Hints for Busy Housekeepers.

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

DAINTY DISHES.

Muffins.—Cream together one tablespoonful of butter and one of sugar, add one whole egg beaten, one teaspoonful salt, one-half cup of sweet milk, and one cup of flour with one heaping teaspoonful of baking powder. Beat, pour in buttered pans, and bake in a quick oven.

Waffles.—Beat two whole eggs, add one cupful of sweet milk, two cupfuls of flour, one teaspoonful of baking powder, one-half teaspoon of salt, and one tablespoonful of melted butter.

Corn Cakes.—To one pint of sour milk add one level teaspoonful of soda and a pinch of baking powder, one whole egg, two tablespoonfuls of flour and enough cornmeal to make a thick batter.

An Emergency Pickle.—Grate some raw apple, and add to it its weight in chopped onion. Add some chillies chopped fine, and salt, and moisten with vinegar. This is delicious, but will not keep long.

Cheese toast is nice for supper. Put some slices of cheese in a saucepan, add a little milk, a small piece of butter, pepper and salt to taste. Stir till quite smooth and very hot and then serve on a square of hot buttered toast.

Potato and Cucumber Salad. — Have some cold boiled potato cut into dice, with half the quantity of cucumber treated in the same way. Rub a salad-bowl with onion if the flavor is liked, put in the vegetables, sprinkle well with chopped parsley, and pour a good salad dressing over.

Peas with Bacon.—Four slices of bacon cut in small pieces and one small onion cut fine. Cook together until a light brown. Add half a peck of green peas, salt and pepper to taste, and just enough warm water to cover peas; cook until tender and serve. Canned peas can be prepared in the same way.

Rhubarb Marmalade.—For three quarts of this delicious marmalade take three pounds of rhubarb, three and one-half pounds of sugar, juice and grated rind of lemon to suit taste. Boil all together till thoroughly cooked, then, on removing from stove, add one pound of almonds chopped fine. Can and seal in fruit jars. For winter use this may be made in the fall of the year, when the rhubarb is ripe.

Dandelion Salad.—Boil four medium sized potatoes with jackets on, cut in cubes while warm. Slice one small onion and two hard boiled eggs. Chop one-quarter pound young dandelion leaves. Fry slowly one-quarter pound lean bacon cut in cubes. When brown pour bacon and grease over potatoes. Heat two tablespoonfuls of vinegar in frying pan. When hot mix all together. Serve at once. Dandelion leaves are easily cleaned if soaked in cold water several hours. Lettuce may be used as a substitute.

Floating Island.—Make a thick custard with two yolks of eggs, two breakfastcupfuls of milk, and three teaspoonfuls of flour. Let it cool a little, and then pour into a glass dish. Take a pint of stewed apple, and beat till very fine, then add the beaten whites of the eggs, and sugar to taste, and beat all together till perfectly light. Put this on the top of the custard, and serve.

Simple Orange Cream.—Mix two level tablespoonfuls of corn-flour smoothly into half a pint of cold water; add the strained juice of five sweet oranges and one lemon, half the grated rind of the lemon, and four ounces of loaf sugar. Pour into a saucepan and stir till it boils and comes away from the sides of the pan, and then pour into a wet mould. When cold turn out, grate a little orange rind over, and serve.

Beef Stew.—Rub a frying-pan well with a cut onion, and then grease it. Cut up some cold beef into small pieces, and cover the bottom of the frying-pan with them. Dredge with flour, salt and pepper, and a little chopped sweet herbs. Now put in some slices of cold potato with a few bits of dripping on them. Pour water over. Cover with a plate, and cook very gently for half an hour. It must on no account boil or the meat will be hard.

Good gravy for a joint is found by many people to be difficult to make, yet, as all the ingredients are to hand it should not be. In the dripping-pan when the joint is properly cooked is a dark brown sediment, which is real meat essence. When the joint is taken up, gently pour the dripping out at one corner into a basin, then pour into the pan about half a pint of boiling water, with a seasoning of salt and pepper. Stir this well over the fire till the gravy is a rich brown color. Then pour it over the meat. No "made" gravy is ever as good as this.

Chicken Cream.—Mince finely three ounces of raw chicken, pass it twice through the machine. Then beat on to it one egg and two tablespoonfuls of cream. Season dainty with salt and white pepper and a few grains of nutmeg. Butter a jam-pot, pour in the contents, cover with greased paper, and steam for thirty-five minutes. Turn out on a dish, garnish with crumbled yolk of egg and chopped parsley and pour a little thick white sauce over.

