Hints for Busy Housekeepers.

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

STRAWBERRIES.

Strawberry Salad.—Cut large strawberries in halves lengthwise, sprinkle with powdered sugar, and let stand until thoroughly chilled. Serve in nests of white lettuce leaves, with whipped cream flavored with mayonnaise dressing, well seasoned with salt and paprika. Garnish with halves of strawberries and chopped pistachio nuts.

Strawberry Croquante.—Decorate a mold with strawberries which have been dipped in melted jelly and arrange closely together around bottom and sides of mold; set away on ice to become firm. Dissolve three heaping tablespoonfuls of gelatin in one cupful boiling water, add one cupful sugar, two cupfuls strawberry juice, and when cool fold in two cupfuls of cream, which has been whipped stiff. Pour into decorated mold, Set away to stiffen, and turn out and serve when set. This recipe requires three pints of berries.

Strawberry Trifle.—Spread some small pieces of sponge cake and strawberry jam and fill up a glass dish with them. Slice some ripe strawberries over top, and then pour over custard made as follows: To three cupfuls milk add one heaping tablespoonful of gelatin, three eggs lightly beaten, and four tablespoonfuls sugar. Cook in double boiler until thick and creamy. Set away till cold and when ready to serve pour over top one cupful sweetened cream beaten stiff, and dot here and there with large ripe strawberries.

Preserving Strawberries. — Put unhulled berries in a colander and allow cold water to run through them to remove sand and harden barries; hull carefully. Crush one pint of berries in an enameled kettle and add one full cup of sugar, granulated preferred. Juice will be formed with such weight that berries will not float on top of juice when in the jar. Let crushed berries and sugar boil hard, shaking kettle to prevent sticking. Drop remainder of berries in boiling syrup and cook five minutes, skimming thoroughly. Have jars ready placed on cloth, wrung out of cold water, and fill in berries with a silver spoon. Two boxes of strawberries when cooked will fill one quart Mason jar, which is enough to cook at one time.

Strawberry Souffle.—Put two cups strawberries washed, hulled, and cut in halves, in an earthenware pudding dish. Then sprinkle with sugar, pour over a souffle mixture, and bake in a moderate oven from thirty-five to forty-five minutes. For the mixture: Melt three tablespoons butter, add one-fourth cup flour, and stir until well blended; then pour on gradually while beating constantly, one cup of scalded milk. Beat the yolks of four eggs until thick and lemon colored, and add gradually while beating constantly one-fourth cup of sugar . Combine the mixture and cut and fold in the whites of four eggs beaten until stiff and dry.

ASPARAGUS.

Canapes of Asparagus.—Take slices of bread about two inches thick, and stamp them out into neat rounds with a biscuit cutter. With a smaller cutter mark a circle in the center of each round and scoop out the crumbs to the depth of an inch, taking care to leave the sides and bottom quite firm. Arrange these in a shallow dish and pour over them a half pint of milk, to which a beaten egg has been added. Then take up carefully and slip into a kettle of boiling fat. They will brown almost immediately and must be removed when a pale golden brown. Drain on soft paper. Cut the tender part of asparagus into pieces of an equal size, rejecting that which is woody. Wash and simmer in salted water until tender. Drain. But a heaping tablespoonful of butter into o saucepan with a tablespoonful of flour; then add a quarter of a pint of water in which the asparagus was cooked; let it come to a boil; add the asparagus, the juice of a lemon, and a teaspoonful of fine chopped parsley. Fill the canapes with this; arrange on a platter and garnish with cress or parsley and sliced lemon.

Asparagus Soup.—Put two dozen asparagus stalks in boiling salted water (just enough to cover), with a small onion, a few sprigs of parsley, and a stalk of celery. Cover closely and cook twenty minutes or a half hour, until tender. Take out the asparagus with a skimmer and strain the water from the other vegetables. Press the asparagus through a purse-strainer and return to the water in which it was cooked. Make a white sauce by cooking together one heaping tablespoonful of butter and a level tablespoonful of flour. Stir until smooth, add the asparagus and water. Allow it to boil a few minutes, then add a half pint of sweet cream or rich milk, and season delicately with salt, white pepper, and a grating of nutmeg, or tablespoonful of lemon juice as preferred. Do not allow it to cook after adding the cream, but while scalding hot, pour gradually over the well beaten yolks of two eggs. Serve with croutons or crackers..

ECONOMICAL RECIPES.

Delicious Rice Waffles.—Three-quarters cups flour, two tablespoons sugar, two and a half teaspoons baking powder, one-quarter teaspoon salt. Sift thoroughly together. Into this work two-thirds cup cold cooked rice; use tips of fingers. Add one and one-quarter cups milk, one egg, one tablespoon melted butter.

