HOUSEHOLD

SELECTED RECIPES.

Cream Pie.—Stir together three tablespoonfuls of sugar and one scant tablespoonful of flour. Add the white of one egg well beaten, and one pint of cream, with a few raisins. Bake like a custard pie.

Stirabout.—Mix one egg, one cupful of maple sugar,—not maple syrup—one cupful of sour cream, one even teaspoonful of soda, one-fourth teaspoonful each of cinnamon, nutmeg and salt, and two scant cupfuls of flour. Bake in a shallow pan and serve warm.

Almond Cake.—Mix one and one-half cupfuls of sugar and one-half cupful of butter. Add one-half cupful of milk, two cupfuls of flour sifted with one teaspoonful of baking-powder, the whites of six eggs and one-half cupful of almonds, chopped fine. Frost, and put split almonds on top.

Herring Balls (Danish recipe. — Soak two salt herrings in water for four hours, then soak in milk for one hour, after removing all skin and bones. Chop fine, and mix with an equal quantity of mashed potato, and to this add the same amount of finely chopped veal or beef (cooked). Shape this compound into small balls or cones, dip in egg and finely rolled dry bread-crumbs, and fry in deep fat.

Baked Brown Bread.—Use two cupfuls of sour milk, one-half cupful of molasses, two teaspoonfuls of soda, one teaspoonful of salt, two cupfuls of Graham or rye flour, one-half cupful of corn-meal and one half cupful of flour. Stir the milk and molasses together, add the soda dissolved in a little hot water, then the different kinds of meal, and stir until the mixture is free from lumps. Bake in a moderate oven one hour.

Cheese Custard.—Heat one pint of sweet milk in a double boiler. Beat one egg thoroughly, and add to it one-half teaspoonful of salt and one-fourth teaspoonful of black pepper. Beat into this the milk. Have ready one-fourth pound of domestic cheese chopped or one ten-cent jar of Imperial cheese. Stir the cheese into the custard and pour into either a well-buttered baking-dish or into individual cups or ramekins well-buttered, and bake slowly about twenty minutes; or, if desired, it may be steamed. Serve with hot buttered toast. Care should be taken to cook the custard only enough to set it so that it will not whey, and milk and eggs in combination should always be cooked slowly, at a comparatively low temperature.

Picanti, or Spanish Potatoes with Rice.—Fry one small onion chopped fine, and one fresh tomato cut fine, or two tablespoonfuls of canned tomatoes in a pan with a piece of lard the size of an egg; add one coffeespoonful of salt and one-fourth coffeespoonful of Cayenne pepper and let the mixture fry for five minutes. Add one and one-holf pints of milk, two slices of soaked bread, one-half of a ten-cent cake of cream cheese cut up, and twelve potatoes which have previously been boiled in the skin, but from which the skin has been removed. Boil the mixture for eight or ten minutes; serve it on a platter and sprinkle over it two hard-boiled eggs finely chopped, and parsley, also chopped. Serve with this hot rice which has had salt and butter in the water in which it was boiled, and which has been pressed into a mold before being turned into a dish.

Ham Pie.—A Southern receipt for this economical and delicious dish has been handed down in one family for several generations. To one quart of boiling water add about one-half pound of boiled ham—or the meat from a ham bone—cut into small pieces. Let this boil while preparing biscuit dough. Roll out thin a piece of dough about the size of a pie crust, cut it into small pieces, and drop them into the boiling broth—one at a time, so that they will not stick together. Line a well-greased two-quart saucepan with strips of dough, put in a layer of ham, a seasoning of butter, pepper and salt, add dumplings, more seasoning, and then another layer of ham. Over this break one egg for each person in the family; cover loosely with a top crust having an opening in the center to allow the steam to escape. Bake in a moderate oven until a light brown, and dredge with butter.

ECONOMY IN THE KITCHEN.

One of the most serious problems with which the ordinary housewife is confronted during the winter is the question of the best means for the economical disposal of the left-over vegetables. In the summer months, when green vegetables are plentiful, there are scores of uses to which the small scraps left from dinner may be put, but when the foods to be disposed of include such things as squash, turnip, onions, cabbage, celery, radishes, etc., the cook often feels like abandoning the task as a hopeless one. In spite of this feeling, however, there are ways and means by which these apparently worthless left-overs may be utilized to advantage.

Thus, on excellent method of disposing of the left-over squash is to add two well-beaten eggs and about a tablespoonful of flour to each pint of the cold vegetable. Blend the ingredients thoroughly, shape the mixture into square cakes; cover with egg and crumbs, and fry brown in deep fat.