A Rich Cake Without Eggs—Take three pounds and a half of flour, one pound of sultanas, three-quarters of a pound of currants, three ounces of chopped peel, one pound of butter and lard mixed, three-quarters of a pound of Demerara sugar. Mix all the ingredients together, and then dissolve one pennyworth of German yeast in a pint of warm milk. Stir into the ingredients, knead into a dough, and set to rise for about three hours and a half. Mix half a teaspoonful of mixed spice with a wine-glassful of brandy. Stir into the dough. Bake in greased tins in a steady oven. This cake will keep well.

HINTS FOR THE HOME.

To improve the flavor of coffee, slightly warm the grits and add a pinch of salt before pouring on the water.

All jugs for kitchen use should be large enough to admit the hand, so that they can be cleaned easily.

When sweeping linoleum, or boards, tie a duster over the broom. The dust will then be collected, not scattered.

Make every dish on the table as attractive looking as possible; it adds to the taste and sharpens the appetite.

Wet boots when taken off should be filled with soft paper, which absorbs the moisture and helps to keep the boots in shape.

When choosing a carpet select one with a small pattern, as it will not show signs of wear quickly, and will be more easily turned about if required to be re-made.

A bent felt hat may be restored to its original shape if it is first held before the fire till the felt feels pliable, and then worked into shape with the hands.

Grease spots on a wooden floor should be treated with ammonia before scrubbing. Pour a little of the fluid on the spot, leave for a few minutes, and then scrub.

Patent leather boots when new should be slightly warmed before wearing, to prevent cracking. A little salad oil should be rubbed over them occasionally if not in constant wear.

A clothes-peg basket saves much stooping. Have a wire hook on the handle so that it will hang on the line. Push the basket along as you hang out your clothes.

After emptying a glass of fruit or jelly wash, dry thoroughly, and fill with sugar, keep in a dry place, and next summer you need only to buy the fruit as you already have the sugar.

Molasses which is required for a roly-poly pudding should, before using, be thickened with breadcrumbs, so that it will not ooze out when boiling. Some grated lemon rind always improves it.

Useful pumice soap for stained hands. Take about a teacupful of scraps of toilet soap, add a little water, and put into a gallipot in a saucepan of hot water till dissolved, stir in an ounce of powdered pumice stone, form into balls, and leave to dry.

Take an egg with the shell cracked and wrap it firmly in a piece of waxed paper and twist the paper securely at both ends. The egg will boil as good as any and none of the inside will come through the cracked shell.

If you have an excessively fat chicken to cook do not throw the extra fat way. Fry it out carefully, strain, and save for shortening for cakes or pie crust. It is superior to any shortening but the best butter, and is equal to that. Turkey, duck or goose grease may be used the same way, but before straining clarify by frying in it some thinly sliced potatoes.

It is the sleeves of a waist that get soiled mostly from soiled coat linings. To protect them, sew up a pair of sleeves of most any light material—muslin will answer. Whenever you intend to wear a fancy light waist, quickly baste these sleeves in your coat sleeves. Should the neck and shoulders of the coat soil the waist, throw a large muffler over your shoulders under the coat. By all means try the sleeves; it's surprising how they will protect the waist.

Lumps—"When a man says he can manage his wife, what does he mean?" Humps—"He means he can make her do anything she wants to."

FRENCH POLICE PLANS.

How the Czar of Russia is Guarded When Traveling.

M. Paoli, in his reminiscences of the Czar of Russia in McClure's Magazine, shows the thoroughness with which the French police lay their plans to insure the safety of a visiting sovereign.

"We had established observation posts in all the frontier stations, posts composed of officers, who lost no time in fastening on the steps of any suspicious traveler. A special watch had to be kept along the railways over which the imperial train was to travel, and in the streets through which the procession would pass. Sentries with loaded rifles, posted at intervals on either side of the line, at the entrance and issue of tunnels, on and under bridges, prevented anyone from approaching, and had orders to raise an alarm if they saw on or near the rails any object looking in the least suspicious.

"We also identified the tenants of all the houses situated along the railway line and in the streets through which our guests were to drive. As a matter of fact, what we most feared was the traditional outrage perpetrated or attempted from a window. On the other hand, we refused (contrary to what has been stated) to adopt the system employed by the Spanish, German and Italian police on the occasion of any visit from a sovereign—the system that consists in arresting all suspects during a royal guest's stay. We sent swarms of police to beat the forest and search every copse and thicket; and the chateau itself (where the royal party was to stay) was inspected from garret to cellar by our most trusted detectives. These precations, however, seemed insufficient to our colleagues of the Russian police."

STARTLING STATISTICS.

The West is Developing With Marvellous Strides.

