Hints for Busy Housekeepers.

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

MISCELLANEOUS RECIPES.

Scalloped Potatoes with Onion Sauce.—Parboil white potatoes and slice them thin. Melt in a saucepan a generous tablespoonful of butter and fry in this two sliced onions. When they begin to brown take them out and stir into the melted butter a tablespoonful of flour, and when blended add a cupful of milk. When you have a smooth sauce season with salt and white pepper, and, if a strong flavor of onion is liked, add a few drops of onion juice. Put the potatoes into a greased pudding dish in layers, sprinkling each layer with bits of butter. Pour in the white sauce, dot with crumbs and bits of butter and bake to a light brown.

Apple Whip.—Set a pint of sweetened apple sauce in the ice chest until very cold. Beat the whites of four eggs stiff. Into the stiffened whites whip the apple sauce by the spoonful until all is used. Fill glasses with the mixture, and put a spoonful of sweetened whipped cream on top of each glass. Serve cold.

Brunswick Stew.—Prepare a pair of fowls as for fricassee. Wash each joint and wipe dry. Put into an iron pot a layer of chopped salt pork, sprinkle this with onion juice and lay in six small potatoes that have been parboiled and cut into dice; on these put the contents of a can of corn, then the contents of a can of string beans and lay the fowls on top of all. As each layer is put into the pot sprinkle it with salt and a little white pepper. When all the ingredients are used pour in a gallon of cold water, cover closely, and simmer gently for three hours. Uncover the pot, lay in six sliced tomatoes, peeled, and sprinkle these with a little sugar and salt. Cover closely and stew for another hour. Thicken with a paste made of two tablespoonfuls of butter and three of flour, bring to a hard boil and serve in a deep dish or platter.

Batter Bread.—Beat three eggs light, stir them into two cupfuls of milk and add a half cupful of cold boiled rice. Beat to a smooth batter, then add a tablespoonful of melted butter, a teaspoonful of salt and two cupfuls of southern cornmeal. Beat hard and pour into a greased pan. Serve as soon as baked.

Asparagus Loaf.—Cut the top crust from a loaf of stale bread and remove the crumbs, leaving only the side and bottom crusts of the loaf. Set this hollowed loaf in the oven until quite dry. Cut stewed asparagus into inch lengths, season to taste, mix with a good white sauce and fill the hollowed loaf with this mixture. Replace the top crust and set in the oven until hot. Serve, cutting in slices.

Strawberry Float.—Cover two quarts of ripe capped strawberries with granulated sugar to extract the juice. Strain through a cheesecloth bag. Beat the white of five eggs stiff and add to them, gradually, the strawberry pulp, sweetened to taste. Into a pint of rich cream stir the sweetened juice. Line a glass bowl with macaroons, pour in the pink strawberry cream and heap the strawberry meringue by spoonfuls on the surface of the cream. Serve as cold as possible.

English Muffins.—Scald a pint of milk and a teaspoonful of butter. When the milk is lukewarm add two cupfuls of flour that has been sifted with a teaspoonful of salt and beat in a gill of warm water in which a half yeast cake has been dissolved. Set the batter in a warm place for about six hours, or until light. When light add a cup of flour and tearing off bits of the dough, form them with floured hands into rounds and set to rise for a half hour. Lay in greased muffin rings on a hot griddle and cook until brown on one side before turning and browning on the other side.

Banana Ice Cream.—Remove skins from four bananas and scrape, then force through a sieve. To banana pulp add one cupful of sugar, one and one-half tablespoonfuls of lemon juice, a few grains of salt and one quart of thin cream. Freeze, using three parts of finely crushed ice to one part of rock salt, which insures a smooth, fine grained consistency. Serve in coupe glasses and garnish with sections of banana slices and candied cherries.

Sato Salad—Cut large selected bananas in halves crosswise and cut sections from skins. Remove bananas, scrape, cut in slices, then cut slices in cubes. To cubes add an equal quantity of canned peas and marinate with a French dressing. Fill skin with mixture, arrange each on a lettuce leaf, and garnish with three slices of banana overlapping one another.

Nut Loaf.—Put in a bowl and stir together three fourths cupful of butter, one and one-half cupfuls of sugar, one cupful of milk, one and one-half cupfuls of chopped pecan nuts, four eggs, the rind of one lemon grated, two and one-half cupfuls of flour, and two good teaspoonfuls of baking powder. Frosting: Grate the rind of one good orange, then squeeze all the juice, then add about one-half pound of powdered sugar, so you can spread smoothly on cake. Decorate top and sides of cake with whole pieces of nuts.

