HOUSEHOLD

Strawberry Recipes.

Strawberry Cream Pie.—Line a pie plate with a good crust, put in two cups of hulled berries, strew with sugar, cover with a top crust, and bake. When done, lift the upper crust and pour in a cream made by putting the beaten whites of two eggs with a cup of cream, a tablespoon of sugar, half teaspoon of cornstarch, cooking all together in a double boiler until thick. Replace the crust, sprinkle powdered sugar over the top, and serve.

Strawberries in Ambush.—Arrange hulled strawberries in little straight sided nappies, sprinkle the berries with powdered sugar, and pour over them a couple of teaspoons of sherry to each nappy. Heap them with whipped cream just before they go to table and have them cold. It is well to put them on the ice for an hour or two before serving.

Strawberry Flummery.—Soak a small cup of pearl tapioca over night in two cups of cold water, then put it over the fire with two cups of boiling water and stir until clear. Add a half cup of granulated sugar, and set aside until cool, then stir in a quart of berries, hulled, put the dish on the ice, and leave it there until cold. Eat with cream and sugar.

Strawberry Souffle.—Beat to a stiff froth the whites of five eggs, fold in lightly the pulp of a quart of strawberries, which you have crushed, and sweeten liberally. Put into a bake dish, set in a moderate oven for twenty minutes, and serve at once with cold whipped cream as sauce. If the souffle is allowed to stand it will become heavy.

Strawberry Sauce, I.—Cream together a tablespoon of butter and a heaping cup of powdered sugar, add the white of one egg beaten to a stiff froth, and a cup of ripe berries, mashed to a thoroughly soft pulp. Serve cold.

Strawberry Sauce, II.—Whip a half pint of cream light and add a half pint of crushed strawberries, well sweetened. Beat all well together. Either one of these sauces makes a delicious dish of a plain cornstarch pudding, served cold, or of a plain blanc mange.

Strawberries Preserved Whole.—Cap the berries, saving all the juice from them, and weigh the fruit. To each pound of it allow a pound of granulated sugar. Cook sugar and juice together in the preserving kettle until the sugar is dissolved, then lay in the berries carefully. Cook quietly at a gentle simmer for seven minutes, then transfer to shallow stoneware dishes and set in the hot sun. Cover each dish with a pane of glass or with netting and put the dishes in the sun every day until the sirup is thick. Turn into preserve jars and keep in a dark, dry, cool closet.

Strawberry Jam.—To six pounds of hulled berries allow four and a half pounds of sugar. Crush the berries with the back of a wooden spoon and put pulp and juice over the fire in a preserving kettle, bring to a boil, and after this cook for half an hour, stirring often. Add the sugar at the end of the half hour, cook twenty minutes more, and put boiling hot into jars. Should there be more juice than you wish, dip out part of it and convert it into jelly.

Raspberry Puddings.

A hearty raspberry pudding, which is wholesome enough for children, is made thus: Thicken a quart of hot milk with a tablespoonful of flour rubbed smooth in a few tablespoonfuls of milk. Cook it for 10 or 15 minutes. Then add a saltspoonful of salt, a teaspoonful of vanilla, a cupful of fine bread crumbs, the beaten yolks of four eggs, half a cupful of granulated sugar and the stiffly beaten white of one egg. Butter a baking dish and put the batter in it. Cover it thickly with fresh raspberries and sprinkle them generously with sugar and a few fresh, stemmed currants. Bake it in a moderate oven until it is firm. Then make a meringue of three egg whites beaten stiff and sweatened with four tablespoonfuls of granulated sugar and brown it in the oven. Serve either cold or hot, with cream.

Another raspberry pudding is made in individual portions. Have ready well buttered individual pudding or custard cups. Make a dough of two cupfuls of flour, a teaspoonful and a half of baking powder, half a teaspoonful of salt, all well sifted, together and enough milk to make it of the consistency to drop from a spoon. Fill each of the little cups about a third full of raspberries and cover them with dough. Be careful to let it reach only to within an inch of the tops of the cups. Steam it, tightly covered, over boiling water for 20 minutes. Serve immediately with hard sauce.

For the sauce cream a cupful of granulated sugar with half as much butter. Beat the whites of two eggs stiff and add them to the butter and sugar and beat a few moments longer. Add a tablespoonful of brandy and a little grated nutmeg and put on the ice for half an hour before serving.

