HOUSEHOLD

DAINTY DISHES.

Indian pudding is excellent for this season. Grease a pudding-dish and line it with a light suet crust. Put in alternate layers of sliced apples, quarters of orange, and pieces of figs. Scatter sugar over all and add a pinch of ginger. Cover with suet crust and boil for two hours. Turn out, and serve.

Russian Mince.—Cut one pound of cold meat into small pieces, also any cold vegetables, ham, bacon, or a suet pudding. Fry all in a little dripping, season highly with pepper, salt, finely chopped onion, parsley, and a tablespoonful of vinegar. Stir all together over the fire, and serve very hot on toast.

Tapioca gruel is most useful in some cases of illness. Take a heaped tablespoonful of tapioca, put it into a quart of cold water, and let it come slowly to boiling point, after which let it simmer slowly till the tapioca is very soft. Strain it, rejecting any tough pieces, and add, if liked, a little salt and cream.

Fried Beef Rashers.—Cut some slices of cold beef, roast or boiled, brush each over with ketchup, and season with pepper and salt. Fry some rashers of bacon, take them up, and in the fat fry the beef. Make a mould of mashed potatoes and arrange the slices of beef and bacon on it. Serve very hot.

Cranberry Sauce.—Wash and pick over carefully a quart of cranberries. Put into the inner vessel of a farina kettle; add a cupful of water and cover. Fill the outer boiler with hot water, and cook until the berries are soft and broken to pieces. Now stir in sugar to taste; cook for a minute—no longer—and turn out into a bowl.

An Economical Stew.—Cut one pound and a half of gravy beef into small pieces as for a pie, dip each into flour, pepper, and salt, and put into a stewing-pan. Fill up with chopped vegetables, the greater variety the better, but no water. Add, if liked, a little powdered allspice. Put on the cover, tie it over with buttered paper, and set the jar in a moderate oven for about six hours. Serve very hot.

Doctor's Soup.—Pick over and wash three ounces of rice and place it in a saucepan with one quart of water. Let this cook till the water is reduced to one pint, add a quart of milk, a little chopped onion and celery, a pinch of salt, and a suspicion of mace. Place the saucepan on the side of the stove, and simmer the soup till the vegetables are thoroughly cooked. Before serving add a lump of butter, rubbed into half an ounce of flour, and a teaspoonful of chopped parsley.

Pumpkin Pudding—To a full pint of stewed pumpkin that has been put through the colander, add the beaten yolks of four eggs and a cupful of sugar. Stir into this a quart of milk, a teaspoonful of ground cinnamon, mace and nutmeg, and if you like, a little ginger. Lastly stir in the whites of two eggs whipped stiff. Turn into a buttered pudding dish and bake, covered for half an hour, then brown. A few minutes before drawing it from the oven spread on the top meringue made of the reserved whites, two tablespoonfuls of powdered sugar, and a teaspoonful of lemon juice. Shut up in the oven long enough to form the meringue and to tinge it lightly with golden brown. Eat cold.

Batter Currant Pudding.—Six ounces of flour, four ounces of currants (picked and washed), two eggs, half a pint of milk, one teaspoonful of baking-powder, a pinch of salt. Mix the baking-powder and salt into the flour in a basin. Break the eggs and place in a hole in the middle and add the milk, then beat till all is a smooth batter. Pour into a well buttered baking tin, sprinkle the currants over, and bake in a moderate oven for half an hour. Turn out the pudding to serve, and cut it in squares. Serve with white sugar sifted over.

Mock Oyster Bisque.—Scrape and trim a bunch of oyster plant, cut into inch lengths, and after leaving it in cold water half an hour, cook very soft in a pint and a half of salted water. Drain, and rub the vegetable through the colander or "press" back into the water in which it was cooked. Set over the fire and bring to a gentle boil. Season with celery salt and white pepper before stirring into it two cupfuls of hot milk scalded with a bit of soda dropped in to prevent curdling. Lastly, stir into the saucepan a white "roux," made by heating two tablespoonfuls of butter in a pan, working into it while it is over the fire a tablespoonful of flour and stirring smooth. Give a final boil of a minute, beating and stirring meanwhile, and pour out.

