Hints for Busy Housekeepers.

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

CAKE.

Molasses Cake—Prepare together two cupfuls of molasses, two of brown sugar, one of sour milk, one teaspoonful of soda, one cupful of butter, two beaten eggs, five and a quarter cupfuls of flour. Beat all together. Line a dripping pan with buttered paper and put in the dough. Sift white sugar over the top before baking and bake in a slow oven. This is excellent and will keep for weeks.

White Cake.—Beat together one cupful of granulated sugar with one-quarter of a cupful of butter. Beat for ten minutes, then add one-half cupful of flour; last of all stir in the whites of two eggs beaten to a froth and two teaspoonfuls of baking powder. Bake slowly

Cold Slaw.—Put a tablespoonful of melted butter in a stewpan and add to it a teaspoonful of flour; mix and then put in a teacupful of vinegar. Beat one egg, and add to it a teaspoonful each of mustard, sugar, salt, and a half teaspoonful of pepper. Beat all together and stir in the boiling vinegar. Boil one minute. Pour over sliced or chopped cabbage.

Wine Cake.—Beat together two cupfuls of sugar, one-half cupful of butter, and three eggs. Add two cupfuls of sifted flour, one teaspoonful of baking powder, and one gill of wine. Mix into a firm batter. Put in deep mold and bake in a moderate oven. Frost.

Dried Cherry Cake.—Beat to a cream one cupful of sugar with one-half cupful of butter; add one-half cupful sour milk, one cupful of dried cherries, one teaspoonful of soda, spice to taste, and flour enough to make a stiff batter. Bake in paper lined tins in moderate oven for about one hour.

White Fruit Cake.—Cream well one cupful of butter with two cupfuls of A sugar. Then add one cupful of milk, two and one-half cupfuls of flour, whites of four eggs beaten quite stiff, two even teaspoonfuls of baking powder, one-half pound of figs, one-half pound of raisins, one-half cupful of almonds crushed, one-fourth pound citron chopped fine, one teaspoonful of lemon extract. Put the baking powder in the flour and mix well before adding to the other ingredients; also flour fruit well before adding. Bake in a slow oven for two hours. One-half cupful of dates can be added if liked.

Burned Sugar Cake.—One-fourth cupful of butter, one and one-half cupfuls sugar (light brown preferred), two eggs, two rounding cupfuls of flour (measured before sifting), one cupful cold water, two teaspoonfuls baking powder, three or four teaspoonfuls of burned sugar syrup. Use common straight tumbler to measure with instead of cup. Cream, butter, and sugar together, break in the eggs, and beat well; add water, burned syrup, and lastly flour which has been well sifted with baking powder. Bake in layers The burned sugar syrup is prepared by putting any quantity desired of granulated sugar in a spider over the stove and stirring constantly until a nice brown, then add boiling water and cook to syrup. Put into a can or any convenient receptacle you have on hand. For the frosting, use one and one-half cupfuls light brown sugar and the whites of three eggs, add a little water and three teaspoonfuls of burned syrup to the sugar, and boil until a little dropped in cold water will "ball." Stir about half this with the beaten whites and allow the remainder to cook a little longer. Beat until cold.

FISH.

Herring Salad.—One and one-half salt herring, two cupfuls of beets, two apples, one salt pickle, two cupfuls of boiled beef, two and one-half cupfuls of potatoes, four or six tablespoonfuls of vinegar, white pepper. Soak herring in water twenty-four hours. Clean well, removing skin and bones. Dry in towel and cut in cubes. Cut in cubes also the pickle, peeled apples, meat, beets, and potatoes. Mix all together and add vinegar, sugar, and pepper. Pack firmly on platter and garnish with finely chopped beets or hard boiled eggs.

Planked Fish.—Now that lent is here a dinner with planked fish as the main meat course will prove a treat. Get a long, oval board sold in stores for baking fish. You will appreciate this board after once eating planked fish. Whitefish or trout are best suited for this purpose. Clean and remove the bone by pulling out the spine. Heat the board, then butter it. Then place the fish on it. Season the fish and put little dabs of butter here and there; then place in oven and bake until done when tried with a fork. When removed from the oven place the board with the fish on it on a platter, put mounds of mashed potatoes on the hot board all around the fish, and garnish with parsley and slices of lemon, and serve at once. With it serve in a gravy boat a sauce made as follows: Melt a tablespoonful of butter, add a tablespoonful of fluor. When thoroughly mixed add a large cupful of milk. Place on fire and stir until thick as cream. Then season with pepper, salt, a few drops of lemon juice, and a dash of curry powder.