Bread Griddle Cakes.—One and one-half cups flour, one cup stale bread crumbs, three teaspoons baking powder, one teaspoon salt, two tablespoons sugar, one-half cup boiling water, three-quarters cup milk, one egg, well beaten, two tablespoons melted butter. Add boiling water to the bread crumbs and let stand five minutes. Add the milk, sift together, thoroughly the flour, salt, sugar, and baking powder, and add to the bread mixture; then add the egg and butter. Fry as griddle cakes.

GOOD DESSERTS.

Chocolate Pudding.—Three eggs, separate and beat yolks light; add one cup of sugar and beat, three tablespoons of milk and beat, three tablespoons of cocoa or one ounce of chocolate; beat; one cup flour, beat; two tablespoons of baking powder; fold in whites of eggs last. If you use cocoa, add one-half teaspoon of cloves. Steam twenty minutes in small molds or forty minutes in large ones. Fill molds half full. Serve with vanilla sauce or whipped cream .

Strawberry Dessert.—Make a rich crust and fill with berries partly mashed and mixed with sugar. Cover with sweetened whipped cream and serve. Short cake—Make an angel food and bake in two tins. Put strawberries between and serve with whipped cream sweetened.

PRESERVING HINT.

Instead of waiting till later in season and buying berries and fruits in large quantities try this plan. Each time strawberries are purchased for table buy an extra pint or quart and make a glass or pint jar of jam. It can be made while washing the dishes or doing any work in the kitchen and takes no extra time. It is quickly made, can be cooled, sealed and set away the same day and the expense will not be noticed, while the fruit closet will be filled without effort. This is a perfectly practical and satisfactory plan and can be applied to all fruits.

VALUABLE HINTS.

An obstinate headache will often disappear if the head behind the ears be bathed with hot water.

Brushing moth holes in furniture with paraffin will arrest their progress. The holes should be filled with paraffin wax.

Removing grass stains. Before wetting rub the stain with molasses and wash in the usual way. Used on either white or colored material.

Valuable china and glass may be saved from chipping by placing a heavy Turkish towel at the bottom of the basin in which it is washed.

If a pan is burned or blackened rub the inside of it with a hard crust of bread dipped in salt and afterward wash it with hot soda and water.

Add a little soda to the water in which you wash plates and dishes. The soda loosens the grease on them and gives the china a good shiny surface.

To set green, blue lavender and pink colors in wash goods, soak in alum water. Black, dark blue and gray should be soaked in strong salt water.

Cornstarch for iodine stains. Cover the stain with the cornstarch, wet in cold water or milk. Let stand until stain disappears. Change cornstarch if necessary.

Wash a saucepan in plenty of hot water; but never wash cake tins or frying pans. Wipe them well with a piece of paper, which is afterward burned, and polish them with a dry cloth.

Keep a bottle of ammonia at hand to use when acid takes the color from any fabric. Apply a little of the ammonia immediately, and in almost every instance the color will be restored.

When using a bottle of glue the stopper may be prevented from sticking by rubbing a fresh one with a little lard or grease of some kind and using that in place of the old sticky one.

When cooking mush for fried mush do not cook as long as for eating, but pour into a deep pan after stirring ten minutes. When cold dip the slices in beaten egg and they will fry crisp.

It is wise to wash the egg beater directly after it is used. If this is impossible save yourself trouble later by plunging it at once into a bowl of water so the egg cannot harden on it.

Be very careful to keep the lids of saucepans clean, for the flavor of one dish may cling to a lid which has not been washed and spoil a second dish which is prepared in the same dish.

Vases, vinegar cruets and other bottles may be cleaned with a handful of raw rice in soapsuds vigorously shaken. The rice is better than shot for this purpose and polishes as well as cleans.

For scorched articles use peroxide. Wet two cloths; place one beneath and one on top and watch the space become clear in fifteen or twenty minutes. Let stand this long without disturbing.

Pudding cloth, jelly bags, and so on should be well washed, scalded and hung up to dry. It is not necessary to iron them, but they should be smoothed and folded before they are replaced in the drawer.

Stand saucepans, fish kettles, etc., in front of the fire for a few minutes after washing them, so that they may be thoroughly dried inside. This makes them last longer and helps to keep them in good condition.

A LAKE OF SODA.

But the Small Boy Must Not Expect Too Much.

