Hints for Busy Housekeepers.

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

MEATS.

Smothered Chicken. — Take chicken and cut up as for fricassee. Season each piece, roll in flour and lay in double pan. Then lay on chicken three or four slices of salt pork and cover with water. Put on cover and roast until tender.

Cheaper Cuts of Meat. — Now since meat is so expensive, it is wise to buy cheaper cuts. Spare ribs are not so steep and are good when made nice. Here is a good way to prepare them. Have the ribs cut in short lengths; cook until tender, cooking slowly. Then remove from brine, dust with flour, salt and pepper. Place in a baking pan; add one onion, sliced, a cupful of the brine in which ribs were boiled, and a cupful of strained tomatoes, and place in oven and brown, basting frequently. Serve with potatoes that have been parboiled and browned in oven with ribs.

Meat Economy.—In these days of high priced meats perhaps a tale of scheming may help other families of two. Buy two pounds boiling beef, lean chunk, 10 cents per pound, and three-quarter pound pork chops, 15 cents, and from them have meat for six meals and stock for soup. Three-quarters pounds of the beef and two chops (we get seven to nine chops to the pound, according to size). Put through meat chopper, taking out enough of the ground meat for three pats, which with minced onion, salt and pepper, make Hamburgs. The remainder of the chopped meat is made into beef loaf by adding two eggs, a little sage, minced onion, salt, pepper, milk, and breadcrumbs. The first meal is the boiled meat at noon. For supper that evening the Hamburgs. The next noon the beef loaf; that evening the pork chops. Eat about one-half the loaf at one meal, so the following day you can reheat the remainder, cover with tomato sauce, and serve. Then the left-over boiled beef is made into dry hash or Irish stew for supper that evening. When boiling the meat take out just enough broth to make gravy, thus saving enough for foundation for soup.

TOMATOES.

Rice Tomatoes.—Take cold boiled rice, add some tomatoes and enough onion to flavor, butter, salt and pepper to suit taste. Bake in oven one-half hour.

Green Tomato Mincemeat. — One peck green tomatoes chopped fine, two pounds raisins, four cupfuls granulated sugar, one and one-half cupfuls vinegar, one teaspoonful of any kind of spices you would like in and a pinch of salt. Cook about ten minutes, bottle and seal.

Stuffed Tomato Salad.—Six ripe tomatoes, one-half pint cream dressing, two cucumbers, lettuce, salt, and pepper. Scald the tomatoes so that the skins can be removed easily. Cut a slice from the top of each and with a spoon remove seeds. Peel the cucumbers and cut into dice, season highly, and mix with half the dressing. Fill the tomato cups with this and put another spoonful of dressing on top. Sprinkle a litte finely chopped parsley over and serve on a bed of lettuce leaves.

Tomato Macaroni.—Break two ounces of macaroni into short lengths, throw into boiling water, and boil rapidly twenty minutes, rub the hard boiled yolks of two eggs to a paste, add gradually four or five tablespoonfuls of cream, then rub one tablespoonful of butter and one of flour. Add the egg and half a cupful of milk, stir over hot water until you have a thick golden sauce. Add half a teaspoonful of salt and a dish of pepper. Chop the macaroni fine and add to the sauce, cut a slice from the stem ends of good, solid tomatoes, scoop out the centers, stand the tomatoes in a baking pan, fill the centres with macaroni, dust with bread crumbs, and bake in a moderate oven for thirty minutes, until the tomatoes are soft but not broken. Serve on slices of toast, either plain or with cream sauce; cheese may be added to the macaroni, which will give it a greater food value.

SALADS.

Orange and Date Salad. — Remove the pulp and inner skins from six oranges and one grapefruit and break the flesh into small portions, mix with one pound of dates, stoned and cut in bits; small quantity of figs, three apples cut fine, pecan nuts cut fine. Serve on blanched lettuce leaves with the following dressing. Salad Dressing—To the yolks of two eggs beaten light add one-half cupful of powdered sugar and one cupful of wine, or of orange juice heightened by a dish of lemon and grape juice.

Fruit Salad.—One-half pound of white grapes, one-half pound of walnuts chopped not too fine, two pounds of apples chopped, one small can shrimps in small pieces. Dressing—Six yolks of egg, one-half cupful of vinegar, teaspoonful of mustard, one teaspoonful of salt, pepper, black and red, and about a quarter of a teaspoonful, one pint of sour cream; cook together egg, vinegar, mustard and salt; mix all when cold.