Oyster Pies.—Line small, deep pie tins with rich biscuit dough, cover bottom with a light sprinkling of flour. Fill pans with raw oysters, liquor included, season well with pepper and salt, dot with butter, and add a few sprigs of parsley and one or two nice stalks of celery cut in small pieces. Sprinkle a light covering of flour over the mixture in pans in order to slightly thicken oyster liquor. Cover with upper crust, in which one or two holes have been cup, to allow steam to escape. Bake in quick oven twenty minutes, or until crust is a nice golden brown. Pie tins about the size of a saucer and rather deep are best. This is an old Maryland recipe and is a delicious way of preparing oysters.

TWO DESSERTS.

California Cookies.—Two and two-thirds cupfuls of flour, three level teaspoonfuls of baking powder, one-fourth teaspoonful of salt, one-third cupful of butter, one-third cupful of lard, one cupful of brown sugar, one-half cupful of chopped figs, one-fourth cupful chopped walnuts, four eggs, one-fourth cupful milk. Sift together flour, baking powder, and salt. Cream sugar and shortening, add yolks of eggs, milk, fruit, and nuts, mixing thoroughly. Stir in half the flour, add the stiffly beaten whites, and finally the remaining flour. Drop by teaspoonfuls two inches apart on buttered tins and bake in a moderate oven fifteen minutes or until brown. Enough for sixty-five cookies.

Date Pudding.—Cream together one cupful each of brown sugar and suet, add the yolks of two eggs, two rolled shredded wheat biscuits, two-thirds cupful of milk, one and one-half cupfuls of chopped dates, two-thirds cupful of raisins, one and one-half cupfuls of flour sifted with two level teaspoonfuls of baking powder and a pinch of soda, and lastly the stiffly beaten whites of two eggs. Steam two hours, dry off in the oven, and serve with hard or wine sauce. Will serve six persons.

THINGS WORTH KNOWING.

Sprinkle granulated sugar on top of jellies to prevent mold.

Add a pinch of salt to starch. It will keep the irons from sticking.

Dry salt and a brush will take dust off from velvet, plush and heavy embroidery that cannot be washed.

If your rugs curl up at the edges, they can be made to lie flat by dampening the curled edges and pressing with a hot iron.

Nearly all metal teapots will corrode or rust slightly when put away for a time. A woman who travels says she preserves such articles by filling them with flour. It is dry and will not admit the least moisture.

Boiled salad dressing will not curdle, but will be smooth and light if stirred frequently while cooking in a double boiler, with a revolving egg beater.

To beat bread sponge quickly use a large size egg beater. It does the same work as a machine and is quickly cleaned, will also save work in mixing cake batter.

A common crock makes a fine baking dish for young chicken, as it keeps the meat juicy.

To make cabbage crisp shred and drop into a bowl of iced water an hour before using.

To be sure of smooth dressing add a tablespoon of cornstarch to beaten ingredients. Beat all well and cook in double boiler.

A bowl of quick lime left in a damp cupboard will absorb the moisture.

Every coffee pot should occasionally be washed out with a solution of soda and boiling water.

Always keep cheese well covered in a cheese dish. If wrapped in a vinegar moistened cloth it will keep beautifully moist, and retain its flavor longer.

When nursing the sick never permit any one to sit on the bed, or allow it to be jostled in any way. Also avoid any persistent noise, such as dripping water, creaking furniture or doors.

A little healing lotion, which should be kept in the house for every emergency, is this: One drachm of boracic acid, two ounces of rose water. When a child shows any little skin irritation it can be applied with splendid results.

In purchasing a turkey ascertain that the legs are firm and smooth, the wattles a bright color and the claws yellow and supple. A young turkey takes about an hour and a half to roast, a little longer to steam or boil, and a large bird should be from two and a half to three hours in cooking.

When giving baby medicine or a drink of water hold the wrist firmly and the baby will never strangle or choke.

To revive a dying fire scatter on the embers a spoonful or two of granulated sugar.

When rubbers look old, apply a coating of patent-leather shoe polish and they will be like new.

Hominy given long cooking and served as a vegetable with butter is one of the standbys of North Carolina tables, being used in place of potato. The cereal is cooked in a double boiler for an hour or two.

To cut hard jelly squares, use a perfectly clean pair f scissors dipped in cold water. Thus one can cut small pieces more easily than with a knife. Carefully clean and dry the scissors before putting them away.