Mock Roast Duck.—Grind or chop together a pound of lean, raw beef and half a pound of sausage meat. Shell and blanch half a pound of almonds, let them dry out in an open oven and grind them fine. Mix all these together and season with a teaspoonful of powdered sage, one of strained onion juice, and salt and pepper to taste. Form with your hands into an oblong roll. You may exercise your ingenuity by molding it into something that may be recognized as the form of a duck. Sift fine crumbs all over it, and lay in the covered roaster. Strain a ten-cent can of chicken soup; heat it to boiling, and pour about the "duck" when he is in place. Bake slowly for an hour, covered, basting six times, carefully, not to dislodge the crumbs. Then uncover and cook half an hour longer, basting often. Transfer to a hot platter and set over boiling water, while you thicken the gravy in the pan with browned flour, adding a teaspoonful of kitchen bouquet. Boil up and pour a few spoonfuls over the "duck," the rest into a gravy-boat.

HOUSEHOLD HINTS.

Garnish boiled mutton with beetroot cut in slices and a little chopped parsley on each slice.

The flavor of salad dressing is greatly improved by the addition of a very little chopped capers or pickles.

Grease on a floor can be removed by scrubbing with a solution of unslacked lime, soda and water.

When peeling lemons for cooking purposes, be sure never to cut any of the white skin, as it has a bitter flavor.

When cleaning furniture wipe it over with tepid, soapy water, and dry it before polishing it with beeswax and turpentine.

If the oven does not brown, sprinkle a good handful of sugar on the bottom of the oven. It will then brown anything.

Turpentine is an excellent cleanser for many things. It will remove the marks of black lead from a marble mantelpiece, amongst other things.

Eggshells should always be carefully saved, for they are useful for clearing soup and jelly, and, if crushed and mixed with salt, for cleaning enamelled pans.

Bread should always be kept in an earthenware pan with a wooden cover. Wash the pan out every week, and dry thoroughly before replacing the loaves.

Tough meat should be laid in vinegar a few minutes before cooking. This is a particularly useful hint for summer, when meat cannot be hung till tender, as in winter.

Clothes should never hang longer in the kitchen than is necessary for airing them, for unpleasant odors of cooking will get into them, and cannot be got rid of without washing.

Young housekeepers will find it a good plan to keep an account book and enter, with regularity, all housekeeping expenses, adding up accounts every evening and making a weekly summary.

Good Polish for Oilcloth or Linoleum.—Save all ends of candles and melt in the oven. Mix with it sufficient turpentine to make a soft paste. This is really an excellent preparation.

Scratches on tables are very annoying. Keep a supply of rounds of dark green felt, on which to stand china jars, flower vases, and so on. These will not be noticeable, and will vastly save polished surfaces.

Thick blotting-paper under doilies will keep hot dishes from marking a polished table. The blotting-paper should be cut the same size as the various doilies. It takes the place of asbestos mats.

Table linen is apt to wear in the creases. Before signs of wear appear, cut a little off one side and hem it. This will bring the creases in a different place, and save the wear. The same may be done with the ends.

The flap of the sirloin should be cut off before it is cooked. It should be rubbed with salt for a few days, and then boiled very gently with herbs and spices in just enough water to cover. When done, press till cold. Garnish nicely before serving.

Great care should be taken to dry towels thoroughly before putting them away. If placed in the linen presses without being well aired, while still damp, a mould is likely to form upon them, which, it is said, produces skin diseases.

Ironing may be made easy by several thicknesses of newspaper, instead of cloth, being used when pressing. This prevents the shiny appearance which often follows the use of a damp cloth. Using a newspaper when pressing tucks in dress skirts instead of cloth will render the iron much easier in use.

