Hints for Busy Housekeepers.

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

CAKES.

Swedish Cake.—Six eggs, one and one-fourth cupfuls of sugar, one cupful of potato flour (potato flour may be procured at any Swedish grocery), beat whites of eggs to a stiff froth, then add one yolk at a time and beat until quite light. Then put the sugar in gradually with a spoon. Sift the potato flour and add also gradually. Bake one-half hour in a round deep cake pan.

White Loaf Cake—Whites of eight eggs, two and one-half cupfuls of cake flour, three-quarters cupful butter, one-half cupful water, one and one-half cupfuls of granulated sugar, two heaping teaspoonfuls of baking powder. Cream butter and sugar, pour water on top of butter and sugar, pour slightly whipped whites on top of water (don't stir water in butter and sugar), then add flour and baking powder sifted three times. Add extract. Beat hard until fine as velvet. When cake is done it will feel firm under finger tip touch.

Lemon Cake.—One cupful of butter, three cupfuls of sugar, one cupful of milk, four cupfuls of flour, five eggs, one lemon, one teaspoonful of soda. Cream butter and sugar together, add part flour and all the milk alternately, keeping the mixture creamy; add eggs thoroughly, but not separately beaten, then remainder of flour, then the grated rind and juice of large lemon; lastly scald the soda with one tablespoonful of water, add to mixture and beat thoroughly. Bake in a deep pan one hour in moderate oven. If iced as soon as cool, this cake will keep three weeks in a cake can. It can be made a week before needed and be the better. Icing—Whites of two eggs, two cupfuls of sugar, one-half cupful of water; boil water and sugar till it cracks, pour on beaten eggs, beat thoroughly, add pinch of soda, which makes it both smooth and white; flavor with lemon.

Busy Woman's Cake.—Put into the mixing bowl one cupful of sugar, two cupfuls of flour, one rounding teaspoonful of baking soda. Break into your cup the whites of two eggs, add enough butter to make half full, fill up with milk. Add this to the contents of bowl and beat all briskly for two minutes. Bake in two small or one large jelly tin. If large tin is used cut in two. Put together with any desired filling.

CLEANING.

Whiskbroom Hint.—When the whiskbroom becomes thin and shabby, soak the ends of the straw in water for a little while, then remove from the water and cut the thing off straight. You will then have a new whisk broom to work.

Lace Curtains.—Cut strips of strong muslin about one and one-half inches wide the desired length of curtains. Sew strips onto plain edges of curtains with a long machine stitch. Pin curtains into frames the usual way, and when dry the stitching can easily be ripped (While still in frame). By this method the curtain edges are straight, thus avoiding the points always made by pinning into the edge. The same strips can be used year after year.

Cleaning Utensils.—Get at the paint store or hardware shop a few sheets of medium grain sandpaper. Cut them up into squares about 2 by 2 inches and keep near the sink. When your pans or skillete are greasy, or blackened, or rusty, wet the article and rub with sandpaper. It will leave the pan perfectly clean and bright. Beats scouring powders. Try it.

Embroideries and Laces.—Make a good suds with any pure white soap and warm water. Put in a shallow dish or platter, place the articles in this, seeing that all parts are covered. Then place in the sun, either in the house or out of doors—the latter in warm weather only. Leave for one or two hours, shifting the pieces so that all parts will be exposed to the sun, and you will be surprised how beautifully white and clean they will become. Rinse thoroughly in clear water.

Nickel—When taking down stoves in spring get a 5 cent bottle of vaseline and smear some over each piece of nickel. Then take a cloth not too large and rub the vaseline into all the fancy parts. Wrap in paper and store away. In fall when ready to clean stove take each piece of nickel to sink, pour boiling water over it, shake washing powder freely on it, and scrub with a brush which is not too stiff. Pour on more hot water and polish with a clean dust cloth. I have used my stove nine years and a number of people have said they thought it was new, the nickel looked so bright and clean, with not a spot of rust on it.

Bath Sponge Hint.—After a sponge has been wet and dried into shape, take a needle and coarse or double thread, pass through opening in sponge and back, leaving thread long enough to tie in hard knots; do this lengthwise, also crosswise, tie just tight enough to draw inside. Cannot be seen or felt Does not affect shape, prevents tearing (which is so often done by children). An ordinary sponge will last indefinitely.