THE SEWING ROOM.

For Darning.—For ordinary fine hose sew bobbinet over hole, then darn hole one way. Darn over goblet instead of darner.

To avoid raveling after hand made scallops have been laundered stitch the outer edge of the stamped scallop firmly on the machine before working the scallops.

Felling Hint.—Use the soft white cord that is sold for heavy cording to underlay solid white embroidery. It saves the many underlaid stitches, and gives the work the smooth appearance that few embroiderers achieve.

Making Mending Easier.—How many of you know that rents in woolen goods can be mended much more nicely by using the rubber tissue than by hand? Turn the goods wrong side up, lay a piece of the tissue a little larger than the rent over and over the tissue a piece of goods like the piece to be mended. Then cover smoothly with a damp cloth hand press with a hot iron until dry. The place will hardly show. Can mend torn coats, trousers, and umbrellas in this way.

Madras Curtain Hint.—Madras curtains are pretty and easily laundered. Get wide, good quality Madras, being of better texture. Lay in strong suds of naphtha soap, run stick through hems, and hand on line. When nearly dry take down fold evenly, and smoothe with your hands. This can be done in a few minutes, and hang more evenly than when ironed, and the figure or design is more prominent.

THINGS WORTH KNOWING.

Cold sores will generally yield to an application of salaratus.

To improve tough meat and make it tender, rub it well with a cut lemon.

Baked things will not keep well unless thoroughly cold before stored.

A corn may be eased by the application of a little oil of peppermint.

When buying fish, remember it should be stiff, and the flesh firm to the touch.

A large cotton reel may be neatly covered, and fastened to the floor with a long screw for a door stop.

Blankets while drying should be well beaten with a cane carpet-beater to make them fluffy.

Potato soup is much improved by the addition of a little chopped watercress, scattered over just before serving.

A little flour spread over the top of cakes before they are iced will prevent the icing from running.

New flannels must always be washed in two lathers. There is a certain amount of dress to get out before the dirt will move.

Old tablecloths should not be discarded for rags. Cut out the best parts, hem and use for face towels—they are delightfully soft for the purpose.

Fruit stains on linen should be rubbed as soon as possible with methylated spirit, and the stains will disappear.

When making a boiled apple pudding, try the addition of half a teaspoonful of powdered ginger, two tablespoonfuls of sugar, and the juice and grated rind of half a lemon to the appl .

Care of Recipes.—Have a number of large envelopes of heavy wrapping paper. Write the name of recipes on the front of the envelopes. By using the envelopes much time and trouble will be saved.

Travelling bags, after the holiday, often look very travel worn. Brush those of black leather with a good boot polish. The brown bags should be first washed with saddle soap, and then polished with brown boot polish.

When frying ham or bacon for breakfast always place it in the pan before putting it on the fire. It cooks and browns much quicker and better than if put on in a warm pan.

If the hands are stained from fruit or any household work, rinse well in cold water without soap, then rub with a squeezed lemon, then rinse again. Wash with soap and water, and the stains will have disappeared.

To Keep Plants Green.—The leaves of plants kept indoors should be washed every week. Plants take in as much nourishment through their leaves as through their roots, and it is impossible for them to do this if the leaves are covered with dust.

Beeswax or mutton suet may be rubbed round boots and shoes in wet weather to keep out the damp. To preserve kid shoes rub them over at night with a little vaseline, and polish them in the morning. The same treatment may be applied to patent leather.

The best way to clean a white enamel bath is to put a little turpentine in a saucer, get a small piece of rag and well rub the bath all over with the turps; then scrub the bath with soap and warm water. No matter how dirty the bath is, the dirt will disappear like magic.

Dress Hint.—So many people have trouble with gingham dresses in shrinking and fading after they are made. When you buy a new gingham dress take one tablespoonful of turpentine, one handful of salt, two-thirds pailful of cold water. Put the goods in over night, and you will have no more trouble. The color will always stay in as when new.

WOMEN ENGINEERS.

Seven Hundred Russian Girls to Enter Profession.

Mlle. M. D. Bandurina, the first Russian lady engineer, told something recently of her entry into her profession. She is quite a young girl. She looks a little overworked, but she has great hopes for the future.

