Hints for Busy Housekeepers.

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

THE SEWING ROOM.

Boys' Suits.—Make your boys' suits of grown ups' suits of clothes, after ripping, washing and pressing. Make holders of pieces left.

To Hang Skirts.—Tack a piece of double ticking six inches wide along under the closet shelf and pin the skirts to this with hatpins. The skirt band doubled twice pins easily with a medium hatpin. These should be bought by the dozen and kept handy.

To Thread Needle.—To thread a needle easily, cut the thread on the bias with a scissors. This does away with the aggravating small fuzzy strand which you have to contend with when the threads is broken or bitten off. This also holds good with darning cotton and tape.

Silk Hint.—When grease is spilled on silk, while fresh sprinkle ordinary talcum powder on the spots and rub gently with a soft piece of linen. The powder will absorb the grease and leave absolutely no mark.

Underwear Help.—If when underwear is bought, a piece of narrow cotton tape is stitched up the shoulder seam, across the back of the neck and down the other shoulder seam, the sleeves are held in their proper place and kept the right length. This also makes the garment wear much longer, as worn places comes first where there is the most strain.

Hemming Gored Skirt.—When turning a hem of a gored skirt, turn the first hem and run by hand with a single thread. Then turn the hem up the desired depth and draw the thread to make it fit. Instead of having plaits laid in the hem, which leaves points at the lower edge of the skirt, you will have the small gathers which insure a smooth lying hem and a perfectly even skirt at the bottom.

Kitchen Aprons.—Make a five inch square of several thicknesses of cheesecloth or unbleached muslin, as both launder well. Stitch on edge and several times across center. Take a long piece of tape one end of which is sewed to a corner of square. Make a buttonhole or loop in the other end of tape. Attach to button on apron at waist line. The advantage of this lifter is that it always is ready for use and protects the hands.

Mending Knit Underwear. — An easy way to mend holes in knit underwear and stockings is to cut away the weak part from edge and insert pieces size of hole, using overstitch in sewing. When finished turn right side out, place first finger under seam and thumb above and smooth out. If not sewed too tight it will be almost as even as when new and also elastic. The old way of having the patch larger than hole, making edge of hole inelastic and clumsy was not pleasing. For the benefit of our little seamstress we would say not to trim edge of hole round, but square or oblong, so ridges in garment and inserted piece—which is the same kind of cloth—will match neatly.

PIE RECIPES.

Prune Pie.—Make an ordinary pie crust, line tin, and bake. Then make a filling as follows: One cupful of sugar, yolks of two eggs, two tablespoonfuls of flour, one teaspoonful vanilla, one teacupful of cooked, mashed prunes, one teacupful of water, and butter about the size of a walnut. Boil the filling. Beat the whites of the two eggs to a froth, mix with two teaspoonfuls of sugar, spread on filled crust, and brown.

Cocoanut Pie.—One pint scalded milk, one-half teacupful of sugar, yolks of two eggs, one dessert spoonful of corn starch dissolved in milk, beat all together. Cook in the boiling milk and add a teacupful of grated cocoanut which has been soaked in milk over night; bake with lower crust only and bake crust first. Beat the whites of the eggs to a froth; mix with two teaspoonfuls of sugar; spread on pie when baked and brown.

Sweet Potato Pie.—Wash or rub through collander four good sized boiled sweet potatoes (cold). Add three eggs, whites and yolks beaten first separately, then add teaspoonful each of cinnamon and nutmeg, one-half teaspoonful cloves (optional), tablespoonful New Orleans molasses, one cupful of sugar; lastly add one pint milk or enough to make quite a thin batter. Bake in one crust very slowly exactly as pumpkin pie. After baked spread over plain meringue, flavored if desired. Whipped cream meringue is excellent. This recipe makes two good sized pies.

Washington Pie.—Three eggs, two cupfuls of flour, one cupful of sugar, one teaspoonful cream of tartar, half teaspoonful of soda dissolved in two tablespoonfuls of milk, two tablespoonfuls of butter; bake. Cream for inside: One egg, half cupful of sugar, one-third cupful of flour, half pint of milk. Stir the ingredients together and set the dish into a kettle of boiling water and let it remain until consistency of custard, stirring all the time.

Cranberry Pie.—Line a pie plate with plain paste and fill with stemmed sweetened cranberries; scatter sugar over the cranberries and cover with strips of paste placed across in two directions to form diamonds.

Pumpkin Pie.—To one and one-half cupfuls of sifted pumpkin add two cupfuls of hot milk, two eggs, and even tablespoonful of ginger, a teaspoonful of cinnamon, a tablespoonful of brandy, and a little salt; sweeten to taste. Line a deep plate with plain paste and fill with the stirred mixture. Bake one hour.

