Hints for Busy Housekeepers.

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

PUDDINGS.

Fig Pudding. — Three-fourths pound of bretad (stale preferred) chopped fine, one-half pound of best figs chopped fine, six ounces brown sugar, one cup milk, one-half nutmeg, six ounces of beef suet chopped fine (beef suet when cold will chop easier). Mix bread and suet, then figs, sugar, and nutmeg, one egg well beaten, then add milk, two ounces of sweet almonds chopped fine and grated rind of one lemon. Put in a pan or dish and steam four hours. Serve with the following hard sauce: One cupful of granulated sugar, one-half cupful of butter, two tablespoonsful of water. Stir to a cream with the yolk of one egg. Add the white of the egg beaten to a froth just before serving. Flavor with vanilla.

Prune Pudding.—One pound well cooked prunes; remove pits, mash prunes thoroughly with fork. Beat whites of three eggs, add one-half cup of sugar, and mix with prunes. Make a boiled custard of one quart milk, yolks of three eggs well beaten, one-half cupful of sugar, one teaspoonfud of cornstarch or flour; flavor with vanilla, chill, and serve in glass cups. Put prunes in dish first and pour custard around. Add nuts to custard if desired.

Mock Charlotte. — Two tablespoonfuls corn starch, one-third cupful of sugar, grated rind and juice of one-half lemon, one cupful of boiling water; cook and let cool while you beat the whites of two eggs, then stir together. Serve ice cold with this dressing; Yolks of two eggs, four tablespoonfuls of sugar, one-half pint milk; cook and add one teaspoonful of vanilla. Set on ice.

Fig Pudding.—Chop a half-pound of beef suet and then rub until creamy with the hands, then add half a pound of figs, finely chopped and again rub with the hands. Soak two and a half cupfuls of stale bread crumbs in a half cupful of milk three minutes, add three eggs well beaten, one cupful of sugar, a little salt, heat vigorously, and turn into a mold. Steam three hours, remove from the mold, and serve with sherry sauce.

Lemon Foam Pudding.—Two teaspoonfuls of water, one teacupful of sugar, two large tablespoonfuls of cornstarch; dissolve in a little water. Boil this well, then add the juice of two lemons or oranges; have the whites of three eggs beaten stiff and add the boiled part slowly. Sauce: Yolks of three eggs, two cups of milk, three tablespoonfuls of sugar; cook in deuble boiler until it thickens.

English Plum Pudding.—Six well beaten eggs, one nutmeg, one teaspoonful of mace, one pound of currants, one and one-half pounds of raisins carefully seeded, one-half cupful of bread crumbs soaked in one-half cupful of sweet milk, one-fourth pound shredded citron, one and one-fourth pounds of dark brown sugar, one-half cupful of wine or melted pelly, one pound of finely chopped suet, and one teaspoonful of salt. Mix one pound of flour with raisins, currants, and suet, add other ingredients, and mix well. Boil ten hours in floured pudding cloth or well buttered mold. If kept well covered in a cool place it will keep indefinitely and only needs reheating. Serve with hard or liquid sauce. This recipe has been used in one family for more than sixty years.

Bread Pudding. — Four slices of bread buttered and laid in bottom of pudding dish, use one quart of milk, scald a litle less than half, and pour over the bread, chop it up with a knife, till well mixed. Make a custard with the rest of milk, yolk of two eggs, one teaspoonful of sugar. Pour all together over bread and bake till firm; beat the whites of eggs and whip in gradually one cupful of sugar, spread on top and brown lightly. Best eaten with milk or cream.

Suet Pudding.—One cupful finely chopped suet, one cupful molasses, one cupful of milk, three cupfuls flour, one teaspoonful nutmeg, one and one-half cupfuls of raisins, two tablespoonfuls flour, one teaspoonful cinnamon, one-half teaspoonful cloves, one-half teaspoonful nutmeg, one and one-half cupfuls of raisins, two tablespoonfuls flour, one teaspoonful of soda. Mix and sift dry ingredients, add molasses and milk to the suet; combine mixtures, and raisins, which have previously been cut in small pieces and floured. Turn into buttered molds, cover, and steam three hours. If steamed in one-half or one pound baking powder cans two hours is sufficient. Arrange neatly for serving and use one of the following sauces: Hard sauce—one-third cupful of butter, one cupful pulverized sugar, one teaspoonful vanilla. Cream and butter, add the sugar gradually, and flavor. The white of an egg may be added. Arrange neatly in a small dish and set away to chill or until ready to serve. For a yellow sauce use the yolk of an egg in place of the white [illegible]. Lemon or Liquid Sauce—One-half cupful of sugar, two tablespoonfuls of flour, pinch of salt, one and one-half cupfuls boiling water, two tablespoonfuls butter, one tablespoonful lemon juice, grated rind of one half a lemon, or one teaspoonful of vanilla. Mix dry materials and pour in boiling water, stirring constantly. Boil three to four minutes. Remove from the fire and add the butter and flavoring.

