HOUSEHOLD

Dainty Dishes.

Prune Pudding.—Rinse prunes in cold water, split and remove pits; lay the fruit in alternate layer with stale graham bread crumbs, crumbled very fine. Dot each layer of bread with bits of butter and add sufficient milk to moisten. Have top layer of bread dotted with butter only; cover and bake for twenty minutes, then uncover and brown.

Nutmeg Hard Sauce.—Mix one-half cupful of sugar, one-fourth cupful of butter, and one-fourth teaspoonful of grated nutmeg to a cream, then beat into this the stiffly beaten white of one egg; heap on a dish and set in cold place until wanted.

Stuffed Bass—Any fish may be served this way. Clean the fish. Dip soda crackers into boiling water a second; then mix in one tablespoonful of butter, and salt and pepper to suit; add as many small raw oysters as desired and stuff the fish, drawing the loose flesh over the opening, together with clean twine. Lay the fish on thin slices of pork and place a few more on top. Bake from twenty to forty minutes, according to size of fish.

Creamed Celery on Toast.—Cook the outside stalks in just enough water to make tender; then press all through sieve. To one cupful of pulp allow two cupfuls of milk, and when heated thicken with flour to make just creamy. Season with salt and pepper, adding one teaspoonful of butter. Pour over toast and serve.

Eggs Poached in Tomato Sauce—Cook the hard parts of the tomatoes and one chopped green pepper, after discarding the seeds and all white membrane. Add three sprigs of parsley. When the tomatoes are tender, press through a sieve and add one-half cupful of milk to each two cupfuls of sauce. Place in a shallow pan and bring to the simmering point; then slip in the eggs and poach. Place the cooked eggs on toast, season the sauce with butter, and pour over all.

Potato Salad—Boil the vegetables, and when cold pare and cut, adding one-fourth as much carrot and one-half a green pepper cut into slivers, and one tablespoonful of minced chives; mix thoroughly. Heat one-fourth cupful of melted bacon fat, one-fourth cupful of vinegar, one-fourth teaspoonful each of dry mustard and pepper, and one-half teaspoonful of salt; pour this over the vegetables, cover and set away until cold.

Meat Recipes.

..Beef Curry with Rice—Take two pounds of beef from the round, rump, or chuck and cut into pieces about three inches square. Place in a stewpan three tablespoonfuls of finely chopped onion and a good sized apple cut into small pieces; fry in two tablespoonfuls of fat or butter until slightly brown. Stir in two or three cloves, a pinch of cinnamon and ginger, one tablespoonful of curry powder, half a tablespoonful of flour, and two cups of boiling water. Then add the beef and stew slowly for an hour and a half. When the meat is tender put in salt, pepper, and paprika, also a squeeze of lemon juice, and it is ready to serve. Steamed or boiled rice should be heaped about the platter, the curry being in the center.

Braised Beef—Select 3 pounds of beef rump, rinse in cold water, wipe dry, sprinkle with pepper and salt, and dredge thoroughly with flour and brown in hot fat, which may be taken from the beef itself, until the entire surface of beef is browned over. Place on trivet in a deep granite pan, surround with vegetables cut into dice, one-fourth cup of carrots, onions, turnips, and celery, together with one-half teaspoonful of peppercorn. Pour over this three cups of boiling water, cover closely and bake in oven for four hours. Baste every thirty minutes. After two hours turn roast on other side. Serve with a brown sauce made from liquid in the pan.

Beef a La Worcestershire—Either fresh or cold leftovers from roasts or steaks may be utilized for this dish. If fresh beef is used a longer time is required for the cooking. Place some fat or butter in a saucepan to heat. Cut the beef into thin slices about one-fourth of an inch thick; fry in the fat until brown, then add salt, pepper, and two tablespoonfuls of Worcestershire sauce, and enough boiling water to almost cover beef. When the meat is ready thicken the gravy and pour over some thin slices of hot buttered toast and serve. This is an excellent savory dish for lunch, Sunday night tea, or even dinner.

Panned Steak—Heat some fat in a skillet until it smokes. Then put in a thick round or flank steak and sear until brown on either side. Pour about one pint of boiling water over steak and cover skillet tightly. Cook for forty-five minutes until meat is tender. Spread with butter, salt and pepper and serve heaped with onions sliced very thin and fried until slightly brown in butter. The liquid left in pan should be thickened and poured over the whole dish.

Hints to Housekeepers.