Useful Hints.

Lace veils may be washed in a strong lather of white soap and lukewarm water. Let them soak 20 minutes, then squeeze the dirt out of them, softly, and rinse in several waters. The final one should have bluing and just a dash of boiled starch to stiffen the lace.

Country housekeepers can dye articles in beautiful shades of fast brown, by drying and using the green and brown lichens from rocks, trees and fences. Boil the moss in water to more than cover it. Strain and put in the goods.

To bleach handkerchiefs add some slices of lemon to the water they are boiled in. Another method is to wash the handkerchiefs and then soak them over night in water with a little cream of tartar in it.

In hanging up a washing be sure to put clothes pins in where they will not leave a mark. Shirtwaists should be hung from the bottom, and shirts from the belt.

Cereals with fruit make very economical luncheon desserts. The cereal should be molded and smothered in fruit—either fresh or stewed in a syrup.

Bees wax and salt will make rusty flatirons clear as glass. Rub the irons first with a wax rag; then scour with paper or cloth sprinkled with salt.

Tulle veils that have become limp may be pressed with a warm iron, being careful to put a layer of thin muslin between the tulle and the iron.

Orange salad is made of the sections of the peeled oranges, mixed with sliced celery and broken nut meats. Serve on lettuce with mayonnaise.

When mayonnaise dressing separates it is sometimes because too much salt has been added to the eggs, or the oil may have been dropped too fast.

To prevent a glass or cup from cracking when a boiling mixture is poured on it, try putting a silver spoon in and pouring the mixture on it.

If moths have gotten into a carpet, work powdered borax into the carpet wherever there is a sign of the insects and scatter it under the furniture.

There is nothing better than washing soda and hot water for scrubbing the deal kitchen table.

Kerosene applied with a brush or cloth makes a good silver cleaner. Rinse in scalding water.

Hair ribbons may be ironed while still damp if one wishes to have them a little stiff.

If by accident soot is dropped on the carpet, sprinkle salt over it and sweep all up together.

As summer comes on, it saves a great deal of trouble to have all the desserts of fruits.

A good deodorizer for a sickroom is camphor gum and ground coffee burned together.

Roomy arm chairs for the porch are made of French willow and have a pocket on one side.

A small clear vegetable brush should be kept handy to brush out the fringe on doilies.

The most economical way to buy soap is in large quantities, then let it dry before using.

Cheese balls to serve with salad are good made of Parmesan and cottage cheese.

If paint sticks to glass remove it with hot vinegar.

Soften hard water for toilet use by a pinch of borax.

Linens are best bleached on thick clean grass.

ELECTRIC LIGHTS IN ABBEY.

Westminster Now Illuminated With 250 Lamps.

The monastic gloom which has pervaded the Abbey of Westminster for so many years has been dissipated. The abbey has now a new lighting scheme which makes it the best illuminated of English abbeys and cathedrals. Electric light has been installed in every nook and corner and it banishes forever the atmosphere of ecclesiastical gloom that is usually associated with churches.

The new scheme of illumination has taken three years to perfect, and the abbey has now 250 electric lamps, hanging in groups of four and six from the distant roof, and the electric current is supplied from a cable in the street.

Prior to the present installation all the lamps stood upright at the corners of the pews. The electric lights are so arranged that the minute print of the average prayer book can be read during evening services in the remotest retreats of the building.

Electrocuring Timber.

A French process of "electrocuring" timber is stated to give perfect seasoning in a single night. With lead-plate electrodes on each side, the timber is placed in a solution containing ten per cent. of borax, five per cent. of resin and a little soda, and application of the current expels the sap and fills the wood cells with borax and resin.

Many a man complains that things are not coming his way when it is really the fault of his way.

NEWS FROM SUNSET COAST

WHAT THE WESTERN PEOPLE ARE DOING.

Progress of the Great West Told in a Few Pointed Paragraphs.

A brass band has been organized in Molson.

A public school has been opened at Dragon Lake.

A swimming club has been organized in Port Alberni.

Beaver are plentiful between Fairview and Dog Lake.

Post office money orders are now issued in Bridesville.

Near Hedley work has been resumed on the Oregon Mine.

There are 4,714 names on the voters list in the Okanagan.

The Icelanders have started a colony on Graham Island.

Nine murder charges will be heard at the Clinton assizes.

Work has been resumed at the Dunedin Mine in the Slocan.

