Hints for Busy Housekeepers.

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

SEASONABLE RECIPES.

Lunch Cake.—One pound brown sugar, one cupful molasses, four eggs, two teaspoonfuls of ground cinnamon, one teaspoonful ground cloves, 10 cents' worth sweet almonds chopped, 5 cents' worth citron, one teaspoonful of soda, flour enough to make a stiff batter. Moderate oven. Should age one week. Will keep for three months or more. Nice to have on hand when a friend drops in unexpectedly for an afternoon cup of tea or coffee.

Doughnuts.—One egg, one cupful of sugar, butter size of walnut, one and one-half cupfuls of milk, two heaping teaspoonfuls of baking powder, one quart of flour, flavor with either vanilla or nutmeg; fry in hot fat.

Apple Sauce Cake.—Two cupfuls of granulated sugar, one cupful shortening (one-half butter, one-half lard), two cupfuls hot apple sauce, three and one-half cupfuls of flour, three and one-half teaspoonfuls of soda (dissolved in one tablespoonful of hot water), one square grated chocolate, one cupful of chopped raisins, one teaspoonful cloves, one teaspoonful of cinnamon, one-half nutmeg, grated; add nuts if desired. This cake cannot be told from a dark fruit cake, and will keep any length of time.

Pimento Relish.—One large head of cabbage chopped fine, one small can of pimentos, also four pickles either sweet or sour, two green cucumbers, all chopped; mix this together and pour over it one-half glassful of vinegar in which one tablespoonful of sugar and one teaspoonful of salt have been dissolved. Put in a cool place and let it get cold before serving.

Creamed Chicken.—One pound of cold chicken or turkey cut as for salad. Rub two ounces of butter in two tablespoonfuls of flour. Add one pint of milk, salt, red and black pepper, and a glass of sherry. Cook slowly two or three minutes. Add the chicken and two hard boiled eggs chopped fine.

Pot Roast of Beef.—Six pounds of rib roast. Dredge well with flour. Place in a pot with a little drippings and a sliced onion. Brown on all sides. Add three pints of water, cook slowly for three hours. Keep covered with water to prevent burning. Add one and a half cupfuls of highly seasoned tomato catsup and cook three-quarters of an hour longer. Serve meat and sauce on a hot platter.

Mock Oysters.—Chop fine a pound and a half of fresh pork; season with salt and pepper and minced onion; add half the quantity of bread soaked in water until soft and squeezed dry. Mix with two eggs well beaten, shape into patties and fry in drippings. Garnish with parsley and sliced lemon.

Finnan Haddie.—Put a piece of butter the size of a walnut in pan and when hot add two cupfuls of finnan haddie pickled fine. Add one cupful of cream or milk into which one tablespoonful of flour has been rubbed smooth. Let come to a boil and when cooled a little add a dash of pepper and the well beaten yolk of an egg. Serve on toast.

Corned Beef—Cook in cold water, allowing fifteen minutes for each pound. Stick several cloves in the meat and add three tablespoonfuls of sugar to a gallon of water. Boil slowly, adding water when necessary.

Chutney.—Four pounds of fresh or canned tomatoes, four pounds sour apples, two pounds raisins, two pounds brown sugar, eight ounces ground ginger, one-quarter ounce red pepper, two ounces ground allspice, one ounce grated nutmeg, one quart mild malt vinegar, four small onions, and the juice of three lemons. Chop fine. Boil two hours. Bottle when cold.

Pecan Tarts.—Beat the yolks of three eggs to a cream, add half a cupful of sugar, and beat for five minutes. Pound half a pound of shelled pecans slightly. Add them to the eggs and sugar. Place the mixture in patty pans lined with paste, bake ten minutes; beat the whites of the eggs stiff, add two tablespoonfuls sugar; spread on top of tarts and brown in oven.

Mint Sauce.—One-quarter pint vinegar, four tablespoonfuls of chopped mint, and two tablespoonfuls of sugar. Let stand for an hour or more before using.

ATTRACTIVE DESSERTS.

Baked Suet Pudding.—Boil a pint of milk; when become cold stir it into eight ounces flour and six of shredded suet; add two eggs and a teaspoonful of salt. If to be plum pudding put in eight or ten ounces of seeded raisins and omit the salt.