Fried cabbage is another delicacy that cannot be enjoyed until the cabbage has first been boiled. If some of the cooked cabbage is left from dinner, therefore, it lends itself gracefully to this method of treatment. To prepare it, cut some slices of fat bacon into strips, and put them in the frying pan. When they have commenced to cook, and the bottom of the pan is well greased, add the cabbage and fry until thoroughly heated. Season with salt and pepper to taste.

To prepare left-over onions delectably, boil some rice in a little salted water, and when done, drain, but reserve the liquor. Butter a baking dish and arrange the rice and cold onions in alternate layers, cutting the onions into small pieces, if desired. Make a sauce by adding milk, butter and salt to the rice water, and, if necessary, thicken with a little flour. Pour this into the baking dish, saturating the rice and onions thoroughly; cover the top with buttered bread crumbs, and bake until brown.

HOUSEHOLD HINTS.

Never leave the flatirons standing on the stove after you have finished ironing. After they have been left to heat and cool time and again they lose their "temper" and will not hold heat.

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.

Spots in light dresses may generally be removed by laying on them a paste made of fuller's earth and eau de cologne. Let it dry, and then brush it off. A second application may be necessary.

To make sweetbread salad, mix and boil until tender one pair sweetbreads. Add three stalks of celery chopped fine, one-half cup of English walnuts chopped fine. Pour over mayonnaise dressing.

To clean a comb, grasp a whisk broom firmly in right hand near broom end, comb in left hand; brush between teeth of comb vigorously. You will have a perfectly clean comb in a few seconds.

To revive withered flowers, put the stems into boiling water, and by the time the water is cold, the flowers will have revived. Then cut afresh the ends of the stems and keep them in fresh cold water.

Old brooms make fine brushes for sinks and are nice for cleaning bed springs and mattresses. Cut off big handle, cut even at both ends; tie in two places with strong cord. One broom makes three brushes.

Keep a little package of absorbent cotton in one of the sideboard drawers. If oil, milk or cream is spilled on a woollen dress or cloth a bit of the cotton instantaneously applied will remove all traces of the stains.

If overworked homemakers whose nerves are "worn to frazzle edge" would acquire the habit of sitting or lying absolutely still, relaxed and motionless, for five or ten minutes twice a day, they would soon see improvement.

To make flaky pie-crust, use one and one-half cups flour, two-thirds cup lard, mix with as little cold water as possible, roll out, then spread lard on, and roll again; repeat the process several times. You can use it for tart crusts or patties, baked in pans.

When making the round perforations for eyelet embroidery hold a piece of white soap underneath the cloth, allowing the stiletto to pass into it. When it is withdrawn it gives a slight stiffness to the material which ensures even and perfect embroidery.

To ventilate a room having double windows that do not open bore a number of holes in the lower edge of the outer window frame and fit the holes with cork stoppers. The inner windows may then be raised and the corks taken out to admit fresh air.

Clothespins will keep the window from rattling if they be split in two and one piece used as a wedge for each frame. If they are painted white and fitted with a screw eye in each head they may be hung on a hook by the window and be always ready for service.

CATS SCRATCH TABLE LEG.

A table has been in the possession of a Dulwich family for over eighty years, and during this time the various cats they have possessed have scratched one leg, and one leg only, till at last they so wore it away that it became useless and had to be replaced with a new leg. The old leg is still in existence and kept as a curiosity.

THE SUNDAY SCHOOL STUDY

INTERNATIONAL LESSON, FEBRUARY 25.

Lesson VIII.—The baptism and temptation of Jesus, Mark 1. 9-13, Matt. 4. 1-11. Golden Text, Heb. 2. 18.

MARK 1. 9-13.

Verse 9. In those days—While John was still baptizing in the wilderness, preaching repentance and announcing the early advent of the Messiah. In Luke's account we are told that Jesus was at this time "about thirty years of age" (3. 23), which was the age appointed by law for the inauguration of Levites into their office (Num. 4. 43. 47).

Nazareth — Compare note on verse 23, Text Studies for February 4. The importance of Nazareth in the early life of Jesus was threefold: (1) It was a secluded village, separated by a range of hills from the main high road of traffic, and thus afforded opportunity for a more quiet and reflective life than would have been possible either in Jerusalem or Capernaum. (2) At the same time the outlook from this range of hills above Nazareth afforded a most wonderful and highly educative panoramic view, including the main road of international trade with its continual procession of Jerusalem pilgrims, Egyptian and Midianite caravans, Roman legions, and princes' retinues. Well might the diversified elements mingling in such a scene inspire within the mind of a thoughtful and especially gifted youth, whose heart was open to the best and highest influences that come from simple outdoor life and reverent religious training in the home, a vision of the transitoriness of earthly splendor and an appreciation of the higher values of life. Nor could a life philosophy or vision of opportunity thus obtained be cramped within the narrow boundaries imposed by national prejudices and traditions. (3) Situated in Galilee, the village life of Nazareth was under the influence of the simple synagogue form of worship rather than that of the temple, with its greater emphasis on formal ritual.

