Household

Selected Recipes.

Eggless Cake.—Cream together one cup sugar and one-half cup butter. Add one cup sour milk, one cup dry cocoa, one even teaspoon soda dissolved in hot water, pinch of salt and flavoring. Mix with enough sifted flour to make stiff batter. To make a good spiced cake use brown sugar instead of white, leave out the cocoa, add to the flour a half cup or more of seeded raisins or currants and flavor with teaspoon each of ground cinnamon and allspice. Beat very thoroughly.

Johnny Cake.—One cup flour, one-half cup corn meal, one tablespoon sugar, one teaspoon salt, one-half teaspoon baking powder, one tablespoon butter or lard. Sift all together, then add one and one-fourth cups sour milk, beat until smooth, pour into a greased pan and bake for about twenty minutes in a quick oven.

Soft Gingerbread.—One-half cup butter creamed, one cup brown sugar, two eggs, one cup molasses, one cup sour milk, three cups flour, one teaspoon soda dissolved in milk, one teaspoon ginger, one teaspoon cinnamon. Bake in a moderate oven. This will make two.

Sour Milk Griddle Cakes.—One egg, well beaten, one cup sour milk, half teaspoon soda dissolved in a little of the milk, half teaspoon salt, and flour to make into medium thick batter. Beat thoroughly and cook on hot greased griddle.

Brown Bread.—Two cups sour milk, two-thirds of a cup dark brown sugar, two level teaspoons soda, pinch of salt, three cups graham flour. Bake one hour.

Cottage Cheese.—When curd has separated from whey in souring, turn the curd into a coarse cotton bag and let drain in a cool place for twenty-four hours, or until free from whey. Add salt and sweet cream to taste, and shape into small balls. Process may be hastened by heating thick, sour or clabbered milk first, but the cheese is tougher.

Cheese Cakes.—Nice to eat with stewed fruit or preserves. One and one-half cups cottage cheese, one-third cup sugar, two tablespoons cream, grated rind and juice of one lemon, three eggs, one-half cup juice of one lemon, three eggs, one-half cup currants and citron, one-fourth cup sherry wine, one tablespoon melted butter. Press cheese through colander or potato ricer. Add sugar, cream melted mutter, juice and rind of lemon, eggs beaten light, the wine and fruit cut into small bits. (Both wine and fruit may be omitted.) Line small tins with pie crust, fill with this mixture and bake about fifteen minutes or longer if necessary. When done sprinkle with powdered sugar and serve while warm.

Frosted Peaches.—Select some peaches that are not too ripe, and dip them one at a time in water that has just boiled, so that the skin may be easily removed. Then cook the peaches in a syrup until they are soft to the fingers. Strain them and plunge them into the whites of eggs beaten to snow, roll them in powdered sugar, and leave them for a few minutes in a gentle oven. Hash some macaroons and angeliques, and on removing the peaches from the oven roll them in this hash.

Old-fashioned Almond Rings.—Roll one-half pound of puff paste very thin, and cut out with biscuit-cutter. From each round cut a smaller one from the centre so that the ring will be about an inch wide. Beat the whites of six eggs to a stiff froth; add one-half pound of pulverized sugar, and stir with the dish in boiling water until the meringue is thick. Slice one-half pound of blanched almonds very thin. Stir them into the meringue. Cool. Then with a silver knife place this mixture on the rings. Bake at the temperature proper for cake. These almond rings will keep fresh for several weeks.

Scotch Short Bread.—Mix together one pound of flour and one-half pound of butter; stir in one-quarter pound of sugar, and the yolk of one egg. Work with the hands until stiff; cut in two portions. Sugar the board instead of flouring it, and mold the dough, pinching the edge like pastry; prick with a fork to prevent its rising in blisters. Mark it before baking, and break it when serving. Put on a tin or in a round tin, ungreased, and bake a long time in a very slow oven. It is of a fawn color when done, and is soft until cold. It is improved by putting the dough into a cool place for an hour before baking.

