Hints for Busy Housekeepers.

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

SEASONABLE RECIPES.

Rhubarb Short Cake.—No. 1 — One and one-half cups flour, one and one-half teaspoons baking powder, one-fourth teaspoon salt, one-half cup butter, scant, milk enough to moisten. Mix flour, salt and baking powder. Rub the butter into this. Moisten with enough milk to make a stiff dough. Spread thin on a well buttered tin. Skin and cut thin a pound and a half of rhubarb. Add a cupful of sugar and shake well. Pour over this a custard made of a half cupful of sugar, yolks of two eggs, and a cupful of rich milk . Bake twenty-five minutes.

No. 2—At night set a sponge with three-fourths of a pint of milk, one teaspoon salt, and one yeast cake, flour to thicken. In the morning cream one-half cup of butter, one-half cup of sugar, and two eggs. Add a little nutmeg and a little lemon rind. Add sponge to this and beat well, then add enough flour to make a thick batter. Pat in well buttered tins—it will make three—and let rise again. One can be used for the rhubarb cake and the other two can be made into coffee cake by spreading generously with butter and sprinkling sugar and cinnamon on top. For the rhubarb cake boil a sauce of two pounds of rhubarb and a cup and a half of sugar. When cool add the yolks of two eggs. Pour this on the dough when raised and bake fifteen minutes. Make a meringue of the whites of eggs and brown lightly. It is much nicer if the meringue is omitted and whipped cream is served in its place on top.

New Fruit Salad.—One can sliced pineapple, one-half can white cherries, two oranges. Arrange the slices of pineapple on lettuce leaves. Mix the cherries and sliced oranges, and place upon the pineapple slices. Pour over each serving a large tablespoon of mayonnaise dressing; sprinkle each with chopped pecan nuts. This recipe serves eight people.

STRAWBERRIES.

Strawberry Kiss.—Whites of three eggs beaten stiff, add one cup of granulated sugar, one teaspoonful vanilla, one teaspoonful vinegar pinch of salt, continue to beat for a few minutes. Put in a loose bottom cake tin that has been buttered and bake for a half hour in a very slow oven. When ready to serve add one quart of strawberries that have been cut in half and sugared, cover with whipped cream and serve same as short cake. This quantity is enough for six persons.

Strawberry Jam.—Use fine scarlet berries, weigh and boil them for thirty-five minutes, keeping them constantly stirred. Add eight ounces of good sugar to the pound of fruit, mix them well off the fire. Then boil again quickly for twenty-five minutes. Take off the scum and pour into jars or glasses.

Preserved Strawberries. — Procure fresh large strawberries when in their prime, but not so ripe as to be soft. Hull them and weigh them, take an equal weight of sugar, make syrup, and when boiling hot put in the berries. A small quantity only should be done at once. If crowded they will become mashed. Let them boil twenty minutes or a half hour, turn into tumblers or small jars and seal while hot. In pouring hot fruit into glass put in a silver spoon first; it will temper the glass and keep it from breaking. Do not use tin, iron, or pewter spoons for stirring fruit as they convert the color of red fruit into a dingy purple and impart besides a very unpleasant flavor.

PRESERVING.

Strawberry Preserve.—Pound for pound of berries and sugar. Pour sugar on with very little water and boil until thick syrup. Cool a little to test it. Remove from fire, add berries and the juice of one lemon for each two quarts of berries, then cook twenty minutes more to make thick and seal.

Tasty Relish.—Two quarts of sliced rhubarb, one pound raisins, one-half pound English walnuts, four oranges (chopped), three pounds sugar. Cook altogether thirty minutes and put in glasses.

Plum Conserve.—Three pounds of blue sweet plums, three pounds of granulated sugar, one pound of seeded raisins, one-fourth pound of English walnuts, two oranges; pit the plums, chop the oranges and walnuts; cook all together three-fourths of an hour, or until thick, and put in glasses and seal. A fine relish.

DESSERTS.

