Hints for Busy Housekeepers.

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

SELECTED RECIPES.

Sweet Potatoes with Peanuts.—Cut cold boiled sweet potatoes in slices and place them in a shallow pan. Pour melted butter over them and sprinkle with peanuts chopped rather fine. Brown them in a hot oven.

Apple Stuffing for Game or Fowl.—Take one pint of tart apple-sauce, or thin sliced raw apple, mix with one small cupful of bread-crumbs, one-quarter of a teaspoonful of powdered sage, a small onion sliced fine, and season with cayenne pepper.

A New England woman's way of improving winter vegetables. — Beets: Boil the beets until almost done. Put them in a pan, coat each beet with a little melted butter, sprinkle with sugar, and bake till brown. Squash: Boil and mash and beat until perfectly smooth. Put in a baking-dish with pieces of butter on top and bake.

Carrot Jam.—To three pounds of carrots add two and one-half pounds of sugar, the grated peel of six large lemons and two ounces of almonds. The carrots must be baked until tender in an earthen jar containing sufficient water to cover them, then smashed and passed through a sieve. The almonds should be cut very fine. Boil all together twenty minutes. The jam will keep for a long time.

Buckwheat Johnny-Cake. — Use two cups of fresh, rich buttermilk, —if it is not very rich, add two tablespoonfuls of cream,—one cup of maple-syrup or melted maple-sugar, two teaspoonfuls of soda, one heaped teaspoonful of ginger, enough flour—equal parts buckwheat and common wheat—to make batter as for griddle-cakes. Bake in a long tin and cut in squares. India wheat flour is even better in this receipt than the buckwheat, but in most districts it is not easy to procure.

Peanut Soup.—Into a double boiler put one tumblerful of peanut butter, one pint of water and one quart of milk. Add two teaspoonfuls of salt, a slice or two of onion, according to size, and one cupful of chopped celery, or one saltspoonful of celery seed. Moisten two level tablespoonfuls of cornstarch in a little cold milk. When the mixture in the double boiler reaches the scalding-point, add the cornstarch and stir for five minutes, after which the soup is ready to serve with croutons or crackers.

A German Receipt for cooking peas, beans and lentils.—Because of their nutritive properties and their cheapness these vegetables are highly esteemed by Europeans. In Germany this is a favorite method of preparing them: Cook the peas —or beans or lentils—in water until they become a pulpy mass. Season them with butter and salt and press them through a fine sieve. They should be of the consistency of mashed potatoes. At the last moment, before serving, put over them two or three tablespoonfuls of fried onions.

Chop-Suey.—Boil separately one-half pound of pork, one-half pound of veal and one small chicken. Fry quickly in butter and oil three large onions and three stalks of celery. Slice the meat, onions, celery and one-half pound of fresh mushrooms, and mix thoroughly, adding the stock of the meat. Cook all the ingredients together for half an hour. While cooking, add two teaspoonfuls of Chutney sauce and season with pepper and salt. Serve in bowls. Sometimes a sauce, made of equal quantities of Chutney and Worcestershire sauce, is served with this dish.

A New Meat Pudding—Ever since the times of which Chaucer wrote, English people have been fond of meat pudding. Only recently has it been discovered, however, that the substitution of corn-meal for white flour makes a much more delicious dish than the time-honored pudding. The receipt requires two pounds of round steak, or other lean beef, two cups of corn-meal, one cup of flour, one-half pound of suet and one tablespoonful of salt. Chop the suet fine; mix it thoroughly with the corn-meal, flour and salt and add enough water to make a stiff dough. Roll out the dough to a uniform thickness of a little less than half an inch, and place it on a cloth. Cut the beef into small pieces and season with pepper and salt. Put the meat on the dough, draw the cloth together and tie it tightly, so that the meat will be completely enclosed by the dough. Boil for five hours.

Two Kinds of Filled Cookies. — For the fig filling put one-half pound of figs into a saucepan with three or four tablespoonfuls of water, and place over a slow fire. Cover the saucepan and let the figs simmer until the water is absorbed. Then chop them very fine, return them to the fire, with one-half cup of hot water and the juice of half a lemon, and cook to a smooth paste. If raisins are preferred, use one cup of chopped raisins, one-half cup of sugar, one-half cup of water and one tablespoonful of flour. Boil the mixture until thick, being careful to watch it, as it burns easily. While the paste is cooling, make the cooky dough by using one cup of sugar, one-half cup of shortening, one egg, one-half cup of milk, three and one-half cups of flour, two teaspoonfuls of cream of tartar, one teaspoonful of soda and one teaspoonful of vanilla. Roll the dough out in a thin sheet; spread the paste on one-half of the dough, fold over the other half and cut in squares. Bake the filled cookies in a moderate oven.