Houses are being moved on scows from Skagway to Juneau.

More than 200 men are working in the shipyard at Whitehorse.

Indians will present the passion play in British Columbia this summer.

The big sawmill at Chase is worknig two shifts and employing 200 men.

About 1,000 fruit trees will be planted at Duck Creek and Wynndel this year.

Recently 85 otter pelts, valued at $1,200, were shipped from Porcher Island.

The Crofton smelter is using coke from Australia that costs $13 a ton in Victoria.

For having opium in his possession a Vancouver Chinaman was fined $50 and costs.

Last month five new postoffices were opened in British Columia and two closed.

In the Fraser Valley a live man can make wages growing apples at 75 cents a box.

In Victoria a Chinaman was given four months in jail for supplying Indians with liquor.

Nye Harris of Northport has not slept in bed for 12 years. He suffers from chronic asthma.

Frank Carel has put two big wagons on the stage route between Burns Lake and Fort Fraser.

A nursery has been established seven miles from Lillooet, and 15,000 trees will be planted this month.

Retail clerks of Vancouver want the ministers to help them in their efforts to secure a half-holiday once a week.

T. Gyr was given six months in jail for running a blind pig in Prince Rupert. He appealed the case and is out on $500 bail.

Sir Saville Crossley, Bart., who had just arrived at Victoria from the Orient, was knocked down by an auto driven by a woman.

An enlarged photograph of the first Mayor of Victoria has been placed in the council chamber, a gift of the Native Sons' Society.

There is no truth in the report that the Ikeda group of copper claims on Moresby Island has been sold to an English syndicate.

At their placer claim near Molson, a few miles west of Greenwood, Earl Walker and Earl Hurst, are washing out a little over an ounce of gold daily.

Ore crushing will begin next month at the Coronation Mine in the Lillooet district with a 10 stamp mill. Thirty or more men will be employed at the mine and mill.

Dr. F. L. de Vertreuil, of Victoria, brought suit against a jeweller for $1,000 damages, claiming the latter had lost the 15-1,000th part of a grain of radium belonging to the doctor, who won the case.

In the Hands of His Friends.

The conductor of a Western freight train saw a tramp stealing a ride on one of the forward cars. He told a brakeman in the caboose to go up and put the man off at the first stop. An exchange tells what happened:

When the brakeman approached the tramp waved a big revolver, and told him to get away.

"Did you get rid of him?" the conductor asked, when the train was in motion again.

"I hadn't the heart," was the reply. "He turned out to be an old school friend of mine."

"I'll take care of him," said the conductor, as he started over the tops of the cars.

When he came back, the brakeman asked:

"Well, is he off?"

"No, he turned out to be an old school friend of mine, too," replied the conductor.

Some Relief in Sight.

"I got a new attachment for the family piano," said Mr. Growcher, "and it's a wonderful improvement."

"What is it?"

"A lock and key."

The New Queen of Greece.

From an excellent picture of Her Majesty taken recently.

MARY'S HAIR PUT UP.

English Princess Given Suite in Buckingham Palace.

Being now in her seventeenth year, Princess Mary has put up her hair, though not quite in the orthodox sense. It is made into a plait and tied up with a large bow of black ribbon on her neck. And very charming she looks, the new style giving her the first suggestion of the young lady to be, writes a London correspondent.

According to all accounts Princess Mary was very excited over the fresh arrangement of her beautiful tresses, for putting up the hair is a great event in a girl's life. It is nearly as important as putting on her first trailing dress or receiving her first love letter.

Of all the royal family none takes a more hearty interest in airships and air heroes than Princess Mary, whose great ambition, it appears, is to fly. She made a tour of her own of the airsheds at Aldershot and was fascinated by all she saw.

Princess Mary has her own suite of rooms now at Buckingham Palace. They are those which formerly were occupied by her aunt, Princess Victoria, and have a charming view up Constitution Hill. They have been considerably altered for her, made all pink and rosy with white walls and woodwork. There is a schoolroom where she pursues her studies and does her reading, and a delightful room it is, with its chintz covered chairs and bookcases filled with volumes all bound in rose leather with the princess' own book plate within.

Ruskin is one of the authors the queen approves for her daughter's perusal, and every one of his works finds a place on those shelves. Princess Mary is as fond of her camera as the rest of the family, and she does not shirk developing her pictures herself. In fact, she regards it as the best part of the fun.

