Hints for Busy Housekeepers.

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

FAVORITE RECIPES.

Walnut Cream Dessert.—Put half a cupful of rice in a double boiler on the back of the stove; allow it to cook slowly, with sufficient milk to swell it. While this is cooking pick out three-fourths of a cupful of black walnut meats, crush them with the rolling pin, make boiled custard of the yolks of three eggs, one-half cupful of sugar, and one quart of milk. When thick enough beat in the rice (when soft), and the walnut meats. Let it cool and flavor with vanilla. Serve as dessert with whipped cream, sprinkling walnut meats generously over the top. It also makes a delicious frozen dessert. In case it is frozen place candied cherries in a ring around the edge of the cup with nut meats in the center.

Fruit Salad.—One-half dozen oranges cut in small pieces, one can pineapple, cut fine, one pound Malaga grapes seeded and sliced, one cup nuts, one large bunch celery cut in cubes, one bottle of Maraschino cherries; sweeten the fruits a short time before serving. Pour all the juice off before putting the dressing on. For this amount use one pint whipped cream and into that mix the mayonnaise that two eggs would make. Mix all together. Serve very cold. This quantity will serve eight or ten.

ground, one-fourth pound of salt pork; season with salt, pepper, sage and paprika; boil a calf's tongue tender; put a layer of ground meat in deep oblong pan, then the cooked tongue (whole); then pack in rest of meat, cover top with cracker crumbs, and bits of butter, and one-half cupful of boiling water; set pan with loaf in a roaster in which is enough water to steam; cook two hours; uncover fifteen minutes to brown. This dish is pretty when sliced.

Quick Escalloped Oysters. — For one quart oysters use one quart hot milk, and one pint of cracker crumbs. Put a heaping tablespoonful butter in a hot skillet, into which put the oysters until plump. Have three layers of crackers and two of oysters, pour the hot milk and melted butter over each layer of crackers, and season the oysters with salt and pepper. On top layer of crumbs put pieces of butter, and brown fifteen minutes in a hot oven.

Glace English Walnuts.—Sift two cupfuls of sugar with one-eighth teaspoonful of cream tartar. Add one cupful of boiling water, set sauce pan on the stove, and stir until sugar is dissolved. Boil without stirring, carefully wiping away with a swab wet in cold water the crystals that form on the sides of the pan, as these will spoil the candy. When the syrup begins to discolor remove and instantly set the pan in a dish of cold water to stop the boiling. Remove at once and set in pan of hot water during the process of dipping. Take halves of walnuts on a long pin or steel skewer and dip in syrup to cover, then place on oiled paper or greased plate. These candies are inexpensive and delicious but seldom seen even at the best confectioners.

Apple Dumplings.—Two cupfuls of flour, one large tablespoonful of lard, pinch of salt, one teaspoonful of baking powder. Add milk enough to make a soft dough and roll out flat. Pare five or six tart apples, slice on dough, roll into a ball, and put into a pan. Take one and a half cupfuls of sugar, one and a half cupfuls of water, a little nutmeg, let it come to a boil, pour over the dough dumplings, bake three-quarters of an hour in hot oven, keep covered the first fifteen minutes.

SALADS.

New Salad.—Arrange crisp lettuce on each salad plate, and upon this grate a sufficient quantity of Roquefort cheese. Over this squeeze orange juice.

Apple Salad.—Secure large red or green apples, with stems on if possible. Wash and polish them up. Cut off the tops with a sharp knife and scoop out the centres. Cut the apple that has been scooped out in small cubes add a stalk or two of celery and a handful of large green grapes. Cut all up in small pieces, and, if desired, a few English walnuts chopped fine. Mix all well with mayonnaise. Fill the centers of the apples and place the top on each one. Garnish with large grape leaves or lettuce. A bow of ribbon, any desired color, may be tied on each stem. This is an attractive salad, and adds greatly to make up a pretty luncheon. Do not prepare this salad until ready to serve. The ingredients may be kept cold in the icebox until ready to prepare.

Fruit Salad.—Five large apples, two bunches of celery, one-half cupful of pecan kernels, juice and pulp of one orange, juice of one lemon. Pare and dice apples, cut celery small, mix with pecans, pour over all the juice of orange and lemon mixed. Line a salad bowl with crisp lettuce leaves, heap salad in center, and serve.