Bread will keep better in a wooden box than in tin.

Salt of alum sprinkled on the carpet will keep insects away.

Save old felt hats to make felt insoles for slippers and rubber boots.

Olives, celery and cold macaroni on lettuce leaves make a good salad.

A few shreds of candied lemon peel will give a delicious flavor to bread pudding.

A good idea is to wash stockings by themselves in a small tub. This does away with lint.

Piano keys may be cleaned by a soft rag dipped in lemon juice and then in silver whiting.

Some people think the flavor of pumpkin pie much improved by a little quince preserve.

Wiping the shelves with oil of cedar is said to be a good way to keep the mold from books.

Boiled rice covered with grated cheese and baked brown in the oven makes a good luncheon dish.

A good lotion for burns and scalds is lime water and olive oil, applied with a soft muslin rag.

In house decoration the pieces of brass and copperware should be used to light up dark rooms or halls.

If you have no curtain frames, stretch your curtains on a clean carpet to dry and pin them in place.

If a lamb chimney does not clean easily with soap and water, try wiping it off with a cloth wet in vinegar.

Crackers covered with grated cheese and toasted in the oven are good served with salad for luncheon.

Dip tooth brushes in boiling water occasionally to disinfect them and always rinse thoroughly after using.

Dried bay berries and leaves thrown on the fire will fill a room with a pleasant and lasting fragrance.

If soft-boiled eggs remain from breakfast, boil them hard at once; then they can be used in salads or fish sauces.

A little turpentine sprinkled among the clothes or put about the closets will make moths flee and exterminate cockroaches. It will take spots out of muslin, and if a tablespoonful be added to a boilerful of clothes it will whiten them much It is good for a cut or burn.

An easy way to clean decanters or bottles with small necks is to chop a potato into small pieces. Put these into the decanter with warm water and shake vigorously up and down. When the glass begins to shine empty out the potato and rinse several times with cold water.

An excellent way to clean a carpet is to put into a pail a small quantity of soft soap and two or three teaspoonfuls of ammonia. Pour in enough hot water to make a good lather, stirring with a stick. When the soap has dissolved fill up with more hot water. Dip a scrubbing brush in the solution and brush lightly over the carpet, afterward rubbing with a dry cloth.

Sealing-wax is usefully employed to mend household articles which leak—anything, indeed, except pots and pans, or things which are exposed to fire heat. An enamel basin, for instance, may have a hole filled with sealing-wax and be in daily use for long afterwards. Chinaware and zinc articles may be successfully treated in the same way.

MADE MILLIONS TINKERING.

Moscow Character Enjoyed Howling Like a Dog at Passersby.

There has recently died one of the best known characters in Moscow, the very wealthy Balasheff, who worked his way up in the world from a mere tinker who mended the samovars (tea urns) to a full fledged man of millions. That he was more than a bit "cracked" is undersirable. At times he would crawl into one or other of the two dog kennels at his door and would howl and bark as much like a dog as his talents would allow at all the passersby.

Another idiosyncrasy was to go round to a theatre just before the end of the performance and hire every one of the sledge drivers and get them to drive away, while he remained to enjoy the sight of the people shivering in the cold and trying hard not to believe that they were abandoned to "Shanks's mare." Most of the begging letters he received he had printed and distributed the books free to all comers.

One of his last freaks of fantasy was the burial of his two feet that he had to have amputated. He had them buried with all ceremony and erected a monument inscribed, "Here rest the feet of Balasheff."

About half a million foot-passengers pass the Mansion House, London, daily.

COUNTESS OF ABERDEEN.

The work of the Countess of Aberdeen, the first lady in Ireland, by virtue of her husband's position as Viceroy, shows what a woman of influence can do when her heart is vitally occupied with the people's welfare.

"Her Excellency" has long been devoted to philanthropic work, but her great service to Ireland has been through the Woman's National Health Association, organized by her about five years ago. This society has its headquarters in one of the most venerable buildings in Dublin, a sixteenth century residence which belonged to the Marquis of Rhys, until the Countess purchased it. The officers of her organization occupy the lower floor. On the second storey, reached by a wonderfully wrought staircase with large golden lions, spreading eagles, and raging boars carved in its panelings, are her apartments. Here she works with untiring energy, managing the work of the large organization grown now to a membership of 19,000 with 150 outside branches, and connecting with the most remote corners of the island. Every work that can benefit public health or conduce to the welfare of the people is undertaken. Housing, town planning, the making of empty town spaces into garden playgrounds, supervising the milk supply, campaigning against consumption, instructing mothers and older girls on the care of infants, maintaining a system of district nurses to visit the schools and

Countess of Aberdeen.

the homes of the poor throughout the country, are some of its activities.