Dandelion and Orange Salad. — Crisp three cups of dandelion leaves. Cut into shreds with scissors. Cut the quarters of four sweet oranges into small pieces. Rub the salad bowl with a bit of garlic, add a leek cut into tiny rings, with a level teaspoonful each of salt and pepper, in the bottom of the bowl, and covered with a tablespoonful of French wine vinegar. Now add drop by drop two tablespoonfuls of olive oil, then a hard boiled egg cut into rings, and last of all the orange bits and dandelions. Toss all together lightly with a fork and spoon. This salad should be served as soon as mixed. No salad has a beter medicinal value than this, as it is a splendid spring tonic.

THE LAUNDRY.

To Clean Corsets.—Corsets often get soiled, especially around the waist, when they are perfectly good every other way. Get what is called art gum at art stores. Rub this on the soiled part and the dirt will disappear.

Tub Dresses.—To preserve colors in fine gingham, lawn and linen dresses wash them in flour starch, use no soap unless there should be some obstinate spots, then rub a little white soap on them. Five tablespoonfuls of flour make a dishpanful of starch, by adding a little cold water to thin and cool it, which is sufficient for one dress. Rub on washboard and rinse in new mixture of starch made same as first. Requires no other starching. Dry in the shade. Most delicate shades can be safely laundered in this way.

Use of Lye.—Many housewives are afraid to use lye to break the hard water for the weekly washing. The reason for this fear is that they do not know how much lye to add to the water. If they will follow instructions they will be amply repaid. Have ready a real large galvanized tub, also a large ten gallon bucket or water pail. Two large buckets of hard water require one teaspoonful of lye. Let stand over night. Next morning take clear water from the tub, but do not stir the contents in bottom. Place the clear water on the stove, begin washing, and boil your clothes in this water. You will have beautiful white clothes and your hands will be uninjured.

Flatiron Help.—Any housewife can have smooth, clean flatirons. Buy 5 cents' worth of pumice stone, keep it in the kitchen soap dish; there is where it will be the most convenient. Before beginning ironing, after the irons are heated, rub the bottom of the iron well with the pumice stone, then have a cloth with a little grease on it to wipe the iron. You will find the iron polished and free from sticking.

PRESERVING DON'TS.

Don't make a mistake and wait until the special fruit in season is nearly over and then pay the highest prices for it.

Don't think overripe, soft fruit makes good preserves or jellies. Don't ever use anything but the best materials for good results.

Don't use what is called "A" or "soft" white sugar or brown; use granulated white sugar for all preserves or jellies.

Don't use granulated white sugar for spiced fruit; use light brown only.

Don't make spiced fruit too sweet; four pounds of light brown sugar to seven pounds of fruit is a good proportion.

Don't use an overabundance of spices; too much makes it taste bitter

Don't cover preserves or jellies while cooking; they are apt to boil over.

Don't use cold sugar for jellies; measure the strained fruit juice; to each pint allow one pound of the best granulated sugar; put it on a platter in a warm oven to heat and add it to the boiling liquid.

Don't put hot preserves in cold glasses or jars and not expect accidents; have the glasses or jars in scalding water, rinse well, then fill as quickly as possible.

Don't allow preserves to stand about after they are cold; put melted paraffin on cover with lids, wash off every trace of stickiness, and put in a cool, dark, dry place for future use.

Don't expect to make good preserves "hit or miss"; they require great care combined with the best materials and exact measurements to insure success.

Don't expect preserves to cook over a hot fire and not expect them to stick and scorch.

Don't let them cook without stirring, even when the fire is slow.

Don't cook preserves on a gas range without an asbestos mat.

Don't use a thin agate sauce pan; an old-fashioned porcelain lined iron preserving kettle is best.

Don't think you can hurry preserves; it is out of the question to do so and yet have them perfect.

Don't forget to rub the bottom of the preserving kettle freely with olive oil to prevent sticking.

Don't pare peaches, pears, pineapples, or even apples with a steel knife; it darkens the fruit; use a silver knife.

Don't neglect to drop apples, pears, peaches and all light colored fruit in a bowl of cold water as you do them to prevent discoloration before cooking.

THACKERAY AND GEORGE II.

Courage the Only Virtue the Author Allowed the King.

One of the most entertaining things in Thackeray's "Four Georges" is his description of the circumstances in which it was announced to George II. that he was now King of England. Thackeray tells us how one June afternoon in 1727 a "broad-faced, jolly-looking, and very corpulent cavalier" rode up to Richmond House, and asked to see the owner of the mansion.