USEFUL HINTS.

Verdigris may be removed by rubbing with liquid ammonia.

Mahogany or any other colored wood may be darkened by polishing with cold drawn linseed oil.

Carpets are brightened and color preserved if wiped with clean cloth wrung out of salt water.

For worms in furniture paint the worm-eaten part with a camel-hair brush dipped in carbolic oil.

Feathers uncurled by damp weather are quickly dried by shaking over fire, in which salt has been thrown.

Metal kitchen spoons should be washed to get rid of the grease, and then scoured with salt and sand.

Meat should be hung in a cool, airy place, but not in a strong draught, for that makes it dry and unpalatable.

A pinch of salt on the tongue followed 10 minutes afterward by a drink of cold water often cures sick headache.

To improve pork chops add a teaspoonful of finely chopped onion to a beaten egg and a good pinch of sage.

Pure glycerine is a wonderful stain eradicator. Smear a coffee or tea stain with it, and then rinse in warm water.

The best way to learn dresmaking is to begin by unpicking old dresses. This discovers how they are put together.

When roasting meat in the oven put a small basin of water into it to prevent any disagreeable smell, or the oven getting overheated.

Dusters can be made out of old cotton dresses, and chintz covers. These are nice and soft, and better for use than new material.

Pieces of newspaper soaked and squeezed out in water and sprinkled over a carpet before it is swept will keep down the dust.

Milk will clean piano keys satisfactorily. It will take out ink spots of long standing. Used in starch, it will give a satisfactory gloss.

A little fine cornflour mixed in before cooking helps to keep custard from curdling, and also absorbs the water that comes from over-baking.

A housekeeper who spilled ink on a green plush tablecloth took out every particle of the stain with a weak solution of baking soda and water.

If a vanilla bean is kept in the sugar jar, it will give the sugar a very delicate flavor. This is especially desirable for sugar to be used in cake baking.

When boiling a pudding put a saucer at the bottom of the saucepan in which the pudding is cooked, and there will be no danger of its sticking.

If potatoes are rubbed with butter, lard, or olive oil before baking the skins will be found to be thin and soft after baking; olive oil is less liable to burn.

If a pair of shoes has become stiffened with walking in the wet, they should first be washed with warm water and then have oil well rubbed into them.

White floor matting may be scrubbed with bran water. Put two pints of bran into two quarts of water and boil it. Strain, and, when cool, use for scrubbing the matting.

The yolks of eggs will not turn dark when hard boiled if they are put in boiling water rather than cold at first. Half an hour is not too long to cook them to acceptable hardness.

Keep bedrooms sweet by admitting plenty of fresh air. Avoid woollen curtains, and, above all else, an old carpet. Nothing is more likely to give a close smell to a bedroom.

When two glass tumblers or dishes stick together so that there is danger of breaking in getting them apart, put cold water in the inner one and hold the outer one in warm water, and they will separate at once.

Flour should always be kept in a cool, dry place, well protected from dust. It should be sifted before baking, as this helps to make it light. Half a teaspoonful of salt should be sifted with every pound of flour in order to bring out the flavor.

When potatoes promise to be watery, cook them in the following way: Scrub them, and score the skin with a knife lengthwise and across all the way round, but not deep. Then boil in salted water. The cracked skin lets out the water and renders the potato dry and floury.

Hands roughened by housework can be much improved and softened by the use of the following mixture: Take equal parts of olive oil and glycerine and mix well together. Apply as follows—Wash and cleanse the hands thoroughly before going to bed with good soap and warm water, when partially drp, rub the mixture thoroughly into them.

THE HOLY CITY.

Returned Tourist Complains of "Biblical Travesties."

The "brutal exploitation" of Jerusalem by its inhabitants for the sake of getting money from the tourist is complained of by a recent and evidently pious German traveler.

The road to Cavalry, along which Jesus bore the cross, for example, is pointed out, although in fact the ancient city with its streets lies buried many a yard beneath the surface. The marks of His footsteps, the impression of His hand, the site of the Ascension and many other fancied historical remains are used for the purpose of extracting backsheesh.