"The beginning was certainly very hard," she said, "but I have already been employed by the chief engineers who are constructing the Ochta bridge over the Neva, and I have obtained some work on the Nicolas Railway. I have to pass a few more examinations and then I shall be recognized as a fully responsible engineer," Mlle. Bandurina's specialty is the drawing of plans and mathematical work. She is not quite sure if a woman's physical strength will suffice for such details of practical engineering as dealing with workmen. But hitherto men have, she says, always been very considerate to her. "There are branches in the engineering profession," she says, "where a woman can do very good work and gain a reputation."

Mlle. Bandurina chose the work because of her special gift for mathematics. "And I have never yet regretted my choice," she says. She is particularly proud that, about 700 young Russian girls are shortly to follow her example, having been trained at Professor Beleljubsky's Polytechnic Academy for Women. There are four divisions of the academy—one for engineering, another for electro-technical work, a third for architecture, and a fourth for chemistry. Mlle. Bandurina owes her professional skill entirely to Professor Belejubsky.

GAMBLING OF GENERALS.

Bluecher was Only One Badly Addicted to Vice.

Napoleon was a very poor card-player and never indulged in any serious gambling. The same was the case with the Duke of Wellington, who though charged with being addicted to playing hazard, maintained that never in the course of his life had he won or lost twenty pounds at any game. It was different, however, with the other christener of boots who came to help Wellington at Waterloo. Bluetcher was ordinarily fond of gambling and repeatedly lost large sums of money at play. Much to his disgust this passion was inherited by his son, who had often to be rebuked by his father for his visits to the gaming table, and was given many a wholesome lecture upon his youth and inexperience.

One morning, however, young Bluecher presented himself before his father and exclaimed with an air of joy: "Sir, you said I knew nothing about play, but here is proof that you have undervalued my talents," pulling out at the same time a bag of rubies which he had won the preceding night. "And I said the truth," was the reply. "Sit down here and I will convince you." The dice were called for, and in a few minutes old Bleucher won all his son's money; whereupon, after pocketing the cash, he rose from the table, observing; "Now you see that I was right when I told you that you would never win."

SHE LOVED HIM, BUT—

"Don't you like Mr. O'Poslery, my daughter?" asked the mother of the pale blonde.

"Yes, indeed I do, mamma," the girl confessed, "and not only do I like him, but I love him. But I can never accept him for my husband—he is too stubborn."

"What do you mean by that, dear?" coaxed the mother.

The pale blonde burst into tears. "I mean, mamma," she sobbed, "that he is so stubborn that I can't make him propose!"

THE S. S. LESSON

INTERNATIONAL LESSON, JUNE 5.

Lesson X. Jesus Walks in the Sea, Matt. 14. 22-36. Golden Text, Matt. 14. 33.

Verse 22. He constrained the disciples to . . . go before him—This bare statement does not explain either the Lord's urgency or the apparent reluctance of the disciples. Why did he wish to be left alone till he should send the multitudes away? John alone gives the answer. He says that Jesus saw that the people "were about to come and take him by force, to make him king." They were incited to it by the miracle; for a tradition existed among them to the effect that the coming Messiah would feed them with bread from heaven as Moses had done in the wilderness. It was to shield the disciples from the vicious influences of this sincere but misdirected enthusiasm that Jesus turned straightway to the task of getting them into the boat before he freed himself from the people.

23. Went up into the mountain apart to pray—Christ's desire for the retirement and quietness which he found in a mountain is several times referred to (Luke 6. 12; 9. 28) Matthew, Mark, and John all record it here. It was a critical hour in his ministry. Popular enthusiasm for him had reached its climax, and from now on steadily declined. Not long after it is said that "many of his disciples went back and walked no more with him." Official hostility also deepened from now on. This prayer in the mountain, therefore, is a kind of foreshadowing of the lonelier agony of the garden.

Even was come. This must be reconciled with a similar statement in verse 15, as both unquestionably refer to events in the same day. Among the Jews it was the custom to distinguish between a first and a second evening, the first corresponding to our late afternoon (Luke speaks of it as "when the day began to decline"), and the second beginning at sunset and continuing into the night. Jesus sought the solitude of the mountain, then, just as twilight was vanishing into darkness.

24. In the midst of the sea—This discredits the old attempt to explain the miracle by saying that, beaten by the heavy storm, the boat had kept close to the land, and when the disciples saw Jesus he was really not walking on the water but on the shore.

Distressed—Literally, "tormented"; Matthew says of the boat, Mark, of the disciples. The anxiety of the little band was no doubt increased by the recollection of the former storm when Jesus calmed the sea. Then it was daylight and he was with them; now it is night and he is absent.