The mistress of the house and her ladies, to whom our friend was admitted, said he could not be introduced to the master, however, pressing the business might be. The master was asleep after his dinner; he always slept after his dinner; and woe be to the person who interrupted him. Nevertheless, our stout friend of the jackboots put the affrightened ladies aside, opened the forbidden door of the bedroom, wherein upon the bed lay a little gentleman; and here the eager messenger knelt down in his jackboots.

He on the bed started up, and with many oaths and a strong German accent asked who was there, and who dared to disturb him!

"I am Sir Robert Walpole," said the messenger. The awakened sleeper hated Sir Robert Walpole. "I have the honor to announce to your Majesty that your Royal father, King George I., died at Osnaburg, on Saturday last, the 10th instant."

"Dat is one big lie!" roared out His Sacred Majesty King George II.; but Sir Robert Walpole stated the fact, and from that day until three-and-thirty years after, George, the second of the name, ruled over England.

Courage, by the way, is about the only virtue which Thackeray allows the second of the Georges.

BRUTALITY IN GERMAN ARMY.

Non-Commissioned Officer Guilty of 260 Acts of Cruelty.

A court-martial sitting at Glogan, in Prussian Silesia, has sentenced a non-commissioned officer, Franz Libowska, to two years' imprisonment and degradation for perpetrating 260 acts of cruelty on members of the Fifth Battalion of Sappers.

The evidence showed that Libowska hit a recruit's head fifty times in succession and then struck his victim in the face with the flat of his sword. Libowska also maltreated the same recruit by kicking his head with heavy knee boots.

Another recruit received thirty blows in succession on the head and face, and Libowska dug his nails so deeply into the unhappy soldier's cheek that blood was drawn. Many recruits and young soldiers had to submit to having their hair pulled out of their heads.

One of Libowska's habits was to throw bags of cartridges, swords and other similar missiles at the men's heads while they were cleaning the barracks. He once compelled his men when drilling to hit one another on the head, while he looked on and enjoyed the combat. After a hard day's drill he would compel the men to get up at night and sing to him. Those whose voices or songs displeased him were beaten and systematically ill-treated on the following days.

In many cases Libowska forced his men to lend him money, which he never repaid.

GOOD PLACE TO BUILD.

Our house should be on the hill tops of cheerfulness and serenity, so high that no shadows rest on them, and where the morning comes so early, and the evening tarries so late, that the day has twice as many golden hours as those of other people. He is to be pitied whose house is in some valley of grief between the hills, with the longest night and the shortest day.

THE S. S. LESSON

INTERNATIONAL LESSON, JUNE 26.

Lesson XIII. Lesson of the Tares, Matt. 13. 24-30, 36-43. Golden Text, Matt. 13. 43.

Verse 24. A man that sowed—The outstanding feature of the parable throughout is the personality of this sower. He is the antagonist of Satan, the householder, the master of the reapers, the Son of man, the Lord of the world, the absolute arbiter of the destiny of all men.

Good seed in his field—The quality of the sower's seed is the same as in the former parable, but here the soil is presumably all good.

25. While men slept—Not all the details of a parable yield to interpretation. Only a discriminating judgment is able to decide which are significant and which are not, and it is easy for the imagination to create supposed references which do not actually exist. In the sower, Jesus explains about everything; but in the tares, several things, such as the enemy's going away, the servants of the householder, the binding of the bundles, are left uninterpreted. So, this sleeping of the men is not said to have a special meaning. Certainly it is not condemned; sleep is natural after hard toil (compare the slumbering of the ten virgins). It suggests, at any rate, the subtle and unseen ways in which Satan makes the most of every opportunity presented by human nature.

His enemy came—This is the consistent New Testament teaching, from the fourth chapter of Matthew to the twentieth of Revelation. Never is there any tendency to minimize the force of evil, as directed by a cunning personal power. The scattering of the tares is not the work of an unfavoring wind but is the carefully executed act of a malicious agent.

Tares—More accurately, the bearded darnel, a weed which in its early stages so closely resembles wheat, in the midst of which it commonly grows, that it is well-nigh impossible to distinguish them. Often it breeds a poisonous fungus which produces dizziness, convulsions, and sometimes death.

Went away—After the seeds of poison have been sown in the heart they will develop with little encouragement.