Maple Pudding.—One cup of milk, three-quarters cup of maple syrup, one cup of sugar, one egg, one-half box gelatin, one pint of whipped cream, one dozen macaroons, one cup of nuts. Scald milk, sugar, and maple syrup, beat egg and add the above to it; set on the stove until it thickens, add gelatin which has been previously dissolved and let cool. Whip the pint of cream and add nuts and macaroons; add this to the first part and put in a mold. Cut in slices and serve with whipped cream. This serves sixteen.

Fruit Foam.—One-half box gelatin, one-half cupful of water, two and one-half cupfuls of fruit juice, three eggs. Soak gelatin in cold water until dissolved, heat fruit juice (strawberry, raspberry, currant, or grapes), pour over gelatin, sweeten to taste, stir all together, and strain and cool. Beat whites of eggs stiff, beat into the jelly until it is a solid foam, pour into a wet mold, and serve with whipped cream. Prepare day before using.

Macaroon Pudding.—Beat the yolks of four eggs with one cup sugar and two teaspoonfuls of gelatin. Boil one pint of sweet milk, pour over the eggs and return to double boiler until it thickens, then add the four beaten whites. Pour into a mold into which has been placed one dozen crushed macaroons. Serve ice cold with whipped cream.

Lemon Pudding.—Scald one pint of milk, add a large cup of bread crumbs and one tablespoon of butter. Let boil up once and set aside to cool. When cool stir into the milk the beaten yolks of three eggs, one-half cup of sugar and the grated rind of one lemon. Bake twenty minutes. Beat the whites of the three eggs, add one-half cup sugar and the juice of the lemon. Spread over the top of the pudding and brown.

A Pudding Help.—All set puddings will be found to have a much more delicate flavor if the pudding dish is placed in a pan of water in the oven to bake.

Rice Pudding.—Wash one cup rice thoroughly. Drop it in one quart boiling water. Let boil twenty minutes. Take two cups cooked rice, six tablespoons sugar, two cups milk, one teaspoon butter, one-half teaspoon salt, two eggs well beaten. Season with nutmeg and bake in cups placed in pan of water. Serve with sweetened cream seasoned with nutmeg.

Fruit Chop Suey.—Crush one quart of strawberries, place in dishes, ready to serve, which have been lined with crisp lettuce leaves, garnish berries with small cubes of oranges, beat white of one egg to a stiff froth, sweeten to taste, drop on center of fruit, place a ripe berry in this, add sliced bananas, and serve. This will serve six persons, and prove not only a palatable dish but also an attractive and economical dessert.

HOUSEHOLD HINTS.

Traces of mud may be removed from black materials by rubbing with slices of raw potato.

Stains in table linen may be easily removed by plunging the articles in pure boiling water. Soap and water would have the effect of fixing the stains.

Carpets are made bright and almost new by sprinkling with coarse salt, and sweeping briskly with a damp broom. The color is restored, and the carpet is not injured by this process.

New walking shoes sometimes "slip at the heels and cause a nasty blister. This can be prevented by rubbing the inside of the shoes at the heel with a piece of dry soap before putting them on.

Gilt frames should not be washed, merely rubbed with chamois. If dull they should be brushed with a liquid strained from the boiling of four onions in water which has been tinted to a golden color by flowers or sulphur steeped in it

Before laying carpets spread newspapers over the floor, and if you have any fear of moth, scatter some pryethrum powder about.

When frying fat catches fire, do not pour water on it, as it only spreads the flame. A handful of earth or flour will quickly quench the flames.

Wrap stale loaves in a cloth, dip into hot water for half a minute, take off the cloth, and bake for a quarter of an hour in a steady oven. This will make them like new bread.

Never sweep dust from one room to another, nor from upstairs to the lower part of the house. Always take it up in a dustpan where you have previously placed some damp tea-leaves.

When cooking spinach cook in a cheese-cloth bag, easily lifted and drained dry.