Plum Pudding.—Beat together thoroughly one-half cupful of butter, one-half cupful of brown sugar, and two eggs; add one-half cupful of sour milk and one-half cupful of molasses; to this mixture add two cupfuls of fruit, either currants and raisins equally divided, with a few strips of candied orange peel or citron, or currants alone, whichever is preferred; one-half teaspoonful each of ground cinnamon, cloves, allspice, and nutmeg, one teaspoonful of soda. Dissolve in a little water, flour enough to make rather a stiff batter, but not quite thick enough to be called cake batter. Butter a pudding mold or tin lard can. Pour the mixture in and steam four hours. This pudding will keep for a fortnight and is excellent when warmed over. Cream sauce for pudding: Beat to a foamy cream one and one-half cupfuls of white sugar and one-half cupful of fresh butter. It will take at least twenty minutes to beat the sugar and butter to the desired foamy state. Add one well beaten egg and flavor to taste. Just before serving beat into the sauce three tablespoonfuls of hot water, stirring rapidly to prevent its curdling.

Devil's Food.—Melt over a fire a cupful of grated chocolate, one cupful of brown sugar, and one-half cupful of sweet milk; cool and add the yolk of one egg, well beaten, and set aside. Cream one cupful of brown sugar and one-half cupful of butter, add one-half cupful of sweet milk and the yolks of two eggs, the two cupfuls of flour and fold in the stiffly beaten whites of two eggs. Last, add one teaspoonful of soda dissolved in a little warm water. Bake in three layers and ice with the following icing: of marshmallows, boil until it Melt over a kettle 5 cents' worth threads one cupful of sugar and one-half cupful of water with one-half teaspoonful of white vinegar. Beat the remaining white of egg stiff pour slowly over it the syrup and stir in the marshmallows. Stir in a cool place until cool.

LITTLE HELPS.

Window Cleaning.—Instead of using water with soap, ammonia, borax, or kerosene, use denatured alcohol. Moisten one cloth, or better chamois, with the alcohol and polish immediately with a dry one. Windows can be cleaned in half the time with a fraction of the labor and the result is brilliant, never cloudy or smuggy. It has the advantage, too, of keeping the window clear of frost in cold weather. Denatured alcohol is sold at 65 cents a gallon. One pint will do thirty windows inside and out.

Tumbler Garden.—After the glass has been filled with water cut a piece of cotton batting or flannel to fit the top exactly. Scatter mustard, flax, or grass seeds on the wool and put the tumbler in the dark. In a few days the roots can be seen through the glass and the green sprouts above. The water in the glass will need to be kept full by adding a teaspoonful carefully two or three times a week. Keep the "garden warm."

Carpet Cleaner.—One-eighth pint of ammonia, one and one-half ounces of soap tree bark, one and one-fourth bars of white soap, one-fourth pound of pulverized borax. Put three-fourths gallon of lukewarm water in a three gallon vessel. Put in ammonia. Take a vessel with one pint of water; add the soap bark. Boil twenty minutes and strain into the vessel. Have the soap put into a quart of water and boil until all is dissolved. Add the borax; boil ten minutes, stirring all the time. Pour into a vessel and add enough cold water to make three gallons of soap.

Glass Cutter.—If you wish to cut a piece of glass and have no glass cutter try this method: Take a file and mark the glass into the desired shape, bind tightly around marking with common wrapping twine, which has been soaked in kerosene, stand the glass up edgewise, and set fire to the twine. The heat will break the glass at the marking.

Dresser Help.—When toilet lotions or liquid of any kind has been spilled on dressers and varnish stains appear on the dresser scarf, saturate the stain in gasoline and then wash with naphtha soap and all traces of varnish will disappear.

Care of Hats.—A way to take care of hats in small apartments. Take of lawn, or any lightweight material, one yard for each large hat, run casing across ends and sides, using cord elastic. Draw up so that plenty of room is allowed for the largest hat, so the trimming will not crush. Tack the four corners to the wall to form a flat bag, or a back could be made of a heavier material, making the back proportionately smaller. The elastic at top allows the hats to be put away carefully and protects them from the dust—entirely out of the way.

Kettle Knobs.—If the knob of your kettle or of a lid is missing, select a cork a little larger than the hole, trim one end, and insert in the hole, screwing in well. Steam will swell the cork, holding it firmly in place, and it will never become too hot to handle.

SALADS.

Garnishes.—One of the most convenient is the tiny red radish, which may be used whole or cut into roses. The small red and yellow tomatoes make beautiful garnishes, and beets are an old time favorite, either whole, in slices, or rings. Whites of hard boiled eggs are chopped fine or cut into rings or lengthwise into petals. Rings from red or green peppers sliced or whole. Olives, tiny pearl onions, shrimps, are all used. Tomato, mint, and cucumber jellies cut in cubes are pretty garnishes.