26. When the blade sprang up—Referring to the entire grassy crop of the field, including tares and wheat.

Brought forth fruit—Referring to the period of the heading of the kernel. It was then, and not till then, on account of the resemblance to the wheat, that the tares appeared in their true character.

28. An enemy hath done this — This kind of revenge, so far as can be learned, has never been known in Palestine. It stands as an unexampled outrage.

Wilt thou . . . that we . . . gather them up—Jesus offers no interpretation of this zeal of the servants. But there are always those who are ready like the apostles who would call down fire from heaven, to bring forth drastic measures to suppress real or imagined wrongs.

29. Nay—Weeding out wheat must take place either before the period of the formation of the kernel or after the kernel has fully matured. It is not a question here of pulling up wheat by mistake, because the growth of the field has reached that stage in which the tares can be distinguished. The danger is that the wheat, whose roots are intertwined with those of the tares, should be disturbed while it is in the formative state. From the point of view of the practical farmer, therefore, the question of the servants was one of folly. The lives of good and bad are so often closely bound up together that the violent removal of one is sure to cause harm to the other.

30. Let both grow together — The hastiness of human judgments is condemned by the patience of the divine. Whether the bad may become good is not hinted at. But, that the rooting up of any is prohibited, is a merciful provision indicating that God is willing to wait till every man's chance is exhausted.

I will say to the reapers—In the explanation (verse 39) we discover for the first time that these are different from the servants.

The tares would be separated from the wheat either by weeding, or by "carefully picking out the stalks of darnel one by one from the cut grain."

38. The field—There has been continued controversy here over the question of church discipline. But it is ruled out entirely by the fact that the field cannot be interpreted narrowly as the church, but is the world.

The sons of the kingdom — Those who treasure up in their hearts manifest in their life the word of truth. Of course these are a part of the world of men, which Jesus claims rightfully his kingdom (41). In the parable the word "kingdom" is used somewhat loosely, and must not be too narrowly interpreted. In verse 24 it is that sum of divine truth embodied in life which Jesus endeavors by the parables to define. In verse 43, it is the perfected and finally established kingdom of glory.

40. Burned with fire—A figurative description of the awful doom of the wicked.

41. All things that cause stumbling—This is to be understood in a personal sense.

FAMOUS POLICE DOG.

"Four-footed Sherlock Homes" Brings Thieves to Bay.

Tref, the famous St. Petersburg police dog, was taken to Voronesh from Moscow and successfully tracked down the murderer of one of the employes on the property of Prince Vasiltchikoff, in the borough of Pavlovsky. On the train by which Tref travelled a passenger was robbed of a pocket-book containing about $250. The services of the "four-footed Sherlock Homes," as he is called in the papers, were at once brought into requisition, and, after smelling all the passengers, Tref went for one of them as he left the train at the next station and was entering a cab. The stolen property was found in his possession. Hardly a week passes but that some fresh exploit of Tref is recorded.

DON'T KNOW KING IS DEAD.

In these days of cables and wireless telegraphy it is almost impossible to believe that there are portions of the British Empire where the news of the lamentable death of King Edward is not known. But in such far-away places as the Pitcairn Islands and Tristan d'Acunha, British Islands, the news may not reach the inhabitants for perhaps a year or two, unless some trading vessel drifts in that direction, and by that means acquaints the people. There is one spot not so far removed from the British Islands where there is a large community unacquainted with the great event which is stirring the world. That is St. Kilda, off the Hebrides.

THINGS ALTERED.

It is customary for parents in the rural districts of the south to help out the teacher's salary. This is done by giving meat, meal, potatoes—in fact, anything they may have. In a certain community there lived a large family. All the children were in school, but the parent never gave anything toward the salary. One day the oldest daughter, Mary, came up to the teacher's desk and said: "'Fessor, pa's gwine sen' you a pig." "Tell him I'll be more than obliged," said the surprised teacher. A week or two passed and the pig did not get around to his house. "Where's that pig your father was going to send me?" he asked Mary. "Oh," Mary replied, "that pig got well."

RATTLED.

"What's your order sir?" asked the waiter.

"Bring me," said the wild-eyed customer, "some medium boiled potaoes, and some eggs with the jackets on."

"Sir?"

"I don't know whether I got that right or not, waiter," said the wild-eyed man, "but do the best you can with it. A big red automobile had to jump out of my way about two minutes ago to keep me from running over it, and I'm a bit flustered."

ELECTROCUTE RATS.

