HOUSEHOLD

MEATS.

Spaghetti and Beef.—Take one pound of chopped beef and same amount of chopped onions and fry brown. Add one cup of spaghetti broken in small pieces, then one can of tomatoes, a little red pepper, and one teaspoonful salt. Cook half an hour.

Scotch Meat Pie.—Get good round steak, cut into pieces, and dredge with flour. Into a frying pan put a little butter, a piece of suet, and a small onion. When hot, put in steak and fry brown quickly on both sides. Then cover with water and cook slowly for two hours. Add more flour to gravy if not thick enough. Put into a baking dish, make a rich biscuit dough for the top and bake. Put a cup in the center to keep the crust from falling into the vravy.

Beefsteak and Onions.—Take a thick steak (a flank steak is best), chop thoroughly, dredge with flour, spread with butter, pepper and salt to taste, place in a dripping pan or roaster. Cover with water, cover closely and place in the oven for about an hour. Slice onions, and twenty minutes before meal time spread the onions over the steak and return to oven. If the our with which the meat has been dredged does not make the gravy thick add a little browned flour mixed to smooth paste with water. Keep enough water around meat to have a nice gravy when done. Serve hot on a platter, either pouring gravy around steak or serve in a separate bowl.

BAKING.

Buster Brown't Delight.—Boil a pound of sugar in two-thirds of a pint of water for twenty minutes; add a cocoanut grated and a pound of prunes stoned and cut fine, and cook twenty minutes longer; remove from the fire and while still warm stir in a quarter of a pound of butter, the yolks of three eggs well beaten, and a little candied orange peel. Line small patty pans with puff paste; pour the mixture in and bake in a quick oven. Decorate each tart with a tiny pyramid of whipped cream meringue, with a candied cherry in the center.

Delicious Cocoanut Cookies. — Cream one-half cup lard, one-half cup butter, and two cups sugar; add one egg, two teaspoons vanilla, and one cup of cocoanut. Add enough our to roll and bake a light brown in a moderate oven.

Old Fashioned Gingerbread. — Use one cup of molasses, one cup of sugar, one-half cup of fried meat dripping, or lard, one-half cup of warm water, three teaspoonfuls of soda, and three of cream of tartar, one teaspoonful of ginger, and one of salt. Stir in flour to make a dough that you can knead on the board. Knead it a moment or so, then roll it out, put in small dripping pan, and bake.

SALADS.

Spinach Salad.—Mash to a paste a roll of cream cheese and add the yolks of three hard boiled eggs, forced through a sieve. Add salt to taste and a dash of cayenne, and enough salad oil or melted butter to moisten. Measure and add an equal quantity of finely chopped seasoned spinach. Mix well and shape into balls. Arrange in lettuce nests and serve with a French or boiled dressing.

Cream Salad Dressing.—Rub the yolks of two hard boiled eggs through a sieve; use one dessertspoonful of dry mustard, one tablespoonful of butter, one teaspoonful of salt, one-half pint of cream, either juice of one lemon or two tablespoonfuls of vinegar, and as much cayenne pepper as can be taken on the blade of a small penknife. This is a good substitute for those who do not like oil on meats or vegetables.

DESSERTS.

Delicious Dessert. — To half pound of dates add half pound of English walnuts shelled, three tablespoonfuls of breadcrumbs, one cup of sugar, six eggs beaten separately, and one teaspoon of baking powder. Put breadcrumbs, sugar, and baking powder in bowl and beat in eggs, adding nuts and fruit last. Bake twenty minutes in layer tins. Break up, pile on dish, and serve with whipped cream.

Italian Dessert.—Melt a cupful of light brown sugar over the fire stirring constantly to prevent burning. When melted add one cup of blanched almonds chopped fine; remove quickly from fire and stir until the sugar hardens. Then break into small pieces; whip one pint of cream stiff; flavor with vanilla; add the sugared nuts, mixing thoroughly and serve immediately in compotes. This recipe should serve twelve persons.

AROUND THE HOUSE.

To keep top bureau drawers in order, gather up the empty cardboard boxes around the house and fit into the drawer, using the different ones for different articles, as hair-pins, safety pins, common pins, gloves, belts, veils, handkerchiefs, combs, and brushes. Then there always is a place for everything, and the drawer cannot get out of order.