25. The fourth watch—From 3 to 6 a.m. This is a Roman method of reckoning, adopted by the Jews some seventy-five years before this. Up to that time they divided the night into three watches, beginning with 6 p.m.

He came unto them—Why had he delayed so long? Mark declares he was watching them from the shore. He waited until they were thoroughly exhausted by their fruitless exertions, and in the direst extremity. It was the same love for his friends which prompted him to remain two days "in the place where he was" after he knew that Lazarus was sick. They must learn their lesson through struggle.

Walking upon the sea—See verse 29

26. The disciples saw him—Mark says "they saw him," and then repeats, "They all saw him." There was no delusion of any kind.

They were troubled—Though they saw plainly enough, they did not know him. God often comes to our rescue with help which we do not recognize as such. The reason they cried out for fear was, perhaps, that they thought this ghost, or apparition, was a messenger of death.

27. Straightway Jesus spake unto them—Mark adds the touch, that he seemed on the point of passing them by. This, doubtless, was to call forth their cry, an acknowledgment of their need of him. He is ready to give us succor, but requires that it be asked for.

Be of good cheer . . . be not afraid—Words frequently on the lips of Jesus. The separate passages form an instructive and comforting study. There is no situation in life calling for alarm, if only he is near to help.

28. Peter—The picture is accurate as showing him to be a man of impetuousness and daring rather than of depth, with the odd but natural combination of confidence in the Master and confidence in himself. Compare the story in John 21.

If it be thou—Indicating that Peter's doubts were not all dispelled.

29. Come. And Peter went—A command from Jesus was all that he needed (compare Luke 5. 5).

Walked upon the waters to come to Jesus—The wish to do a bold thing, in order to prove his loyalty, was native to Peter. (A year later he said: "I will lay down my life for thee.) The words imply something more than a mere attempt ending in instant failure. He made actual progress.

30. When he saw the wind — His trouble began when he took his eyes off Jesus. The rest followed inevitably—first, fear, then a loss of faith, then failure. Left to his own weakness, he must have realized suddenly how presumptuous it was to attempt such an impossibility alone, and his extremity forced from his lips that last despairing cry of faith, Lord, save me. which has brought deliverance to so many men.

31. Wherefore didst thou doubt—It was his little faith, and not his brave attempt to come, that Jesus rebuked. Read Psa. 77. 19; John 15 5; Phil. 4. 13.

32. They were gone up into the boat—With the grasp of the Master's hand Peter's faith was revived, and he was able to carry through his undertaking, probably walking on the sea with Jesus in coming to the boat.

33. Worshipped him—A favorite verb with Matthew.

Thou are the Son of God—Literally, "God's Son," the Greek not being the same as the full Messianic title, the Son of God (as in Matt. 26. 63, for example). They were thoroughly amazed, and ready to acclaim Jesus as more than human; but the full meaning of his mission had not dawned upon them even after the feeding of the multitudes. This agrees with Mark 6. 51 52.

BENEFITS OF YAWNING.

Value in Diseases of Throat — Strengthens Muscles.

Dr. Emil Bunzl of Vienna, Austria, in speaking of diseases of the throat and remedies, said that yawning had its great value. Yawning has recently been recommended, independently as a valuable exercise for the respiratory organs.

"According to Dr. Naegli of the University of Luettich," said Dr. Bunzl, "yawning brings all the respiratory muscles of the chest and throat into action, and is, therefore, the best and most natural means of strengthening them. He advises everybody to yawn as deeply as possible, with arms outstretched, in order to change completely the air in the lungs and stimulate respiration. In many cases he has found the practice to relieve the difficulty in swallowing and disturbance of the sense of hearing that accompany catarrh of the throat. The patient is induced to yawn through suggestion, imitation of a preliminary exercise in deep breathing.

"Each treatment consists of from six to eight yawns, each followed by the operation of swallowing. It should be added, however, that it is quite possible for deep breathing to be overdone, particularly by persons with weak hearts, and it is at least open to question whether the obstacles to free respiration, which the yawning cure is alleged to remove, are not useful in preventing the entrance of germs and other foreign bodies."

BILLIONS OF CIGARETTES.

Produced Annually by the Civilized Countries of the World.

Production of sale of cigarettes:

Russia	14,351,746,040
Mexico	13,355,938,000
United States	6,411,688,409
Germany	5,283,001,000
Austria	4,308,974,000
France	2,793,957,000
Hungary	1,876,096,000
Italy	1,522,533,000
Roumania	276,941,998

In this table the little cigars produced in the United States are included as cigarettes. No attempt has been made by the compiler of these figures to present complete statistics for all the countries of the world; so far as they go, however, they are official.