Pad the ironing board on both sides. Use one side for white goods; the other for colored.

A teaspoonful of glycerine added to the rinse water makes woollen blankets come out like new.

Clean the rust off the wire clothesline with a woollen cloth dipped first in kerosene, then in sand soap.

To insure finely flavored coffee beat the dry ground coffee before adding boiling water.

When preparing meringue add one-half teaspoon of baking powder to each beaten white of egg. Will be wonderfully improved.

Powdered magnesia will effectually remove grease stains.

Sift cornmeal into the boiling water for porridge, and lumps will be less apt to appear.

Cut bars of laundry soap in half, place on top shelf to dry, and the soap will last longer.

To prevent tomato soup from curdling add hot tomatoes (with soda in) to the thickened milk.

When making mustard add a few drops of vinegar if you wish it to keep.

A NEW KIND OF LIBRARY.

Belgian Government Connects It With Post-office Banks.

A new kind of circulating library is to be tried by the Belgian Government. At Brussels a central library consisting at the outset of 10,000 volumes is to be created and any inhabitant of any part of Belgium who owns a post office savings bank book will be entitled to borrow from it and receive by mail any book for a fortnight upon having two cents checked off his account at the post-office. His deposit serves as a guarantee for payment for books not returned.

As there are about 1,500 post-offices in Belgium, this will amount to the creation of a circulating library with some 1,500 branches, whose risks will be more than covered by the deposits in the savings banks.

CZARVITCH BUILDS SHIPS.

Has a Toy Navy Yard With Naval Engineer as Tutor.

Six-year-old Grand Duke Alexis, heir to the throne of all the Russias, seems to have inherited a taste for shipbuilding from his illustrious ancestor Peter the Great, who went to Holland 200 years ago, at the age of 25, in disguise, and worked for wages as a ship's carpenter under the name of Peter Timmerman, lodging in a small house in Saardam.

Little Alexis has had a complete miniature navy yard constructed and fitted out for him on the borders of a lakelet in the grounds of his father's palace at Tsarskoeselo. There he amuses himself wth building model ships, war and other craft, under the expert tuition of a naval engineer.

MICROBES BY THE MILLION.

Germs are the latest weapon of doctors. There has been a curious case under treatment at St. Bartholomew's Hospital, in London, England, for some time, and 400,000,000 microbes have been reared for the cure of one patient. Chronic empyema is the trouble—an inflammation of the coverings of the lung. From the lung secretions germs were collected, and the descendants of these—of three distinct tribes—when they have grown to a set microbe strength are killed by heating. Then 10,000,000 dead microbes of each variety are injected, in solution, under the skin of the patient's arm, and, at intervals, larger doses are given, till, finally, 100,000,000 germs can be injected at one time! The skin trouble known as acne is another which the specialist nowadays treats by injecting microbes. About fifteen injections are made, the first alone sometimes containing over 300,000,000 microbes.

QUEEN VICTORIA AND BIBLE.

At Night She Visited Prince Consort's Room to Read It.

Addressing the Church Missionary Society the other evening, Lord Blytheswood, known as the Rev. Sholto Douglas before his succession to the peerage, stated that he once preached by command at Windsor, and after the service he received a most gracious message from Queen Victoria to visit the Castle. "I was brought at last to a private passage, and was told that down that passage at night her Majesty came along to the room where the late Prince Consort died. On a chair in that room was a large Bible, and on that chair every night the Queen read the Bible, which had been such a blessing to the country over which she reigned so long."

It's better to be long headed than headlong.

But a practical joke isn't funny when the reaction sets in.

Why do friends of the bride always cry at a wedding, while the friends of the groom always give him the laugh.

Doctor—My dear lady, you are in perfect health. I can't find a thing the matter with you. Patient — I wish you'd try again, doctor. I do so want to go away to recuperate.

Wife—"John, there must be a lot of iron in your system." Husband —"Why do you think so?" Wife—"Because you invariably lose your temper when you get hot."