Smart Afternoon Dress. Black velvet tunic draped over light grey satin and trimmed with silk embroidery and buttons.

In taking down your storm windows and doors, place a tag on each, telling where it belongs. Tie the screens up in a piece of paper and tie to the door or window they came out of. Always set the screens on edge, as they are less apt to warp in that position. Your screens will last longer and you will save much time when you want to put them up again.

Ammonia rubbed on beds and mattresses will keep them clean and free from bugs. A weak solution of turpentine poured down the water pipes once a week will drive the water bugs away.

Kerosene lamps are absolutely odorless if, when not in use, the wick is turned down below top of shaft.

If you wish to shut off the view from any window you can easily and cheaply do it by dissolving in a little hot water as much epsom salts as the water will absorb. Paint it over the window while hot, and when dry you will have a good imitation of ground glass. It is excellent for transoms, glass doors in cupboards, etc.

If a window sash is loose take strong cloth, the length of the sash, and six inches wide, sew up for a bag, leaving one end open. Fill with sand and close the open end. Laid over the sash the weight of the sand will fill every crevice and exclude the wind and cold air.

Newspaper for Moths.—The following is the way to put away furs in the spring: Take the garments outdoors; whip the fur thoroughly with a limber switch. Then comb every inch carefully with a moderately fine comb, hang on line, and air for half day if the weather will permit. Fold carefully and tie up in two or three thicknesses of newspaper. Put in a heavy cotton bag and tie securely. Hang in clothespress or closet after labeling with a pasted paper slip, so not to be disturbed until wanted.

For washing painted walls or woodwork two tablespoonfuls of baking soda added to a pail of warm water makes the work easy.

To remove shiny spots from black woolen garments place garment, whether coat, trousers, or dress, on ironing board; wring a cloth from water, spread carefully over garment, then pass a hot flatiron back and forth just above the wet cloth as closely as you can without touching it. The nap will rise and the shine disappear.

To Clean Carpets—Use two ounces each of salsoda and borax, one cake of what soap dissolved in a large bucketful of boiling soft water. Let stand until cool; then add two ounces of sulphuric ether. Scrub the dusted carpet on the floor with the warm fluid and wipe dry with a clean cloth. This will destroy moths and clean and brighten the carpet beautifully.

When washing off a kitchen table many people take a knife and scrape off the particles that stay on. This often ruins the table. The best way is to put some coarse salt on the cloth and wash off the table in this way. It leaves the table clean.

To steam a few cups of pudding in a small dish use a medium sized kettle; place a wire toaster over kettle. Set the cups or dish on it and cover with a tin or enameled basin. Two biscuits or small slices of cake may be steamed by removing the lid of the teakettle, putting a flat wire egg beater over the top and covering with a small pan.

To have line in the kitchen well out of the way select the most convenient place along the wall, put two screw eyes about a foot and a half from ceiling or in the tops of window casing, allow about a yard and a half of rope to hang down sides, tie rings in centre of each and fasten on nail or hook. The rope will sag when let down; to avoid this put weights near each end, or, better still, pin baby's wooden stocking forms to line with large safety pins.

WIFE'S RELATIVES GO AHEAD

In England Husband's People Take Second Place.

In England, where the question of precedence is a vital one even at family parties, there is a definite rule as to whose relatives shall go first, those of the wife or those of the husband. As a matter of fact, says the Queen, precedence is generally accorded to the relatives of the wife.

There are several reasons for this being so. The wife's mother is taken in to dinner by her son-in-law, the host, as he could not take his own mother or his own sister. Again, a wife could go in to dinner with her brother-in-law, but not with her own brother when other men guests were present.

Concerning more distant relations the case is different. A host could take in his own married niece, and the hostess her nephew, but they would not do so if the wife's niece or the wife's nephew was present on the occasion. This because of the preference usually accorded to the relatives of the wife over those of the husband.

It is essentially at dinner parties that this question of precedence has to be considered, but in reality it comes to the front throughout the day, not only at meals, but on all those occasions where one or other of the ladies must take the lead. For instance, when a drive is proposed, either by carriage or by motor car, the first to enter the vehicle is a relative of the wife, mother or sister, followed by a relative of the husband, the hostess entering last.