Recently a rather unique work has been started—a system of health lectures. The association sends lady health lecturers out to various districts and they give talks illustrated by lantern slides on such subjects as "The Breath of Life," "The Health of the Child," "Town Planning," "Making Gardens of Waste Places," etc. The lecturers travel in a huge van, the "bluebird caravan," drawn by a pair of splendid horses, and create much excitement as they go through the country.

In some of the poorest districts branch societies supply meals for the school children. In others, the work of the school is supplemented by classes in gardening, poultry and bee keeping, or in musical and dramatic societies.

Indeed, every phase of life, physical, mental and social is ministered to through its relation to the health of the comnunity. The janglings and wranglings of parties and policies are silenced before the straightforward, practical, commonsense basis of such methods of service. The plan, its system and logic and its effective operation are due to the wisdom and clear vision of the leader. The Countess of Aberdeen, in this great sane work, is preparing the ground for the new era, when men and women may unite politics and humanitarianism.

Put No Limit.

Never put the limit on your own growth or achievements. Never let yourself think that you cannot get beyond a certain point or do more than mediocre work. Every human being has undeveloped powers. The man who makes the most of himself is a rarity. The majority let themselves become satisfied with doing a small portion of what they are able to do. Look ahead and go forward, and you will find that which once seemed the very best of which you were capable was only a breathing place for a fresh start.

The chronic kicker is the first to set up a howl if he gets kicked.

NEWS OF THE MIDDLE WEST

BETWEEN ONTARIO AND BRITISH COLUMBIA.

Items From Provinces Where Many Ontario Boys and Girls Are "Making Good."

Edmonton will spend $12,000,000 upon civic improvements.

A farmer's elevator has just been completed at Gerald, Sask.

A company has built a pipe line 170 miles long to supply natural gas to Calgary.

Many farmers in the Edmonton district are selling out and moving into that city.

Saskatoon is to have a new steel or concrete bridge, costing about a quarter of a million.

There are no cases of infectious diseases at Souris and the health of the city is excellent.

Simon Hartness, a Redvers, Sask., thresher, was fined $10 and costs for working on Sunday.

If the G.T.P. is to be completed by 1914, fifteen thousand laborers must be secured for the work.

Fort William and Port Arthur require eight additional street cars to handle the rapidly increasing traffic.

From Reston, Man., 250,000 bushels of wheat have been shipped and 150,000 bushels are awaiting cars.

In Alberta there are 2,019 organized school districts. The demand for teachers is greater than the supply.

Cleveland capitalists propose to start a glass factory at Mirror, Alta. The name of the town suits the business.

There are 2,798 miles of railway in Alberta. For the first ten months of 1912, 698 miles of new railway were built.

Turnips ranging in weight from 17 to 35 pounds were grown last year in the Roland and Darlingford districts of Manitoba.

There are orders for sixty-five cars on the book at Castor, Alta., nearly as many as have been shipped since the season opened, the number sent out being sixty-eight.

The sash and door factory at Vegreville, Alta., is running day and night in an effort to fill the great rush of orders resulting from building actively in the town and district.

Mr. and Mrs. Wilkinson Ridley, two of the best known residents of Estevan, Sask., left this week for their old home at Newcastle-on-Tyne, England, where they will make their home.

Fred Holobo, of Canora, Sask., is hauling grain to market with his 20-40 Case gas tractor. The hauling of four wagon loads at a time a distance of nine miles, he claims, costs only two dollars a trip.

C. McKinnon, of Kincardine, Ont., has been appointed classical master in Saskatoon Collegiate, at a salary of $1,900 a year. Miss Jean Dickson, of Portage la Prairie, has been appointed teacher of drawing.

Traffic was so congested in the C.P.R. yard at Minnedosa one day recently that there were twenty-nine locomotives there at one time. Quite a change from the day that the M. & N. W. only had two old, leaky locomotives altogether, says the Minnedosa Tribune.

The Umbrella.