SEASONABLE DISHES.

Macaroni.—Break macaroni into short lengths and add two onions cut fine. Boil twenty minutes in boiling salted salted water. Drain, add milk, a lump of butter the size of a walnut, and a little pepper. Thicken with flour, bring to a boil, and serve hot.

Mint Jelly.—Two tablespoonfuls of gelatin, one-fourth cupful of cold water, one cupful of vinegar very hot, one cupful of sugar, one-fourth teaspoonful of salt, one-fourth teaspoonful of cayenne pepper and three-fourths cupful of cut dried mint leaves. Pour cold water over the gelatin and set over boiling water to dissolve. Add hot vinegar, sugar and seasonings and chopped mint leaves. Set aside to jell. When it begins to stiffen turn into a mold. By using one-half of the tablet that comes with gelatin a pretty dark green color is given. Easily prepared any time of year. Served with leg of lamb or lamb chops.

Cranberry Help. — Allow one pint sugar and one pint water to one quart cranberries. Put sugar and water in large kettle and bring to boil. Then put in cranberries, cover, and remove from fire and let stand five minutes. Place on fire again and cook five minutes, and then allow to cool, still covered. They will look like candied cherries and are delicious.

Sauerkraut and Frankfurters. — Boil sauerkraut one hour, with onions, fine black pepper, an apple or two, some beef of bacon fat, a little water, then add the sausages and boil about fiften minutes, or until you discover that one has burst.

Potato Salad Dressing. — One teacupful of granulated sugar, one teasponful of salt, a dash of pepper, a piece of butter the size of an egg, one egg with one teaspoonful of corn starch, and a teaspoonful of mustard mixed together. Add to the other and cook until thick, stirring all the time to keep it smooth. Will keep indefinitely, and is nice with a little sweet cream added just before serving.

Baked Beans.—Soak three cupfuls of beans over night in three quarts of water, add one-half teaspoonful of soda in the morning, and let come to a boil. Drain, wash, and place in an open jar with three-quarters pound of salt pork, three tablespoonsfuls sugar, one-third can of tomatoes. Slice onions over top, cover all with water, and bake slowly five or six hours, adding more water when needed.

KITCHEN HELPS.

Kitchen Rules.—Strong fire for roasting. Clear fire for broiling. Wash vegetables in three waters Boil fish quickly. Meat slowly. Slamming doors of oven makes cake of all. A few drops of lemon juice makes frosting very white. Try sprinkling powdered cloves about places infested with red ants. Salt in the oven under baking tins will prevent scorching on the bottom. Some of the modern up to date articles which are needed in every kitchen are: A meat and vegetable cutter, a good supply of peeling knives, a press for fruit and vegetbles. A combination dipper only costs a quarter and is one of the most useful things a woman can have. They can be used as a strainer, a funnel, a measuring cup and dipper. One can get a large spoon, one with holes in, which can be used as a strainer or is fine for beating cake. One should certainly be supplied with good kettles and baking tins and plenty of good brooms for sweeping, cleaning sinks, etc.

Washing Windows.—When washing windows put a few drops of turpentine in the water and you will be able to dry them much quicker and they will be clear and bright.

Rules for Housewife. — Don't keep anything for the sake of keeping it. Don't be under the tyranny of too many things. Don't allow a single box or drawer in your house into which all sorts of things can find their way for lack of attention and proper order. Have "a place for everything and everything in its place." Don't waste valuable gas trying to "save" a few slices of stale bread. A few things nicely cooked and daintily served from a spotless kitchen and pantry are far better and more appetizing than a courst dinner under opposite conditions.

Cooky Hint.—Mix cooky dough at night and set where it is cold. In that way you can use more shortening and roll thinner than when baking right after mixing.

When Baking. — When creaming butter and sugar for cakes and cookies, add two tablespoonfuls of boiling water, then deduct this amount from other liquid used. Beat hard with a spoon and mixture will become a light creamy mass in one-third the time it would otherwise take.

Pie Crust.—To have fluffy, light pie crust, to each cup of lard add unbeaten white of one egg; use ice water; mix same as usual.