At luncheon the wife's mother often occupies the seat at the bottom of the table in the absence of the host and assists in doing the honors to the guests. At tea she also assists her daughter in helping the guests to all they require in the way of cakes and break and butter, etc.

At dinner she is the first to be helped, as the waiting commences from the host's right hand, and should the guests be helped in the order in which they are seated, and they happen to be numerous, unless there are duplicate dishes the relatives of the husband have some little time to wait in each course. The signal for the ladies to leave the dining room is given by the hostess to the lady who is seated at the host's right hand, her mother in a family party, and she is the first to lead the way from the dining room to the drawing-room, followed by the other ladies, the hostess going last. The adjournment for the night is made in a like manner, the proposal being suggested by the hostess to her mother, and carred out as aforesaid. Thus it will be seen that throughout the visit the honors of the situation are bestowed upon the relations of the hostess, and this by general consent.

IN ROBES AND SANDALS.

Men and Women Try to Look Alike in London's Freak Club.

The latest freak club in London is called the Ethna. It has rooms on a street just off Picadilly, and here its men and women members meet for intellectual converse.

The rule of the club demands that there shall be as little distinction in the dress and appearance of the members as possible, and both men and women don long flowing white garments of sacklike shape and sandals before they enter the dimly lighted rooms of the club. Most of the men are clean shaven and a few of the women have short hair, while those who have long hair twist their locks about their heads as tightly as possible.

No introductions are ever made. Any member is permitted to talk to any other and to talk freely and openly on any subject. The object of the club is to foster free discussion between men and women. Visitors are occasionally allowed, but they must of course wear the flowing robes and sandals.

The membership is very limited, and a positive requisite is intellectual work of some sort. Most of the members are writers, others are interested in social problems and work on committees, while still others are members o fthe great band of men and women in London who seem always on the outlook for the very latest thing in fads and fancies.

"Mother, in sending out my birthday invitations, shall I say, 'Your presence is requested'?" "Of course not, my dear; you should say, 'Your presents are requested.'"

WILD ANIMALS AS PATIENTS

ONE RULE HOLDS GOOD IN ANIMAL KINGDOM

Elephants Lavish the Tenderest Affection on Their Young.

It is curious to see how the great animal world is in many ways a faithful reflection of our own—or is it the other way about? At any rate we find that in the animal world some babies are extremely well and carefully looked after and some have to shift at once for themselves. And, as with us, it depends on the size of the family.

The turbot, for instance, produces 15,000,000 eggs a year. And we find that in the heart of Mrs. Turbot, says the London Evening Standard, reporting the lecture of Dr. Chalmers Mitchell at the Royal Institute, there is about as much maternal instinct as you would get out of a pebble. All these 15,000,000 olive branches, so to speak, cause not the slightest flutter of pride or affection or anxiety in the maternal breast.

ELEPHANTS' AFFECTION.

This unnatural mother is among the most prolific of all mothers in the animal world. At the other end of the scale we have the elephant, and see at once how strong is the affection there between young and old. "The greatest naturalist who ever lived, Darwin," said the lecturer, "calculated that the average elephant lived a hundred years and that in that time Mr. and Mrs. Elephant had only six children, on whom they lavished the tenderest affection." It is a much prettier story than that of the turbot.

And yet in spite of the small families natural among elephants, if all the young born to a single pair of elephants lived on and on, these in their turn helping to form families of six every hundred years, we should at the end of 500 years have an elephant family on the earth numbering 15,000,000, and it would be impossible to move for elephants.

In the same way if a single turbot family all went on living, we should be able to walk across the Channel dry shod. Nature has to step in ruthlessly. There is in fact a "prodigious destruction" going on among the youth of the animal world. Nearly all young animals are good to eat, "just as a baby is better than an old gentleman," and herein lies the Spartan secret by which nature relegates all animals, from elephants to turbots, to their proper place in

THE SCHEME OF THINGS.

Throughout the animal kingdom we find that the one rule holds good: big families mean neglect and small families mean care and attention. The frog produces hundreds of tadpoles and most of these go to make a fine harvest for the ducks. The toad produces a very small family, and these are all fathered (for Mrs. Toad is not at all domesticated) until they are capable of looking after themselves.