MILLINERY.

White aigrettes can be beautifully cleaned by a bath in a white soap suds, then a second bath in a starched water. After this shake and dry rapidly.

An alcohol bath is given plumes which have become grimy. Shake well over a hot radiator and they are good as new again.

Veils of every quality of open mesh to chiffon yield up their grime when immersed in alcohol.

Braid hats, especially black ones, which look the worse for wear in dusty weather, can be successfully treated by steaming. Place a wet cloth on hat and press with a warm iron. If carefully done this restores the original shape and luster to the hat.

Brushing a hat well after each dusty day will do much to keep it looking bright. Carefully raise eachh bit of trimming.

Milliners dip faded flowers in a solution of gasoline and tube paint. Try the shade by first dipping one petal.

LITTLE HELPS.

Breadmaking Hint.—To keep bread dough from forming a crust while rising, grease bottom and sides of pan and roll dough over in it until outside is coated.

Popovers.—One cupful of flour, one cupful sweet milk, two eggs beaten very light. Add a pinch of salt. Cook in muffin tins in hot oven. Serve upon taking from oven.

Egg Economy.—By making angel food with the whites and mayonnaise dressing with the yolks. Angel Food.—Whites of ten eggs, one cupful of flour, one and one-quarter cupfuls of sugar, one-half teaspoonful of cream, pinch of salt. Beat the whites stiff, adding the salt and cream tartar; beat in the sugar that has been sifted twice, add one-half teaspoonful each of lemon and vanilla, then fold in the flour that has been sifted four times. Bake about forty minutes in a moderate oven. Mayonnaise Dressing—Yolks of ten eggs, cupful of vinegar, one-half water, two tablespoonfuls of sugar, one tablespoonful of flour, one-half teaspoonful of salt, one-half teaspoonful of mustard, one-quarter teaspoonful nutmeg, tablespoonful butter; mix ingredients smooth with a little water, add to the eggs, and vinegar. Beat well, cook in double boiler until thick. Good as any dressing made with oil.

USEFUL HINTS.

Substitute corn starch for common flour in thickening soup, sauces and stews.

Nine-tenths of the trouble with unruly rubber plants is over-watering, the other tenth is over-potting.

In making a cake, grease the tin with sweet lard rather than butter, and sift a little dry flour over it

The handles of knives should never be immersed in water, or, after a time, they will become discolored and loose.

The woman who would keep house well, feel well and live longer should cultivate quiet in her household tasks.

Always put the sugar used in a tart in the centre of the fruit, not on the top, or it will make the paste sodden.

When wanted to use as a disinfectant, carbolic acid will mix readily with water, if the latter is boiled.

A glazier's knife will be found an excellent thing with which to scrape and clean the bottoms of pans and kettles.

The cushioned back of a Morris chair has been found invaluable in the sickroom to place back of the invalid in bed.

Meat to stew should be thoroughly browned in hot fat, then moved to the back of the range and allowed to simmer until tender.

In making soup stock, the bones should be well broken up before boiling, as a great deal of nutriment is contained in the cells.

Put fowl into basin or pail, pour boiling water over it before starting to pluck it. This cleans the feathers and makes the fowl far more easily plucked.

The little china jars used by packers for beef extract make excellent individual moulds for jellies and pressed meats, to be served at company luncheons.

To keep sliced Spanish onions from falling apart, take toothpicks and stick them through each side to centre; then dip in egg and cracker crumbs and fry in butter.

Always leave the teapot or coffe-pot lid open a crack to admit the air and prevent mustiness when not in use. A piece of paper slipped in is sufficient to keep it open.

Save one or two turkey wings. They are the best brushes in the world to use around a stove, and they are splendid for sweeping closet shelves. Weight the wing tip with an iron until it dries.

A woman who freshens her black kid gloves successfully uses a few drops of good black ink in some olive oil; this she applies to the roughened or worn spots, and places the gloves in the sun to dry.

If milk or anything cooking on a range boils over, burns and smokes, the disagreeable smell can be prevented from going through the house by lifting the lid of the range slightly to one side and letting the smoke draw into the fire.