A kettle-holder to which is attached about a yard of tape is very useful when one is working in the kitchen. Tie the tape to your waist-belt, and then the kettle-holder will be ready to hand whenever you want to take anything hot from the stove.

Coffee stains, even when the coffee has been mixed with cream or milk, may be removed by rubbing the spots with pure glycerine. Rinse afterward in lukewarm water, and press on the wrong side of the fabric (either silk or wool may be so treated) with a warm iron.

In cleaning bric-a-brac, especially china pieces, it is a good plan to use an old shaving brush.

Half a lemon dipped in salt will be found invaluable for cleaning brass and copper utensils.

A teaspoonful of lemon juice to a quart of water will make rice very white and keep the grains separate when boiled.

Encourage children to eat bread made of whole meal ground, not bolted, so that the bran which contains the minute quantities of lime is present.

Pudding cloths should never be washed with soap; soak them in cold water, then wring in very hot water; then dry in the open air if possible before using again; dip them in boiling water; wring tightly and flour well.

NEVER OPENING FLOWERS.

Illustration From the Violet—Their Quality of Fertility.

The never opening flower, or, as botanists call it, cleistogamy, is well illustrated by the case of the common sweet violet. The familiar purple, sweet scented blossom, which to most people is the violet flower, hardly ever produces any seed. But altogether unseen by most people, the violet produces a number of minute, scentless and colorless flowers which never open, says the Botanical Gazette.

These are self-fertilized and produce abundant seed. The word cleistogamous expresses the fact that fertilization takes place without the opening of the flower, and hence without the agency of insects. Such never opening flowers occur in a large number of plants, sometimes along with blossoms of the ordinary sort and sometimes without them. It is a disputed point, however, whether there is any plant which in all circumstances will produce nothing but cleistogamous flowers.

There are nevertheless a number which normally produce nothing else. As regards fertility, the seeds produced by the cleistogamous flowers are never inferior to those of the ordinary blossoms, in some cases they are superior and in others they are the only seeds produced by the plant. Mr. Hill's studies relate to a species of linaria (L. canadensis).

He has found that the amount of cleistogamy varies with the height of the plants. The shortest bear cleistogamic flowers only, and those a little taller have a few small open flowers in addition to the closed ones. The tallest plants have larger open flowers, with only a few cleistogamic.

EATING SNAKE'S FLESH.

Australian Natives Count Dish of Snakes as Luxury.

Many African tribes count snake flesh among the delicacies, and John Ward says that with the Australian natives "a dish of snakes is a much-esteemed luxury." Many kinds of birds eat snakes. Pigs are particularly fond of them, as also are some deer; but in the old days it was understood that deer only ate snakes in summer, for which reason their venison was at that time poisonous, a sagacious fiction which it was doubtless well to make widely known in times when there was abundant temptation to deer stealing and regulations concerning closed seasons would have been treated with indifferent respect.

THE S. S. LESSON

INTERNATIONAL LESSON, MARCH 13.

Lesson XI. Two Mighty Works. Matt. 8. 23-34. Golden Text, Matt. 8. 27.

Verse 23. He was entered into a boat—Literally, "the boat." Because of the multitude, Jesus had asked for a boat, "to wait on him" (Mark. 3. 9), and subsequently it is referred to as the boat, as if the one placed at his disposal (Mark 4. 36; 6. 32).

His disciples followed him—The boat must, therefore, have been of fairly large dimensions, although not as large as the "vessel" (Acts 27. 41) in which Paul suffered shipwreck. Mark says (4. 36): "Other boats were with him," as if they were loath to part with him.

24. There arose a great tempest—A common occurrence, inevitably connected with the situation of the lake. The storms were sudden and violent, due to the fact that the lake lay so low in its hill-encircled valley. Through the deep gorges of the watercourses, which converged at the head of the lake, the winds were sucked down with terrific violence from the massive plateaus.

He was asleep—the days in Capernaum had been strenuous ones. Jesus lay down in the stern of the boat, with a rough headrest (Mark 4. 38) for his single comfort.

25. Save, Lord; we perish — A cry inspired, as the next verse shows, by fear rather than faith. Still, there was something in Jesus which inspired in the disciples hope, if only a forlorn one, and their cry unconsciously pays tribute to the wonderful influence he had gained over them.

26. Ye of little faith—Note, in Matt. 6. 30; 14. 31; 16. 8, how often this word was upon the lips of of Jesus. Even after many other miracles, Jesus had to chide his disciples: "Are ye even yet without understanding?"