Often it is found among the lower animals that the mother will have nothing to do with the upbringing of the young. The seahorse, the stickleback, the toad, and the emu are examples where the father rocks the cradle. It is not a very inspiring list, and throughout the higher animals the mother takes the place intended for her.

There is a moral here for those rare mothers belonging to the highest animals of all who sometimes try to shirk their natural duty and who, without being so heartless as the turbot, do not take the keen interest they should take in the upbringing of their children.

At least let them do as the penguins do, and take it in turns, so that while Mrs. Penguin is at the club Mr. Penguin watches faithfully over the unique egg at home, and then in turn takes his two hours off.

Handling an alligator egg, Chalmers Mitchell explained the attitude of

THE MOTHER ALLIGATOR.

She is callous as long as the young are in the egg, but so soon as they are hatched in the sand she behaves tenderly to them. There is a story that when the eggs are ready for breaking the youngsters inside bark loudly, whereupon the mother alligator goes and scratches them up.

But it was hinted that to consume either the egg or the story would need a tolerably large pinch of salt. But the smallest alligators do bark, and loudly. Mr. Mitchell took two home one day and put them for the moment in a small bath in the sitting-room.

A lady visitor who called immediately afterward and was left in the room for a moment had something like hysterics when she heard a deep baying proceeding from a footbath.

Finally Mr. Mitchell gave some hints on wild animals as pets. One must always remember that they are wild animals and that no wild animal can ever be trusted. The dog has been domesticated through hundreds of years, and, although he might be offending many dog lovers, had all the spirit and confidence knocked out of it. The cat, on the other hand, will only live with you on terms of perfect equality, and, unlike the dog, is not grateful for a beating. And all wild animal pets, said the lecturer, are like the cat, only much more so.

WOMAN'S TRAVELS IN AFRICA

Question of Precedence at Black Courts.

Miss Olive Macleod, who travelled through Nigeria, the German Cameroons and the French Congo to set up a stone on the grave of Lieut. Boyd Alexander, to whom she had been engaged, told how she had travelled close on 4,000 miles in Africa, chiefly on foot and horseback, penetrating to many spots which no white feet had ever trod before, says the London Daily Mail.

What struck one in her gossiping account of her travels was that humanity is very much the same beneath the surface all over the world A native sultan's court, she said, reminded her very much of a European monarch's. The court officials had much the same apportionment of duties and quarrelled about precedence in the same way.

Black belles wear false tails of hair and pads to make their own appear more luxuriant. Even their little children play marbles in the English style. And when reformers among us advocate certificates of fitness for marriage they are only pleading for a system which obtains among many West African tribes.

The young men of these tribes are tested as to their manliness and endurance by being beaten with strips of leather or by being obliged to climb up the face of an almost perpendicular rock. Unless they satisfy the test they cannot marry. No women would accept them as husbands.

One very interesting point was that the natives pick up English quickly and regard it as "the white man's language." If Frenchmen and Germans cannot speak it they are not looked upon as "proper white men." So general is this view that the German officers and sergeants are obliged to drill their black troops with English words of command.

NO BRASS BANDS IN ARMY.

Definite Proposal That They Shall All be Abolished.

A despatch from London says: The British army without a brass band—such is the doleful prophecy of the Pall Mall Gazette. It says that a definite proposal has been brought forward that all the brass bands of the army, except those of the Guards regiments, shall be abolished, and that the sole music provided for the future shall be that of the drums and fifes and bugles, with the pipers for the Scottish regiments.

Some years ago fresh regulations were made as to the maintenance of regimental bands. The cost of them fell entirely on the officers. The new regulations threw some of the expense on the public purse. But even now it is consideredf that in a modern, business army the officers should not be liable to this kind of expenditure.

Every officer to-day has to subscribe one day's pay a year to support his regimental band, and that does not cover all his expenses in the matter. Take the case of the Royal Artillery band. The public grant is $4,500 a year, and the officers of the regiment are called upon to provide a further sum of some $15,000 annually to maintain their splendid string band.

The suggestion is that if the War Office put an end to this tax on the officers as not being in the best interests of the service the Chancellor of the Exchequer is not likely to provide the whole cost of the military brass bands out of the public purse. And a veteran recruiting sergeant who catches his men by the National Gallery declares that the abolition of the bands will pretty well ruin his business.

