not now loose him from the chains, simply from the scouring thongs.

BIRTH RATE IN FRANCE.

Dr. Bertillon Makes an Interesting Analysis of Returns.

Statistics just published by Dr. Jacques Bertillon, the chief of the Municipal Statistics Office, cast an instructive sidelight on the shrinkage in the French birthrate. Taking 445 prominent married Parisians, Dr. Bertillon finds they have a total of 575 children. These 445 men he divides into three categories—artistic, literary, and political.

The persons in the first category—94 in number—have 104 children. Included in it are 35 artistic persons who have no children at all. The second category—literaturs, 133 in number—have 127 children, and included in the class are 65 writers who have no children. In the third category fall 111 politicians, who have in all 193 children. Exactly one-third of the political group are childless.

Finally there are 23 merchants and manufacturers with 39 children, 33 military men and functionaries with 54 children and 51 other notabilities with 56 children. France, says Dr. Bertillon in conclusion, is marching rapidly to her ruin, because she follows the example of those very people whose duty it is to instruct and advise her.

FROM LONDON TO DUBLIN.

Eight Days' Journey Regarded as Short in 1760.

In these days of rapid transit a paragraph from a Yorkshire paper of 1760 is interesting. It is an account of a London merchant's journey from London to Dublin and back. Leaving London on Monday evening, the traveller reached Liverpool on Wednesday morning, in time to catch the packet for Dublin, which city he reached on Thursday. During that day he transacted his business in the capital, and next morning sailed for Liverpool, arriving there on Saturday. Monday saw him back in London, and his journey was complete, having taken only eight days! "And," concludes the writer, "there is every reason to believe that it will be possible to beat even this performance in the near future!"

JOSEPH DAVIS' HEROISM

DARED A HORRIBLE DEATH TO SAVE HIS COMPANION.

In Australian Mine John Allen Fell Whic Mounting to Avoid Explosion.

To the long list of heroic deeds associated with the sturdy miners of the Australian goldfields of Ballarat and Bendigo must be added another story of a man risking his life for his friend.

On Friday afternoon, July 16, John Allen, a married miner, 28 years of age, descended with two of his mates, Joseph Davis and Dan Darcey, a new shaft in the Goldfields Consolidated mine at Diamond Hill, Bendigo, to bore holes preparatory to blasting operations. The new shaft was sunk below the 730-foot plat. The men had to bore the holes, insert the dynamite, light a slow-burning fuse, and then mount by a ladder to the plat, where they were to await the explosion. Allen was the last to leave. He lit the fuses and made for the ladded. Just, however, as he reached the plat, he missed his footing and

FELL TO THE BOTTOM

of the shaft where the fuses were ready to explode the charge.

The men on the plat heard the fall, and one miner cried in agony, "Jack's gone." Joseph Davis, however, without the slightest hesiation, rushed down the ladder to the rescue of his mate, regardless of the danger of meeting with a horrible death. On reaching the bottom of the shaft he found Allen huddled in a corner with his leg broken, but still conscious.

The red glimmer of the burning fuse seemed more pronounced in the darkness, but, nothing daunted, Davis clutched his mate's body and dragged him to the north end of the shaft, about five feet away.

Just then the first charge exploded with a deafening noise, but luckily the debris was thrown against the opposite side of the shaft, clear of where the two men were crouching. Davis endeavored to drag Allen's legs up under him, so as to make sure of escaping the earth dislodged by the second hole, which exploded a moment or two later.

The shift boss and Darcey, who had been in a terrible state of suspense at the plat, imagined that nothing but

CERTAIN DEATH

could be the fate of their two companions, and the signal was given denoting that a serious accident had occurred. They then descended to the bottom of the shaft, and were overjoyed to find the two men alive. Allen, though suffering great pain, was quite conscious. His leg was broken just above the ankle, and he was otherwise bruised and knocked about. Davis remarked, "I feel all right. Take poor Jack up to the plat. Take the tail rope off and take him to the surface. I can climb up the ladders."

DIED AT 105.

Centenarian Whose Uncles Fell at Waterloo.

Mrs. Hannah Bursnell died recently at Skillington, Lincolnshire, England, in her 106th year, leaving upwards of 100 descendants.

Mrs. Bursnell was born on April 9, 1804, at Wymondham, Rutland. She was married at the age of 23, and celebrated her diamond wedding. Soon afterwards her husband, who was a shepherd, died, and since then she had lived with one of her children.

Mrs. Bursnell would often chat pleasantly and intelligently about the early years of the past century. Two of her uncles fell at Waterloo, and her native parish was without a clergyman for two years owing to the rector, who went to the war to see a friend, being taken prisoner.

Reading and knitting were Mrs. Bursnell's chief recreation in recent years. Her health was seriously affected by a fall just prior to her last birthday. She was very highly esteemed at Skillington.

SUICIDE OF WHALES.

Refusal to Live After the Death of Their Mates.

M. Edmond Perrier, addressing the Academy of Science, described a whale that voluntarily ends its days when its companion dies. A specimen has been preserved by M. Anthony, of St. Vaast de la Hougue.

This sea mammal is extremely rare, said M. Perrier. Despite its length of sixteen feet, it almost always remains hidden from the eyes of man. Only 28 specimens of this kind of whale are known, and this is the first time it has been preserved. It possesses only two teeth, placed in the middle of the jaw.

M. Perrier said that these whales come ashore only in couples. Should the male die, one can expect to see a female stranded soon afterwards, and vice versa. "Suicide for love," Mr. Edmund Perrier explained with a smile.