In choosing footwear for your children, it should be remembered that lace boots are better for them than buttoned footwear. The shanks of the buttons are apt to press on the instep or ankle and cause discomfort, while better support is naturally given to the ankles when it is possible to draw in the laces at will.

To wash blankets cut up some soap and boil till dissolved, then add as much as is required to a tub of warm water to make a nice lather, then add about a tablespoonful of ammonia. Squeeze the blankets in this till clean, then rinse, wring out and hang in the air to dry. Only do two or three at a time as it is rather tiring work.

Curtain Stretching.—First make dining or extension table the desired length, place table padding over this, then put wet curtain down, spreading it out the original length and width. It will cling to the padding, no pins being used. Four curtains may be dried at a time by placing one on top of another, being careful to make each exactly as the one underneath.

How to Mend Gloves—If you wish to mend your gloves neatly, turn them inside out and sew them over and over with fine cotton thread. Silk seems to cut the fabric. If there is a tear, set a piece of kid under it and secure it with a few stitches; if you have not the kid of the right color, use a bit of the ribbon or silk. Save the best part of the old pair to mend the new. Court plaster will mend a break nicely, but always stiffens the kid.

THE SUNDAY SCHOOL STUDY

INTERNATIONAL LESSON, DECEMBER 3.

Lesson X.—Nehemiah rebuilds the wall of Jerusalem, Neh. 4. Golden Text, I. Cor. 16. 13.

Verse 1. Sanballat—He is the first mentioned of the malignant enemies whom Nehemiah encountered (compare Neh. 2. 10). It was not so long since all the Syrian colonists in Palestine had joined hands to obtain from Artaxerxes an order for the stoppage of the work of restoration in Jerusalem. There was great jealousy of Jerusalem throughout Samaria, and the heathen in general were angry at Ezra's severe strictures on intermarriage. But now that Nehemiah had come with royal authority, hostility had to take a new form, that of cunningly devised intrigue. The leader of all this renewed opposition was Sanballat, called "the Horonite" from his dwelling in Bethhoron, a town on the borders of Ephraim. He was a moving spirit in the city of Samaria, possibly governor.

Mocked—At first, we are told, Sanballat and his fellows were deeply grieved over the coming of Nehemiah (Neh. 2. 10). But this soon gave way to wrath and indignation when they saw that the people actually responded to the young governor's appeal to rise and build the wall. In their rage they resorted to the weak weapon of raillery.

2. Will they sacrifice?—This taunt amounts to a question as to whether these Jews expect simply to propitiate their God with burnt offerings and their work will be accomplished. Surely they cannot think to make both a beginning and an end in the short space of one day? For one thing the stones were burned and they could not revive them. And think of the heaps of rubbish! Almost a century and a half had passed since the walls had been razed. Huge building stones were strewn in every direction, while dust and refuse buried the ancient foundations many feet deep—explorers have stated that in some places the accumulated rubbish now reaches the great depth of 125 feet.

3. Tobiah the Ammonite—He was chief of a small tribe on the other side of the Jordan, a people who had gotten into Samaria after the Babylonian invasion. He is mentioned as the second of Nehemiah's enemies, and is called a servant, perhaps because he had held some position under the Persian governor (Neh. 2. 10). All these neighboring communities were now combined in order to prevent the reinstatement of Jerusalem as the dominant power of Palestine.

If a fox go up—It is possible there was some truth in the inference that even the soft tread of a light animal would be sufficient to bring the wall down. So hastily had it been put together that strength was wanting.

4. Hear, O our God—It was characteristic of Nehemiah, that, in face of grave danger, he turned to heaven for help. Similar parenthetical prayers are found in other parts of Nehemiah (5. 19; 6. 9; 13. 14, 22). It may seem to us that he was inexcusably vindictive. Such maledictions, as elsewhere in the Old Testament, display a spirit that comes short of the Christian ideal. Prayers that our enemies may not be forgiven their iniquity (5), and that their sin may remain as a permanent record in the divine book of remembrance, are not in harmony with the injunctions of him who said: "Love your enemies." But we have to make allowances. Nehemiah certainly felt himself justified. To him the reproach was not merely his, nor his people's. It was one God shared with them—we are despised. It was so clearly God's work he was doing that Nehemiah represents Sanballat and Tobiah as provoking God to anger publicly when they sought to withdraw the builders by mockery.