Cleaning Silver. — Place the forks, spoons, etc. in a deep pan or kettle and cover well with warm water. Add a bowlful of canned tomatoes; let stand an hour if convenient; then boil all together ten minutes; remove and drain the silver, then rub each piece with a dry flannel cloth dipped in whiting powder.

BREEDING THE DAIRY COW.

It has been a matter of question, as a writer in Town and Country Journal says, whether the produce of developed or undeveloped animals were more likely to reproduce the qualities for which they were bred. "It is, however, now conceded by all intelligent breeders, that the only correct and safe course to pursue is to breed only from developed animals. In fact, the more highly developed the animals are the better, and the more generations of developed ancestors the greater assurance of success for inheritance of great capacity is found in several members of a family than when it appears only at rare intervals.

"The bull is not developed like the other animals mentioned, he acquires it through his dam, and his sire's dam, and his female ancestors. Although the good milking quality of a cow is not transmitted to her son, so that he gives milk, it is transmitted through the son to the son's daughters uninfluenced in quality by the fact that the son did not exercise it. The sire's dam is therefore, as close to the sire's daughter as is the sire's own dam

Reference is made to the opinion of an experienced breeder and widely known writer, who says:

"My experience of over forty years as a breeder clearly demonstrates to me that the get of any sire, whether equine of bovine, has a tendency to generally resemble the characteristics of the dam of that sire more than that of any other ancestry back of its own parents, consequently, in breeding dairy cows of differene classes I have always endeavored to obtain a bull to head my herd from the best milking or butter cows to be obtained, and generally with the best results."

FARM NOTES.

People who are doing well in the country frequently imagine they will better the condition of themselves and families by moving to town. In nine cases out of ten it proves a bitter and costly mistake.

A farm that has been stocked to its fullest capacity with dairy animals for ten years, growing corn and purchasing nitrogeneous grains will be producing twice the amount of fodder as at the beginning if the business has been properly handled. Here is a profit in the production of milk that is not always taken into account.

The farmer lad now runs a mowing machine instead of swinging the hand scythe, and if he gets $18 a month, he has his board and lodging in addition, and if his clothing is not as nice as that of the clerk, it costs less and leaves him a chance to save most of his wages. The clerk at $40 per month pays out about $32 for his board, lodging and laundry, and has hard work to save enough to purchase the clothing that his employers expect him to wear at his business.

Not only have the experiment stations and dairy schools educated many young men up to the point where they can take good milk or good cream and make good butter of it, uniform in quality and flavor, but the yhave also taught many of them how to detect and reject such as will not make good butter, but if added to the other will injure the good milk put with it. Some of them are so expert that they can decide very quickly, when they find such milk, what may have been the cause of the trouble, odor, flavor or other causes which render it unfit for butter making. It has offended some farmers to have their milk rejected, but when the cause and the remedy are pointed out they are usually grateful for the information.

A SIGN.

"MacRaggles must be about down and out."

"What makes you think so?"

"I met him yesterday and he spoke about going away somewhere and starting a chicken farm.

EVIDENCE OF PROSPERITY.

Mr. Bronson must get a terrible big salary."

"Why do you think so?"

"They have beef three times through the week and a roast nearly every Sunday."

ENGLAND'S NAVAL LORD

SIR ARTHUR KNYVET WILSON IS A FIGHTER.

He Won the Victoria Cross at the Battle of El Teb on the Red Sea.

The selection of Admiral of the Fleet Sir Arthur Knyvet Wilson to succeed Lord Fisher of Kilverstone (Sir John Fisher) as First Lord of the Admiralty has been hailed with general satisfaction in Great Britain, where it is regarded as heralding the cessation of the disputes and bickerings that have kept British naval circles in a turmoil for several years.

Sir Arthur had retired from active service, and it was on the King's own initiative that the appointment was offered him. He is said to enjoy the confidence of the navy and of the British public as well. As a strategist, tactician and handler of the fleets the new First Lord is regarded as the highest authority in the British navy. Like his predecessor he was graduated in the torpedo school, and he is the inventor of several appliances connected with the use of torpedoes.

By those who know him he is characterized as "taciturn, secretive and independent," and in appearance as

"BEARDED, GRAY AND GRIM."

It was only recently that Admiral Lord Charles Beresford, who is England's most active naval critic and often her severest, announced to the electors of Portsmouth that there was no organization of the British fleet for war. Sir Charles pronounced the battleship programme inadequate, the fleet short of medium cruisers and torpedo craft, stores insufficient and dangerously depleted; said the dock accommodation was deficient for heavy ships already afloat and that there was no proper provision for heavy ships under construction, no adequate war reserve of coal and a shortage of men. Admiral of the Fleet Sir Edwrd Hobart Seymour, who was over here for the Hudson Fulton celebration, on the contrary, in a speech in London a few days ago affirmed that the state of the navy was completely satisfactory. It is now up to Sir Arthur Wilson to determine which is right.