Mince Pie.—Two cupfuls of prepared mince meat, a tablespoonful of brandy or cider, one peeled and sliced apple. Line a plate with plain paste, cover bottom with tablespoonful of flour and half cupful of sugar; fill in the mince meat and cover with strips of pie crust placed across in two directions to form diamonds.

KITCHEN HELPS.

Cocoa Hint.—When serving cocoa or chocolate drop a marshmallow into each cup before pouring in the hot beverage. They will come to the top soft and creamy and are a fine substitute for whipped cream.

Egg Help.—Add a pinch of cream of tartar to the whites of eggs while whipping. This will prevent them from falling after they are whipped.

Sugar Help.—A vanilla bean kept in the sugar box will impart a delicious flavor to the sugar.

Salt Fish.—Soak salt fish in salt water instead of fresh and the rancid, strong taste usually so difficult to remove, will be entirely gone, and the fish will be more palatable than when soaked in fresh water.

Shelling Nuts.—To remove pecan meats whole, pour boiling water over the nuts and let them stand until cold. Then stand the nut on end and crack with a hammer, strinking the small end of the nut.

Two Kinds of Flour. — Always keep two kinds of flour, using hard wheat for bread and spring wheat for all kinds of pastry. Spring wheat requires less shortening and is especially fine for pies—makes a short, flaky crust.

Dried Fruit.—To get the best results from dried fruits of any kind put to soak in warm water to which a generous pinch of salt has been added. This idea was given by a chef, and have found it an advantage, so pass it on.

Steak Hint.—The sharp edges of a baking powder can will make tough steak tender, without pounding the meat out of shape, as some pounders do. A flour sifter full of flour should always be handy when frying anything in deep fat. A sudden spill, and the fat is afire; cover thickly with flour, and save disaster.

Frying Doughnuts.—When frying doughnuts have a pan of boiling hot water standing upon the range and as each doughnut is taken out of the fat dip it into the hot water very quickly, and observe the quantity of fat washed off from them in this way. The grease does not allow the water to penetrate into the doughnut and the heat of the cake evaporates the water almost instantly. After the frying is done allow the water to become cold and take from it the lard which has become hard. This is a great economy of lard, and in taking the superfluous fat from the doughnuts you render them easier of digestion.

EGGS.

Eggs and Beets.—Boil six beets until tender; remove skins and slice. Boil one dozen eggs, remove shells, add to beets, and cover with vinegar, add a little salt. Will be ready in one day.

Cheese Scrambled Eggs.—Scrambled eggs with cheese: Six eggs, six tablespoonfuls of water, six tablespoonfuls of grated cream cheese, one tablespoonful butter. Lightly beat eggs, add water. Put butter in piping hot frying pan. Then add eggs, scatter cheese on top of eggs. Toss up lightly until done, but soft. Serve on buttered toast.

Frying Eggs.—Eggs fried in a small quantity of lard or butter are difficult to digest; the whites generally tough or unpleasantly crisped. When cooked in the following manner are tender and delicious. For five eggs take three rounded tablespoonfuls of lard and place in skillet. An iron one is best. When very hot slide in the eggs and cover with a close fitting plate and remove from fire for five minutes. This cooks them without burning. Then uncover, and if not set enough for your taste place over fire for one or two minutes. Take up with perforated spoon, drain, and serve at once.

ICINGS.

Cocoanut Icing.—Make the plain icing, spread on cake, then sprinkle with grated cocoanut.

Chocolate Icing.—Mix two large spoonfuls of grated chocolate with two cupfuls of powdered sugar, then proceed as for plain icing.

Nut Icing.—Make the plain icing, then add as much ground cloves as will lie on the point of a penknife; mix well; then stir in one cupful of nuts, chopped fine.

Plain Icing.—In a shallow dish put two cupfuls of powdered sugar; with a fork form a hollow in the center of the sugar; then pour in one teaspoonful of sweet milk. With the fork mix the sugar with the milk, adding more milk as it is needed, until the icing is stiff enough to spread over the cake with a knife wet with milk.

THE LITTLE SWEEP-BOY.

Has Become an Alderman of Wokingham, England.

Mr. James Seaward, chimney-sweep, of Wokingham, Berks, England, who has just been elected an Alderman of the borough council, claims to be the original of "Tom," the little sweep-boy of Kingsley's "Water Babies."

A fine-featured, fresh-complexioned, elderly man, with keen grey eyes and a commanding voice, no trace can be found in the prosperous Alderman of to-day of the luckless little chimney-sweep whose sufferings have wrung tears from successive generations of children ever since 1863, when Charles Kingsley dedicated "The Water Babies" to his youngest son and to "all other good little boys."