6. So we built the wall — Nehemiah had succeeded because he had gotten the co-operation of all the people. The work proceeded at a rapid pace because of the eagerness of the workers. The governor, with characteristic generosity, disclaims any credit which may be due him. At this point, all the wall had been completed, without gaps anywhere, to half its height. The ancient wall reached a height of two hundred feet.

7. The Arabians—These are the third class of foes mentioned in chapter 2. To those already cited, there are now added the Ashdodites, who were dwellers in a strong city near the sea. When these heard of the repairing of the walls (the figure being that of the healing up of a wound, as seen in the closing up of the breaches), they were more worth than at first.

8. They conspired—They quit their ineffective taunts, and got down to active business. Their plan was, first, to carry on an actual fighting campaign. Besides this, they hoped to cause confusion in the city, by winning over those disaffected therein, and by drawing the builders away from their work.

9. We made our prayer—Nehemiah sets at the forefront of his defensive measures the force of prayer. Up to this time we have mention only of his own private prayers. But now the infection of his habit seems to have spread. United prayer is a mighty engine in the work of the kingdom. But it is necessary for the workers to keep their eyes ceaselessly on the watch against the intrigues of the enemy. Prayer is meant to inspire duty, not to replace it. Nehemiah's posting of sentinels in the surrounding country was prayer in action. Ten plots of the enemy were reported to him, and every one was foiled.

10. Judah said—Here was another kind of difficulty. The Jewish community complained of exhaustion. The work of clearing away the rubbish was such a burden that no strength was left to build the wall.

11. Our adversaries said—From spies, no doubt, Nehemiah learned that a surprise attack was being planned.

12. Ye must return—The apparent meaning is, that the Jews who lived by them (that is, the Samaritan and other enemies) began to be fearful for their own homes; accordingly, they insisted again and again that their fellow townsmen from all those places from which they had gone up for the rebuilding of the wall, should come back and protect their homes from the perils of attack.

13. The lowest parts of the space—This was a general defensive precaution, intended to guard against secret attacks. Where the walls were lowest, and the attacks therefore most likely to be made, and where the places were open and free from dwellings, he set his men according to families. This would guarantee co-ordination of movement, because of the intense clan spirit.

14. I . . . said—Nehemiah's brief speech was pointed, and contained three points: (1) Let them not be afraid; because (2) they are to remember the terrible might of their Lord; and (3) they are not to forget that it is for the very existence of their homes and race that they must fight. By such words Nehemiah dispelled the general disheartenment.