Born on March 4, 1842. the new First Lord has an enviable record and he has achieved about all the honors and decorations that can be hoped for by British naval officer Besides having

THE VICTORIA CROSS.

A decoration given usually for signal bravery in battle, he is a Grand Commander of the Victorian Order. He got his C. B. in 1897 and was made a Knight Commander of the Bath five years later and a Grand Commander in 1906.

His uncle, Gen. Sir Archdale Wilson, won the baronetcy now held by Sir Arthur's brother during the Indian mutiny by capturing Delhi. Sir Arthur is heir to his brother, Sir R. K. Wilson, who is professor of Indian law and history in Cambridge University. Another brother was killed forty years ago while ascending the Riffelhorn in Switzerland

The first experience of Sir Arthur was gained in the Crimea War, when he served off Sebastopol as a twelve-year-old midshipman, along with Sir Edward Seymour. He took part in the storming of the Taku forts in China and served in the Egyptian campaign of 1882 and in the Sudan campaign of 1884. It was at the battle of El Teb on the Red Sea coast that Sir Arthur, then a Captain, won the Victoria Cross

FOUGHT WITH HIS FISTS.

It was at a critical moment when a corner of the British square had been torn asunder by a furious onslaught of the fanatical dervishes and through the gap the way seemed open for them to pour in and turn the battle into absolute rout. Wilson sprang into the breach and single handed as he was lay about him with his sword and absolutely held the enemy in check until some of the soldiers of the York and Lancashire regiments rushed over to his assistance. When in his savage sword play his sword snapped off at the hilt, Wilson dropped the latter and began knocking over the dervishers with his fists.

So full of admiration at his bravery were his fellow officers that they presented to him a superb sword in place of the weapon he had used up, and the V. C. was given him when he next reached England. Sir Arthur was Lord Commissioner of the Admiralty and Comptroller of the Navy from 1897 to 1901, and for two years thereafter was commander of the Channel squadron. His home is at Swaffham, Norfolk.

CONSOLATION.

Mrs. Knicker—Oh, Bridget, you have broken that dish in a dozen pieces!

Bridget—Well, mum, let's use it for a picture puzzle.

"YE HAVE DONE IT UNTO ME"

Christ Belongs to Universal Humanity In Its Love and Sympathy.

That disciple whom Jesus loved said unto Peter: "It is the Lord."—John xxi. 7.

A young man, a stranger, comes to a home that has lost its child. Some trick of manner, a flash of the eye, seizes the sorrowing mother's heart. She cries with tears, "It is my boy!"

A like beauty of recognition, raised to the divine power, lies in the simple story of the text. The Lord was once a little human child. How was the Christmas baby greeted? He came into a world of love, home, nurture, growth. A world of foreboding, of peril, of burden-bearing. Mary, grasping Him to her heart and picturing his future, cries, "It is my dear one! It is my promised blessing!" Could anyone, even the virgin mother, foreknow that future? Could anyone see the Lord in the infant? God was most human in the manger,

ON THE CROSS.

It is an untrue temptation to find Him in marvels.

Put another text by the side of ours, the words, "Ye have done it unto me." Both are Christmas texts, if we be able to see it: "It is the Lord"; "Ye have done it unto me."

The first note of Christmas is a note of joy, an illuminated picture. Songs of angels, shepherds with flocks, a star leading wise men. All that story we believe, we follow with them, we find Him and worship.

But He comes again in another guise. The beautiful German myth of the Christ Child is true. In the darkness and the cold, in the driving wintry storm, a cry, a knock from without our sheltered comfort. We open to a ragged, weary, haggard child. "It is the Lord," the Lord of Man's common need and common devotion.

The glory of the Christmas time is a two-fold glory. Have you caught both its notes?

There is a nearer truth these Christmas days. We find Him to be Lord as we strive to climb to the heights where He lives, rather than as He comes down to us. We find Him in the child, the carpenter, the teacher, the healer, the friend, so revealing what it is to be divine. We find Him in the least of His brethren, whom He loved, whom we serve as our trust from Him.

WE FIND HIM IN OURSELVES.

Looking at our own lives, we may share again the joy and wonder and hope of Mary, may bring to birth the divine.

There is something worth redeeming in men. The stranger whom we dimly see on the shore of life's cloud bank speaks: "Cast the net on the right side of the ship." Keep at it! Be brave, be steady at your work, whether it be teaching or study; whether outside labor or homekeeping. Let it not be a hard done duty, but a willing use, the homage of a life that is a trust from on high.