Winter Salad.—One cupful of raisins, softened in boiling water; one cupful of chopped apple, one-fourth cupful of chopped nuts, mayonnaise or French dressing. If mayonnaise is used it should be slightly sweetened. And lemon juice added to the French dressing if it is used.

Cream Salad.—One-half pint potatoes (sliced on vegetable cutter), one-half pint of sliced cucumber pickles, one-half pint onions chopped fine, one-half pint of cheese cut fine, one-half pint celery cut fine, one pint of any kind of nuts, except almonds, broken in bits. Cream dressing for salad: Yolks of three eggs, beaten light; one teaspoonful of mustard, one of salt, a dash of cayenne pepper, two tablespoons of sugar, same of melted butter, one-half cup of vinegar; add the whites of eggs, beaten stiff, and cook in double boiler until thick. When cold thin with cream and pour over salad. Onions can be omitted if wanted for an afternoon party.

NEW METHODS OF SOCIALISM

Enterprises Based on a Hint Taken From Financial Magnates.

In Europe, if we may believe such a writer and student as Prof. Brooks, the more advanced socialists have practically abandoned the old communism which is still groped after by the noisy socialists of America and have turned to more practical and profitable things by developing the infinite forms of co-operative industry.

In Belgium and in many other parts of Europe, as in England, the advanced socialists are to-day the co-operators. They have taken the hint of the financial magnates and organized co-operative stores, mills, bakeries and so on—in short, formed joint stock companies for the conduct of productive and distributive lines of business for their own benefit and profit.

In the great Austrian capital, Vienna, we find such a socialist venture—a great flouring mill and bread bakery, known as the "Hammer Bread Works" of the "Forward Co-operative Store," an association or company of workingmen that has some 70,000 members.

The great establishment, which was opened on June 20 last, stands on a site once occupied by a cloister and later by an iron smelter and also a flouring mill. The great building erected by the socialists contains a flouring mill of the most modern type known to Austrian milling, with capacity to supply flour for a bakery turning out about 150,000 pounds of bread daily "and then some," the mill marketing a large part of its products directly in the form of flour.

The bakery in its turn is also a model of its kind with great, cheerful, clean and cleanable workrooms and the most advanced machinery for manufacturing bread with the least possible manual labor or contact with human hands, the movable parts of the machinery all getting power from electric motors. Cleanliness and perfection of the products is the aim.

"Give me a ham sandwich!" shouted the traveller at the bar of the refreshment-room. Two seconds later he complained to the attendant, "That was the worst sandwich I ever had. No more taste than sawdust, and not big enough to see." "You've et yer ticket," returned the attendant contemptuously; "this here's yer ham sanwich."

Ill blows the wind that profits nobody."—Life.

THE S. S. LESSON

INTERNATIONAL LESSON, FEB. 27.

Lesson IX. False and True Discipleship, Matt. 7. 13-29. Golden Text, Matt. 7. 21.

Verse 13. Enter ye in—An earnest exhortation to live after the manner described in the rest of the discourse. It implies the possibility of every man's living that way

The narrow gate—The figure is taken from the Oriental city, whose gates were exceedingly narrow. There is an entrance into salvation and all men can pass through. But they must come one by one and strip themselves of all incumbrances.

Wide is the gate—Life presents us with an alternative. There are two gates. We can go in at either, but not at both. And it is easier to pass through the wide gate, for you can carry with you anything you like. After you once choose that gate you find that it opens upon a broad way. There are no restrictions, and you have the sense of company, for many are there with you. But the way leads inevitably to destruction.

14. The narrow gate, on the other hand, opens into a straitened way. There continues to be no room for the things renounced at the entrance. To travel that way one must have laid aside all sin and selfishness, all shams and follies. But it is worth while; for there is no surrender of freedom, and the end is life—a condition of unthinkable happiness.

Few are they that find it—Literally, "Few are finding it." This throws no light on the question as to the number of the saved. When Jesus was asked that question he avoided a direct answer. Instead he cautioned men to strain every energy to get in for themselves. "There is no list published of the citizens of heaven." One thing is certain, that the demands of membership in Christ's kingdom are severe and exclusive. No man will reach the goal who does not strip at the start and keep up the struggle with energy and patience.

15. False prophets—Impostors who, under a mask of orthodoxy, lead a corrupt life. The Pharisees whom Jesus arraigned so severely all through his ministry, belonged to this class, guides morally blind (Matt. 15. 14), and therefore totally unfit to teach religious truth and duty. But Jesus here has in mind (compare verse 22) those unworthy teachers who sprang up with the early life of the church.