THE SUNDAY SCHOOL LESSON

INTERNATIONAL LESSON, JUNE 18.

Lesson XII.—The downfall of Samaria, 2 Kings 17. 1-18. Golden Text, Prov. 29. 1.

Verse 1. The twelfth year of Ahaz—One of the worst of the kings of Judah. See lesson for last Sunday—Word Studies.

Hoshea son of Elah—There are no special manifestations of strength in the character of this king. To be sure he is singled out of all the kings of Israel, for commendation (rather negative) to the effect that, while he had done some evil, it was not as the kings of Israel that were before him. But he had none of the faith nor the positive qualities of the reformer. Doubtless he did not replace the calf at Dan which the Assyrians had taken away. But he lacked the energy to bring back the old worship. Indeed, he seems to have lived with one eye upon the Assyrian power and the other upon his own interest. He was an opportunist, as he was a puppet. It would have required a man of broad, disinterested statesmanship, courage, and unyielding trust in God, to steer the already battered ship through the stormy waters of this eventful era.

3. Hoshea . . . brought him tribute—This humiliation was the result of the differences which had existed between Ahaz, king of Judah, and Pekah, king of Israel. The former had called in Tiglath-Pileser to defend him against Pekah and the king of Syria. When Pekah had been disposed of, Hoshea, who was a conspirator, was given this vassal sovereignty in Samaria. From inscriptions we learn that the tribute was a heavy one, ten talents of gold ($200,000) and 1,000 talents of silver ($1,250,000).

4. The king of Assyria shut him up—This is all we know of the fate of Hoshea, except a possible hint in Micah 5. 1. Some conjecture that a battle was fought, and the king captured, before the walls of the capital. At any rate, the cause of this sudden vengeance is not hidden. Hoshea was playing a double and losing game. If his cessation of payment of the annual tribute had been followed immediately by the arrival of the Egyptian forces, he might have won. But his ruin was in the procrastination of King So. When it was too late Hoshea tried to propitiate Shalmaneser with gifts. But the Assyrian monarch was aware of his duplicity.

6. Ninth year of Hoshea — Samaria was taken B. C. 722. Sargon, probably a usurping officer of the army, had succeeded Shalmaneser the year before. Samaria was not destroyed. The inhabitants who were carried away in captivity were replaced by foreign colonists, under Assyrian governors.

Placed them in Halah—North of Thapsacus, on the Euphrates. Sargon reported the number as about 27,000. The record of these wholesale deportations of men, women, and children, flocks and wagons, is preserved on the tablets in Sargon's palace at Khorsabad. The Habor is the same as the modern Khabour, a river in northern Assyria, flowing into the Euphrates.

8. Kings of Israel—Jeroboam, who introduced the calf-worship, and Ahab, who was responsible for Baal-worship in Israel, are especially in the thought of the writer as he digresses to summarize the lessons of his story.

9. Tower . . . fortified city—That is, they set up their secret bowers and wicked images not only in populous but also in sparsely settled places, such as sheepfolds and vineyards.

13. By every prophet—Israel had failed in her high mission in spite of the warnings and exhortations of such men as Ahijah, Elijah, Elisha, Micaiah, Jonah, Amos, Hosea, Nahum, Oded, and Jehu. The mention of such names shows how much more God had given to Israel than to Judah.

16. Asherah—Singular of Asherim. Lewd images, presumably of the Phoenician goddess Ashtoreth. The worship of the starry host of heaven was borrowed from the Assyrians. It is never mentioned in the Mosaic law until after the Israelites had come in contact with these eastern peoples.

17. Caused their sons . . . to pass through the fire—These were rites connected with the worship of Moloch, learned from Ammon and Moab. They were prohibited in both Leviticus (18. 21) and Deuteronomy (12. 31; 18. 10). Ahaz is said to have made his son pass through the fire (2 Kings 16. 3). The purpose of this hideous sacrifice was apparently to propitiate the Deity by the yielding up of the most precious possession.