According to recent investigation the umbrella is undoubtedly of high antiquity, appearing in various forms on the sculptured monuments of Egypt, Assyria, Greece, and Rome, and in hot countries it has been used since the dawn of history as a sunshade—a use signified from its name—derived from the Latin "umbra," a shade. In the East the umbrella has ever been a symbol of power and Royalty, and in many countries it has become part of religious as well as Royal symbolism. The Chinese date the first umbrella back to 4,000 or 5,000 years anterior to the Mosaic date of creation, which would make it about 10,000 or 11,000 years old. The largest umbrella in the world was made in Glasgow for a king of East Africa. It can be opened and closed in the usual way, and when open is 21 ft. in diameter. The staff also is 21 ft. long.

Mistakes Girls Make.

"So many girls who would make excellent wives and mothers go the wrong way of setting about getting married," said a matron of experience. "They dress themselves up in such grand clothes that possibly suitors are far too frightened at the prospect of having to pay for such luxuries to come to the point of a proposal. Again, many girls affect to be smart and cynical, and to look down upon everyone beneath them, ignoring the fact that there is nothing so attractive in a woman as sweetness, sympathy and good humor."

Tourist (at Irish hotel)—"You seem tired, Pat?" Waiter—"Yiss, sorr. Up very early this morning—half-past six." Tourist—"I don't call half-past six early." Waiter (quickly)—"Well, half-past five, thin!"

WHEN XERXES WENT IN POMP

Magnificence of Persian Soldiers in Battle Array.

Plain khaki and simple, business-like accoutrements would never have suited the ancient Persian soldiers, whose magnificenc in battle array is thus dscribed by Lucie Gulliver in "The Friendship of Nations":

Silver altars, surrounded by priests chanting sacred hymns, were first in line of march. They were followed by three hundred and sixty-five youths dressed in purple garments. A chariot dedicated to the sun was drawn by snow-white horses, led by grooms wearing white garments and carrying golden wands.

Ten chariots embossed with gold and silver preceded the cavalry of twelve nations, dressed in their various costumes and carrying their peculiar arms.

Then came the Persian Immortals, ten thousand in number, wearing golden chains and robes embroidered with gold and glittering with precious stones. Following at a short distance came fifteen thousand nobles, relatives of the king, dressed in garments wonderfully wrought.

A company of spearmen preceded the king. He rode in an imposing chariot, high above the surrounding multitude, and wore robes of surpassing magnificence, and a costly mitre upon his head. By his side walked two hundred of his most noble kinsmen. Ten thousand warriors, bearing spears with staffs of silver tipped by heads of gold, followed the royal chariot. The king's horses, forty in number, with thirty thousand footmen, ended the procession.

At some distance followed the mother and wife of the king in chariots, accompanied by their ladies on horseback. Fifteen cars carried the king's children, their tutors and nurses, and six hundred camels, guarded by archers, bore the royal treasury. The friends and relatives of the ladies followed, with the cooks and servants. Light-armed troops brought up the rear.

When a king of those days looked upon his troops and saw their strength and splendor, it is no wonder he felt proud, and wished to lead them to battle. Such an army was not meant to stay at home, where only their countrymen could see them. Other nations must know how powerful a king he was. So he and his followers marched away, and wars for conquest began.

Peoples were forced to give themselves up to a life of war, either for conquest or defense, and the great highways, which peace would have dedicated to commerce and prosperity, became military roads over which war took its cruel way.

A PROUD PASSENGER.

White Cockatoo Tyrannized Over Everybody.

Sailing from Sydney, Australia, for New Guinea, on the steamship Stettin, Mr. C. D. Maclellan encountered an indubitable "personage"; namely, a large, white cockatoo with a yellow crest, the beloved property of the first officer. In "Scented Islands and Coral Gardens," Mr. Mackellan says that the bird tyrannized cruelly over all the pasengers.

He is tied with chains or ropes to an iron stanchion, but no bonds can keep him. He gnaws through ropes, demolishes iron chains, digs holes in the deck, and is a perfect fiend of mischief. Once free, you see him stalking along the deck chattering and clucking to himself, saying thunderous things in different languages, and looking exactly like one of those stout, important, white-waistcoated old men who are "something in the city."

This bird makes straight for some one,—generally for me,—never goes round anything in the way, climbs up one side of a chair, over it, and down the other side, even if a dozen chairs are on the route. Once it reaches you, it climbs up and insists on your scratching it on the poll and under its wings for hours at a time. An attempt to leave off, or a hasty movement of your hand, and it turns instantly and rends you. It has the most powerful beak. We are all afraid of it. I am so tattered and torn that I shall have to go into hospital to be mended.