At the same time Dr. Richard Linde, the traveler in question, admits that not all he saw in the Holy City aroused such feelings of indignation. He was particularly and earnestly impressed by the scene that takes place each Sunday at the old wall of the Temple, three yards high and five long, where since the Middle Ages the Jews are wont to bemoan the vanished glory of their city. One hears the touching litany in the form of a dialogue between the leader of the lamentation and the wailing congregation around him.

"On account of the Temple which has been destroyed," begins the leader, and his song is taken up by the crowd with "sit we here solitary and weep."

"On account of the walls which have been destroyed, on account of the glory which has passed away," continues the leader, and again the crowd wailingly replies, "sit we here in solitude and weep," just as the daughters of Zion sat and wept by the waters of Babylon.

Or a prayer is put up to heaven. "Have mercy on the people of Zion!" sings the leader and the crowd continues, "Reassemble the Children of Jerusalem!"

"Haste, haste, Thou Saviour of Zion!" and the crowd continues, "May the empire of Zion be again established!"

Such scenes as this, Dr. Linde says, suggest the true atmosphere of Jerusalem to the Christian, not the reliques and Biblical travesties which are palmed off on the merely curious tourist.

MASONWORK IN WINTER.

Chief Engineer Rabut of the street department of Paris has demonstrated by a long series of experiments the efficiency of anhydrous carbonate of soda as an agent permitting the preparation of mortar for building even in the coldest weather. The results are said to be superior to those obtained by the use of warm water, of alcohol, of sea-salt, or any other mixture hitherto employed. Not only does the addition of the soda prevent the ill effects of low temperatures upon the mortar, but causes it to set and harden more quickly than it otherwise would. The masons employing this process wear rubber gloves to prevent inflammation of the skin.

CUT OFF 11,000 QUEUES.

Hong Kong has just witnessed a remarkable queue-cutting demonstration. Six wealthy elders, the aggregate of whose ages is 49 years, set an example to their fellows on the platform of the Chinese Club, while an Indian military band played selections from Gilbert and Sullivan operas. Hundreds of other men followed their lead. The promoters of the movement had effectively cited the case of an oiler who was killed when his queue became entangled in some machinery. The movement has become so widespread that in Hong Ko g alone within three days 11,000 men voluntarily discarded their queues. No change in the national costume is contemplated.

MUST GO TO SCHOOL UNTIL 18.

Munich is said to be the cleanest, best-governed city in Europe, to all appearances. It has women street cleaners, and they keep the asphalt as clean as a ballroom floor. But it is in its conduct of education that Munich excells. Education is compulsory until 18 years of age. The pupil may attend "half time" after a certain age, but attendance until the age of 18 is compelled. Technical training is given in school in almost any vocation you can conceive. If you have decided to be a bath attendant, you can take a course in that or in barbering, if

CHEAP PHONES IN SIGHT

NEW DEVICE WILL SAVE MILLIONS OF DOLLARS.

American Officer Has Given Multiplex Telephone Invention to the Nation.

Patents have just been issued to Major G. O. Squiers of the United States Signal Corps, for his multiplex telephone system by the adoption of which millions of dollars in tolls is expected to be saved in telephone tolls. The inventor dedicates his invention to the people of the United States so that any one can make use of it, free of all cost of royalty, license or rent. It cannot be appropriated by any one corporation or individual or trust. It is the invention of an army officer and belongs to the people of the United States.

MANY TALK ON ONE WIRE.

The discovery may be described as wireless telephony guided by a wire. As many as ten conversations, or more, it is said, may be held over one wire. The theory is that the vibrations of the ether surrounding the wire became the vehicle by which conversation is held, not by the wire, as in ordinary telephony. The instruments to be employed are those now commonly used in ordinary wireless telephony, and may be bought of almost any electrical supply establishment. There is, as in wireless telephony, a use of "tunes" for each conversation.

Major Squiers believes that general use will soon be made of his discovery by private individuals and by telephone companies. He expects that one result will be a general reduction of the cost of telephone service and possibly its more widely distributed use. The machine is regarded of special value for long distances. It gives a clear and audible tone and will probably be first applied in that direction.

EDISON PREDICTED IT.

This discovery was predicted thirty-five years ago by Thomas A. Edison, when the prediction was regarded more as a dream than a possibility. One feature of the new telephone is its success in transmitting music over the wires. The strains of a band, violin, or of an organ are distinctly heard. It is believed that long distance transmission of opera music, sermons, and lectures is possible by this means.

The new system of multiplex telephony it is said, may be applied to all local telephone exchanges without any modification of the present installation, and could conduct a telephone system without the use of two wires, as now.