What they actually are (inwardly), ravening wolves, whose one thought is to prey upon the flock, is hidden from view by their sheep's clothing, or feint of religiosity. It is necessary, therefore, to watch with exact care (beware), since it is impossible to detect them at first approach. The idea of this verse is found in Aesop's Fables, but nowhere else in the New Testament.

16. Ye shall know them — They may, with a show of innocence, teach religion and morals, but so long as they fail to produce the fruits of true religion and inward morality, such "fruit of the Spirit" as Paul describes in Galatians, no one can be long deceived.

17. Good tree . . . good fruit; . . . corrupt tree . . . evil fruit—This is an unchangeable law of nature. Fruit is the outward manifestation of the inward life. If the tree is good, its nature cannot (18) be made corrupt by expressing itself in fruit. The reverse is equally inevitable. If you want different fruit, there is but one way to get it—change the heart of the tree. Of course it is possible for a clever person to arrange clusters of grapes in an artificial fashion upon thorns, and give the appearance of a grapevine. But then they cease to be fruit and become figments.

19. Fruit trees are not meant for show but for good fruit. If they miss the purpose of their being, they become unprofitable incumbrances of the ground and may as well be burned. This is the teaching of John the Baptist over again (Matt. 3. 10).

20. Therefore—As if to reiterate, with the force of demonstration, the statement made in verse 16. The law universally applicable in nature must be true among men.

21. Not every one that saith—The Judgment Day is in the thought of Jesus. There also the false prophets will make their loud professions. Entrance into the kingdom of heaven is not by the mere recital of a creed, but on the condition that men really do the will of God. What that will is Jesus declared (in general terms) in the early part of the sermons (Matt. 5. 20), and unfolded in detail in what follows.

Lord, Lord—Implying a belief on Jesus's part in his own sovereignty.

22. Successful ministerial labors cannot be pleaded as sufficient to admit men into heaven's bliss. It is an observed fact that God does sometimes use the man who has only the outward semblance of the shepherd. The hollow professions, correct teaching, and wonder-working of such men may providentially count for something in establishing the kingdom, but they will have no share in the ultimate blessings of the kingdom.

23. I never knew you—Jesus here distinctly represents himself as the final Judge of men. False prophets may so successfully hide their true nature as to deceive many of their fellows. But Christ will infallibly detect those that work iniquity, and they can never, in the nature of the case, abide with him.

24. A wise man—Here we have a true picture of the conditions of house-building along the water courses of Galilee. The first man, in all prudence, dug down to the bed rock and built his foundations strong. Winter's storm and fury found his position impregnable. So is the man who pays good heed to the instructions of the Sermon on the Mount and goes forth to do them.

26. A foolish man—Perhaps he built as well as the other. He may even have put up a more showy house. It did well enough in fair weather. But it collapsed in a dismal heap before the driving tempests of winter. There is no fall (27) more tragic than that of the man who has impressed the world with being a man of excellent worth, but the utter unsoundness of whose foundations has been revealed in the storms of life.

28, 29. The multitudes were astonished, because of the masterful authority which rang through the whole discourse. It was wholly unlike the teaching of the scribes, who relied entirely on tradition.

ONLY BY LOSING DO WE GAIN

They Who Sacrifice the Flesh to Do the Will of God Will Reap to the Spirit.

For whosoever will save his life shall lose it.—Matt. x. 39.

Life, like truth, is full of paradoxes. The deepest facts do not lie on the surface. The larger insight contradicts the eyes' first vision. Such seeming paradoxes were frequently with Jesus, who pierced the outward veil of things. So He says here that the way to save life is to lose it. How can this seeming contradiction be so? Looking closely we will see that it contains the deepest wisdom for man's guidance.

We only gain pleasure by losing it He who sets out to see pleasure will end in surfeit and pain. The voluptuary who indulges his appetite dulls its natural edge. It is but by mastery and temperance that we can pluck the field flowers of bodily pleasure.

Success can but be achieved by failure. All ascent to high place comes by a first descent. To wield the scepter of command we must

FIRST LEARN TO OBEY.

The great painter Messonier tells us that he succeeded only because he was willing to suffer a thousand failures. No holiday soldier, but a real fighter, can win victory. It is true, as says Hamilton Wright Mabie, that "in the field of work he who would keep his life must live it and in thus losing his life alone does man achieve any lasting result."