Wonderful as have been the reports of the vast soda deposit at Lake Magadi in East Africa, says Current Literature, the tendency hitherto has been to deem the stories fantastic. Now, however, the mystery has been cleared up by the report of an expedition which penetrated quite to the interior of Britain's remote possession—as far, indeed, as 15 miles from the frontier of German East Africa. The ascertained facts according to the Chemical News, are more surprising than were the first reports. What, in the case of an ordinary lake, would be water consists at Magadi of a solid deposit of soda, with a hard surface looking like pink marble. During the wet season—which in this region is very short—the surface is covered with a few inches of water. Immediately after the cessation of the rains the whole surface becomes dry with the exception of a margin about 30 yards wide. Even during the wet season the amount of water on the surface in no way renders impracticable the working of the deposit. For many years "Indians" from Nairobi, who use this soda for washing purposes and as snuff, have been removing it from the lake without regard to the season.

URGE USE OF GASOLINE.

French Automobile Club Would Have Farmers Save Money.

The use of gasoline motors for farm work is being promoted by the French Automobile Club, a special committee of which holds meetings at intervals of several years, and bestows prizes for the power plants of cultivators, sixteen awards of cash or medals having been recently made.

Original applications or developments by tht farmer himself are specially encouraged. The winner of the first prize, M. Yvonnet Thovareck, made use of a 1 1-2 horsepower motor for driving nine pieces of farm apparatus, including straw cutter, root cutter, grindstone, circular saw, well pump and a variety of dairy machines. The various devices are belted to different counter shafts, all in one building.

This use of power has added much to the efficiency of the farm, and is estimated by the owner to save him $600 a year. Another prize taker, M. Tniebaut, has made use of a second-hand tricycle motor for driving a thrasher and other machines.

MEDICAL HANGMEN.

Although it is common knowledge that medical men are exempt from serving on juries, the cause of their immunity is not generally known. Namely, that in ancient times when doctors were not held in the high esteem that they merit to-day, their occupation (like that of butchers and executioners) was held to be too bloodthirsty to permit of them serving impartially as jurors. Although it now sounds curious to hear medical men classed with hangmen, still, in the early days, their work was much mixed up. Not only were executioners granted a license by King Frederick II. of Denmark in 1597 (which is still in existence) "to set bones and treat wounds," but the public executioner was supposed to be able to perform surgical operations as well. Apropos of this, there still exists, treasured in Mr. Pierpont Morgan's famous library, a book upon the treatment of various diseases by Andreas Liebknecht, a public executioner of Copenhagen, who during the close of the seventeenth century enjoyed European fame as a physician of no small repute.

WHERE BLACK RULES WHITE

ABOUT THE HIGH TIMES THEY HAVE IN HAYTI.

A Beautiful Land with a Glorious Climate—Magnificent Scenery.

Hayti is probably the most turbulent country in the world. Out of its last twenty-seven presidents, twenty-three had either to flee for their lives or were assassinated or killed in battle.

It used to be a French possession, and a mangled French is still spoken there; but for the last century or so it has been an independent black republic. The Haytians believe themselves to be the most civilized nation on earth, but it is comic opera kind of civilization. The cities, for instance, are fitted up for electric light, but the electricity does not work, and nobody tries to make it. Hayti is so shiftless that it has no foreign trade to speak of, so there are very few whites on the island. The few who do live there keep very quiet, for Hayti despises them.

No white person is allowed to own land. This law alone is sufficient to prevent a large white population collecting there.

TITLES ARE CHEAP.

Hayti used to be known as the land of the dukes with the absurd names. Some sixty years ago it started a peerage, and every peer chose the name whose sound struck his fancy. One black nobleman was the Duke of Marmalade, another the Duke of Lemonade. There was also a Marquis of Ginger Pop.

But the peerage has been abolished. Nowadays Hayti is chiefly known as the land of generals. The latest statistics—which, Hayti fashion, are twenty years old—show an army consisting of 6,500 privates, 7,000 regular officers, and 6,500 generals. Those generals who have no horses ride on mules, and the army is clad in the cast-off uniforms of half the regiments of Europe. Some of the men parade without boots, some with cigarettes in their mouths, some with long sticks of sugar-cane there; some have rusty swords, the rest walking-sticks.

CELEBRATING THE EVENT!

There are many civilian generals as well. Country squires are usually generals. As every respectable Haytian has a passion for frock-coats and silk hats, perspiring generals are often to be seen working in the fields frock-coated under a burning tropical sun.

Hayti has a navy composed of six third-class cruisers, but even Hayti does not take that navy very seriously. When foreign vessels put into Haytian ports they are plagued by Haytian tars trying to sell for a few pence brasswork and engine-room fittings!