The superposition of numerous conversations on one wire will not in any way interfere with the present use of the telephone by the apparatus now in use. The multiplex may be used with one wire or two, and can be accommodated to the simplest or to the most complex installation.

The telephone companies will derive immediate benefit from the invention, but in time it is expected that there will be a reduction in tolls of all kinds as the system becomes generally adopted. In the cost of wire alone, of which there are many millions of miles in the United States, there will be marked saving, and the annual expenditure for new equipment will be much reduced.

OVER ICE IN CHAINS.

Convict Escapes From Island Fortress of Schlusselburg.

For the first time in living memory a convict has escaped from the island fortress of Schluesselburg, in the Neva, Russia.

While working in the afternoon in the open air the convict scaled the wall with the aid of a rope and subsequently, though chained, walked all night across the ice of Lake Ladoga toward the Burgrovsky Lighthouse. Early on the following morning the man was discovered by some peasants and was seized and taken back to the prison.

The Schlusselburg fortress, rich in memories of the battles between Russians and Swedes, is seen from the river, a place of old walls, and low, round watch-towers. Among the famous political prisoners who spent years there was Biron, the Empress Anna's favorite. The Schlusselburg prisoners nowadays are treated with no little consideration. The cells are lighted with electricity and heated by hot water radiators. The prisoners are allowed to smoke, and there is a good library. Every man sentenced to more than eight years' penal servitude is during the first two years chained on the feet.

To keep outdoor brass bright, clean the brass as usual, then rub it carefully over with a soft cloth dipped in vaseline, and afterwards polish with a dry duster. This will keep it from tarnishing quickly, even in the dampest weather.

THE GREAT HAVE FALLEN

ARISTOCRATIC ENGLISHMEN DOWN AND OUT.

Noblemen Have Taken Humble Positions When Fortunes Were Squandered.

There are many stories of downfalls of aristocratic Englishmen which only a few people ever hear about, because they are always cleverly hushed up.

How many, for instance, are aware that in Florida an English baronet is working as a day laborer for five dollars a week? He hopes to be able to go home again some day and marry a wealthy lady who is "waiting" for him. His career has been a strange one and not altogether creditable. Cheating at cards was the cause of his downfall.

COUNT IN PAUPER WARD.

Many Europeans will still remember that a famous count died in the pauper ward of one of the New York hospitals. He was the son of a prince, and a grand-nephew of that great German Field-Marshal who helped the Duke of Wellington to win the battle of Waterloo. Another count, a man who left England because of the bitter opposition of his relatives to his marriage with an actress, is now acting as hotel manager in one of the small hotels in San Francisco.

There is a remarkable hotel in Chicago. The proprietor is an Englishman who has been officer in a crack cavalry regiment, and the manageress is the widow of an English clergyman, while the bookkeeper is alleged to be Count Szechenyi, the nephew of one of the Austrian Ambassadors at Berlin; and to crown all the hall porter of this exceedingly aristocratic hotel is a real live baron—once a cavalry officer in the Austrian army.

RIDING MASTERS.

A nephew of a Prussian Cabinet Minister, and a cousin of Princess Bismarck, has been a member of the Salvation Army in New York. Before finding a refuge among the followers of General Booth he had experienced all the bitter miseries of poverty. His career has been a very strange one, and before departing for the States he had some exceedingly interesting adventures in South America.

Quite a number of noblemen are to be found employed as teachers at the New York riding academies. Some years ago it was said that a cousin of the late Prince Consort was the chief instructor at one of these schools near Central Park, though why he occupied the post has never been explained. Teaching the art of riding seems to be a popular profession for aristocrats down on their luck; even to-day two barons and a count hold similar posts.

AN EXTRAORDINARY SCHOOL.

Where Chinese Ladies Smoke, but Study Not.

A. S. Roe, in his book called "China as I Saw It," gives an odd pen picture of a school, many of whose pupils, from 8 to 40 years old, were the wives of high officials.

"Eager to display her knowledge of Western customs," he says, "the principal, a Chinese lady of rank, herself well educated, dressed herself a l'anglaise in a purple, sack-like tunic, belted in at the waist, a shiny black sailor hat lined with flannelette and trimmed with real flowers that had withered away, and lastly, brown boots on her poor little misshapen feet.

"'What do you teach them?' asked my friend.

"'Oh,' whispered the little lady, confidentially, 'they don't really learn anything, you know, but they like to come and their husbands like them to come.'

"'What do they do, then?'

"'They just talk, and play, and smoke their water pipes, and if there is any matter of dispute their husbands sit in committee and decide the question.'