Rebuked the winds and the sea—By addressing to them the words found in Mark's account, "Be muzzled," as if speaking to mad beasts. A striking proof that Jesus considered himself Sovereign of the physical world.

There was a great calm—Not the ordinary gradual subsidence, marked by the long, rolling swell, but a sudden abatement of the disturbance.

27. The men—No wonder those in the other boats marveled, when even the bosom friends of Jesus were so cowardly. "The sleep and the outward appearance," said Chrysostom, "showed man, the sea and calm declared him God."

28. To the other side—The eastern shore, opposite Capernaum. See verse 18 of the chapter.

Country of the Gadarenes —This cannot have been the neighborhood of Gadara, which lay several miles southeast of the lake; for then the swine must have been compelled to race over mountain, river, and plain a long distance before reaching the Sea of Galilee. The best suggestion is that popular usage gave the name of the chief town to all the east-shore country. Modern Khersa has been accurately identified as the scene of the city (verse 34) near which the miracle took place. Trace a line directly across from Tiberias, and somewhat to the north stand the ruins of Khersa, close to the seashore.

Two possessed with demons—The belief of the Gospels about demon-possession includes these points: (1) There is a kingdom of demons of which Satan is the head; (2) they are incorporeal and generally invisible; (3) they are the cause of mental and physical disease; (4) more than one can take possession of a man at the same time; (5) Christ cast them out in his own name; (6) he never treated those possessed as wilful sinners; (7) he saw in every case a result of sin. Those possessed are, some deaf and dumb, some blind, some savage, some abnormally strong, some given to convulsions, raving, or foaming at the mouth. All these are signs of epilepsy. (See Hasting's Dictionary of Christ and the Gospels; article, "Demon").

Coming . . . out of the tombs—Near the ruins of Khersa are remains of ancient tombs carved out of the face of the mountain. Christianity had not yet come to found asylums for such unfortunates, and they were allowed to roam like beasts. Burial places were their favorite haunts. These two had terrorized the vicinity, so that no man could pass by that way.

29. A reasonable explanation of their recognition of Jesus, and of his Messiaship and consequent right to be their final Judge, is this: In Capernaum, with the crowds ,they had heard Jesus preach and beheld his wonder-working. But they had not yielded to him, and now, to their diseased minds, he appears to have come as the Messia-Judge to execute vengeance before the time; that is bfore the last judgment.

30. Many swine—Mark, whose fuller account must be compared with this, says there were two thousand. They were feeding, afar off on the mountains above Khersa.

31. The demons besought him — They feared their doom was at hand, and that he was to consign them to the abyss of hell (Luke 8. 31) As a compromise they entreated him to send them into the herd of swine.

32. Go—More forcibly, "Away with you."

Went into the swine—See note above on demon-possession (2).

Rushed down the steep into the sea—What made Khersa easy of identification as the scene of the miracle was the fact that at only this point on the eastern shore do the mountains come at all near the beach, and here "the incline is such that one rushing down would be precipitated at once by the impetus into the water."

The whole herd . . . perished — Are not two men of more value than two thousand swine? The demons would spare the swine and destroy the men. Not so Christ.

33. They that fed them fled — Partly because of dread, partly because of their excitement that made them want to tell the news. These madmen had been the talk of the town, and had foiled every attempt to restrain them.

34. They besought him that he would depart—The destruction of so many swine would be a great commercial loss, and, perhaps, they feared more. In that case they would seem to care more for their possessions than for the presence of Jesus. Perhaps, however, they were moved by feelings of reverential awe.

WORST THING WE CAN DO

The Bad Habit of Brooding Over Our Own Weaknesses.

There is a spirit in man.—Job xxxii. 8.

Man was created like the other animals from the dust of the earth, but there was a difference. God breathed into him a living divine spirit. The body came possessed with an immortal soul. It is this spirit in man that directs him and drives him on. It will not suffer him to rest contented. It demands always more struggles, greater sacrifices, completer victories. Each step gained becomes the basis for a new advance. Three centuries are a little time in which to create a modern city and the splendid material civilization which it typifies. A hundred years seem not enough in which to produce the marvelous developments and mighty

CONQUESTS OF STEAM.

The insatiable spirit in man allows him but a moment for retrospect. There are greater things yet to be done. After the conquest of the earth comes the conquest of the air. Beyond the world are the stars and beyond the stars there is infinite space. The body of man has reached its limit. We can by taking thought scarcely add a cubit to our stature or a decade to our span of life. But the spirit in man knows not limitation. It has life that is eternal and possibilities that are infinite.