Hayti is steadily slipping back into barbarism. Some years ago the municipality of Port de Paix showed sufficient enterprise to construct waterworks. The town was well piped, and hydrants were placed at short intervals all along the streets. Decorative fountains and drinking-troughs were put at every corner. The natives were delighted. For a week they gave themselves up to fetes, balls, and processions, to celebrate the great event. But at the end of the week they went and tore up the whole system. Now they tie horses to the hydrants and pick their way in the main streets among fragments of pipes, and are happy. It would seem they haven't much use for fresh water.

WITH ITS GRIM SIDE.

There is a grim side to Hayti's relapse into savagery. Voodooism is getting a greater hold than ever it had. Voodooism is simply a sacred form of cannibalism, practised by high and low. At intervals these frock-coated generals retire to the depths of the jungle and worship the snake-god, sacrificing and eating children in its honor. All respectable inhabitants of Hayti hotly deny that this is so, but travellers have seen. At least two of Hayti's recent presidents were known Voodoo-worshippers.

Hayti is a beautiful land. It has a glorious climate, some of the loveliest mountain and forest scenery in the world, and the most fertile of soils. The Haytian is a lazy, good-humored child. But somehow there is an uncanny atmosphere about the island, and most of the few travellers who have found their way there have confessed to heaving a sigh of relief on seeing the coast-line fade on the horizon.—London Answers.

There are six daily newspapers in Toronto, 49 weekly papers, 20 semi-monthly, 76 monthly, eight quarterly, and one directory company.

Mrs. Snappem (who has been suffering from toothache)—"Thank goodness, I've had that tooth out at last!" Mr. Snappem—"Happy tooth!" Mrs. Snappem—"What do you mean?" Mr. Snappem—"It's out of the reach of your tongue."

HISTORY IS NOW A DELIGHT.

English Schoolmistress Teaches Children by Plays.

The dramatic way of teaching children history bids fair to replace the time-worn text-book method, judging by the success of an experiment tried at an English school in Winchelsea.

The children, instead of being learners of dull, dead facts, have been living factors in the history of the period about which they are learning—by the simple expedient of getting them to act part in historical plays.

Recently twenty-one of them went to Lonhdon to act the play of "Saxon and Norman," by permission of Lady Evelyn Mason. The play was under the auspices of the Village Children's Historical Society, the object of which is to broaden the village children's minds.

Hitherto Harold the Saxon King, the Norman Conquest, William the Conquerer, and the rest have been mere names signifying harrassing lessons. To-day, Harold and William, the Saxons and the Normans, are all very interesting people indeed, and quite as real as pirates and redskins. All because they have themselves acted in the play of "Saxon and Norman" in their leisure time and their school time, too.

Miss Passev the headmistress of the school, commenting upon the effect on their work, said that when an inspector recently came to question them he did not plough any. "It has made them very keen on history," she added, "and we had very good reports from two other inspectors, for there was not a single question in history they could not answer.

Another noticeable effect was that unlike the ordinary village children one meets, these little actors and actresses are anything but shy, and speak up and answer as readily as city children. When asked questions in history they answered at once correctly, and seemed to take a living interest in the people they spoke of, just as though they were familiar acquaintances or story-book friends.

"The school has now done four historical plays," Miss Passey said, "namely, 'Saxon and Norman,' twice; 'Robin Hood,' 'The Spanish Armada,' and 'Caedmon.' Not only does this acting teach them history and stimulate their liking for it, but it makes them intelligent and able to speak well, clearly and pleasantly."

Little Allen Eastwood, aged seven, one of the youngest children in the cast, rehearsed a portion of his part. He had evidently learned to gulp down promptly any shyness, for he spoke his lines in a clear, big voice, and, what is more, understood exactly what they meant. Charles Turner, aged twelve, plays the part of Harold, whose character, likes and likes he discussed as if he were an intimate friend, and described how he hated Normans.

EAT RYE BREAD.

Case of Maria Jonesco, Who Is Hale and Active at 115.

There is living in Kishineff, Russia, a hale and active old lady, Maria Jonesco, who has just celebrated her 115th birthday. She was born in the Bessarabian Village of Strashen in 1796. She is a childless widow. Her sight and hearing are still nearly perfect, she is comparatively active on her feet, her silvery hair is abundant, she has lost only four teeth and has never in her life made the professional acquaintance of a doctor.

Maria Ionesco, who still conserves a naturally sunny disposition and a happy temperament, attributes the lengthy tale of her years to a black bread diet. She has never eaten white wheaten bread since her early girlhood, and the rye bread she has always consumed has been known in Russia as soldatski khlyeb, or soldiers' bread, which is the blackest and heaviest and purest of whole rye foodstuffs.

NO LUCK.