Spinach Pats.—Finely crumb the inside of one-half of a loaf of stale bread; soak the crumbs in water, and squeeze them dry. Cut the crust into small squares, and fry them to a golden brown in hot butter or oil. To the bread-crumbs add a small onion, cooked soft in butter and chopped fine, one-half of a peck of spinach, picked over, washed, and chopped, a teaspoonful of whole-wheat meal, a pinch of salt, and the fried crusts. To bind the mixture, add two eggs; form it into small pats. Dust them with bread-crumbs, cracker-crumbs, or fine flour, and fry to a golden brown on both sides in a flat frying-pan. The pats are particularly good served with baked ham.

Baked Eggplant.—Cut in halves a medium-sized eggplant, from stem to tip, leaving the half-stem in place. Put the two halves in boiling water for about five minutes, until the meat can be readily scooped from the skin. Chop this meat fine, and add to it one gill of (raw) pine-nut or one pint of (boiled and chopped) chestnuts, one-half pound of chopped boiled chicken (or any kind of meat preferred), one-half pint of boiled rice, one tablespoonful of chopped celery, one large onion, one large tomato, one-half green, sweet pepper (all chopped), salt to taste, and add four tablespoonfuls of olive oil, and two eggs (well beaten). Mix these ingredients thoroughly, replace in the egg plant skins or shells, and bake one hour in a slow oven, preferably in a dish in which the vegetable can be also served, as removing it from the baking dish is likely to spoil its appearance.

Household Hints.

Use boiling water for tea stains.

Use salt and lemon juice on ink stains.

Mud stains should be soaked in kerosene.

Rub grass stains with molasses and wash.

Turpentine or benzine will remove paint stains.

Scorch stains, remove by exposing to sunshine.

Tar stains should be soaked in warm milk and salt.

To remove acid stains use ammonia or chloroform.

Perspiration stains will be removed only by boiling.

Fruit stains should be soaked in milk or use oxalic acid.

Chocolate stains, soak in kerosene and wash in cold water.

Blood stains should be soaked when fresh, in cold water.

Put dry salt on fresh wine stains and warm milk on old ones.

Coffee stains should be treated with boiling water when fresh.

Tops of old shoes, cut into shape and covered, make excellent iron holders.

A cut lemon will remove the mark made by striking matches on white paint.

Never allow a mirror to hang in the sunlight, or the backing will become clouded.

Equal parts of beeswax and turpentine rubbed on dull floors will brighten them.

Cook carrots and beets whole, then skin and slice.

Avoid cooking vegetables in an iron kettle.

Save a ham bone to cook with dried peas for pea soup, and thus add to the flavor of the dish.

A teaspoonful of ammonia mixed with half a cupful of cold tea is said to be excellent for cleaning black felt hats or men's black coats. Apply with a bit of cloth.

Some housewives believe that if the pitcher containing milk or cream is put into a pan of water it will be more likely to keep sweet during an electric storm.

A pinch of soda added to a berry pie before the upper crust is put on will keep it from running over.

Pieces of wood soaked in cedar oil and laid in drawers of an ordinary chest, closet or bureau will impart all the virtues of the most costly cedar chest.

Stains from tinware, agate or crockery may be removed by rubbing with a damp cloth and sifted wood ashes.

When the nickel chafing dish becomes dull, wipe it off with a soft cloth moistened with ammonia, and then polish with another soft rag.

Sew a small button to the corner of a dish towel. This will prevent the necessity of getting a knife to scrape a dish or plate.

To prevent custard dishes or cups from cracking when pouring boiled custard into them, place the dish or cloth on a damp cloth.

If hot vinegar is used instead of cold when making meat sauce, it will greatly improve the flavor and give the sauce a better color.

White enameled furniture can be cleaned by dissolving one tablespoonful of baking soda in one pint of warm water. Saturate a soft cloth and wash the furniture.

A quantity of quicklime put into a damp cupboard for a few days will absorb the dampness.

When the hot-water bag starts to leak do not throw it away, but heat clean white sand and put it into the bag. The sand is better than water. It retains the heat longer.

The best way to cook an egg is to do it one's self at the breakfast table. Take a quart of boiling water and carefully drop the egg in. At the end of five or six minutes it will be beautifully cooked.

A delicious hot weather sandwich is made of whole wheat bread, stale, buttered with unsalted butter, and spread with chopped olives and walnuts. Raisins also make a good filling.