Again, to gain a personal prize, we must forget self. It is only by toiling for others that we can enrich ourselves. Selfishness loses the very reward of which it grasps so narrowly, while the man who forgets himself is the one whom humanity remembers. The good Queen of Sweden who gave all her jewels to relieve the suffering, found them again in the tears of gratitude that welcomed her visit to the hospital. Frederick Harrison says of Ruskin that "He spent himself, his time, his vast fortune and his health in trying to uplift the suffering masses and to illuminate and ennoble the lives of others." And it is this nobility of self-forgetfulness that brightens the lines of Ruskin with a luster that pales the spendor of his literary genius. The deeply, truly happy man is the person who disregards his own pleasure for the sake of

MAKING OTHERS HAPPY.

This truth, we note, is verified in the sphere of religion. It was to this intent that the Master said: "For whosoever will save his life shall lose it."

What is true of this broken arc of time holds as to the full circle of eternity. The righteous man is like a torch—a light to others, a waste to himself—but such loss sows for an incalculable future gain. They who have been willing to sacrifice the flesh, if need be, to do the will of God will reap to the spirit.

The Lenten vale of penitence leads to the glorious Easter sunburst. They who tread the way of the cross may seem to lose the present, but they save the life everlasting. Well for him who ponders this deep truth.

Rev. Junis B. Remensnyder.

STANLEY PUNISHED NATIVES.

Explorer's Description of Africans Attack on Party.

In the following language Sir Henry M. Stanley describes an attack of natives upon his party during one of his African expeditions: "The Leviathan bears down on us with racing speed, its consorts on either flank spurting the water into foam and shooting up jets with their sharp prows; a thrilling chant from 2,000 throats rises louder and louder on our hearing. Presently the poised spears are launched and a second later my rifles respond with a rippling, crackling explosion, and the dark bodies of the canoes and paddlers rush past us.

"For a short time the savages are paralyzed, but they soon recover. They find there is death in those flaming tubes in the hands of the strangers, and with possibly greater energy than they advanced they retreat, the pursued becoming the pursuers in hot chase. My blood is up. It is a murderous world, and I have begun to hate the filthy, vulturous shoals who inhabit it.

"I pursue them upstream, up to their villages; I skirmish in their streets, drive them pell-mell into the woods beyond and level their ivory temples; with frantic haste I fire their huts, and end the scene by towing their canoes into midstream and setting them adrift."

DEADLY POISON IN COMET

SPECTRUM REVEALS PRESENCE OF CYANOGEN.

What Will the Result Be?—Opinion of Distinguished French Scientist.

Although the astronomers at the Harvard Observatory have not yet made a photographic spectrum of Halley's Comet, which is rapidly approaching the earth, a telegram received there on Monday from the Yerke's observatory states that a spectrum of the comet obtained by the director and his assistant show very prominent cyanogen bands.

DEADLIEST POISON.

Cyanogen is, perhaps, the deadliest poison known, a grain of its potassium salt touched to the tongue being sufficient to cause instant death. In the uncombined state it is bluish gas very similar in its chemical behavior to chlorine and extremely poisonous. It is characterized by an odor similar to that of almonds.

WILL IT SNUFF OUT LIFE?

The fact that cyanogen is present in the comet has been communicated to Camille Flammarion, the distinguished French scientist, and many other astronomers, and is causing a great deal of discussion as to the probable effect on the earth should it pass through the comet's tail. Professor Flammarion is of the opinion that the cyanogen gas would impregnate the atmosphere and possibly snuff out all life on the planet.

SHOWERS OF METEORS.

Only once, so far as known, has the earth passed directly through the tail of a comet, and at that time no unusual phenomena were noticed except that there were abundant showers of meteors. Most astronomers do not agree with Flammarion, inasmuch as the tail of a comet is almost inconceivably rarified, and believe that it would be repelled by the mass of the earth as it is by the light of the sun.

The production of any soil is governed by the scarcity of any one of the principal three constituents of plant food, nitrogen, phosphoric acid and potash. A soil may be rich in potash and phosphates, and if deficient in nitrogen will produce poor crops. The addition of large quantities of fertilizer containing only potash and phosphoric acid would not increase the productive capacity of such soil. So if phosphates and nitrogen are plentiful, but potash largely lacking, the result will be the same. Plants require all three of these foods in large quantities, and the successful farmer must know what his soil needs. This is not a difficult matter to determine, simply a question of a little common-sense experimenting, and does not necessitate analysis of soils.