Here is a favorite way of using up dry crusts. The crusts are cut into small squares, ordinary lemon-jelly is made, and while still hot, poured over them. When cold the whole is turned out and served with either custard or cream.

To make oyster omelet, drain two dozen oysters. Have ready some hot lard and throw them in. Let fry until they begin to curl; then spread over them four well beaten eggs, seasoned with salt and pepper. Stir all together until done. Serve hot.

To remove an ink stain from a colored waist, put the stained portion in sweet milk and let it stand until the milk sours. Hang the waist up and let the milk dry, brush it off, and wash in the usual manner. This will remove ink when buttermilk has failed.

Make several small bags of cheesecloth to use as coffee bags, or the lower half of salt bags may be thoroughly washed and used. Place the ground coffee in bags every night before retiring, and place in coffee pot all ready to add hot water in the morning.

In selecting a pure linen tablecloth, if you are no judge of linen, moisten the goods with the tongue, and if a damp spot instantly appears on the opposite side you may rest assured the linen is good. If not, the moisture would be long in penetrating the weave.

To clean knife handles or ivory of any kind, make a paste of whiting and lemon juice; with a soft rag rub this very thoroughly on the handles—if necessary, let it remain on for some time—then rub it off carefully; rinse quickly in warm water, and polish with a soft cloth.

The care of the piano is not understood, as a rule, and so a valuable instrument often suffers. Always close down the piano at night and in damp weather; open it on bright days, and, if possible, let the sun shine on the keys, for the light prevents the ivory from turning yell w.

REAL FUN.

A fond mother sent her small boy into the country, and, after a week of anxiety, received the following reassuring letter:

"I got here all right, and I forgot to write before. It is a very nice place to have fun. A fellow and I went out in a boat, and the boat tipped over, and a man got me out, and I was so full of water that I didn't know nothing for a good long while. The other boy has to be buried when they find him His mother came from her home, and she cried all the time.

"A hoss kicked me over, and I have got to have some money to pay the doctor for mending my head. We are going to set an old barn on fire to-night, and I am not your son if we don't have some real fun. I lost my watch, and I am very sorry. I shall bring home some snakes and a toad, and I shall bring home a tamed crow, if I can get 'em in my trunk."

THE CHANCE HE NEEDED.

Mr. Lloyd-George, the British Chancellor of the Exchequer, is famous, of course, for his brilliant repartee and biting sarcasm. "I am here——" he remarked once at a political meeting, but before he had time to finish the sentence, a noisy interrupter had chimed in, "And so am I."

But the retort was as quick as it was overwhelming. "Yes—but you are not all there!"

"What do our opponents really want?" he inquired in a recent speech. In the momentary pause that followed the question there came a voice husky from the effects of alcohol, "What I want is a change of Government."

"No, no," was the ready reply, "what you really want is a change of drink."

Johnny—"Don't they use bark to tan hides with, pa?" Father—"Yes, my son; but if you ask any more questions this evening you'll find that a slipper does just as well."

THE S. S. LESSON

INTERNATIONAL LESSON, APRIL 17.

The Question of John the Baptist, Matt. 11. 1-19. Golden Text, John 5. 36.

Verse 1. This verse belongs not with what follows, but with the preceding chapter from which our lesson for last Sunday was taken.

2. When John heard in the prison—Besides being a fortress, it had served as a palatial residence, first to Herod the Great, then to the present Herod, Antipas. The apparently free access of the disciples to their leader indicates some indulgence in the tetrarch's treatment of John. His disciples proved their loyalty in many ways (compare Matt. 9. 14 and Mark 6. 29). We can imagine with what eagerness he received their tidings of the universally discussed works of the Christ.

3. Art thou he that cometh?—A question asked in the true spirit of the Hebrew prophets. Some have attributed it to the despair naturally arising from the long imprisonment. But this is to overlook the heroic mold in which the Baptist was cast. His difficulty was, not that he had formed an imperfect conception of the Messiah. He was not one of those who looked for regal splendors and conquests. But he did look for the "ax" and the "fan" of the reformer (Matt. 3. 10 and 12), and the sacrificial acts of the "Lamb of God" (John 1; The acts of which report was brought to him, on the other hand, were performed at the height of the popularity of Jesus, and bore no marks of a reformer or a suffering Messiah. His question, therefore, was not equivalent to a denial, but one of impatience. He wanted to have all uncertainties settled as to whether his work had been for nothing, and they were to look for another, or whether this was actually the Messiah of whom the prophets had spoken.