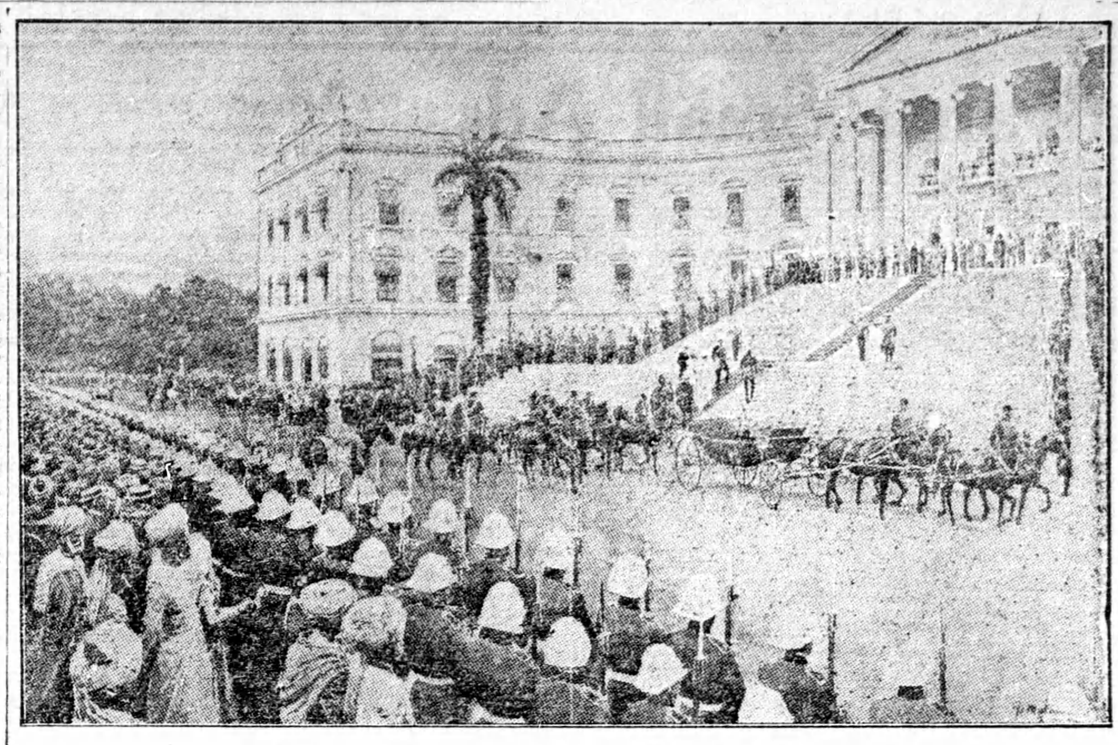
15. It was known to us—Their plan to make a secret attack.

16. Coats of mail—Probably nothing elaborate, but rather tough, specially prepared leather doublets, which offered protection down to the knees, leaving the arms free.

The rulers were behind—They were the chief magistrates and officials of the city, and in this case were stationed in the rear of the men of Judah who were engaged in building, so that, in case of emergency, they might give immediate orders and so repel any onslaught.

17, 18.—The apparent contradictions here are easily avoided by distinguishing between the classes of workers, those that bare burdens, of rubbish or building material, and those who actually laid the blocks of stone, the builders who would require the use of both hands.

23. Went with his weapon to the water—The text here is obscure, and various meanings have been suggested. Perhaps the best is, that for a certain length of time, say a full month, no one laid down his weapon.



ARRIVAL OF VICEROY AT GOVERNMENT HOUSE, CALCUTTA.

Every summer the representa tive of his Majesty in India goes to Simla and the healthier life of the hill, returning in the winter to the splendid palace reared by Lord Wellesley for the Emperor's deputy and viceroy at Calcutta.

STORY OF OLD GARMENTS

Found in a Hidden Cupboard They Recall a Tragedy of The Past.

It had been papered over and forgotten so many years ago that no one had even guessed of its existence until the old wall had needed some attention at the hands of the builder, and in stripping off the paper he had found the closed door of the cupboard. Even the key was lost. With keen interest and vague wondering as to what secrets we were penetrating, my cousin and I watched the workmen force the lock, says a writer in the London Chronicle.

The door sprang open and showed the shelves piled with neat boxes covered with quaint checkered blue paper. My cousin took up a box and opened the lid. It was full of strings of dull black beads.

"What ever are these?" she asked, as she lifted up a string.

"Look at the box," I suggested, and she read out the word pomanders. We were no wiser, but on referring to a dictionary we found that pomanders were perfumed balls formerly carried in the pocket, or else worn around the neck, or suspended from the girdle. A faint old-world perfume still scented them, in fact, the whole cupboard was still full of vague sweet scents as of half forgotten memories. Somehow the presence of our unknown ancestress appeared to haunt the spot where she had stored her treasures. Was she young or old? Had she in the heyday of youth closed the door and concealed it under a layer of paper, hiding them until ages after her descendants should find her treasures? Or was it some dame, frail and feeble with the weight of years and the trouble that had been the lot of the family in those days, that had laid the things there and in dread of the vandal's hands had sealed them up for centuries?