Spiced jelly for decorating meat dishes is made with gelatine—a boxful soaked in a cup of consommé. Let the liquid simmer and add a cupful of tarragon vinegar, two tablespoonfuls of fruit juice, any kind, and two of lemon juice, and a teaspoonful of salt. Cook five minutes, strain and chill.

Swiss eggs are a good luncheon dish for summer. Butter a pie dish, cover the bottom with slices of cheese, break the eggs over the cheese and sprinkle with bread-crumbs. Bake until done.

THE KING'S PRIZE WINNER.

Private Hawkins, photographed just after winning the prize.

NEW SLEEPING SICKNESS.

British Savant Describes Fatal Disease.

Surgeon-General Sir David Bruce, head of the Sleeping Sickness Commission, who was sent to Central Africa nearly two years ago, reports that the work will not be completed for another year.

The object of the commission was to study the relationship of the African fauna to the spread of sleeping sickness in that continent. The work has been carried on in a wild and remote region about fifty miles from the shores of Lake Nyassa, where the members of the commission lived and worked in mosquito proof huts. Sir David Bruce finds that the so-called sleeping sickness in Nyassaland is not the same as that of Uganda or the West Coast, although it belongs to the same category. It is more rapid and even more fatal. There has been no case of recovery.

It is now established beyond doubt that the disease is carried by glossina morsitans, a fly which is widely spread over the whole of Africa.

The disease in Nyasaland and north and northeastern Rhodesia has been given the name of sleeping sickness, but the work of the commission went to show that it was the old tetse fly disease of South African hunters, which was formerly supposed only to attack animals, but has now spread to man. Sir David Bruce does not believe that there is any danger of the disease spreading. He is of the opinion that it has probably been in these areas from time immemorial, and that it will never assume the terrible proportions of the sleeping sickness of the Congo or Uganda.

BRIDAL FINERY IN SUMATRA.

The Dress and Ornaments Are Heavy With Gold.

Brides all over the world like to make the best display possible on their wedding day, and the bridal attire of the various countries is invariably both costly and beautiful. For sheer gorgeousness, however, says a writer in the Wide World, it would be hard to rival the wedding finery of the belles of the island of Sumatra. The dress is woven entirely of gold thread, and its weight is so great that the wearer can hardly move; even standing up requires a distinct effort. Apart from this shimmering, golden garment, the bride is loaded down with gold ornaments, rings, bangles, earrings, pendants, girdles, and necklaces, and sundry ornamental purses of the same metal. The huge ornaments hanging on chains round her neck are hollow, but all the smaller charms are of solid native gold, most massively wrought. One might almost think that the natives, having heard something about a good wife being worth her weight in gold, had set out to prove the fact by loading their quaint little brides with the actual equivalent of their weight in the precious metal.

SUSPEND LIFE FOR MONTHS.

Professor Bakhmetileff Makes a Bold Assertion.

Professor Bakhmetileff, of Moscow, announces that he has been experimenting to determine the source of life and has obtained some remarkable results along a collateral line, the suspension of life, by the use of a substance which he calls "anabiose."

He has been a specialist for seventeen years in the study of hibernation, and the results of cold upon animals, particularly bears, and his discoveries are in this field.

He has progressed to a point, he says, where he can place an entire herd of cattle in a state of suspended animation during the severe Russian winter, thereby saving the cost of fodder, shelter and attendance, and revive them in the spring in good condition.

The treatment, which he has applied successfully to several different kinds of animals, reduces them to total unconsciousness; respiration and digestion cease completely. They are kept for months at a uniform temperature, regulated by a thermometer, and when they are brought into light, humidity and warm they recover consciousness, apparently not weakened by their experience.

Professor Bakmetieff has not yet been able to apply "anabiose" to human beings to determine if healthy persons could be transferred to complete suspended animation and then restored at will to their previous health; but he is in negotiation with the prison department to obtain volunteers among condemned men who will submit themselves to the treatment.

The other day he brought back to full life a large sturgeon which he had kept under "anaboise" since winter without any kind of nourishment and in complete stillness. It proved to be perfectly healthy, with the roe in fine condition, which would not be the case with a fish kept frozen.

What It Was.

The small boy was the first to answer the telephone. The person on the other end of the wire was a friend of his mother, and the following conversation ensued:—"Is this Mrs. Blank's residence?" "No, ma'am, it's Mrs. Blank's little boy."