Referring to the fact that the Grand Trunk Pacific is now bringing large numbers of settlers into the wheat belt of Western Canada —repatriated French-Canadians from the east and thousands of American farmers from the south—a high official of the Grand Trunk recently stated that the development of the West was proceeding with such gigantic strides as not to be fully appreciated by the Canadian people themselves.

"Take these figures, for instance," said the official, "which the Grand Trunk has compiled and distributed over Great Britain and Europe, and you will see what I refer to.

"In 1907 the total wheat acreage was 5,061,207.

"In 1909 it was 6,878,999 acres, an increase of 35.9.

"In 1907 the total yield was 71,574,402 bushels.

"In 1909 the yield was 147,482,000, an increase of 106.1.

"The total yield in oats in 1907 was 74,713,561 bushels, while in 1909 it was 185,439,000, an increase of 14.2 per cent.

"Here is the summary of all grains: In 1907, 165,473,412 bushels. In 1909 it was 364,279,000, an increase of 120.1 per cent.

"No such record of advance could be shown by any other country in the world," said the official.

"With wheat at $1 per bushel, oats at 35 cents, and barley at 55 cents, the millions of dollars actually brought into Western Canada can be easily computed.

"The Grand Trunk Pacific goes right through the heart of the wheat belt. The people whom the Grand Trunk Pacific have already brought in have grown wonderful crops of first class wheat, and got the money for it in their pockets.

"You have seen that we are bringing French-Canadians to the West as well as the American farmers, each with at least $1,000, not to speak of cattle and other belongings. All this is new land, untouched until the Grand Trunk Pacific went in."

"What about the alleged danger of the Americans Americanizing the Northwest?"

"I don't think we need trouble about that. The Americans are much like ourselves. They have the same tongue. They have been obeying the same laws, only the laws are better carried out in Canada than in the United States. They will understand the advantages of order and regularity more readily than other nationalities.

"Of course, they will have admiration and love for their own country, which is natural, but they will make the best of citizens.

"During last year 100,000 Americans crossed the border and entered the Dominion as permanent settlers."—Montreal Standard.

"Young man"—it was her father who spoke—"you've been calling on Maria pretty regular, haven't you?" "Yes, sir." "Every Sunday night for two years?" "Yes, sir." "Well I want to know what your intentions are!" "Why, sir, my intentions are honorable—but remote."

THE S. S. LESSON

INTERNATIONAL LESSON, MAY 22.

The Death of John the Baptist, Matt. 14. 1-12. Golden Text, Prov. 16. 32.

Verse 1. Herod the tetrarch — Originally, a tetrarch was the ruler of the fourth part of a country. From the time of Pompey the Great the title was given to any dependent prince who, while subordinate to kings, still enjoyed many of the prerogatives of a sovereign. This Herod (Antipas) had received the government of Galilee and Peraea from his father.

Report concerning Jesus—For over a year Jesus had been preaching and healing in Galilee. Tiberias, the capital of Herod, stood on the shore of the sea of Galilee within ten miles of Capernaum, and it would have been strange if some rumor of the excitement of the multitude had not reached his ears.

2 Said, . . . This is John the Baptist—Popular opinion (Luke 9. 7-9) was divided. Some said this wonder-worker was Elijah, others that it was one of the prophets of old returned, still others that it was John risen from the dead. The last theory Herod readily adopted, because his conscience troubled him. In spite of his views as a Sadducee (compare Matt. 16. 6 with Mark 8. 15), and his consequent denial of the resurrection, his crime filled him with a haunting dread.

3-12. These verses must be regarded as a kind of parenthesis, inasmuch as verse 13 of the chapter takes up the statements made in vers s 1 and 2. When Jesus heard of the suspicions of Herod concerning himself, then he made his retreat across the Lake.

3, 4. Herodias—See Word Studies for April 17. Philip the half-brother of Herod was a private citizen in Rome, and his wife, Herodias, was lured away by Antipas while the latter was visiting the imperial city. Their marriage was not lawful, inasmuch as she was his own niece and wife of his living brother (Lev. 18. 16).

5. Feared the multitude—Josephus declares that the arrest of John was for political reasons, Herod fearing a rebellion would be raised under the leadership of this popular idol. Acting upon this first impulse, the tetrarch would gladly have killed John, but he dreaded the insurrection that might follow, because the crowd regarded the Baptist as a prophet.

6. When Herod's birthday came —The observance of birthdays was a Greek custom, considered idolatrous by the Hebrews, introduced by the Herods. The birthdays of kings were widely celebrated in ancient times.