In the Jordan—The place of baptism is not positively known. The fourth Gospel speaks of John as baptizing in "Bethabara (or Bethany) beyond Jordan"; and again "in Aenon, near to Salim" (1. 28; 3. 23). The location of these places is, however, uncertain.

10. Straightway—The word is characteristic of the author's vivid style.

He saw—That is, Jesus, although the Baptist also was a witness of the heavenly manifestation (John 1. 32).

The Spirit as a dove descending upon him—Compare Luke's wording, "the Holy Spirit descended in a bodily form, as a dove, upon him" (3. 22).

11. A voice came out of the heavens—For two similar instances of a voice speaking from heaven, compare Mark 9. 7 and John 12. 28.

12. The wilderness—An uninhabited region, not a barren desert.

13. Forty days—Perhaps a "round number" (compare Exod. 34. 28; 1 Kings 19. 8; Acts 1. 3). The temptation is here represented as continuing through the entire period.

Satan—A Hebrew word meaning adversary. Compare 1 Chron. 21. 1; Psa. 109. 6; Matt. 16. 23. In the sense here used as the adversary of mankind its Greek equivalent is diabolos, meaning devil, the word used by both Matthew and Luke.

MATTHEW 4. 1-11.

Verse 3. Command that these stones become bread—The first temptation is prompted by physical appetite, the suggestion being to make use of powers granted for a higher purpose in allying the cravings of hunger.

4. It is written—In Deut. 8. 3. Israel had been forty years in the wilderness, but God had provided for all the needs of the people, "that he might make thee know that man doth not live by bread only, but by everything that proceedeth out of the mouth of Jehovah doth man live."

5. The devil taketh him—A literal interpretation of this account of the temptations of Jesus would require us to think of both Jesus and the devil actually leaving the solitude of the wilderness, and together going to Jerusalem, many miles distant, and then back to the high mountain-top, or vice versa, if we follow Luke, who places the second and third temptations in reverse order from Matthew. The journey would occupy some time, possibly a full day, unless we suppose Jesus to have been transported instantaneously in some miraculous manner into the holy city and to the pinnacle of the temple. To imagine Jesus, fatigued and all but exhausted, making that long journey slowly, and in company with Satan, is to recognize the improbability and incongruity of the situation implied. To imagine the transportation to have been instantaneous and miraculous becomes equally incongruous as soon as we inquire whose miraculous power it was that was exercised. For either we must think of Jesus as exercising his divine power to accompany and accommodate Satan, or we must imagine Satan performing the miracle involved and taking Jesus with him by force.

6. It is written—The reference is to Psalm 91. 11, 12.

7. Again it is written—In Deut. 6. 16.

8. Showeth him all the kingdoms of the world, and the glory of them—The vision which Jesus had of the glory of earthly kingdoms must, of course, have been purely mental, and this is the argument usually brought forward in support of the view that the whole series of temptations transpired in the realm of mind or spirit only. The cogency of the argument is evident. The realism of the narrative, however, adds vividness to the whole and brings us into vital touch with the awful mental struggle which transpired in that lonely Judaean wilderness.

9. If thou wilt . . . worship me—Acknowledge my lordship over the kingdoms of this world.

10. Get thee hence, Satan—The climax of the temptation has come. A point has been reached where Jesus must either surrender or rise in the power of his manhood and drive the tempter from him.

11. Leaveth him—Luke adds, "for a season," indicating that we are not to imagine the subsequent earthly life of Jesus as entirely exempt from further temptation. Indeed, the writer to the Hebrews tells us definitely that Jesus was "in all points tempted like as we are, yet without sin" (Heb. 4. 15).

SCOTCH MARRY EARLY.

Official Records Show Many Girls Wed Before Sixteen.

That early marriages take place frequently in Scotland is proved by the annual report of the registrar-general, recently issued. Here are some of the most notable cases:

One girl of 14 married a man twice her age; six married at the age of 15; fifty-four at the age of 16, in three cases the bridegroom being a widower; 326 at the age of 17; ten girls of 18 married widowers. Of the boys who entered matrimony, there were: One aged 16 married a girl of 15; one of 16 married a girl of 16; one aged 16 married a woman of 21; twenty boys married at the age of 17.