Lettuce Salad.—First pick over all the leaves and cut out the tough veins and bad spots, then wash well in about three or four waters, after which place in a granite or earthen dish large enough to have plenty room to stir, then cut up a small onion fine over this and add a teaspoonful of salt, a cupful and a half of vinegar, and to about two bunches of lettuce use one-half of a nickel's worth of fat bacon cut up fine and tried out, pour over all last while still hot and stir well and cut up leaves to about one-half their regular size. Best eaten while still warm, and is always well liked by those who do not like lettuce fixed with sugar and vinegar, an old recipe like mother used to make.

Potato Salad.—Potato salad for four persons: Cook potatoes with skins on; use the ones that don't burst open; peel and cut up rather fine. Three cupfuls of potatoes, two tablespoonfuls of chopped onion, one tablespoonful chopped green pepper, one level teaspoonful of salt, one-fourth teaspoonful of ground white pepper. Toss this lightly with a fork until well mixed. Dressing: One-half cupful of thick sweet cream, one-fourth cupful of vinegar. Beat vinegar into the cream a little at a time; pour over potatoes. Toss again lightly with fork. All ready to serve.

Salad Help.—If you run short of chicken when making salad take pork chops and cook them in the broth. They will absorb the chicken flavor and look the same as the chicken.

LITTLE HELPS.

When a recipe calls for both fruit and nuts, mix thoroughly before passing through the food chopper. There will be no clogging, as there would be if the fruit is chopped alone.

Add a few grains of rice to the salt when filling the shakers and there will be no clogged shakers, no matter how damp the salt becomes.

To secure a lasting luster to the range or cook stove add vinegar to the stove polish.

Dampen a square of cheesecloth with a furniture polish made of equal parts of sweet oil, vinegar and kerosene. It will brighten the finest mahogany and makes floors and furniture look like newly waxed.

Use an empty baking powder can to chop cooked potatoes when they are fried or warmed over for supper. It is more quickly accomplished than using a knife.

A bag of tennis flannel cut loosely to fit the broom and held in place by a discarded round garter can be made in two or three minutes. Cut so the selvedge is at the top and there will be only two seams to sew across bottom and at one side. Such a one costs but two or three cents.

When boiling tongues add two cloves for each small or veal tongue, three or four for a larger tongue. The flavor will be found most delicious.

Glass Water Bottles.—Cut up a large potato fine and put it in the bottle with some warm water and shake it rapidly until it is clean. Some use shot and soda, but potato is even more effectual.

Flatiron Help.—When ironing try setting the iron on a heated brick instead of a perforated flatiron stand. The iron will keep hot much longer, which will save time.

To Clean Rugs.—Lay them out straight and brush with a stiff dry scrubbing brush. You will be surprised at the amount of dirt to come out in this way, which is much better than shaking or beating.

Celery.—If you find your celery is tough, squeeze the juice of a lemon over it and let it stand for ten or fifteen minutes.

VINEGAR HELPS.

How little housekeepers know about the chemical action of acids and the result they may obtain by the intelligent use of the provisions already in the house! Take, for instance, vinegar. Surely every one's cupboard conceals a bottle of this useful acid, for the cook always needs it. But even some cooks do not know how useful it is in other ways beside supplying acid for the salad dressing.

When cooking cabbage or other vegetables where the odorous steam is likely to permeate the house, a cup of vinegar allowed to simmer on the back of the stove will make an aroma which will neutralize the other. This is a nice bit of information to remember.

When pickling do not expect to use jars in which greasy substances have been kept. If you do all your careful measurements will have been taken in vain, for vinegar can ferret out the slightest indication of grease, and your pickles will not keep.

Should you go for the glue pot to mend a broken household treasure and find the glue is hardened, use a little vinegar to soften it; it is far better than water. To remove hardened glue around the finished task, use vinegar, too, otherwise you cannot call your mending neat.

Vinegar will remove paint stains from the window glass, and when boiled with wormwood it will make a sovereign remedy for sprains, while every child knows that when you make taffy you must add a teaspoonful of acid if you want your candy to be crisp. So don't let the bottle get empty.

KING'S VISIT COSTLY.

The Tipping Evil, as Found at Windsor Castle.

It is not a cheap experience for a monarch to pay a visit to the King of England, as young King Manuel of Portugal has found out.

The habit of tipping servants at the close of visits in England is often mentioned as a cause of complaint, for so heavy are the fees expected that staying at a country house becomes more expensive than stopping at a very high-priced hotel. Windsor Castle is no exception in this respect, and a royal visitor is supposed to leave a trail of presents behind him at the close of his stay. There is not only the lump sum handed over for distribution among the lower servants, but also the diamond pins, jeweled cigarette cases and watches presented to every one who ministers to the safety and luxury of the visitor.