Speed and Endurance.

"Money went a whole lot further in the old days than it does now," said the Old Fogy.

"That's because it didn't go so fast," explained the Wise Guy.

The Difference.

He stood beside the altar,
And his face was grave and sad;
She stood beside the altar,
With a smile both sweet and glad.

Once is Enough.

Proh—They say lightning never strikes twice in the same place.

Kohn—Well, what's the use?

No man is happy unless he thinks he is.

But there is little marrow in the bone of contention.

Lots of failures can be traced to the belief that other people are not quite as smart as we are.

But why this awful difference
Between the man and maid?
Her clothes were made to order
While his were ready-made.

AIR-SHIP IN REAL EARNEST.

Graphic Account of Its Work in the Turco-Italian War.

An interesting comment on the progress of aviation and the influence it is exerting on modern methods of warfare is furnished by an account of the work of a dirigible in the Turco-Italian War, published in the Stampa of Turin.

The dirigible left its hangar at six in the morning, with the commander and two pilots. The object was to carry out an offensive reconnaissance. Rising over the sea to the height of one thousand meters, the balloon turned eastward toward Koefia, and passed over that oasis. The crew could see that, for the moment, at least, there were none gible turned south toward Sidi Mufta, in the neighborhood of which were scattered the tents of the Turk and Arab camp.

No sooner had it reached the edge of the encampment than numerous little puffs of white smoke were observed on the ground beneath, and the unmistakable crackle of rifle fire made itself heard above the roar of the air-ship's motor. The Turks and Arabs had begun a violent fusillade against the dirigible, which promptly answered by dropping its first bomb. A flash of fire and a dense cloud of smoke rose from the middle of a group of tents, and men were seen to rush out and away from them.

The Turks, realizing the futility of their rifle-fire, brought their artillery into action. From the edge of the sand-dunes came two flashes, soon followed by others. Evidently the Turks had prepared the artillery beforehand for this purpose, for the shells took an almost vertical line of flight. The Turks had posted their guns on the slope of the sand-hills, and buried the tail of the carriage deep in the sand in order to prevent the recoil from overturning the gun. In spite of all the preparations, however, the aim of the gunners was wild.

The dirigible, on the other hand, let fall other bombs, which seemed to be as effective as the first. The aeronauts, moreover, while carrying on this aerial combat, which lasted almost an hour, accomplished also the chief end of their voyage—an exact reconnaissance of the enemy's camp. They took numerous photographs, which, when put together in proper order, gave a perfect plan of the position. The dirigible returned to its hangar at eight o'clock; it had been two hours in the air.

INVENTING A GAME.

A Magpie and White-eared Flycatcher Have Some Fun.

A young magpie came into the possession of Mr. E. J. Banfield, who, in his book, "My Tropic Isle," gives an interesting account of the bird's accomplishments. It went in and out of the kitchen at will, and if by chance food was not spread out at the accustomed place, it protested loudly, and always effectively.

The bird spent many hours endeavoring to sing. No cultured relative was present to teach the notes of its kind, so that in default it learned the complete vocabulary of the domestic poultry, besides the more familiar calls and exclamations of its mistress.

A white-eared flycatcher took up its abode near the house, and the magpie, after a decent lapse of time, admitted the stranger to its companionship. The wild, larderless bird, however, had little time to play. All its wits and energies were devoted to the serious business of life. It knew none of the games that the magpie invented except one—a kind of aerial "peep-bo," to which the more intelligent bird lured it by means of a prize.

The magpie found a moth, big of abdomen, fat and brown, a tempting morsel to any insectivorous bird. Envious of the dainty, the wagtail fluttered and skipped about the magpie with cheerful chatter; but the fluttering moth, daintily held by the extremity of its body, was alternately presented and denied. While they danced about a bush, the magpie tantalizingly held the moth for acceptance and hopped off as the wagtail was about to snatch it. To the tame bird, fortified by the knowledge that its meals were provided, it was all fun. To the hungry wild one, the moth dangling temptingly before it and whipped disappointingly away, it was a game equally sincere, but of varied interest. The one assumed a whimsical air, chuckling in encouraging tones; the other took it all in earnest.