Divination and enchantments — These were practiced by means of belomancy (Ezek. 21. 21-22), and necromancy. The curse of all this, and the selling of themselves for immoral purposes, connected with the heathen idolatries, was, that it led the people farther and farther away from God, till they forgot both their dependence upon him and their responsibility to him.

51 CALLED HER MOTHER.

Boer Woman had 27 of Her Own Besides 24 Step-Children.

In the district of Kroonstad, in the Transvaal, lives the Widow Van Wyk, whose history, matrimonially and otherwise, is—not to put too fine a point upon it—somewhat out of the common, says London Tit-Bits. Born on October 20, 1832, Mrs. Van Wyk at the age of 18, married Petrus Jacobus Lubbe. At the end of two years she became a widow with one child. After being a widow for ten months, says the Volkstem, she married Nicolaas Marthinus Pretorius, a widower with four children. After living with him for a year and five months he also died, leaving her with five children. After five months she married for the third time, David Stephanus Pieterse, a widower with seven children.

With him she lived eleven years and had seven children, when he also died. After five years' widowhood she married for the fourth time, Daniel Lodewikus Cronje, a widower with eight children. With him she also lived eleven years and had four children, when he, too, died. Five years later she married, for the fifth time, Hendrik Klopper.

With him she also lived eleven years and had ten children, when he also died. After two years she married for the sixth time on this occasion, with Coenraad Hendrik Van Wyk, a widower with five children, and with him she had four children.

After having lived together for eleven years, he also died. She had thus fifty children, who called her mother and about 270 grandchildren. She is still alive at the age of 78 years.

GUARDS FROM THE TOWER.

The Bank of England is to be Protected by Them.

Hereafter the Bank of England is to be protected by the guards from the tower instead of by one of the battalions at Chelsea or Wellington Barracks. With this change in the old custom of having the guards march nightly to the bank will be revived.

Providing a garrison for the bank dates back to 1780, the time of the Gordon riots. The mob had already taken Newgate, and was ready for a frolic in the nation's treasury, but the files of grenadiers overawed the rioters, who departed very peacefully toward Bunhill fields.

Since that time the bank has had a nightly guard of Grenadiers or Coldstreams to strengthen the garrison of clerks and porters who patrol the building. The soldiers are made very comfortable, the commanding officer being provided with a dinner for himself and two friends and an allowance of wine.

The vaults of the Bank of England frequently contain $250,000,000 in money. The lock of the vaults requires several keys, each in possession of a different person. Access is obtained through heavy iron doors to where untold gold lies piled on trucks (to facilitate removal) or heaped against the walls in sacks.

PINEAPPLE'S MANY VIRTUES.

Invaluable in Destroying Poisonous Tissues as in Diphtheria.

Fresh pineapple juice has great value as a digestive. A small amount will digest a considerable piece of steak or any other animal tissue. Boiling, however, seems to kill the enzymes in the pineapple, so that after canning it loses its digestive power.

The peculiar property of pineapple juice makes it of value in many ways. For instance, in diphtheria, it is used as a gargle, and the diphtheria membrane disappears like magic at its touch. It seems to have the power of picking out all non-living animal tissues and rapidly digesting them, leaving all living tissues. In cases of quinsy, pineapple juice digests all poisonous tissue, often giving quick relief.

Sometimes it is not best to incise or lance a boil, and the yellow cap may often remain upon the boil without opening, holding back the pus. The application of pineapple juice invariably establishes free drainage within a short time.

For administration in the stomach pineapple acts, adds the Family Doctor, as a preventive rather than a cure. It cannot quickly correct an acute attack of indigestion, though it may prevent an attack.

Lots of bachelors would make good husbands, if the girls could only make them think so.

Q.—Why is an acquitted prisoner like a gun? A.—Because he is taken up, charged, and then let off.

Griggs—"Weren't you surprised that the customs inspector didn't find those things you smuggled in?" Briggs—"Oh, no; my wife stowed them away. She can pack things in a trunk where she can't even find them herself.