King Manuel seems to have done all that was expected of him in this respect, though he will not, of course rank with certain sovereigns who have left a record for generosity at the castle. Windsor has its traditions of munificence, and royal servants can tell one another the status of the late Shah, Napoleon III., the German Emperor and all the rest of the visitors there by the amount of their tips.

Napoleon III. left a great impression of generosity, but even he is outranked by the Emperor Nicholas of Russia, who excelled all royal guests in his munificence. When he left the castle he handed over $10,000 in tips to the servants, and he left nearly half as much again to be distributed among various charities.

Another very expensive affair for the King of Portugal was becoming a Knight of the Garter. He had to purchase all his insignia, of course, with the exception of the ribbon and the actual garter. The star of the order is the most costly item, and he had to spend on this not less than $10,000. The star that was worn by the Earl of Beaconsfield was sold after his death for $60,000 and there are several knights of the order to-day who carry a small fortune on their breasts when wearing their robes and insignia.

The collar of the order is another large expense, and then there are the disbursements that have to be made to the various officials of the garter. Every one who can pretend even remotely to have taken share in the investiture seems to look upon the new knight as his prey and bills for fees set out in true commercial fashion soon pour in upon him.

TROUT WITH A HISTORY.

Had Travelled Thousands of Miles in Tank of an Engine.

The mascot of the Inverness (Scotland) railway men passed away last week, in the shape of a brown trout, whose life history was somewhat peculiar, says the Field. The fish had been landed at Millburn by the son of Mr. McDonald, engine driver, was kept alive, and soon became a great pet. Upward of ten years ago the engine driver had it transferred to the tank of his engine, and it has since passed a somewhat curious existence in the tanks of three separate railway engines.

The trout was so tame it would feed from the engine driver's hand and when a pail was dropped into the tank to take it out would flop into it at once.

Occasionally the driver took his pet home with him, and on the last occasion that he did so an accident happened—a box of matches had fallen into the tank, with the result that the trout wos poisoned. The trout is lamented by all the railway men. It travelled during its stay in the engine tank thousands of miles, and once when there was a snow block and the water ran down was only saved by pouring water sparingly over it.

The fish was a beautifully spotted specimen. Its ten years residence in a railway tank had made it famous, and it is intended to transfer it to some museum.

Judge—"How old are you?" Witness (a lady)—"Thirty." Judge—"Thirty? I have heard you give the same age in this court for the last three years." Witness—"Yes; I am not one of those persons who say one thing to-day and another to-morrow."

THE S. S. LESSON

INTERNATIONAL LESSON, JAN. 9.

Lesson II. Baptism and Temptation of Jesus, Matt. 3. 13 to 4. 11. Golden Text, Heb. 2. 18.

Verse 13. Then cometh Jesus—To get the point of this statement one must keep the background of the crowds coming to John's baptism.

To be baptized of him—Not confessing his sins, as all the others had done, but for the purpose mentioned in verse 15.

14. I have need to be baptized of thee—Though John and Jesus were closely related, it is not necessary to assume that John knew him. His very bearing was enough to convince the Baptist that here was no ordinary candidate, but One beside whom he was most unworthy.

15. It becometh us to fulfil all righteousness—He must leave undone nothing which had been revealed as the will of God. The symbolical act of baptism would not necessarily mean the same to all who submitted to it. While, to most, it meant a break with the past, and an entrance upon a better life, to Jesus it meant an entrance upon "a new phase of the accomplishment of his mission." Thus it took the place of the anointing which marked the assumption of their duties by the kings of old. But, by submitting to this ordinance, he was numbered among transgressors.

17. The Spirit of God descending as a dove—We learn from John 1. 32 that the vision was given to John as well as to Jesus; whether the multitude saw it or did not see it we are not told. The dove is a fitting symbol of the Spirit, because of its gentleness and innocence.

A voice . . . saying, This is my beloved Son—The voice and the vision were a complete disclosure of the Messiaship of Jesus. By a Jew no fuller attestation that he was the Messiah could be asked than this voice calling him Son of God.

In whom I am well pleased—This would make it impossible to classify Jesus with the multitude who, while being baptized, were confessing their sins. The words also imply that those who are found in him are also well pleasing to God. This and the preceding verse constitute a strong scriptural support of the doctrine of the Trinity.

Chapter 4, verse 1. Led up of the Spirit—Indicating that this momentous event in the life of our Lord was specifically ordained of God (compare Heb. 2. 10).