The Prince of Wales, if custom and etiquete allowed him, would reside with the king and queen until he marries. He is reputed to be very shy on the subject of matrimony. Indeed, it is said of him that the less he has to do with ladies the better he is pleased. He will talk eloquently about war, about aeroplaning or sport of any kind, but the moment the fair sex is mentioned he is boyishly reticent. There is one exception, however. The tactics of the suffragettes are said to cause a merry twinkle in his eye.

The prince is to pass another year at Oxford and not go to Trinity College, Cambridge, as had originally been contemplated by the king. The heir apparent, who has been enjoying the best of health since his return from Germany, will remain at Magdalen until the end of the summer term of 1914. As soon as he leaves Oxford preparations will be made for his proposed visit to Canada, but how far it will be possible for him to visit other parts of the British empire remains to be seen.

First Matches in 1834.

Lucifer matches—that is, matches tipped with an explosive substance that bursts into flame on being struck—were first used about 1834. Many improvements have been made in matches since then, the most important of which was the invention of the safety match, striking on the box only.

Poor Husband.

Wife (to sleeping husband)—"John, I hear pussy mewing to get in."

"Hang it, Mary, I just let the brute in."

"Well, then, she's mewing to get out."

A BATTLE IN THE ALPS.

Chamois and Eagle in a Desperate Duel.

It very often happens that the chamois of the Swiss Alps have to defend their young against the fierce attacks of eagles. Generally the little mountain-goats, after a brave struggle, succumb to the cruel beak and sharp claws of their enemy. A contribution to the Taglichen Rundschau of Zurich tells of one of these battles that resulted more happily for the chamois.

The observer, a Swiss mountain guide, was returning home one evening, down a steep mountain pass, when he saw above him on the rocks two chamois with their young. Over them a huge, full-grown eagle was circling. The chamois evidently hoped to find safety in flight, for they came bounding down the rocks toward the spot where the guide had hidden himself.

Before they could escape, however, the eagle came swooping after them, and seized one of the young chamois that had lagged behind.

Immediately the two old chamois turned and attacked the bird so fiercely that he had to drop the little animal he had seized in his claws. The momentary advantage that the chamois had gained did not last long, however, for the eagle began rending and tearing them with cruel strokes of his long talons. Now that the fight had actually begun, the chamois would not retreat, but bravely stood their ground. The young, trembling with fear, and bleating piteously, crouched against their parents, and unwittingly hampered their defence.

Every time the eagle swooped down on the group, the two older shamois, rising on their hind legs, offered their horns. The long, deep scratches and the dripping blood that appeared after each attack showed that the battle was telling on them, although with each swoop, too, a cloud of feathers and the eagle's raucous cries showed that the chamois' little horns were also finding their mark. After each attack the eagle would return to a near-by rock, where he sat gazing with his beady eyes at the group below. Then he would swoop again.

Soon the fierce encounters began to exhaust the chamois. The little ones were bleating more and more anxiously, and the animals were all pressing more closely together. The older ones were clearly less alert.

Finally, after the eagle had taken a particularly long rest, he came swooping down again. The mother goat struggled to get upon her hind feet, but was too weak to raise herself. As the eagle came on, however, the chamois buck rose to meet it. There was a flash of clawing talons. Then, with a sudden vicious thrust, the chamois dug his horns into the breast of the great bird. With a wild beating of its wings, the eagle freed itself, and tried to fly away. But the wound was too deep. He thrashed about helplessly on the ground, and the chamois, quick to follow up their advantage, gored and trampled it with their horns and hoofs.

When their enemy was quite dead, the little family, limping and nursing their wounds, made off beyond a projecting cliff.

STRANGE MALADY.

New Disease Which is Epidemic in England.

English doctors are puzzled by a new disease which has appeared in the west country and spread with almost the rapidity of an epidemic. The chief symptom of the disease is the appearance on the tonsils and back of the throat of a membrane resembling that of diphtheria, together with a swelling of the lymphatic glands in the neck, very high temperature, severe erysipelas, swelling in the joints and heart failure and other symptoms. The heart weakness often persists indefinitely after all the throat symptoms have disappeared. It was first thought the disease was diphtheria, but exudate from the throat was forwarded to the Clinical Research Association in London, and no trace of the diphtheria bacillus was found. Since then it has been suggested that the disease may prove to be a non-typical variety of scarlet fever or measles.