At last, unable to restrain an exclamation of delight, the magpie unwarily slackened its hold, and the moth fluttered off, to be snapped up on the instant by the wild bird, and gulped without ceremony.

After this the game was frequently played, but the magpie had invariably to make it worth the while of the wagtail by offering a prize in the shape of some tit-bit.

A succesful man is not necessarily a cleverer man than the failure. He may merely have worked a little harder.

THE SUNDAY SCHOOL LESSON

INTERNATIONAL LESSON, AUGUST 31.

Lesson XI.—Israel at Mount Sinai. Exod. Chap. 19. Golden Text, Heb. 12.28.

The narrative intervening between our last lesson and this one includes a number of important events. At Rephidim the people murmured against Moses because of lack of water, which, after Moses's earnest intercession with Jehovah, was miraculously supplied. Then came Israel's war with Amalek, familiar to Bible readers principally because of the incident on the mountain top in which Aaron and Hur supported the hands of Moses while he prayed for Israel's victory. Not long afterward, Jethro, the priest of Midian, Moses's father-in-law, visited the camp of Israel in the wilderness, giving Moses wise counsel concerning the way in which he might best administer the important affairs of his difficult office (chapter 18). Our lesson passage takes up the thread of the story immediately following the departure of Jethro.

Verse 1. In the third month—According to Exod. 12. 1, 2, the departure of Israel from Egypt was commemorated by the inauguration of a new calendar: "This month shall be unto you the beginning of months; it shall be the first month of the year to you." But the first month of the Jewish calendar corresponded approximately to our month of April, which would fix the time of the year for the events of our lesson as midsummer.

The same day—Three months to a day after their departure out of Egypt.

Wilderness of Sinai—The unhabited district in the immediate vicinity of the mountain. Sinai itself is usually identified with Horeb, and located near the southern point of the peninsula between the Gulfs of Suez and Akabah.

Rephidim—Somewhere in the vicinity of Sinai, perhaps just northwest of the mountain itself.

3. Moses went up unto God—Went up the mountain to be alone in meditation and prayer.

The house of Jacob—Jacob's descendants, the Israelites.

4. Bare you on eagles' wings—A beautiful figure illustrating solicitude of Jehovah for his people. The habits of the parent eagle were not unfamiliar to the desert pilgrims. This king of birds is said to hover round and beneath its young when these make their first attempts to fly, ever ready to support them on expanded wing when they become exhausted.

Brought you unto myself—Separated you from other peoples worshipping other gods.

5, 6. My covenant—From this time forward Israel's relationship to Jehovah is to be a peceuliar covenant relationship. Israel becomes Jehovah's own possession, a kingdom of priests and a holy nation. "And strangers shall stand and feed your flocks, and foreigners shall be your plowmen and vine-dressers. But ye shall be named the priests of Jehovah" (Isa. 61. 5, 6).

Verses 7 to 15 inclusive record the preparations made by Moses and the people for the further manifestation of Jehovah's will toward them, in harmony with Jehovah's announcement to Moses.

16. The voice of a trumpet exceeding loud—Jehovah's summons to the people discernible between the peals of thunder.

17. Out of the camp—And nearer to the mount.

18. Smoked . . . quaked — The whole manifestation was awe-inspiring and overpowering in its effact upon the minds of the people. The language throughout is that of the early prophetic narrative, abounding in expressions in which the actions of Jehovah are brought within the range of human comprehension.

21. Break through unto Jehovah—Approach too near the sacred mountain.

To gaze—Merely for the purpose of satisfying their curiosity.

Mascot Ring for Duchess.

The mascot engagement ring is the latest thing in jewelry. It is said that Prince Arthur has given the Duchess of Fife a delightful old ring, which belonged to the family of the Red Prince, to which house his mother belongs. This jewel has a history. It was given by a forbear of the Duchess to her fiance, a soldier prince, when he was going to the wars. It is in the shape of a nine, within which are nine magnicent diamonds taking the form of an anchor, indicative of faith and trustfulness. For years the mascot ring has been in the possession of the Duchess of Connaught.

Conjugal Amenities.

Knicker—You must take me for a bank, you are always asking for money.

Mrs. Knicker—You must take me for a railroad; you are always thinking I can do with less.