A chimney-sweep for the last 58 years, the alderman was a young man of eighteen when "The Water Babies" was published. Eversley Rectory, the famous home of Charles Kingsley, is only six miles from Wokingham, and Mr. Seaward always swept the rectory chimneys. He met "the canon" only once, and he states that the story of his early sufferings was told to Kingsley by a lady who had taken an interest in the boy sweep.

"I was only six years old when I went up my first chimney," said Mr. Seaward. "I was an orphan and I fell into the hands of a chimney-sweep, and a cruel master he was. I have known what it was to have straw lighted under me and pins stuck into the soles of my feet to force me up the chimney, and I have known, too, what it was to come down covered with blood and soot after climbing with my knees and elbows.

"No one knows the terrible cruelty inflicted on boys in those days. They used to be steeped in strong brine to harden their flesh. In my own case soda was used. Sometimes I used to have to stay up a difficult chimney five or six hours at a stretch."

SNORING PAUPERS.

Weeded From Dormitories at Stepney Workhouse.

In the long dormitories of the Stepney, (England) Union Workhouse all the pauper inmates now sleep with their heads beneath their bedclothes. It is for fear they should be caught snoring.

The Stepney guardians have ruled that a sleep disturber is a man apart, and at the workhouse the process of dividing the inmates into classes for snorers and non-snorers is now in progress. Owing to the complaints of certain inmates made to the Ladies' Visiting Committee that some of their fellows snored in such a way as to disturb the whole dormitories, it has been decided that the snorers shall be weeded out and made to sleep with deaf paupers. An official of the institution explained recently how the snorers are traced:

"If," he said, "an inmate complains that he cannot get his proper rest because of the snores of another, questions are asked of other inmates in that particular ward, and the night attendants may be asked to keep an ear open. Should it be found that the snorer is no mere hard breather, but a stalwart performer, he is moved to a ward where we have one or two deaf people.

"The men are the worst snorers; we have no complaint about the women. Certainly some of the old men are very noisy in their sleep, but we should not think of moving a snorer on the unconfirmed complaint of a single individual."

But the really remarkable part about the new scheme is this: though detailed evidence has been gathered about the nocturnal noises made by some inmates, each convicted snorer declares that there is some terrible mistake—since he was a baby in the cradle he has never been known to snore.

Our idea of a good man is one who merely thinks his swear words.

"I know," said Jake, bracing himself again ;"but now I can get at the other handier."

THE S. S. LESSON

INTERNATIONAL LESSON, JAN. 16.

Lesson III. The Beginning of the Galilean Ministry, Matt. 4. 12 25. Golden Text, Matt. 4. 16.

Verse 12. John was delivered up —The arrest of John was due to the hatred of Herodias, because he had rebuked Herod Antipas for making her his wife, contrary to Jewish law.

Galilee—A part of the Roman empire, and reflecting the Roman influences everywhere. Herod Antipas was the ruler, having his capital in Tiberias. But Jewish ideas prevailed in the government of the land. The population was very large, and the people were broadly intelligent. For an account of the history, extent, etc., of Galilee, consult Hasting's Dictionary, "Christ and Gospels."

13. Nazareth—It is apparent, from John's account, that Jesus did not immediately detach himself from the home life at Nazareth. He attended the marriage at Cana in company with his mother, and must have lived in privacy long enough after his return from Judea for the first disciples to return to their occupations. Nazareth was a city of canside rable importance, about five miles from Cana.

Capernaum—His reason for leaving Nazareth was the hostility of his old neighbors (Luke 4). On his way to Capernaum he stopped at Cana, and there received the request of the nobleman to heal his dying child (John 4. 46). Cana lay in the hills, and Jesus descended twenty miles to the shores of the sea of Galilee, and took up an abode in Capernaum. This town has not been located with certainty There is still a debate as to whether modern Tell Hum, at the head of the lake, or Khan Minyeh, three miles lower down, is the site. It was, at any rate, lovely for situation, and most prosperous. This was due to its thriving fishing industry, the rare fertility of its soil, and its close proximity to the great highway which connected Damascus with the Levant. Nowhere else could Jesus have found such an opportunity to exercise a commanding influence. "Speaking in Capernaum, he spoke to the world." The sea itself was of great beauty and was surrounded with busy towns. It was thirteen miles long and eight miles in width. It lay within the tribe of Naphtali, but the borders of Zebulun were near.