Paris is suffering from a similar epidemic, and there the death rate among children affected averages 15 to 20 per cent., which is worse than the mortality from diphtheria before the days of antitoxin.

Big Trees to Block Napoleon.

The belfry of Wrabness Church, in Essex, looks more like an ancient summer-house than a belfry. Its chief interest lies in the fact that it contains two huge saws made at the time when Napoleon was supposed to be on the point of invading England. These saws were to be used for cutting down trees, with which the roads were to be blocked against the invaders.

THE SUNDAY SCHOOL LESSON

INTERNATIONAL LESSON, JUNE 22.

Lesson XII. The Blinding Effect of Sin. Amos 6. 1-8. Golden Text, Amos 5. 14.

Verse 1. Woe—The Hebrew word is an interjection indicating distress, which in its present context is uttered in the spirit of warning.

At ease—Indifferent and careless.

Zion—Jerusalem, the capital of the southern kingdom.

The mountain of Samaria—The plateau stronghold and capital of the northern kingdom. The prophet is uttering a note of warning to the notable men occupying positions of leadership in both nations.

2. Calneh—Probably an Assyrian city and possibly the same which in Isa. 10. 9 is called Calno. An older Babylonian city called Calneh is mentioned in Gen. 10. 10, though the identification of the city here referred to is not certain.

Hamath—On the Orontes river, 150 miles north of Dan; an important city since very ancient times, the modern Hama having a population of approximately 60,000.

Gath—In southwestern Palestine, near the Mediterranean. The prophet challenges his hearers to look to the kingdoms of the east, and to those of the north and to those of the south, and to draw a lesson from the humiliation and disaster which have befallen them.

3. Ye that put far away the evil day—Ye that consider yourselves secure against the day of reckoning and disaster.

Seat of violence—Judgment seat in which might has superseded right.

4. Stretch themselves—In idleness and luxury.

The midst of the stall—The railed off central portion of the general fold reserved for lambs and calves. To eat the young and tender of the flock was itself a luxury.

5. The signs of indolence, self-indulgence, and disregard for the serious responsibilities of life are multiplied. They include idle songs, improvised for purposes of amusement, sung to the accompaniment of all manner of instruments of music.

6. Drink wine in bowls—To excess, out of costly vessels used ordinarily in connection with divine service. (Compare Zech. 9. 15; 14. 20.)

The chief oils—Those that are the most prized and expensive. All this seemed like shameful extravagance to the frugal shepherd and prophet accustomed to simpler habits of life and industry.

Are not grieved for—Do not worry about the affliction of Joseph. Ephraim and Manasseh, the provinces named after the sons of Joseph, comprised the heart of the northern kingdom, and seemed at this time at the height of prosperity. But although unnoticed by the eyes blinded by extravagance and luxury, a cloud was already gathering on the horizon, and the day of dire affliction was already impending.

7. Go captive—In 734, only a few years after the prophet had uttered his warning, Tiglath-Pileser invaded Gilead and Galilee, carrying the foremost of the inhabitants into captivity.

8. The Lord Jehovah—An unusual combination, used, perhaps, for emphasis.

The excellency—Or, pride. Either as in Hos. 5. 5 and elsewhere, the vainglorious temper of the people, or the things of which they with their distorted vision of things were proud.

Jacob—Referring again to the southern kingdom and to its capital, Jerusalem. Another permissible explanation of the phrase, the excellency of Jacob, is to regard the expression as a whole as referring to the capital city, Jerusalem, the palaces and general symbols of pride and luxury of which are an abomination unto Jehovah.

Deliver up the city with all that is therein—The northern capital, Samaria, was taken and its citizens exiled in 721. The southern kingdom survived until 587, when Jerusalem was destroyed and its citizens carried into captivity.

Soot-Fall 650 Tons Per Mile.

It will come as a surprise to the general public to learn that on each square mile of the city of London, England, no less than 650 tons of soot falls in the twelve months. An influential committee has been at work for a year past using a specially devised "soot-catcher" to test the actual amount of the solid contents of the air from day to day. In south-west London the amount is returned at 460 tons per square mile annually, the total for the whole of London's 117 square miles being 76,050 tons of soot. This represents 6,000 tons of ammonia, 8,000 of sulphates, 3,000 of chlorides, to say nothing of carbon and tar.