Living can never be as if there had been no Christmas in the world. On the shore, in the mist, by the fire, in labor and doubt and monotony, we minister to no stranger, no tyrant. Everywhere "It is the Lord," glory and peace, love and good will.

REV. H. P. NICHOLS.

AFTER SOLOMON'S GOLD

DIGGING AT POOL OF SILOAM, NEAR JERUSALEM.

Mystery Attends Excavation of English Party at St. Mary's Well.

Under the supervision of two Turkish M.P.'s, an English syndicate is excavating at the Pool of Siloam, near Jerusalem. It consists of Captain Montague B. Parker, Grenadier Guards, brother and heir-presumptite of Lord Morley; Mr. Clarence Wilson, Mr. Duff, a relative of the Duke of Fife; Mr. Cyril Ward, Messrs. Walsh, Foley and others.

Some mystery attends the aim of the excavators. The popular belief is that they are searching for the crowns and treasures of David and Solomon and other kings of Judah, which some think are buried in this region. But others believe that their main object is to provide Jerusalem with the drinking water it sorely needs, of which there will be plenty and to spare should they tap tnt source of the spring.

AN HISTORIC POOL.

The scene of the excavations is the spring known as St. Mary's Well, from a legend of the fourteenth century that the Virgin once washed the swaddling clothes of her Son there. It is probably identical with the pool Gihon, where David told Zadok, the priest, to appoint and annoint Solomon (I. King, ii, 33.) Numerous efforts were made to render the water available for the use of the inhabitants. Probably one of the earliest is the channel connecting it with the Pool of Siloam, at the mouth of which was found one of the earliest Hebrew inscriptions we possess, now at Constantinople, which describes how the work of excavation was begun at both ends, and how, by miscalculation the two parties missed the true point of junction.

SPENDING LARGE SUMS.

The syndicate is working on its own account, and is not connected with either the Palestine Exploration Fund or with the American or German archaeological institutes. Large sums of money have already been expended in obtaining a permit, in purchasing land, and in carrying on the work. Over sixty men are daily employed, and more than $4,500 is spent weekly in salaries and wages.

EXPERIENCE.

Joynes—"I tell you, Singleton, you don't know the joys and felicities of a contented, married life, the happy flight of years, the long, restful calm of—"

Singleton—"How long have you been married?"

Joynes—"Just a month."

Mr. W. B. Archer, Postmaster at Campbellford, is dead.

LIVE STOCK NOTES.

It is the proper attention paid to seemingly unimportant details that spells success for the beekeeper, and the failure to attend to these things at the proper time accounts for the poor success in a vocation that is full of great possibilities.

When selecting a pure-bred sire to grade up the stock of inferior ewes select one which is especially strong in those points in which the ewe are weak. This is usually a general lack of meatiness, especially in the back and loins. We want a broad back and square, full quarters. A ram must not only be thick and meaty in makeup, but he must be bold, strong and active.

A scratching-shed for fowls is as indispensable a a feeding floor for hogs. A serviceable scratching shed can be made of a few old boards in a little while. The ground forms the floor, and the south side should be left open. In this shed the fowls will gather every day and dust themselves. This is the natural way for them to protect themselves from lice, their greatest enemy. Liquid lice killers are so vile-smelling as to render their use very unpleasant, and when applied in sufficient quantities, will sometimes taint the eggs and even the flesh of fowls.

WHEN THE SLEEPER WAKES.

"John!" she exclaimed, jabbing her elbow into his ribs at 2.17 a.m., "did you lock the kitchen door?" And John, who is inner guard, and was just then dreaming over last evening's lodge meeting, sprang up in bed, made the proper sign, and responded, "Worthy Ruler, our portals are guarded." Oh, he hit the title right, even if he was asleep.

A TRICKY PROBLEM.

Ask your friends if they can write down five odd figures to add up and make fourteen.

It is really astonishing how engrossed most people will get, and how much time they will spend over this, at first sight, simple problem. The questioner, however, must be careful to say figures, not numbers.

Here is the answer:

NO NOVELTY.

"A temperance lecturer has proved that beer contains so much alcohol that it may be used as an illuminant."

"Nothing new in that, I can't drink three glasses of it without being all lit up."

EASIER TO NEGOTIATE.

"You look down in the mouth. Now, don't be borrowing trouble."

"Will you lend me $5?"

"Er—well, on second thought, perhaps you'd better go ahead and borrow the trouble."

A pigeon coos without opening its bill.

Don't believe everything you hear over a telephone wire.