Hints for Busy Housekeepers.

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

TESTED RECIPES.

Bran Gems.—One egg beaten, one-half teaspoon salt, one-half cup sour milk into which dissolve one level teaspoon of soda, three tablespoons of melted butter, two cups of bran, about two cups of white flour with one heaping teaspoon of baking powder. This recipe makes two dozen small gems, but will keep for days and are fine cold. The bran gems or bread are recommended by physicians.

Baked Veal.—Buy two or more veal steaks or as manq as needed, and season with salt and pepper to taste. Have yolks of one or two eggs well beaten, and a crock of cracker crumbs ready for use. Dip veal in egg, then in crumbs, and fry until a golden brown. Have one or two cans of peas opened and drained, or use fresh peas in season. Put veal in baking pan and cover with peas. Season with salt, pepper and butter. Do not quite cover with water. Put into oven and bake for half an hour, basting at intervals to keep peas from hardening.

Celery Toast.—A dainty dish for Sunday evening is celery toast. For a small family clean one moderate sized stalk of celery, using all of the stalk and the tender leaves. Cut in small pieces and place in dish over fire, with just enough water to cook it. Add a generous pint of milk and let it remain over the fire until scalded. Thicken slightly with flour and add a small pinch of butter. Pour over slices of well browned toast.

Fricasseed Potatoes. — Place a small onion sliced in a saucepan. Add to it a dessert spoonful of butter, a dash of paprika, and salt, and fried a light brown. The potatoes cut in small squares are poured into the saucepan and covered with boiling water. When the water has boiled away the potatoes are soft and mealy and tinted a golden red from the paprika and butter. They are excellent.

CAKE.

Sponge Cake.—Three eggs, one cupful sugar, one cupful flour, six tablespoonfuls hot water, one teaspoonful flavoring. Beat eggs and sugar with wire beater until light, fold in sifted flour, add boiling water, and lastly any desired flavoring. This, if you notice, has neither shortening nor baking powder, yet is light, tender, and delicious.

Fruit Cake.—One cup butter, two cups yellow sugar, one cup molasses, five eggs, yolks and whites beaten separate, one jound raisins, one pound currants, one pound of figs or dates, half cup of brandy, one pound citron, one nutmeg, one cup of chopped nuts, one tablespoonful cinnamon, one teaspoonful each of all spice and cloves, one teaspoonful of soda in a cup of sour milk, flour enough to stiffen. Bake one hour and forty-five minutes.

Pound Cake.—Eight eggs, two cups of butter, four cups of sugar, one cup of molasses, two cups of milk, ten cups of flour, two and one-half pounds of raisins, two and one-half pounds of currants, two pounds of citron, two tablespoons cloves, cinnamon, nutmeg, allspice mixed, lemon and vanilla to taste, two tablespoons of soda. One large loaf will bake four hours with a slow fire, or four smaller loaves. You will find this an excellent recipe for special occasions. It is a regular wedding cake recipe.

Nut Cake.—Two tablespoonfuls of butter, one cup sugar. Beat together, then yolks of two eggs, one cupful milk, two cupfuls oflur, two teaspoonfuls baking powder, one-half teaspoonful vanilla, one-quarter teaspoonful of salt, one cupful of English walnuts. When all beaten together, beat stiff the white of one egg; bake in layers, and bake in slow oven. When cool cover with white or chocolate icing.

Mock Angel Food.—One-half cupful flour, one cupful sugar, three rounded teaspoonfuls of baking powder, and a pinch of salt. Sift all the above together five or six times and add the stiffly beaten whites of two eggs with flavoring; bake in a tin with a tube. Do not grease the tube, but as soon as taken from the oven turn upside down and as the cake cools it loosens.

TWO NEW RECIPES.

Creole Salad.—Two cupfuls white grapes (halved), one cupful chopped celery, two cupfuls canned salmon, one cupful mayonnaise dressing. Shred the salmon with a silver fork and add grapes and celery; add dressing and mix thoroughly; garnish with lemon and celery leaves.

Lizette Wafers.—Mix a cupful of peanuts, ground fine, with enough mayonnaise dressing to spread easily. Spread on Saratoga flakes, cover with meringue made of beaten white of one egg and one tablespoonful of sugar. Place in oven and brown. Serve hot with creole salad.

PUDDING.

Banana Pudding.—Slice three large bananas thin. Make a custard of the yolks of three eggs, two cups milk, one-half cup sugar, small piece of butter, pinch salt, two tablespoonfuls of flour, a little vanilla. Beat all together and boil in a double boiler until it thickens, then pour over the bananas and serve with whipped cream. This is delicious.