The tradesman rendered his bill, waited for several weeks, and then wrote:

"Please, sir, I want my bill."

Back came the bill with these words:

"Certainly; here it is."

The bill was again returned, and the tradesman wrote:

"Kindly send me the amount of my bill."

The answer came promptly and politely:

"Certainly. It is $5.00."

The next week the tradesman again wrote:

"Will you send me a cheque for my bill?"

The answer came in the shape of a blank, unsigned cheque, with the message:

"By all means. Here is a cheque. I have the bill."

In desperation the tradesman then wrote:

"I want my bill paid."

And back came the answer:

"So do I."

Then the tradesman gave it up.

THE SUNDAY SCHOOL STUDY

INTERNATIONAL LESSON, JUNE 25.

Lesson XIII.—Review. .. Golden Text, Mic. 6. 8.

QUESTIONS FOR SCHOLARS.

Lesson I.—Elisha Heals Naaman the Syrian.—How did Naaman hear of the wonderful prophet in Samaria? Who sent him to Israel to be cured of his leprosy? What did the king of Israel fear when he could not cure him? Who did cure Naaman? How was the cure performed? What did Elisha do with the proffered reward? What wicked thing did his servant, Gehazi, do? How was he punished?

Lesson II.—Elisha's Heavenly Defenders.—How did Ben-hadad try to capture King Jehoram? What did he think when Jehoram always escaped him? What did his servants tell him? Where was Elisha? How did Ben-hadad try to capture him? How did Elisha's servant feel when he saw the Syrians surrounding them? What vision was given him? How did Elisha treat the Syrian army?

Lesson III.—Easter Lesson. — The Resurrection Morn.—For what purpose did the women go to the tomb on Easter morning? Who reached the tomb first? What did she find? Whom did she tell? What did they believe? To whom did the risen Jesus first appear? What was she doing at the time? What did he send her to do?

Lesson IV.—Joash Repairs the Temple.—Who ruled over Judah just before Joash? How had she become queen? How was Joash preserved from death? How was he proclaimed king? What became of Athaliah? What did Joash direct the priests to do? How did they carry out his command? What did Jehoiada prepare to receive the people's gifts? How was the money spent?

Lesson V.—God's Pity for the Heathen.—Who sent Jonah out as a foreign missionary? Where was he sent? How did he try to shirk his duty? How was he brought back to his duty? What was the result of his preaching? Why was Jonah displeased at God's mercy upon Nineveh? What lesson did God teach Jonah?

Lesson VI.—Uzziah, King of Judah, Humbled.—Along what three lines did Uzziah strengthen Judah? What old enemies did he overcome? How did he fortify Jerusalem? What works of peace did he construct? Who helped him in these enterprises? What irreverent act did Uzziah commit? Why was this act wrong? Who rebuked him? How did he take the rebuke? How was his pride humbled?

Lesson VII.—Isaiah's Vision and Call to Service.—Who was Isaiah? What vision had he? Where did he see the vision? In what year did this occur? Of what did the vision make Isaiah feel conscious? How was he assured of forgiveness? To whom was he sent as a messenger? What result was to follow his preaching? What was the final hope of Judah?

Lesson VIII.—Song of the Vineyard.—To what does the song of the vineyard compare Judah? Where was the vineyard planted? How was it cared for? What harvest was expected of it? What did it produce? How did Judah resemble the vineyard? How had the wealthy oppressed the poor? How did many of the people spend their days and nights?

Lesson IX.—Micah's Picture of Universal Peace.—Who was Micah? In what kingdom did he prophesy? What fate did he warn the Jews of? Of what final hope did he tell? What condition will follow the knowledge of the Lord by all peoples? What will become of wars? How shall the nations show their love for God? Who shall be their examples?

Lesson X.—Israel's Penitence and God's Pardon.—How did Hosea regard Israel? What did he appeal to Israel to do? Whose help did he ask them to forsake? What evil practices did he urge them to abandon? How did he say God would regard Israel's penitence? What promise did he make concerning Israel's future prosperity? What did he say about the ways of the Lord?

Lesson X.—Hezekiah's Great Passover.—Who had closed the temple? Who reopened it and had it cleansed? Whom did he invite to come to Jerusalem? For what purpose did he invite them to come? When was the passover celebrated? How long did the celebration continue? What did the people do when they returned home?

Lesson XII.—The Downfall of Samaria—Who was the last king of Israel? Who exacted tribute from him? How did Hoshea seek to avoid paying the tribute? What did the Assyrian king do then? How long did the siege of Samaria last? What was done with the Israelites? What finally became of them? What was the cause of Israel's destruction?