A "BRIGHT" GIRL.

Lady Henry Stanley Tells Two Good Stories.

John Bright, the famous English statesman, was intimately acquainted with Mr. Charles Tennant, and used often to visit him at his home. Mr. Tennant's daughter, Lady Henry Stanley, had many pleasant recollections of the great orator and statesman, some of which are included by R. B. O'Brien in his biography of "John Bright." Lady Stanley says:

My father and John Bright were great friends, and Mr. Bright called constantly to see us throughout his life. I used to love to look at him and hear him talk.

I remember one thing that happened when I was quite a little girl, about eight or ten. I knew that Mr. Bright was coming to see my father, and I thought that my father would not allow me to remain in the room to hear them talk, and I determined to get under the sofa, and so listen to Mr. Bright. Well, they both sat on the sofa, and after a time things got a bit uncomfortable for me, for the sofa began to bend under their weight, and I had to dodge and creep about to escape getting crushed.

In wriggling about, I pushed my feet from under the sofa. The conversation suddenly ceased, and Bright said:

"Why, Mr. Tennant, there is something under the sofa! Look!" and so my father pulled me out, and I said that I wanted to hear Mr. Bright talk, and that was the reason I got under the sofa.

I remember another day, when I was something older, that Mr. Bright called at the house and everybody was out. When the servant opened the door he told Mr. Bright that no one was at home. I was upstairs.

I asked the servant who had called. He said, "Mr. Bright," whereupon I dashed away from the maid who was attending to my toilet, rushed downstairs, and ran into the street, following Mr. Bright as fast as I could. I got up with him just as he was entering Palace Yard. I put my hand into his arm and swung him right round, and said:

"Now you must come back with me. I know you called, and they said everybody was out, but I was not out."

He laughed and came back with me, and then I gave him tea, and he talked away to me.

LIVELY FLOWERS.

A New Species Discovered in an African Forest.

Natures protective schemes are varied and curious, and deceive the human as well as the animal intelligence. J. W. Gregory in "The Great Rift Valley" describes a new flower which he came across in an African forest. He says:

Walking through the woods, my attention was attracted by a large brightly colored flower like a foxglove. It had been raining heavily, and everything was so sodden with moisture that collecting was useless. I would have passed this specimen had I not noticed some white, fluffy patches below the flower, which I recognized as a certain kind of lichen which does not usually grow on flower stems. I pushed my stick through the bush to pull the flower toward me, when, to my surprise, all the flowers and buds jumped off in all directions.

There were similar clusters near, and when Mr. Watson came up, I pointed out one and asked him if he knew its genus. He said he did not, although he had seen it before. He tried to pick one, and was as surprised at the result as I.

The arrangement of the insect colony was that of green buds above and pink flowers below. We never would have dreamed that they were insects, although Mr. Watson was an enthusiastic botanist.

The female lays its eggs as it walks up the stem; the lowest hatch first, which fact explains the apparent indifference in flowers and buds. Whether the insects can resume this arrangement on the stem after having been disturbed, I do not know. We watched for hours, but not one came back.

GOING AHEAD.

"I wanter give notice, mum!" blurted Mary Ann, one morning.

Mrs. Skinniflint looked pained and surprised.

"May I ask why, Ann?" she inquired.

"Well, mum, if you wanter know the truth, I'm engaged to be married."

"Indeed! I am surprised!" said Mrs. Skinnflint freezingly. "But let me warn you against these frivolous, marriage-seeking young men! You would do better to stay with us, if you have not given the matter the most serious consideration!"

"Yes, mum, but I have," answered the precautious domestic. "I've been to two fortune-tellers, and a clairvoyant, and looked in a sign-book, and dreamt on a lock of his hair, and visited an astrologer and a palmist, and they all say, 'Go ahead, Mary Ann—go ahead! Oh, no mum, I ain't a one to marry reckless-like!"