The living spirit travels in the direction of greater power. It multiplies itself by laying hold upon the forces of nature. It drags energy from secret places and sets it to work. It seeks also to understand psychic and moral forces and bend them to its imperious will. The spirit in man travels in the direction of completed knowledge. It must know all things. It sets man to searching our facts of every kind. It honors the explorer, the inventor and the thinker. Nothing is unimportant, if it is

REAL AND TRUE.

The spirit in man travels in the direction of a more perfect righteousness. It strives ceaselessly for a better government, a juster social system, the abolition of poverty and war, a life of happiness.

Progress is the law of life. We can neither go backward nor stand still. The spirit does not end until the dissolution of the body, until the dawning of an eternal day, when we awake in His Likeness.

Thomas Reed Bridges, D.D.

"BLUE SIGN" HOTELS.

Look for Blue Signs in Germany if You Want Quiet.

Little blue signboards, bearing recondite devices, are appearing sporadically over the doorways of hotels in various parts of Germany. These are outward badges of the spiritual rectitude of the particular hotel proprietors, men who at the bidding of a new society have called down quietude to be the presiding genius over their establishments. Therefore, nerve-racked travellers should make for those blue signs and enter the portals which they adorn; but the youthful and the giddy aged, who love bustle, clatter and music, will go elsewhere. The new Teutonic Anti-Noise Society's special aim is to enlist hosts who will agree to provide shutters to all bedrooms, so that they may be darkened at will, a sitting room where silence broods over the scene, doors which automaticalls close without banging or creaking, silent dining room service, an alarm system by which a single guest will be surely awakened without calling up every other sleeping wight on the same floor, and to banish the music to an annex entirely apart from the main building. So far so good. But trouble will assuredly arise over the solemn promise to keep a black-list for cuirculation among the Knights of Silence, a list which will bear the names and descriptions of persons cursed with raucous voices, resonant laughs, evil tempers, or any other faults likely to jar the nerves of susceptible people; such objectionables to be rigorously turned from the doors.

It's little use talking to a man about his soul when the soup is burned.

THE WISE MISTRESS.

Note Method of Woman Who Keeps Her Servants.

She doesn't nag.

System is her strong point.

She has regular duties and sticks to them.

She knows her own mind and does not distract with changing orders.

She never loses her temper or permits it to be lost by her subordinates.

She expects to be obeyed in her own home, but does not give impossible commands.

She keeps the children within bounds and does not permit them to impose upon the workers in the household.

She makes her maids comfortable. Their bedrooms, bathrooms, and kitchen are as attractive as she can make them.

She provides, if possible, a special sitting room with a writing desk, work-table, easy chairs, and a shelf of interesting books.

She does not refuse permission to have callers outside of working hours, and is willing to give extra days off when occasion warrants.

She takes a friendly interest in the affairs of her maids, but never degenerates into a regulator or pryer into those affairs.

In return she expects good work faithfully done and a willingness on the part of her maid to help in an emergency.

Above all, she knows the value of judicious praise and kindly encouragement.

FOOD AND MAN.

The pessimistic views expressed by Sir W. Crookes in 1898 concerning an impending dearth of the wheat supply of the world have often since been the subject of comment, and at the recent meeting of the British Association they were again mentioned by Maj. P. G. Craigie in his address to the Sub-Section of Agriculture. He was more hopeful than Sir W. Crookes, but he pointed out the necessity of developing the grain lands of the world, and expressed the view that the most important thing was not to bring the food to the men, but to bring the men to the food; that is to the land capable of producing it. The 1,600,000,000 persons constituting the present population of the globe are concentrated in narrow regions, and large parts of the earth, capable of great agricultural development, are left relatively barren. The best solution of the problem of food supply would be to find a way to induce the surplus population to inhabit and develop the lands now neglected.

PROSPERITY OF BELGIUM.

Belgium is, perhaps, the most prosperous state in Europe as well as the most thickly settled. The late king's reign was at least marked by an enormous advance in wealth and social reform. One of the country's special advantages is that its international neutralism permits it to dispense with a navy, while the Belgian army is maintained on a very small and inexpensive basis.

Some men think they are exhibiting faith in Providence when they buy a horse on his specifications.

Two officials of the Austrian Government fought a duel at Vienna on Saturday, in which one of them was killed.