One of the latest ideas for killing rats is a trap into which the animal walks, attracted by an electric light and a display of food. Once in he cannot get out, and an electric current kills him in fifty or sixty seconds.

A sharp-tongued married woman, who had been openly commiserating an elderly spinster on her loveless state, went on to talk volubly about her husband's health "Poor man, he has been a great sufferer for fifteen years," she remarked. "I can quite believe that, dear," said the spinster, still smarting under the married woman's sarcastic "sympathy." "Let me see; it is just fifteen years since you married him, is it not?"

As young Smithers moved out the card-table he asked, casually: "Where is the bright red table-cover we used to have? I always liked that." "You wouldn't like it now," interposed little Tommy. "Tommy," said his sister Clara, "run away and play, there's a dear." "I won't," answered little Tommy. "Sister's——" "Hush, Tommy, hush!" "Won't," answered Tommy again. And as he was hustled from the room he yelled, "Sister's made a petticoat out of that table-cloth."

THE GRAND OLD ADMIRAL

DEATH IN ENGLAND OF SIR WILLIAM LUARD.

He Had a Most Stirring and Adventurous Career in the British Navy.

The death took place in England a fortnight ago of Sir William Luard, "The Grand Old Admiral." Sir William had a most stirring and adventurous career. He entered the Naval College at Portsmouth in 1836, at the age of 13, and two years later was appointed to the South American station.

While at Valparaiso, having exchanged to the Samarang, Mr. Luard walked the 36 miles to Casa Blanca, covering them without a stop in six hours. Then he walked back, and, after a short rest, covered the last eight miles in an hour and twenty minutes. At the same station he had a marvellous escape from death while engaged in a dare-devil feat of cliff-climbing. In 1846 he was promoted to the rank of mate, and the Samarang was ordered to China to take part in the operations there. On the way the ship was

CAUGHT IN A TYPHOON,

and young Luard behaved with such gallantry as to win warm approval from his captain.

In the following year he was present at the storming of the forts of Tycoktow, and, for bravery, was promoted to be lieutenant. In 1845, while serving on the Isis at the Isle of France, Lieut. Luard jumped overboard in full uniform after a sailor who had fallen from aloft. The crew of the Isis drew up a testimonial, and, although the regulations of the service forbid officers receiving manifestations of regard or presents from the men, the document was forwarded by Sir John Marshall to the lieutenant's father at Witham Lodge, where it is still preserved.

In 1855 he was serving as Commander of the Indefatigable, and made another effort to save the life of a sailor who had fallen overboard. He jumped into the sea, despite the fact that sharks were seen in the vicinity of the ship.

Later on Luard was decorated with the Order of the Southern Cross by the Emperor of Brazil, and he subsequently was in charge of a party that attacked twenty-three piratical junks at Chiu-a-poo. Of the 1,800 men who manned the pirates' vessels,

400 WERE KILLED,

and the remainder dispersed.

In 1863 Captain Luard had to the Crimea, but was refused, and he was given command of the Star, bound for the South American station. The crew of this ship were in an unsatisfactory state of discipline, and very unwilling to sail. After a "harassing fortnight" at Sheerness, the ship was taken out to sea by the officers in the early morning, before the crew were on deck. Once at sea, their captain had very little trouble with the men, and the Star was favorably reported on when she reached Rio.

In 1853 Luard applied to be sent charge of the Conqueror, and took a battalion of marines for the war in Japan. The captain assisted in the bombardment of the forts of Yokohama, and received the Order of the Legion of Honor from the French Emperor, and was made C. B.

COAL FOR 500 YEARS.

After That the World's Supply will be Exhausted.

The United Kingdom is not, as many suppose, the world's greatest producer of coal. Although Great Britain turns out between 250 and 300 million tons each year, valued at the mines at something like £130,000,000, the United States beats this by a good million tons. The total annual production of coal in the world is over 1,000 million tons, the value being estimated at about £350,000,000.

With the exception only of agriculture, building and works, and the various food, tobacco, drink and lodging industries, more people in England and Wales are engaged in coal-mining than in any other industry. These number considerably over 600,000, and constitute about 5 per cent. of the male population of over ten years of age.

Altogether, five and a quarter million people in the world are employed in mining work, and it is estimated that within five hundred years the coal supply of the world will be exhausted. After which we shall have to freeze in winter, and eat raw beef and apples, unless radium, or some other friendly mineral, comes to our aid.

"Will you never give up smoking, dear Adolphus?" "No," replied the depraved smoker and punster; "I shall smoke just as long as I chews."