Grape Pudding.—To one glass of grape jell yadd one quart of water and one-half cup of sugar. Put on the fire to boil. While boiling stir in one-half cup of cornstarch, which has been first mixed with a little cold water. Boil until it thickens, pour out in dish, and serve cold with cream. This is simple and nourishing.

PIES.

Pineapple Cream Pie.—Have your crust partly baked and add filling. Take two small cupfuls of milk, add a pinch of salt and a small lump of butter; set over a slow fire to scald then get a can of grated pineapple at the grocery and pour it out in a saucepan; just take a cup of the pulp and into this add the yolks of two eggs (retaining the white of eggs for the frosting), a cup of sugar and two tablespoons of cornstarch; mix this well and add to scalded milk; stir till it thickens; add all of this to the crust and also to the frosting. Place in oven till this is brown.

Custard Pie.—Two cups of sugar, one cup of new milk, three-fourths cup of melted butter, two tablespoons of flour, yolks of five eggs, any desired flavoring (if preferred, nutmeg). Stir flour in sugar, add milk, then well beaten yolks, then butter and flavoring. Whip whites of eggs stiff, add five tablespoons of sugar for meringue.

HOUSEHOLD HINTS.

To remove black ink stains on children's colored frocks, etc., cover them immediately with red ink and then wash. In this way the damage may be made good, not a trace of either ink remaining.

Grape-fruit seeds, if planted in extremely rich soil, well watered when needed, will yield a pretty foliage suitable for a dining-room table decoration. It is interesting to watch the growth of the plants.

When ironing an embroidered article see how much better it will look if ironed on a Turkish towel. Place the right side of the article on the towel and iron on the wrong side. The pattern will stand out remarkably well if treated in this way.

The smell of paint may be taken away by closing up the room and setting in the centre of it a pan of lighted charcoal on which have been thrown some juniper berries. Leave this in the room for a day and a night, when the smell of paint will be gone.

One of the most handy things to keep in the kitchen soap rack is a piece of rough hearth-stone about one inch thick and three inches long. Stubbornly burnt saucepans will invariably yield to a little gentle rubbing with this, and it has the advantage of not wasting away when wet.

Never cover up nail or tooth brushes on the washstand. The bristles will soften and smell unpleasantly if not allowed fresh air. Sponges, also, should never be covered, and should occasionally be washed in strong soda, or ammonia and water, to extract any grease that may be in them.

To keep oilcloths looking well wash them once a month in skim milk and water, equal quantities of each. Rub them once in three months with boiled linseed oil. Put on very little, rub it in well with a rag and polish with a piece of silk. Oilcloths will last for years if kept in this way.

Ink spots may be removed from certain dress materials if moistened with turpentine which should be allowed to remain one the spots for five minutes or longer (half an hour, if necessary) before the material is rubbed between the hands, as in washing. Turpentine should never be used near an open fire or flame.

If when boiling or baking meat you find it is smelling somewhat tainted, take a small piece of stick, put the end of it in the fire, and burn it just enough to make it black. If baking, place the burnt end in the dripping pan. If poiling, place the end in the saucepan. The taint will be found to have disappeared.

Some are never sure of the love of the lord until their neighbors get into trouble.

IN A RAILWAY ACCIDENT

HOW TO AVOID MISCELLANEOUS FLYING ARTICLES.

One Man Says to Drop to the Floor and Cling to the Frame of the Seat.

What should one do when a train runs off the track? Fall on the floor and grasp the frame of the seat? Few would be able to act thus, and yet it is the proper and safe mode of procedure, we are told by a correspondent of Railway and Locomotive Engineering. Above all things," says the mentor, "don't stand up and scream. Most passengers leap to their feet and do not hold on to anything; consequently they are tossed about like peas in a bag, with what results may be imagined. The writer begins by narrating an experience of his own when a train left the rails. He says:

When the tumult began a passenger stood up and shouted at the top of his voice: 'What's the matter?' repeating the unanswered query several times. I knew what was the matter, but had no leisure to explain, and just dropped upon the floor and grasped the frame of my seat and held on.

TAKING THE JOLTS

as rigidly as possible. Hat racks, hand baggage, seat cushions, splintered head lining, and miscellaneous articles began to fly about, and I found the seat frame afforded comfortable protection from the missles that damaged some exposed limbs.