15, 16. This rather free transcription of the prophecy of Isa. 9. 1, 2, represents the northern parts of Israel, which had suffered greatly from the inroads of Assyrians and Syrians, as first to be restored to prosperity by the Messiah. The blessings were to extend beyond Jordan, into the district of Peraea, which is east of Jordan, and where the latter stages of the ministry of Jesus were centered. As the Israelites sat in the darkness of despair because of the incursions of the Assyrians, so Matthew represents the condition of the people previous to the coming of Jesus as one of spiritual darkness.

17. Jesus seems intentionally to take up the cry of John. His coming meant not only that the work of John was to be carried on but that his advent was the advent of the Messianic kingdom. Mark adds to this message of repentance, in view of the nearness of the heavenly kingdom, something which John knew nothing of—"Believe in the gospel." In addition to the life of spiritual renunciation he taught men to make room in their hearts for the good tidings from God.

18. Simon . . . Peter, and Andrew —These two were among the first to yield to Jesus down at Bethany (John 1. 40. 41). They had returned to Galilee with him, and now were at their old pursuits.

Casting a net into the sea — Implying that they had already put out into the deep.

They were fishers—A lucrative business, since the Sea of Galilee swarmed with fish. It cannot be shown that any of the apostles were poor men. They are called "unlearned and ignorant men," but this refers only to their lack of training in the rabbinical schools.

19.—I will make you fishers of men—"Their earthly employment was a parable of their divine vocation. As David was taken from the sheepcote to be t shepherd to Israel, and Paul from his tent-making to be a maker of heavenly tabernacles, so they were taken from their boats to be fishers of men."

20-22. This account by Matthew must be taken together with the passage in Luke 5. 1-11. What occurred, apparently, is this: while they were still wondering at the wonderful catch of fishes Jesus addressed the words to Peter, "From henceforth thou shalt catch men." Upon their reaching shore Jesus said to Simon and Andrew, "Come ye after me, and I will make you fishers of men." They obeyed straightway. Their partners, the sons of Zebedee, of whom John at least had received and heeded a former call, were in a nearby boat. And when Jesus called them, they also straightway left, and followed him.

23-25. A general sketch of the Galilean ministry, exhibiting Jesus in the threefold work of teaching, preaching, and healing. After this brief review Matthew gives at length the Sermon on the Mount, and then returns to events at Capernaum.

23. Their synagogues—At this period there were synagogues in every town and in every village containing ten men. They were used not only for worship but also as centers of local government, and on week-days, as schools for children. The elders of the synagogues were the rulers of the community.

24. All Syria—Meaning the Roman province by that name.

Possessed with demons—Disease, in the New Testament, is looked upon as a visitation of Satan, except in a few cases (Heb. 12. 6) Nervous disorders and mental derangement, especially, were regarded as due to diabolical possession. There was so much truth in this popular belief that Jesus accommodated his own teaching to it. It was no part of our Lord's purpose to anticipate the discoveries of modern science.

He healed them—Much of the ministry of Jesus is given up to the practical work of working miracles of this kind. Through the cure of men's bodies he was often able to effect the cure of their souls.

25. Decapolis—"Ten cities." A region of Peraea, beyond Jordan, containing ten federated cities, of which Damascus was one.

THE WORN-OUT FARM.

A long abandoned farm is not so difficult to restore to fertility as one that has been worn out by successive cropping by a man who does not care how much the soil is robbed. Many farms that have been left idle for several years have to a certain extent restored some fertility to the soil by the natural process. That is, leaves, vines, stocks and even weeds will add a certain amount of humus and nitrogen matter to the soil each year. If such land is plowed twice a year, so that the soil can digest and assimilate the plant life that has accumulated there, it will be found to be in a fair way to recuperate.

It is not such a difficult matter to restore a run down or worn-out farm as some people imagine. It simply requires a little practical and scientific knowledge put into operation by a man who is not easily discouraged. Many a poor man has made his mark in farming on just such worn-out farms. It is possibly to-day for a farmer to take a worn-out farm and build it up to a paying basis, supporting himsely meanwhile. Farms of this character can be purchased reasonably cheap in many parts of the country, or they can be rented for a long term of years, with renewal clause attached.

The first thing to do in restoring such a farm is to get a crop of some green stuff. It is easy to start a crop of rye by fall plowing, scratching the ground just enough to cover the seeds a little. Then by the following spring when the rye is up, it should be plowed under. This makes a good starter and then by adding crops of grass and clover to the rye the soil will soon get the nourishment that it has so long lacked.