The daughter of Herodias — Salome was her name. Her dancing, which so greatly pleased her uncle, Herod, was according to an after-dinner custom of the Greeks. Professional dancers were employed to go through performances of a licentious character. For a woman of rank to stoop to such a lewd act before a company of drunken revelers was a shameless outrage.

7. Whatsoever she should ask — Mark adds "even to the half of my kingdom." It was a stupid promise, made after the Oriental fashion, and sealed by an oath, and took no account of the fact that he could not, without the sanction of Rome, dispose of a foot of ground in his domain.

8. Put forward by her mother — The real reason for John's plight was of course, the bitterness of his implacable foe, Herodias, whose marriage he had so fearlessly denounced. Had it not been for her, it seems likely John would have been freed, for the heart of Herod had been stirred by his interviews with the Baptist (Mark 6. 20). But now was this conscienceless woman's chance. "As if it were some viand she is speaking, of just so doth she ask for that sacred and blessed head to be brought in in a charger" (Chrysostom). The platter was a flat tray, usually of brass, laid upon a low stool upon which rested the dishes, and around it the guests reclined. "When she requested that the head of John might be served up to her on one of the trays from which the guests were being regaled, the unfeeling jest implied that this would be to her both her professional fee and her portion of the feast."

9 The king—So he was called in popular parlance.

Was grieved—The indulgence he had shown John during his imprisonment, and the pleasure with which he heard the Baptist speak, show that he had formed a high estimate of the prophet.

For the sake of his oaths—Compare the story of Jephthah, Judg. 11. 31. To have withdrawn from his promise would have been a violation of the crude code of honor of that day, and besides he was eager to gratify the blood-thirsty passion of his fellow-revelers.

10. Beheaded John in the prison —The banquet must, accordingly, have been held at the fortress palace of Machaerus. Mark's account of the tragic end of the Baptist is most vivid (Mark 6. 21-29).

11. She brought it to her mother —The cold-blooded precision with which these women wrought their vengeance is almost inconceivable. But swift retribution was visited upon Antipas and Herodias. They went to Rome to seek from the emperor the title of king, and were rewarded by being banished to Lugdunum in Gaul, Herodias voluntarily sharing Herod's exile.

12. His disciples . . . buried him, and . . . told Jesus—This loving and faithful devotion to their leader helps us to understand the fact that twenty years later, in far-away Ephesus, Paul found disciples, including Apollos, who knew no other baptism than that of John.

A SLEEPY ALARM CLOCK.

Which Has to be Shaken Every Morning to Wake It Up.

"As a rule," said Mr. Stoggleton, "the alarm clock is supposed to wake up the sleeper, but I know of a case in which the sleeper wakes up the alarm clock.

"This clock keeps time all right, but there's something the matter with its alarm section so that it doesn't ring automatically. You can set the alarm and it will go when the time comes if you shake it, but not otherwise.

"You'd think that anybody owning a clock like that would have it fixed or throw it away and get another, but for some reason this owner doesn't do either. I don't know, but it seems to me as if he had a sort of a friendly feeling for the clock that thus needs help. Anyway, he's as kindly to the old clock as if it was a gentle friend. He helps it all he can.

"Six-thirty is my friend's rising time, and every night when he goes to bed he winds the clock and sets the alarm for that hour. He knows it won't ring, but he doesn't mind about that. He's a systematic, orderly person, accustomed to rising at a fixed hour, and he would wake at that hour whether he had an alarm clock or not, but from long habit he winds the alarm just the same, and then when he wakes up in the morning at 6.30 or so he looks to see the exact time.

"If it's five or ten minutes past half past 6 he reaches out at time comes, or if it's five minutes past half past 6 he heaches out at once to the convenient table on which the clock rests and picks it up and shakes it, and then bang! bang! bang! goes the alarm, rattling away in great shape, and then my friend gets up.

"I think, as I said, that he has a sort of friendly feeling for the old clock and sort of feels that he must look after it, and really it seems as if the clock reciprocated this feeling, and was saying to him when he has shaken it out of its drowsiness and it starts banging: 'Why, how do you do? Good morning!'

"And that may all be very nice, but still I do think that if that was my clock I should very kindly but very firmly drop it in the ash can. I'm naturally of a friendly disposition myself, but I don't think I'd have any use for an alarm clock that didn't alarm."

JAPANESE WRESTLERS.

Will Visit England to Contest for World's Championship.

A group of men whose class has no parallel in Europe, and whose chief representatives had never before left their native island, are about to land in England.

The consist of a score of Japanese wrestlers, including the champion of Japan, and with their company are some ten henchmen. For these wrestlers will never separate from their body-servants, of whom, perhaps, the most important is the cook, but the trainer and masseuse and barber and clothier, with their assistants, are hardly less essential.