4. Jesus answered—Reference to passages like Isa. 35. 5, and 61. 1, will convince anyone that, though Jesus did not say directly, "I am the Messiah," John would be satisfied with the truly Messianic character of the works.

The things which ye see and hear—It is to be remembered that these disciples broke in upon Jesus while he was engaged in this very kind of work (compare Luke 7. 21).

5. The dead are raised up—Luke places these events directly after the restoration of the son of the widow of Nain.

The poor have good tidings preached to them—In the synagogue at Nazareth Jesus had mentioned this as the first of his ministries as Messiah.

6. Blessed is he—Happiness lies with those who let no uncertainties as to Christ's Kingship stand in the way of fullest allegiance to him

7-11. Concerning John—The question sent by John would no doubt set the tongues of the multitude wagging. They would say the restraint and hardship of the prison life had worn down his spirit. But Jesus shows the injustices of such thoughts by recalling to them the kind of man they had gone out into the wilderness to see and hear. Surely, he was no vacillating reed shaken with the wind, then. As for cowardice, look for that in kings' houses (Machaerus, for example), but not in him who was clothed in the rough raiment of camel's hair. And, if you are questioning as to whether John is worthy to be classed as a prophet, remember that he is more than a prophet. Not only did his prophetic teachings approximate most closely those of Jesus, but he was the forerunner of Jesus, and his baptizer.

There hath not arisen a greater—Jesus did not overlook the limitations of John, but, in saying he that is but little in the kingdom of heaven is greater than he, he showed that the greatness of John belonged to an epoch of preparation, and hence outside the realized kingdom of heaven. To be one of slight importance in this kingdom was to exceed in greatness the greatest of the old order.

12. This is open to various interpretations. It may mean that, not men who entertain uncertainties about his Messiaship, but men of forceful conviction, who storm the gates of the kingdom like an army besieging a city, are the ones who, from the days of John the Baptist, and always, will take it.

13. Luke reverses the order of these two verses (Luke 16. 16), and makes it clear that Jesus means to say that before John all was prophecy of the kingdom, and John preached it as a present reality, no longer to be prophesied, but to be entered by violence.

14. This is Elijah—Jesus followed the prophecy of Mal. 4. 5, and insisted that John was the Elijah of Jewish expectation. Apparently, they were not willing to accept that as true, their reason being that they expected Elijah personally to return (Matt. 17. 10). But if their hearts were prepared for such spiritual truth, then they would hear and believe.

16-19. This generation — Jesus compares them to children playing at weddings and funerals, in the market places, and quarreling over their games. It was with as little earnestness as this that the Pharisees accepted their religious obligations, and complained of those who would be their leaders. John's severe hermit life they condemned as an evidence of demon-possession. Then, when Jesus adapted himself to the more joyous experiences of the crowd, they swung to their other extreme and condemned him as gluttonous.

Wisdom is justified by her works—This is the practical test to which Jesus had put his Messianic claims, in the message to John. As he said to Philip on one occasion, "Believe me for the very works' sake." Whatever this perverse generation thought, both John and Jesus were vindicated by results.

SENTENCE SERMONS.

No day is too short to be kind.

A man of words is seldom a man of his word.

A little act may be larger than a great big aspiration.

Many present problems are past follies getting ripe.

Life is never art until through duty it passes to delight.

A man's wind in church gives no clew to his weight outside.

Too many want to be sirens where lighthouses are needed.

Happiness is in the discovery of the things that really matter.

You may know many men by the motives they see in others.

We would never learn to pray if all our prayers were answered.

Essays on problems are always more popular than essays at them.

It is more important to get ready to live than to be prepared to die.

It is better to be a man striving up than a god with nothing more to be.

One fool sets a fad and you know the rest by their trotting after him.

Folks who are always gilding the commandments often are dodging behind them.

They who make a success of attempting nothing always sneer at the great souls who fail.