In most worn-out farms the soil is stiff and hard and during dry weather the surface bakes so hard that it is difficult to force a plow through it. There are two remedies for this. One is to work more plant manure into the soil, which makes it porous and the other is to under-drain it. If the soil does not respond to the former treatment of the course in time under-training must be resorted to anyway. Too little attention is given to this on most old farms, especially where the soil is a tough clay.

Plowing is one of the best methods of restoring the lost fertility of the soil. It works well whether the soil has too little plant food in it, or when it is over crowded with humus. It enables the soil to digest the food, releases much that is imprisoned in it and stores up nitrogen from the air. Not only fall and spring plowing, but summer plowing too, is required on some farms that have been allowed to run down. Such work will often take the place of fertilizers and barnyard manure, although all of the latter that one possibly can secure should be mixed up with the soil at every plowing.

"The girl I left behind me."—Life.

Johnnie—"What's your ma do when you tell lies to her?" "She tells pa I take after him!"

LIVE STOCK NOTES.

Unless a man is specially adapted by nature to handle horses, he should raise only the draft breeds and sell them unhandled.

When corn alone is fed to a horse it often produces stomach indigestion and bloating, which in the horse is a very serious form of indigestion or colic.

Good, strong wool fiber is only grown on well-nurtured, thrifty sheep. If allowed to run down in condition at any time there will be a corresponding check in the growth of wool and a weaknessproduced in the fiber.

In a test at the Utah station they found that it required 147 days to make 100 pounds of live weight on hogs fed skim milk alone, 116 days for those fed grain alone and 79 days for those that had both milk and grain. It required 3.19 pounds of digestible matter to make a pound of gain on milk alone, 2.85 pounds on grain alone and 2.58 pounds on the two mixed. The milk in this case took the place of 23.2 pounds of grain for 100 pounds of skim milk.

The multiplication of breeds and varieties has done much to improve them all. The efforts put forth to rush the Rhode Island red into public favor urged the champions of our new buff breeds into stronger efforts for their perfecting. The most wonderful improvement has been made in them, resulting in greater distinctions between them, the dividing line being more sharply marked. All this brings benefit to each and advances the poultry interest.

Hens in confinement usually do better than on the range, simply because they are regularly and carefully fed; every known want is supplied as far as it is possible so to do If the same care were given to those that have the run of the land, guided by prudence and thought, those that have the range would do by far the best. Don't for one moment think they should be fed so often or so much; but they should be provided with what we know they need, but cannot find on the range. These wants change with each month, compelling the use of good judgment in selecting their food.

Before the horses are put to work very hard in the spring after a winter of comparative idleness their grain rations should be gradually increased, and the work should not be too hard or the days too long at first, and this last is a very good rule for man as well as beast, but the man should have sense enough to look out for himself and his team. See that the harness is properly fitted, clean, and oiled until it's soft and pliable, that it may not chafe anywhere, and thus avoid sore shoulders and saddle galls. A little water at the middle of the hall day's work will always be relished, and may prevent drinking too much at one time, and thus lessen the danger of colic.

BOX IN SECRET DRAWER.

Irishman Found Valuable Promissory Notes in Hidden Box.

An interesting discovery has just been made by a gentleman in Ballynahinch, Ireland. A few days ago there came into his possession a rosewood deed-box, bought by his father at Mr. Anketell's auction in Ballynahinch half a century ago. In the box is a secret drawer, which had remained undisturbed all these years, and of the existence of which even Mr. Anketell could not have known. Among the contents are a small telescope, a magnifying glass, a sample of linen, and promissory notes to the value of about $5,000. One of these, dated 1790, relates to a sum of $3,000 in favor of John Barnes, Swithin's Lane, London, from George W. Ross. Another, dated 1776, relates to a sum of £81 7s. 6d. from Miss Catharine Ross to Captain John Geed. of the ship Lord Amherst, trading between London and the West Indies. A receipt also dated 1776, insures goods sent by the Lord Amherst to Antigua and Pensacola, at the war rate of £5 5s. per cent. There is a further receipt of £1 15s. paid by a Mr. Barnes to Robert Buxton, peruke master, Union street, Westminster, as collector in the parish of St. Margaret and St. John the Evangelist, being four quarters' rate for paving, repairing, cleaning, and lighting the streets, due at midsummer, 1802.

THE FIRST THING.

Mrs. Wise—"So you're going to marry and go to housekeeping, eh? Why, you don't know the first thing about keeping house."

Miss Pert—"Oh, yes, I do."

Mrs. Wise — "I'd like to know what?"

Miss Pert—"The first thing is to get a man to keep house for."

MOST MEN ARE.

"He's perfectly at ease in any situation."

"I'll bet he isn't. I'm willing to wager right now that he'd be embarrassed if some one should ask him to say grace at a dinner party."