"'But what a pity,' said my friend. 'Could you not urge them to make better use of their time?'

"'Well, there was one,' said the little lady, sadly, 'who had plenty of ability, but when I pressed her to study, she complained to her husband that she was being ill treated and that was an end of it.'

"There is certainly a pathetic side to this new craze in China for education and Western knowledge in any shape and form. Even the man who advertised that he could 'teach the English language up to the letter G' probably did not lack for pupils."

SAFETY APPLIANCE.

The Tailor—"Married or single?"
The Customer—"Married. Why?"
The Tailor—"Then let me recommend my patent safety deposit pocket. It contains a most ingenious little contrivance that feels exactly like a live mouse."

THE S. S. LESSON

INTERNATIONAL LESSON, JAN 22.

Lesson IV.—Omri and Ahab Lead Israel into Greater Sin, 1 Kings 16. 15133. Golden Text, Prov. 14. 34.

Verse 15. Zimri . . . seven days in Tirzah—He had slain not only the drunken king, Elah, but all the male members of the house of Baasha, according to the word of Jehu the prophet. His crime and terrible fate became a byword in after years (2 Kings 9. 31).

Gibbethon—See above. There had been an intermittent siege of this place for twenty-seven years, with no apparent success.

16. Made Omri . . . king — The army, which had not been taken into the counsels of the headstrong Zimri, refused to accept the new order of things, and hailed the more powerful military rival of Zimri as their king.

18. The castle—A fortified stronghold attached to the palace.

19. His sins—The words used to describe the misdoings of Zimri are the customary words, which came to be a kind of formula for the misconduct of the kings of Israel who did that which was evil in the sight of Jehovah. In a short regency of one week it is hardly probable he would be able to promote to any extent the calf-worship of Jeroboam.

20. The rest of the acts of Zimri—This is also a stereotyped expression. His acts must have been few. The book of the chronicles of course is not our First and Second Chronicles, which were written much later, and whose author had no interest especially in apostate northern kings of Israel, but was one of the sources, now lost, from which the author gained his information.

21. The people . . . divided — Omri's immediate suppression of the revolt under Zimri did not save the kingdom from civil strife. Though first with the army, Omri seems to have lacked full popular support. A certain Tibni, whose brother Joram exercised a strong influence, backed by a large following, successfully disputed the right of Omri for four years, at the end of which time the two brothers were killed, and Omri reigned.

23. Six years reigned he in Tirzah—The palace had been burned, and Omri must have been impressed with the weakness of a city which could be taken so easily. This fact made him look about for a capital more central and impregnable, with the result that Israel was given a great and permanent centre of government.

24. Samaria—Besides the natural beauty of its position, which made Isaiah refer to it as Ephraim's "crown of pride," Samaria possessed a great advantage from its natural strength. As its name signifies ("watchtower"), it stood on a lofty hill, and was sufficiently isolated to make strong outworks possible, so that it was able to hold out for three years against the powerful armies of the Assyrians under Sargon and Shalmaneser. Its fall in B. C. 721 involved the entire kingdom in disaster. Nebuchadnezzar, in B.C. 554, required thirteen years to capture it. Under the name given it by Herod the Great, who rebuilt it, it still exists.

25. Omri—Though he dealt wickedly above all that were before him, he was, nevertheless, "a sovereign of far greater eminence and importance than we might suppose from the meagerness of his annals here preserved." He was unsuccessful in his wars with Syria, but was victorious over the Moabites to the southeast, the record being found on the famous Moabite stone. He gave his people political ascendency and is the first Jewish king whose name is recalled by the Assyrian inscriptions.

26. Walked in all the way of Jeroboam—The prophet Micah speaks unsparingly of "the statutes of Omri," as if his influence upon the religious life of the people had been particularly pernicious.

30-33. Ahab the son of Omri—His reign is studied in detail in the lessons for February. The particular offensiveness of his acts, recorded in this lesson, consisted in his marriage with the heathen princess Jezebel, and, through this alliance, the introduction of Baal-worship, together with the sins of Jeroboam. The alliance was probably a popular one, inasmuch as it strengthened Israel and brought wealth to the crown and a certain prestige. But it was mockery of the true religion. Jezebel's father, besides bearing the name of Baal, and giving his daughter the same name, had been the high priest of the great temple of Ashtoreth in Tyre, and was not satisfied until Baal-worship was established in Israel.

31. Baal—The supreme deity of the Phoenicians; in this case, Melkart, the Baal of Tyre.