Into the wilderness—The wild desert waste west of Jordan was infested with wild beasts. "The temptation of the first Adam took place in a garden, that is, in a universe as yet unspoiled by sin. The temptation of the second Adam took place in a wilderness, that is, in a world rendered desolate by his fall, and the ultimate effects of his victory will be to make it a garden again."

Tempted of the devil—The existence of a personal power of evil is plainly taught by Jesus. It is extremely difficult to conceive of an impersonal evil force existing in opposition to the purpose of God. Some will find it easier to think of Satan confronting Jesus face to face on the threshold of his ministry, for the decisive struggle, while others will think of his tempting Jesus merely through evil suggestion. Allowance must be made for Oriental metaphor.

2. He had fasted forty days and forty nights—Luke and Matthew differ as to the order of the temptations, but there seems to be no attempt to give them a strict chronological order.

3. If thou are the Son of God—An expression of doubt as to his Messiahship.

Command that these stones become bread—The problem of Jesus was how to gain ascendency over men, and what sort of ascendency it was to be. First, he is tempted to build his kingdom on bread. Why should he, possessed of superhuman powers, perish in this wilderness for want of food?

4 Man shall not live by bread alone—His mission could be fulfilled only by his obedience to the will of God. To use his miraculous power for his own advantage would be to set up his will as against the Father's. By accepting this condition he proved his utter willingness to share the full human conflict. Duty became more than food.

5-7.—The second temptation was to gain the ascendency over the souls of men by dazzling their senses (Denney). The crowds would be gathered at the passover feast, and his casting himself headlong from the dizzy height of the temple parapet would awaken the wonder of people who loved marvels and sought a sign. Would not his Father's angels bear him up on their hands, according to the promise of the ancient psalm, and he be preserved from danger? But Jesus shrank from any such cut to dominion over men. What he desired was not the applause of the gaping crowd but the homage of believing hearts. From one of his favorite books, Deuteronomy, he refutes the suggestion of Satan, showing that he cannot expect the shelter of God in such a selfish and spectacular course.

8-10. Finally, the devil taketh him to an exceeding high mountain, from whose height he beholds Jericho, the City of the Palms; westward the shining minaretes of the holy city; on all sides the land of Israel; the roads leading to Damascus, Persia, Egypt, Arabia, and the Mediterranean coast. Here was the vision at least of all the kingdoms of the world, whose glory was unquestioned. The people were looking for a victorious king who should liberate Israel from the hated yoke and restore, in greater splendor, the throne of David. Doubtless, also, it was in Satan's power to give Jesus these things, in this way: His acceptance of the earthly kingship would be equivalent to his consenting to fall down and worship Satan; for his ordained course was not one of compromise with evil but of the worship and single service of God. His answer to the question as to the kind of kingdom he should establish was that it should be an alliance with God for spiritual ends, not with evil for a worldly kingship.

11. Then the devil leaveth—In the threefold temptation he had exhausted the avenues of approach to the soul of Jesus, whom he found unassailable.

Angels ministered unto him—The ministry of angelic spirits seems to have been precious to Jesus (Luke 22. 43). It ought to be a comfort to all Christians to know that the family of God in heaven have an abiding interest in all that pertains to our human lot.

POISONED SOUP.

French Corporal Attempts to Kill Eighty Comrades.

Eighty men of the Eighth Regiment of Hussars, in garrison at Verdun, France, have, by the merest accident, escaped death by poisoning. The 80 men had just sat down to table, and the soup had been served, when the peculiar odor it gave forth aroused their suspicion. They refused to touch it.

The matter was at once reported to the colonel, who ordered an analysis to be made. The soup was found to contain cyanide of potassium in such quantities that if the Hussars had eaten it the whole 80 would have been dead within a quarter of an hour.

Every man of the squadron was at once carefully searched, and in the trousers' pocket of one traces of cyanide were found. The man was questioned, and declared that he had lent his trousers for four days to a lance-corporal. The lance corporal's belongings were carefully overhauled, and among them was discovered a valuable cigarette case which had been stolen from one of the officers.

Further nequiry elicited the fact that the lance-corporal in question had some time previously borrowed 150f. ($30) from a young soldier who had been pressing him to pay the money back, and he had also borrowed money from other men of his squadron. It is conjectured that the debtor hit upon poison as the surest means of getting rid of his creditors.

It has been proved that on the day the soup was served out the lance-corporal was noticed several times in the kitchen looking into the pot in which the food was cooking. Being asked what he was doing, he replied, "I am seeing if there are potatoes inside."