The physique of the wrestlers is astonishing, and is the result of a more intensive form of feeding than any gourmand ever aimed at. Weight is the chief requisite, and by means of "passive exercise" — that is to say massage—incredible quantities of food can be absorbed by these giants in girth.

The wrestlers are a complete caste or class, graded and numbered and registered according to their capacity. As they were originally formed to provide incumbents of poor parishes with a source of income, they have a semi-religious as well as an athletic cachet.

A teacher at an evening school had before her a class in which were many very rough lads. "Suppose," said the teacher, "I should say 'Look out, boys; here comes the police!' Would that be correct?" There was a silence. Finally a little fellow said, "No'm; that wouldn't be right." "Well," inquired the teacher, "how should it be said?" "'Cheese it, cullies; here comes a cop!" was the reply.

IN MERRY OLD ENGLAND

NEWS BY MAIL ABOUT JOHN BULL AND HIS PEOPLE.

Occurrences in the Land That Reigns Supreme in the Commercial World.

Anthrax has broken out at Barthomley, Cheshire.

A case of small-pox has been notified at Burnley.

The law now permits London taxicab drivers to smoke.

Viscount Glyadstone left for South Africa on April 30th.

A universal race congress is to be held in London in July 1911.

Wages are higher in England than in either France or Germany.

In Holloway alone last year 6,530 women were committed for drunkenness.

"My husband was a calf's head shaver," a woman declared at an inquest.

Mr. Isaac Earley, a resident of Eastgartson, celebrated his 103rd birthday recently.

Covent Garden is flooded with Tasmanian apples, and the crop is said to be a record one.

England's birth rate last year was the lowest on record, 25.58 per thousand of population.

Apart from subscriptions there was a loss on last year's musical festival at Birmingham of $5,860.

The King has been pleased to confer the honor of knighthood upon Mr Rufus Isaacs, K.C., M.P.

British military commanders are beginning to prohibit excessive cigarette smoking by young soldiers.

Birmingham is 113 miles from London, and the train covers the distance without a stop in two hours.

Deaths recorded at Yarmouth for a recent week includes those of seven persons whose ages total 578 years.

Aged eighty-nine, a Crimean veteran named Stevens was burned to death recently at Trowbridge, Wiltshire.

"A good second-hand hansom cab can be bought now-a-days for $24," a London witness declared recently.

Twenty-two children were a short time since selected by the Lambeth Guardians for emigration to Canada.

Chatsworth is to be reopened to the public on Tuesdays, Wednesdays and Thursdays during May, June and July.

Two men named Sinden and Husk were badly injured at Dover by the fall of jars containing vitrol from a cart.

Bathers at the Leyton Baths are to be allowed on certain days to practice life-saving by swimming in their clothes.

Nearly a mile and a half was covered by the procession at the funeral of Sir Frederick Thorpe Mappin, a Sheffield manufacturer.

Alderman Joe. Moore, Mayor of Malmesbury, Wilts, has undertaken to raise $1,000 to save the famous old market cross from ruin.

Lord Charles Beresford has been informed by the War Office that the authorities contemplate strengthening the defences of Gibraltar.

Frederick Moore, ex-cowswain of the Southend lifeboat, who died recently, helped to save 130 lives and had many narrow escapes from death.

BUILDING GREAT CITIES.

German Architects Plan for the Use of Future Generations.

No cities in the modern world compare with those which have arisen in Germany during the past twenty years. The paramountcy of private property does not exist in Germany. Humanity is first. The city enjoys some of the sovereignty of the Empire. It can promote the beautiful. It can destroy the ugly. It can protect its poor. The German burgomeisters are laying the foundations of the city of tomorrow as an architect lays the foundations of a forty-story skyscraper, or the designer of a world's fair plans his play city far in advance of its excavation.

In all the larger German comunities, the city architects have realized the obvious. They saw that the city would continue to grow as it had in the past. Consequently in each individual city sufficient land has been included within the city limits to allow for the buildings that the continued growth of the city will necessitate.—Scribner's.

Of the big towns of Scotland, Dundee, is the most expensive to live in.

Three doctors were operating on a man for appendicitis. After the operation was completed one of the doctors missed a small sponge. The patient was reopened, the sponge found within, and the man sewed up again. Immediately the second doctor missed a needle. Again the patient was opened and closed. Then the third doctor missed a pair of scissors. "Gentleman," said the victim, as they were about to open him up again, "for Heaven's sake, if you're going to keep this up, put buttons on me!"