The inland revenue report for the fiscal year to March 31, 1909, gives the output of cigarettes in Canada as 356,189,380.

SENTENCE SERMONS.

A man's faith is her real fortune.

Love gives away in order not to lose.

Charity is not made to go far by spreading it thin.

You cannot irrigate this desert by preaching for tears.

Love lifts up when it does not know it is bending down.

You cannot listen to God by turning a deaf ear to men.

The more a man hugs himself the smaller he becomes.

Any kind of thoughtless charity is pretty sure to be heartless.

When piety is only skin deep it is quite likely to affect the lungs.

A little sunshiny practice is worth a lot of moonshiny poetry.

A REAL ROMANCE.

Gallantry Displaced by a Bandit Chief.

The saying that there is honor among thieves suggests the thought that if the virtue began a little further back it might prevent any practise of the profession. However, brigandage being an established fact, one may permit himself to admire the gallantry displayed by the bandit whose exploit is described by Mr. Andrew F. Crosse in his book, "Around About the Carpathians."

A certain lady, the widow of a wealthy man of title, inhabited a lonely castle not far from the route between Buda and Vienna. One morning she received a polite note requesting her to provide that night at ten o'clock a supper for twelve gentlemen.

She knew at once the character of her self-invited guests, and devised a novel mode of defense. She dared not send for aid, for she knew every road between the castle and any town would be watched to prevent communication, so she made her own plans.

At ten that evening up rode an armed band of twelve. The great gate of the outer court was thrown open as if for an honored guest. The lady herself, richly dressed, stood at the entrance to receive. She at once selected the chief, bade him welcome, and gave orders that the horses should be well cared for Then, taking the arm of the chief, she led the way to the dining-room.

A goodly feast was spread on the table, and the sideboards were covered with a magnificent display of gold and silver plate.

The leader of the robber band started back in surprise, but recovering his presence of mind, he calmly seated himself by his hostess.

When the meal was nearly finished, the chief took out his watch.

"Madame," he said, "the happiest moments of my life have always been the shortest. I have another engagement to-night which I must keep, but before I go allow me to tell you that in appealing to my honor as you have to-night, you have saved me from the commission of a crime. Bad as I am, no one ever appealed to my honor in vain. As for my men, I charge them to take nothing from this house. He who disobeys dies that instant."

The brigand then asked for paper and pen, and wrote a few sentences in strange characters.

"If you or your retainers ever lose anything," he added to his hostess. "post this publicly in the nearest town, and I pledge my word the missing article shall be returned."

The band departed. A few weeks later the chief was captured and hanged. He proved to be the impoverished younger son of a noble family of Hungary.

A MARRIAGE IN TONGA.

King George Second Takes a New Queen.

King George II. of Tonga was married (writes a London Daily Mail correspondent from that happy island of the South Pacific) to Princess Tua Soiui Takibo, a maiden of sixteen years, and a remarkably fine girl for her age. The King had been a widower since 1902 and the marriage was an exceedingly popular one. Hundreds of natives, laden with presents, attended the ceremony. All the chiefs and nobles were loud in their praise of the King's choice. King George was attended by two pages, and Princess Takibo by six bridesmaids.

In 1899, when the King was 25 years of age, he married Princess Lavinia. His Majesty succeeded his great-grandfather, George Tubou, in 1893. His predessor's reign for the last six years was somewhat stormy, the elderly and ease-loving monarch constantly getting into disfavor with the British Governor of Fiji for handing over the Administration to any stray adventurer who took his fancy. Tonga, as a part of the Friendly Islands, is a protectorate under the British Crown.

One "Prime Minister," whom the Governor of Fiji thought it necessary to deport, had become, when a warship arrived for him, billiard-marker at the local club-house. Then came the reign of a missionary, who made the old King's life a misery by preaching to him and cutting down his privy purse. At last a conspiracy was got up, and the missionary Premier, when driving out in the cool of the evening in a landeau with a daughter, was slightly wounded. He then retired to Auckland on a comfortable competency.

Mr. Basil Thompson, son of the late Archbishop of York, was sent from England to train the present King. King George II. is a man of ingenuity. Perceiving that there was money in the stamp-collecting craze, he issued new sets every three months, and made a good income—stopped only by the Governor of Fiji, who stepped in and placed a restraining hand on this too progressive manoeuvre.