The corporal has been arrested.

DIED OF STARVATION.

Sad End of a Solicitor's Clerk in London, England.

Pathetic evidence was given recently in London at the inquest held on Charles Richard Harrington, aged 78, who died from sheer starvation.

"Until last Christmas my husband was a solicitor's clerk," the widow stated, "and we were in comfortable circumstances. Then he was discharged from his employment because of his age.

"We sold up our home and went into one room. My husband obtained an old-age pension of 5s. a week, and we have since lived on that.

"I denied myself everything for his sake," she added, weeping, "but no doubt he missed the good living we had been used to. During the last few weeks he had a little extra nourishment owing to the kindness of a friend."

"You will be worse off now," the coroner remarked, "as you will not even have the pension money."

"Death was due to sheer starvation," said Dr. Stubbs, of Brixton Hill. "The body was totally devoid of fat."

The jury handed their fees to the widow, and Dr. Stubbs, who had brought her to the coroner's court in his motor car, added a piece of gold to the sum.

CONCESSIONS TO INDIA

SYNOPSIS OF BILL PUBLISHED IN GAZETTE.

The Viceroy and Government of India Have Worked Out New Scheme.

The great reform scheme which Lord Minto has been working out in conjunction with the Government of India and the Indian Office for over three years, has at last taken definite form. A special Gazette was published in Calcutta recently consisting of 450 pages, from which the following facts are gleaned:

THE IMPERIAL COUNCIL.

The Imperial Council will consist of sixty-eight members in each of the Provincial Councils will be as follows: Bengal, 51; Madras, 48; Bombay, 48; the United Provinces, 49; Eastern Bengal and Assam, 43; the Punjab, 27; Burmah, 18.

The Viceroy's Council has an official majority of three, while the Provincial Councils have non-official majorities ranging from fourteen in Bengal to three in Burmah.

In the Viceroy's Council the Mahometans will have in the first Council six members elected by purely Mahometan electorates.

All members are required to take the oath of allegiance to the Crown before sitting on any of the Councils, and no person is eligible for election if the Imperial or a Provincial Government is of opinion that his election would be contrary to public interest.

This provision takes the place of the old power to reject members selected by the electorate.

THE PROVINCIAL COUNCILS.

The new Provincial Councils will assemble early in January, and the Imperial Council in the course of that month. The Gazette states:

"It is a source of great satisfaction to the Viceroy and to his Council that the deliberations, which have extended over the greater part of Lord Minto's Viceroyalty, have achieved their purpose before his Excellency lays down his office.

"The maximum strength of the Councils was 126; it is now 370. There are now 135 elected members against thirty-nine, while an elected member will sit as of right, needing no official confirmation.

"The functions of the Councils are greatly enlarged. Members can demand further information in reply to formal answers, and discussions will be allowed on all matters of public interest.

PEOPLE WILL HAVE SAY.

"They will also in future be enabled to take a real and active part in shaping financial proposals. They will have liberal opportunity to criticize and to initiate and suggest definite resolutions.

"The Governor-General feels that these momentous changes constitute a generous fulfilment of the gracious intention forshadowed in the King-Emperor's message to entrust the leaders of the Indian people with a greater share in legislation.

"The Government confidently looks forward to these extensive powers being loyally and wisely used, in association with the holders of the executive authority, to promote the prosperity and contentment of all classes of this great country."

LASSOED IN THE AIR.

Soldier Carried 13,000 Feet High by Balloon Trial Rope.

Hans Auspitz, a young soldier of the German army, went through a remarkable experience at Goettingen whither he had been despatched by the colonel of his regiment to assist at the ascent of the balloon Segler.

He and some other soldiers of the same regiment were holding the tow ropes of the balloon before the ascent. When the commander of the balloon gave the order to let go Auspitz alone among his comrades failed to loosen his hold in time. The balloon, liberated from the group of soldiers, rapidly ascended, and the unfortunate Auspitz was carried up holding by two hands to the rope.

The three men in the cage of the balloon were for some minutes the only persons who were unaware of Auspitz's plight. Finally their attention was drawn to his dangerous situation. With great difficulty they succeeded in dragging him into the cage by looping ropes and lassooing him in mid-air. The balloon had reached a height of 13,000 feet before Auspitz was hoisted into the cage.

The balloon landed safely some hours later more than a hundred miles from the starting point.

IN A SHOWER.

"May I offer you my umbrella and my escort home?"

"Many thanks, I will take the umbrella."