We laid aside the box and its pomanders and took up a leather bound volume, and opened it. In a quaint old-fashioned handwriting, and in faded ink were written the words, "Dooratie B—'s Book of Simples."

We turned over the pages with reverent fingers and read recipes for curing all manner of evils. How some hair from the dog that bit you, chopped finely, and laid between slices of bread and butter was an infallible remedy for hydrophobia. A handful of snails sprinkled with salt and placed in a clean linen handkerchief hung up by the four corners, and the liquid that drained away taken fasting would stop the ravages of consumption.

"I'm glad I didn't live then," observed my cousin with a grimace. "I am sure I should have died at the very thought of taking such awful things."

We laid down the Book of Simples and turned to the boxes that filled the shelves. They all contained something of the personality of the dead and gone Dooratie. Dainty fans, with porcelain figures daintly tinted and fixed to the silken surface. Gorgeous flowers and still more vivid birds covered others. Ribbons and laces in sandalwood boxes that scented the air as we lifted the lids. Feather flowers that rivaled Nature in their dainty coloring and marvelous imitation. Stores of glittering beads and embroideries.

Last of all we drew out a large box that stood at the bottom of the cupboard. We lifted the lid, and the heavy perfume rose like incense. It was full of handsome clothes. We lifted up the first. It was a petticoat heavy with jeweled embroidery. Among gorgeous silken flowers quaint peacocks and pheasants strutted. It must have taken years to work, and the thick white silk was stiff with the embroidery, while the weight of the whole was enormous. We laid it tenderly away as we picked up the next garment. It was a man's cloak. A deep wine color outside; simple and plain. But the lining was literally a piece of golden cloth. The flowers of the precious metal c[illegible] nearly the whole of the white silk on which they were either woven or worked. Perhaps it was such a coat Raleigh had laid under the feet of his queen.

Hester, my cousin, shook out the heavy folds and made as if to throw the cloak over her shoulders. As she did so a gash in the lining showed up grimly. The dark stains around the edge showed that the wearer had been stabbed in the back. With a shudder we hastily folded up the cloak and laid it aside, wondering what tragedy had left its marks on that fair cloth of gold lining.

We took out the treasured garments that formed the store in the box. Evidently they had illustrated some life story, for among the clothing of grown men and women were dainty half-worn shoes and baby robes. Just the things a wife and mother might hoard as relics of the tragedies and events of a saddened life—relics of baby feet that had trodden life's thorny way too short a [illegible] to have felt the pricks. We sadly replaced them, and had almost filled the box again, when from the folds of the petticoat dropped a slip of paper. On it was written in a trembling hand in the crabbed and ill-spelled writing of the day:

"I am growing old and weary with much marrying and the loss of children. I lay my treasures in these boxes and seal them up. I have none to care for them, and my husband's sons' wives would spurn them as they are of no value. Only they are precious to me, and I beg those who find them in days to come to treat them tenderly as they would receive an old woman's blessing.—Dooratie B—."

"I'm glad she didn't put a curse upon the finder," added Hester, as she finished translating the missive. "I know who she is now. She was old Sir John's third wife, only she is always called Dorothy in the family stories. No wonder she was weary of much marrying. She was married first at ten years old, and then, when her husband died, she was married while still little more than a child to another man—handed over as a reward to one of the King's favorites. Then, when she was again widowed, the king married her to our ancestor, who was a bigwig of some importance, and a favorite of the king's. Poor Dooratie, I think her children were those of her second marriage. She outlived them all."

Then we shut the door of the cupboard and went sadly away, haunted by the memory of the weary woman who had been so much married, and into whose life had never come the joyousness of a love match.

The death is announced of Mrs. Dring, Rockgrove, co. Cork. Deceased was well known for her good work among the poor.

Private Neale, of the 2nd Wiltshire Regiment was buried in the Garrison Cemetery, Phoenix Park, Dublin, with full military honors.