"The tumult could not have lasted half a minute, but it seemed a long time till the end came by the car turning over with a terrible jolt. At that instant the man who had shouted so vociferously 'What's the matter?' was shot through the window like a huge torpedo. Most of the people who had been on the upper side came down in heaps when the car turned over. I was on the lower side, and settled softly on the head lining when the car came to rest.

"I had been in a similar accident once before and knew, not only what to do, but kept my attention upon what the other passengers were doing. Most of them stood or sat without holding fast to the seats, so that they were thrown about by the plunging and jolting of the car. Then a

MASS OF HUMAN BEINGS

seemed to drop from the higher to the lower level when the car went over. Many of them were badly bruised through being pitched about, pains that might have been avoided had they droped upon the floor and clung to the seat frames.

"It is difficult to instruct persons how to do in cases of the derailment of a train they are riding in, but sound advice is to drop upon the floor, preferably in the aisle, or cling to the seat frame. The impulse to stand up and howl should be restrained. In a former derailment accident that I experienced a woman on the seat opposite to me stood up and proceeded to scream. I shouted to her to sit down on the floor, but she paid no attention, and when the car fell over on its side she was projected upon me like a pile-driver weight. She was nearly as big as a cow, and the impact of her body almost finished my career."

PAPER TEETH NOW.

One of the oldest uses to which paper has been put is that which has resulted in the manufacture in Germany of artificial teeth. They are said to retain their color well, and are less likely to chip than ordinary false teeth. When the wine-growers of Greece were badly off for wood with which to construct their casks they used paper to make barrels. Out of the sheets of an Austrian paper, an ingenious engineer constructed for his own use a small yacht, 20ft. long. In the construction of the hull, deck, masts, sails, and rudder several thousand copies of the journal were used. Each plank required 2,500 leaves, and enormous pressure was used to procure the necessary solidity. Several countries have experimented with a view to utilizing paper for the paving of roads and streets, but the cost was prohibitive.

MISSED HIM.

"When I was in Europe this summer," said Gayman, trying to entertain the minister, "I got quite interested in some of them old churches."

"Indeed?" responded the Rev. Mr. Gassaway. "I suppose you know St. Paul's in London?"

"No! You don't tell me? What hotel's he stopping at?"

"Kind lady," he faltered, pointing to his dilapidated, soleless boots, "my feet are absolutely frozen. Have you a pair of boots to give a poor man?" She rummaged in a cupboard, and then remarked: "How you must suffer this bitter weather. I've no boots, but here's a pair of old skates ye can have and welcome."

FISH STOPPED STEAMER.

Huge Sunfish Became Lodged in Bracket of Propeller.

Few maritime experiences have been recorded stranger than that which, according to an Australian newspaper item, recently befel the Fiona, a twin-screw steamship belonging to the Colonial Sugar Refining Company of Sydney, New South Wales. When the Fiona was off Bird Island, about forty miles north of Sydney Heads, on her way from the Clarence River to Sydney, a little after 2 p.m., all hands were alarmed by a sudden shock, as though the steamship had struck a solid substance or wreckage. This result was strange and remarkable for the port engine was brought up "all standing." The starboard engine was quickly stopped and a boat lowered and sent to investigate. On getting under the steamship's counter, the boat's crew were astonished to find tnat a huge sunfish had become securely fixed in the bracket of the port propeller. One blade was completely embedded in the creature's flesh, jamming the monster firmly against the stern post of the vessel. It was impossible to extricate the fish at sea, so the boat was hoisted on board again, and the steamship proceeded on her passage to Sydney with the starboard engine only working.

On reaching Port Jackson the Fiona was anchored in Mosman Bay where all hands were set to work to remove the fish. After much difficulty and with the aid of the steamship's winch the sunfish was hoisted clear and swung on board. The Fiona then proceeded to the sugar company's wharf. The fish was put on the company's weigh bridge and found to weigh two tons four hundredweight. The measurements were: Length, 10 feet, across the body, 6 feet; across the body and fins, 14 feet; mouth, 8 inches wide; dorsal fin, 4 feet high and 2 feet 6 inches across; anal fin, 3 feet 6 inches; and the caudal or tail fin, 22 1-2 inches long.

LOVE-MAKING IN CHURCH.

Modern Students Want to See Wives Before Marrying.

Dr. Isaac T. Headland, president of the Pekin University, and a resident of the Chinese capital for many years, where he enjoyed the frindship of the late dowager empress, throws a new light on the new women of China. He repeats a conversation with a young Chinese who had recently become engaged to a Chinese maiden with whom he had never spoken.

"We students have a very great advantage over the old Chinese method of getting engaged," said my celestial friend.