In contrast to these youthful partners, there were recorded the weddings of a widower of 86 years of age, and two others of 78 remarrying, and eight others of over 70. Most of the latter married widows.

Since the introduction of registration, over half a century ago, irregular marriages in Scotland have greatly increased. Of the 30,108 marriages recorded in the year under review, 2,015 (or 6.69 per cent.) were irregular, the majority of them taking place in Glasgow and Edinburgh.

HEREDITY AS HE SEES IT.

Biologist Says Sons do not Inherit Characteristics of Fathers.

Sons do not inherit personal traits and characteristics of their fathers, according to statements made by Dr. Johannsen, of the University of Copenhagen in an address on "Inheritance," in Huntington Hall, of the Institute of Technology, Boston.

That Tom has inherited his father's bad habit of smoking, or that Harry has inherited his mother's sweet disposition are entire misconceptions, according to the Denmark biologist. "That is only tradition," he said. "It has absolutely nothing to do with inheritance. Inheritance is not the transmission of personal characteristics, but merely the existence of the same constitutional characters in parents and offspring."

SPUN COTTON LONG AGO.

Lancashire's proud record of three hundred years in the cotton trade is far behind India's. Cotton was manufactured to perfection in India more than three thousand years ago. Thus Mr. Thomas Ellison, in his "Cotton Trade of Great Britain," says: "Fabrics as fine as any that can be turned out at the present day by the most perfect machinery in Lancashire were produced by the nimble fingers of Hindoo spinners and the primitive looms of Hindoo weavers, a thousand years before the invasion of Britain by the Romans." When Britons, in fact, were suffering from their skins, Indians were "luxuriating in garments of a texture so fine as to have earned the poetic description of 'woven wind.'" What Lancashire makes to-day, India made the day before yesterday!—London Chronicle.

SIR FRANCIS HOPWOOD.

Head of the Biggest Business in the British Empire.

When Winston Churchill went to the British Admiralty to take charge of "the King's navee" there were misgivings among the "Tite Barnacles" of that department, for Winston has established a reputation for clearing out inefficients. With the establishment of a "business war board" the misgivings have been fully justified, and already the modern spirt of alertness is invading the sleepy abode where for years dignity and "good form" have been more admired than vigorous capacity.

In Rear-Admiral David Beatty, Winston Churchill has a private secretary whose record has been phenomenally rapid. The Admiral has ability away beyond the average, but he would be the last to deny that the social eminence of his beautiful wife, a daughter of the late Marshal Field, has aided his meteoric advancement.

After Admiral Beatty, chief interest centers in the choice of Sir Francis Hopwood as additional Civil Lord—the "buyer and business manager" of the Admiralty. The description gives only a faint idea of the responsibilities that will fall upon him. His selection as the man to run the business side of Britain's first line of defence once more proves Winston Churchill's keenness to put the right man in the right place. As the Admiralty spends upwards of $100,000,000 a year, Sir Francis Hopwood thus becomes the working head of the biggest business in the British Empire. His vast experience of affairs has been gained at the Board of Trade. He first became their authority on railroads and traffic matters. Having successfully conducted various missions to America, where he added to his knowledge the art of effective hustle, Sir Francis was transferred to the colonial office and became advisor on the short-lived constitutions for the Transvaal and Orange River Colonies. He attended King George on his visit to Canada, and the Duke of Connaught when he went to South Africa to inaugurate the Union Parliament.

The British public has the utmost confidence in the new business head of the navy, a refreshing departure from the old-time type of permanent official, whose strength was often found in social qualifications rather than in efficiency in his department.

ATLANTIC FLYERS.

British Aviation Expert Says They Will be Silent Aeroplanes.

"People are afraid of aeronautics, but when the aeroplane is flying frequently from town to town silence will become imperative." So says Mervyn O'Gorman, superintendent of the army aeroplane factory at Farnborough, England, who has turned out the new all-British "silent" aeroplane that the experts have been demanding.

"As a matter of fact," he says, "silence is very easy to obtain. This machine shows a little step in advance.

"As far as I know, this is the first absolutely silent aeroplane; it is silent to this extent, that when the wind is blowing strongly from it towards you you cannot hear it.

"A military aviattor who was present at our trials remarked that there was other machines with which he was acquainted which it would not have been safe to have gone up in, in the wind that was blowing. I see no reason why every aeroplane which does not employ a rotary engine should not be silent. It is a very simple matter. The reason why it has been put in the background hitherto is because other matters have required more attention, but everyone knew that the moment for silence would soon arrive—at all events on a large class of engines.