The creature does not really like me. I feel sure that it despises me, but it is well aware that I have a terrified respect for it. It is a usual thing to see every one stretched out in silence, overcome by heat and inertia; then there is a sudden yell—some one has forgotten to go on scratching. If you lean over the side of the ship, "Pretty Cocky," as we sarcastically call it, attacks the calves of your legs. For all his pretense of authority, I have seen the captain trying obsequiously to curry favor with it.

Youngly—"Did you ever notice that the matrimonial process is like making a call! You go to adore, you ring the belle, and you give your name to the maid?" Cynicus—"Yes, and then you're taken in."

THE SUNDAY SCHOOL LESSON

INTERNATIONAL LESSON, FEBRUARY 2.

Lesson V.—The flood, Gen. 6. 5-22; 7. 11-24. Golden text, Rom. 6. 23.

6. 9-12.

The story of the flood begins with Gen. 6. 5 and extends through 9. 18. In the form of the narrative as it has come down to us there are a number of repetitions, together with several striking differences that seem to indicate two earlier narratives which have been preserved to us in the account as it was finally incorporated in our canonical book of Genesis. The student interested in tracing the parallel accounts, each of which is measurably complete in itself, can do so by reading in order first one and then the other of the following groups of passages: A. Gen. 6. 5-8; 7. 1-5, 10, 12, 17, 22, 23; 8. 6-12, 13 (beginning with the words, "Noah removed the covering of the ark"), 20-22; 9. 18. B. 6. 9-22; 7. 6-9, 11, 13-16 (omitting the words, "And Jesus shut him in"), 18-21, 24; 8. 1-5, 13 (first half), 14-19; 9. 1-17.

Verse 9. Righteous . . . perfect . . . walked with God—A threefold description of Noah's goodness. The word "righteous" emphasizes his moral integrity; the word "perfect" his blamelessness in conduct; while the third characteristic sets forth his life of common with Jehovah.

12. All flesh—Here denoting mankind alone, though sometimes (as in 6. 17; 7. 21; and 9. 11), including both men and animals, or even animals alone, as in 6. 19; 7. 15, 16; 8. 17.

7. 11-24.

11. The second month—According to the Jewish calendar this would correspond to our month of May.

Fountains of the great deep—Springs and other channels through which the floods from the great subterranean waters broke forth and covered the surface of the earth.

Windows of heaven—Openings in the firmament.

12. The rain—Literally, the heavy rain.

Forty days—The parallel account mentions a hundred and fifty days (verse 24.)

14. Every bird of every sort—Every winged creature, including insects. Birds are mentioned separately in the preceding phrase.

13. The selfsame day—The day specially mentioned in verse 11.

15. Two and two—According to the parallel account (verses 2 and 3) there were seven pair of each of those animals regarded as clean, and also seven pair of every kind of bird.

18. The ark—For a description of the ark, including the manner of its construction, compare Gen. 6. 14-16.

The face of the waters—The upper surface.

19. The waters prevailed exceedingly—This and the following verses (19-24) gives a more detailed description of the great depth and universal prevalence of the flood.

20. Fifteen cubits upward—That much above the tops of the highest mountains. The exact length of the cubit varied greatly at different periods. The cubit referred to here was probably a little less than two feet, being determined by the length of the forearm from the elbow to the point of the middle finger.

21. Creeping thing that creepeth—Or, swarming thing that swarmeth.

22. Of all that was on the dry land—Not, therefore, including fishes and other aquatic animals, which were thus exempt from the general destruction caused by the flood.

23. Destroyed—Heb., blotted out.

24. A hundred and fifty days—In verse 12, above, forty days are mentioned as the time duration of the flood. The divergence is best explained on the theory of two separate original accounts as suggested in the first paragraph.

Umbrella Making Hazardous.

The manufacture of umbrellas is not generally regarded as among the hazardous industries, but the statement is made by one fully acquainted with the conditions that if an examination be made of the physical condition of the employes of a large umbrella factory half of them will be found to be afflicted with tuberculosis, bronchitis, fibroid tissue and similar diseases. This is due to the dust of the place and the fumes of paints and varnishes used in the various operations of making an umbrella. Batteries of circular saws are used in shaping the handles, and the dust from the wood is disastrous when introduced into the lungs. The varnishing solution consists of shellac, naphtha spirits and red or white lead, and the fumes from combination breathed repeatedly are dangerous to the health of the operatives.