"What do you mean?" I enquired.

"Well, you see, by the old method a man can never see his wife until she is brought to his home."

"And what advantage do you have?"

"We see the girls in church," he answered. "They can also see us. We have sisters in the girls' school; they have brothers in the college, and when we go home during vacation we can learn all about each other."

"This is an advantage?"

"In my judgment," he continued, "we have a better method than even you foreigners have. After we have selected the lady we want, we can have a middleman go and ask her for us, while you nave to go and ask the lady yourself."

"But," I objected, "we can get so much better acquainted by our method."

"Yes, that's true," he admitted, "but doesn't it make you awfully angry if you ask a girl to marry you and she refuses?"

It was necessary to admit that there were advantages in the middleman method, which had never occurred to me, and I could too see that the force which brought it about was bringing woman out of her seclusion and placing her on a level with her brother and her future husband.

WORK TILL NIGHT COMETH.

Oh, never say your work is done
Until the day is dead!
For man can work although the sun
Has vanished from o'erhead.
Press on with what you have to do
Until the curtain falls,
And sleep, like Lethe, comes to you
Within the silent walls.

It is when in the easy chair
We let our missions die;
For while we sit and idle there,
What chances may go by!
And when the wasted hours have gone,
How bitterly we learn
No more on earth will ever dawn
The day of their return!

Let not the anvil go to rust
While there's a bar to beat;
Too soon the darkness and the dust
Will fall where life's effete.
Use up the moments, every one,
By which the days are fed,
And never say your work is done
Until the day is dead.

Many a man has created a good impression by keeping his face closed.

FROM ERIN'S GREEN ISLE

NEWS BY MAIL FROM IRELAND'S SHORES.

Happenings in the Emerald Isle of Interest to Irishmen.

Four companies are engaged in the whaling industry on the west coast of Ireland.

Fire demolished the Newry, County Down, oatmills, the Newry Reporter office and dwelling house in Mill street.

Mr. G. A. Washington, of Watford, died from injuries received in the Willesden railway collision. This makes the fifth death.

The tenants on the Rodney estate, Creggs, about 100, have refused to pay rent until certain grass lands are distributed amongst them.

Thirteen thousand ejectment cases are dealt with yearly in Dublin, and there are 21,702 families living in single rooms in the city.

The fine mansion of Elpin, Co. Roscommon, known as the "Palace," the home of the O'Connor family for many years, was lately destroyed by fire.

Being refused a reduction in their rents, the townspeople of Kilkee, who have suffered from a fever scare and a railway strike, have decided to pay no rent this year.

At Galway Petty Sessions, the testimonial of the Royal Humane Society was presented to Master Wm. Garrett for a gallant attemot to save a life at Blackrock in June last.

Belfast corporation sanctione a new scheme for gasworks to be erected at a cost of $300,000. There have been disputes in the council on the question of the site for years.

At the Munster winter assizes, Dec. 8, Wm. Scanlan, a United States army pensioner, was found guilty of having murdered his sister-in-law, Bridget Gayer, and was sentenced to death.

Alex. Clarke, a schoolboy of Great George street, Belfast, was going to school when a pellat discharged from a toy pistol struck him in the stomach. He lies in the hospital in a serious condition.

The Lord Lieutenant and the Countess of Aberdeen visited Tralee, where the Viceroy performed the ceremony of opening the new viaduct at Feult, built at a cost of $35,000, given as a grant by the Government.

In Dublin a young girl, named Margaret Mary Gleeson, was awarded $2,500 damages against the Great Southern and Western Railway of Ireland, for injuries received in the Roscrea railway accident in July last.

The Firoda Colliery, in the vicinity of Castlecomer, Kilkenny, will be reopened in the near future. The tenants on whose holdings those valuable coal deposits are, have decided on reopening them as soon as circumstances permit.

Simon A. Bloom, a Jewish photographis artist, was indicted in Dublin for murdering Mary Ann Wilde, by cutting her throat at Wrexford. He was found to be insane, and was ordered to be detained during the Lord Lieutenant's pleasure.

PACKAGE FOOD.

An Innovation With a Great Deal to Recommend It.

Few things have done so much for the health and comfort of the family and economy in its care as the putting up of food in packages. From a sanitary point of view, says Leslie's Weekly, it is one of the great achievements of the age.

Under the old method of selling goods in bulk, the food thus sold was exposed to all sorts of contamination and infection, and in a large majority of cases to deterioration in quality. Almost all cereal foods deteriorate quickly when exposed to the air, and their food value as well as their palatability is rapidly reduced.