THE MAN

Who shoots wild animals in Africa has a perfectly killing time;
Who sails up into the clouds in his airship has a high old time;
Who seals up beer bottles has a corking time;
Who plays golf in a cow pasture in a red coat has a bully time;
Who reads Pickwick Papers has the Dickens of a time;
Who slips on the ice and tears his trousers has a ripping time;
Who is arrested for overspeeding his motor has a fine time;
Who holds his fiancee on his lap has a fair to middling time.

FISH NOT "BRAIN FOOD."

How many times have we been solemnly informed that "fish is a brain food?" There is no foundation whatever for the belief that fish contains any particular elements which adapt them especially as food for the brain or which support mental efforts. The value of fish as a food to persons engaged in mental labor is found in the fact that fish do not contain large quantities of those materials which demand much physical exercise or exertion for their complete assimilation.

The Professor—It won't be long now before flying through the air will be a simple matter.—Life.

STORIES ABOUT ALFONSO

A FRENCHMAN'S OPINION OF THE KING.

Intelligence, Energy, Courage and Sentiment of His Majesty.

In spite of his continued need of movement, his love of sport in all its forms, especially of motoring—his expansive, rather eccentric but very attractive youthfulness, Alfonso XIII., according to M. Xavier Paoli, never loses the occasion to improve his mind.

He is very quick at seizing a point, possesses a remarkable power of assimilation, and although he does not read much, for he has no patience, he is remarkably well informed regarding the smallest details in matters that interest him

NUMBER OF GENDARMES.

"One day, for instance," writes M. Paoli in McClure's, "he asked me, point blank, 'Do you know how many gendarmes there are in France?'

"I confess that I was greatly puzzled what to reply, for I have never cared much about statistics. I ventured to say offhand:

"'Ten thousand.'

"'Ten thousand! Come, M. Paoli, what are you thinking of? That's the number we have in Spain. It's more like twenty thousand.'

"This figure, as I afterward learned, was strictly accurate.

"As for business of state, I also noticed that the King devoted more time to it than his restless life would lead one to believe. Rising winter and summer at 6 o'clock, he stays indoors and works regularly during the early part of the morning and often again at night. In this connection one of his Ministers said to me:

"'He never shows a sign of either weariness or boredom. The King's "frivolity" is a popular fallacy. On the contrary, he is terribly painstaking. Just like the Queen Mother, he insists upon clear and detailed explanations before he will sign the least document and he knows quite well how to make his will felt. Besides

HE IS FOND OF WORK,

and he can work anywhere in a motor car, in a boat, in a train, as well as in his study.'

"Every morning of his life Alfonso XIII. has a good rump steak and potatoes for his first breakfast, often preceded by eggs and sometimes followed by salad and fruit. On the other hand, the King never drinks wine and generally confines himself to a tumbler of water and zucharillos, the national beverage, composed of white of egg beaten up with sugar."

To M. Paoli was assigned the duty of guarding the young king during a visit to Paris, and while there he had to examine a great many anonymous letters containing threats against Alfonso's life. One of these, received as he was about to go to the gala performance at the opera, given in the King's honor, struck him particularly, because, he says, "it conveyed a warning devoid of any of the insults that usually accompany this sort of communication.

"'In spite of all the precautions that have been taken,' it read, 'the King had better be careful when he leaves the opera to-night.'

"This note, written in rough, disguised hand, was of course unsigned. I at once passed it on to the right quarter. The very strict supervision that was being exercised, no doubt excluded the possibility of

A SUCCESSFUL PLOT.

"Haunted by a baneful presentiment, I nevertheless decided on leaving the opera to remain near the King's carriage (as a mere passerby of course) until he had stepped into it with M. Loubet and driven off surrounded by his squadron of cavalry. The attempt on his life took place at the corner of the Rue de Rohan and the Rue de Rivoli and both the King and M. Loubet had a miraculous escape from death. My presentiment therefore, had not been at fault.

"I need not here recall the coolness the young monarch displayed in these circumstances, for it is still present in every memory, nor the magnificent indifference with which he looked upon the tragic incident.

"'I have received my baptism of fire,' he said to me a couple of days later, 'and upon my word it was much less exciting than I expected.'"

NOT SO BAD.

"And you want to marry my daughter?" growled the grim old father. "Do you think you can support her in the luxury to which she is accustomed?"

"Well, sir," modestly replied the youth, "I think I can guarantee that we will have meat on the table at least once a day."