"There is a certain loss of power in silencing, but there is no difficulty about it beyond just a careful study of the engine proposition. Silence will become very important when the confidence that will come as soon as the 'chudders' have left aeronautics has arrived.

"You can imagine, for example, that it might be worth a man's while, instead of taking a special train, to be carried along what might be called the postal route between Dover and Liverpool. He comes from the Continent and wants to go to America, and on such a route as that silence would before long become compulsory.

"The extent to which the weather delays or controls the doings of an aviator depends largely on two things—one, the speed of his machine; the greater the speed the less is he affected by the relative fluctuations in the speed of the wind. The other thing is that his means of control of his balance shall be very powerful in response to a small effort on his part, and by making that small effort, he shall obtain a large result."

An old bachelor will stay out till 2 a.m. if he wants to, but he misses the fun of trying to sneak upstairs with his shoes off.

MARKETING IN FINLAND.

Scenes Familiar to English Life Many Years Ago.

Finland grows modern with the rest of the world, but the people still cling to some of the old customs—the old market-days, for instance, and the market-places, such as were familiar to English life one or two hundred years ago. There is no chance there for the middleman to make a profit on either side of the transfer from the producer to the consumer. Moreover, the market-place furnishes many little scenes which illuminate national character and national life. One of these is given by Paul Waineman in his book, "A Summer Tour in Finland."

The market is a veritable delight to the eye of the visitor, it is so ridiculously primitive and old-fashioned. There are lines upon lines of quaint booths and rows of springless two-wheeled market-carts, with patient little Finnish horses standing as motionless as if they had been made of the same gingerbread that a smiling market-woman offered to me as I wended my way through their midst.

The market was too tempting—I forgot all about state archives and picture-galleries. Some lilies-of-the-valley, plucked that morning from a forest glade, hung their heads wearily, even when in contact with big, cool cabbages. Dainty ladies picked up their skirts as they threaded their way here, there and everywhere, inspecting minutely the goods on the various stalls, always followed by a red-cheeked handmaiden, bearing a huge Old-World wicker basket, from which a very varied assortment of edibles peeped out.

At that market you can buy everything—meat, poultry, fruit, vegetables, milk, butter, flowers, even to the humble wild lilies. The hum of voices is something astonishing. There are apparently no fixed prices, and a tragedy of renunciation may be observed in the surrender of a handful of vegetables to a customer who has bargained too hard.

One especial bunch of carrots caught my attention. They appeared to me to be very ordinary carrots, but their owner, an old man, bent nearly double with his years, lifted them tenderly from the corner of his cart. The would-be purchaser was an elderly woman with sharp, greedy eyes. I could see from the first that it would go badly with that old man.

The scene that took place between them was tragic. Every emotion of which a human countenance is capable was portrayed in turn upon both faces—polite inquiry, astonishment, contempt, incredulity, wounded pride, determination, hesitation, avarice; finishing up at last with triumph on the one side and resignation on the other, as the bunch of carrots was carried off by the woman.

SCHOOLBOYS FIGHT DUEL.

German Youths Use Firearms to Settle Dispute.

Once again the morbid reading indulged in by German schoolboys and youths, and the peculiar ideas of honor and the duel held in Germany, have resulted in a "schoolboy duel," in which one of the combatants received injuries which will probably cost him his life.

A boy of seventeen years was found a few days since in a small wood near Detmold, in an unconscious condition, with a bullet wound in the right breast. He was taken to the local hospital, where his chances of recovery are regarded as small.

It seems that the lad, a scholar in the Detmold higher grade school, quarrelled with a schoolmate of his own age over a girl, even younger than themselves, and for whose favors both were aspirants. Driven to extremes of jealousy by the knowledge that each was sharing the girl's affections with the other, the two youthful Romeos mutually decided on an "affair," in which one should seek the only possible escape from his passion in death, while the victor remained in undisputed possession of the field.

This programme was duly carried out. The boys, by some means, obtained possession of firearms, and repaired to the wood, without seconds or other witnesses. At the first exchange of shots one of the combatants fell wounded, while the victor callously walked off without even troubling to send help to his fallen opponent.

HIS WAY.

Fair Guest—"But if you ignore all social rank and precedence, how do you manage, for instance, in arranging guests for dinner?"

Prominent Leader of Socialist Community—"Let the hungriest go in first."

"How clear the horizon is!" remarked a young lady. "Yes," agreed her humorous companion; "I've just swept it with my eye."

She—"You married me simply because I had money!" He—"No; I married you because I didn't have money!"