Any one familiar with the ordinary grocery store knows how goods sold in bulk are exposed in barrels or boxes to dust, flies and the constant handling by hands that are at best not overclean. If food thus sold could be bought at half the price of even the same quality of article carefully packed in airtight packages, it would be still more expensive than the package goods.

No method yet devised brings as much protection to the buyer of foods as the package system, which fixes the value of the package by a money rate rather than by weight. Food packages sole at five ten or twenty-five cents are measured by the buyer as to their worth in price, and the practical housekeeper knows whether a five cent package is worth its cost, and she also knows whether the size of the package has been changed, and if it has, whether it is still worth the price she has to pay for it.

The man who ventures nothing gains nothing except trouble.

It takes an awfully small man to look down on his neighbors.

THE S. S. LESSON

INTERNATIONAL LESSON, JAN. 29.

Lesson V.—Jehoshaphat's Good Reign in Judah, 2 Chron. 17. 1-13. Golden Text, Matt. 6. 33.

Verses 1-6—The pity and prosperity of the king. These verses, and those which follow, are additional material to the record of Jehoshaphat found in Kings.

1. In his stead—That is, in place of Asa.

Strengthened himself against Israel—Although he later made a firm alliance with Ahab, the relations between the two kingdoms had been troubled, and it must have taken some time to establish peace.

2. Which Asa his father had taken—See Word Studies for January 15, with comment on verse 8.

3. The first ways of his father—As David is wanting in the Septuagint, this seems to refer rather to Asa, whose early reign was characterized by devotion to Jehovah, in contrast with the faithlessness and cruelty of his last years.

The Baalim—A term for the various false deities, especially those of Canaan, each one of which was given the title of Baal, or lord.

4. The doings of Israel—A reference either to the calf-worship, or to the introduction of Baal-worship by Jezebel.

5. Tribute—To be distinguished from that paid over by the Arabians and Philistines (verse 11). In this case the money was probably a free offering and not an exaction.

6. High places—The word originally meant "heights," any outstanding elevation; then a place of worship, of Jehovah as well as other gods; later, after the Deuteronomic reform, not only an unlawful place of worship, but one entirely given up to the worship of other gods. In this sense it is frequently used in Chronicles.

Asherim—Wooden poles set up like stone pillars at sanctuaries, perhaps to represent the dwelling place of deity. By the Deuteronomic law they were forbidden (Deut. 16. 22), and commanded to be destroyed (Deut. 12, 3). These symbols had grown up probably during the later and more careless years of Asa's reign.

7-9—The king's provision for the promulgation of the law.

7. Princes—These are, historically, just so many names. It is mentioned that their work was done in the third year of Jehoshaphat's reign, to emphasize the fact that he began his reign with this purpose to instruct the people.

8. With them the Levites — The author himself was partial to the Levitical order, and magnifies them throughout his Chronicles. Hence it is natural for him to single out this fact of their performing the priestly duty of teaching the law.

Jehoram—He is to be distinguished from the king of Judah by the same name. Of this man all that is known is that he was a member of the royal commission. The priests were the guardians of the law, and hence its natural teachers.

9. The book of the law of Jehovah—This is the sole account of the general diffusion of a knowledge of the law through a mission, the other method (mentioned in connection with the reign of Josiah and the return from the Exile) being to read it aloud before popular assemblies.

10-13—The greatness of Jehoshaphat.

10. The fear of Jehovah—The marginal reading, "a terror from Jehovah," is better. The people neighboring upon Judah were visited with a supernatural dread of the growing power of this pious king. Compare 2 Chron. 14 13, 14. This fear was a reward, the chronicler would have us believe, for Jehoshaphat's zeal for the law.

11. Arabians—"People of the desert." Here, the powerful kingdom of Nabateans south and southeast of Judah. The tribute mentioned is very heavy (compare 2 Kings 3. 4).

13. Works in the cities—Perhaps "property" would be a better rendering, the meaning evidently being military supplies.

Mighty men of valor—The numbering of this vast army is given in the succeeding verses. There sems to be doubt as to the exactness of the chronicler's figures. Throughout he has a special interest in statistics, and his estimates are generally higher than those in the Kings.

HIS TROUBLE.

Medical Student—"What did you operate on that man for?"

Eminent Surgeon—"Two hundred dollars."

Medical Student—"I mean, what did he have?"

Eminent Surgeon—"Two hundred dollars."

Zeal is a consuming fire, but love makes it burn on an altar.

The poorest way for the preacher to make sure of the love of people is to worry over whether they like his preaching.