SHIPS OF THE FUTURE.

Sir William White, a leading naval architect, declared recently that the facts that tend to limit the increase in the size of ships are chiefly commercial. Large ships cost more to build than small ones, and are more expensive to operate. Moreover, they are not so sure of obtaining their complements of passengers or cargo without delay. In addition, comparatively few harbors possess channels of sufficient depth, or docks large enough to accommodate vessels even of the length and weight of the Mauretania. Sir William believes that although large ships will continue to ply between a few favored ports for special services, and even larger ones may be built, the great bulk of ocean traffic will continue to be carried by vessels of moderate size.

THE SUNDAY SCHOOL STUDY

INTERNATIONAL LESSON, FEBRUARY 11.

Lesson VI.—The boy Jesus in the Temple., Luke 2. 40-52. Golden Text, 2. 49.

Verse 40. The child grew—Developed normally as a human being.

Waxed strong—He was a healthy child, strong both physically and intellectually. The verb wax is still good English, from the Anglo-Saxon weaxan, to assume by degrees a specified state or condition. (Compare the German wachsen, to grow.)

Filled with wisdom—Literally, becoming full of wisdom. The wisdom was a matter of growth as much as was the strength of body and mind.

41. His parents went—Women were not required to go, but often voluntarily accompanied their husbands and sons.

The passover—Originally a harvest festival, which later was observed also as a memorial of the exodus. Compare Exod. 23. 14-17.

42. When he was twelve years old—A time of special significance in every Jewish boy's life, when in a religious sense he reached his majority, becoming himself responsible for obedience to the law and for performing all requirements devolving upon adult males. In other than religious matters, he still remained subject to paternal oversight and authority.

After the custom—In harmony with the custom. This required that the feast be celebrated at Jerusalem by all males. The privilege of attendance was, however, extended to women. This brought about great annual pilgrimages to the national capital at this special season.

43. When they had fulfilled the days—Seven days, during which they were required to eat unleavened bread and to observe special ceremonies prescribed for each day. The first and seventh days were set apart for "a holy convocation." Compare Exod. 12. 15-17.

The boy Jesus tarried behind — Absorbed in the interest which the wonderful services and ceremonies of the temple presented.

44. Supposing him to be in the company—The caravan of friends and neighbors who together had journeyed from Nazareth to Jerusalem and who were now returning in the same way. Men, women and children above a certain age would quite naturally be in separate groups.

A day's journey—Perhaps not more than six or eight miles would be covered by such a caravan on the first day of their journey.

46. After three days—Counting the first day's journey homeward, a day's journey back to Jerusalem, and another day spent in search for him, in part among their kinsfolk and acquaintance (v. 44), and in part after reaching Jerusalem.

In the temple—Probably in one of the outer chambers which adjoined the courts of the main building, and in which the learned doctors of the law conducted school and held council.

Teachers—Scribes and rabbis. Among the famous teachers of this period, some of whom may have been present, were the aged Hillel and Shammai, Rabban Simeon, Gamaliel, Joseph of Arimathea, and Nicodemus.

Questions—On subjects pertaining to the national religion, upon which, as a wide-awake and gifted lad, he had meditated profoundly.

47. All that heard him—Including the learned teachers of the law.

48. Son—Literally, child. A touch of endearment as well as reproof is evident in the words of Mary.

49. How is it?—Jesus is surprised not at their coming back for him, but at their not knowing immediately where to look for him.

In my Father's house—Or, about my Father's business. Literally, in or about the things of my Father. The boy's question implies an appeal to his past obedience and loyalty to his parents, as well as to their supposed understanding of the fact that in a special sense his was to be a life for God. Mary's early training of her son without doubt contributed much to inculcating this conviction, which now is strengthened and clarified by the enlightenment of the Spirit.

51. Was subject unto them — A fact specially mentioned by the evangelist lest from what precedes his readers might infer the contrary.

52. Stature—Or, age.

Favor—Or, grace.

(In connection with this verse compare also comments on verse 40.)

DIFFERENT TEMPERATURE.

Ethel—"Tell a man your love is growing cold and he won't look up from his paper."

Helen—"But tell him his dinner is cold and he'll jump six feet."