Household

Dainty Dishes for Luncheon.

Luncheon dishes frequently evolve from left-overs of previous dinners in a most unexpected fashion. Again we buy and cook for the one meal with the defined purpose of having enough for two.

For home luncheons the housekeeper has a freer hand than for other meals. Breakfast has become simple and rather stereotyped, while dinner is the formal meal of the day.

Luncheon is the time for surprises, for experiments, if you have learned to appreciate that they make half the fun of house-keeping. For the woman with modest purse now is the time to see that the fragments are gathered together, and by slight additions and as little labor as possible, made appetizing and nutritious.

The cost of living will be much increased if much additional meats and fruits are bought for luncheon. But if the left-overs from other meals are rearranged and skillfully combined with the cereal foods, which are always relatively inexpensive, the health and strength of the members of the family will not suffer.

The housewife will find it an interesting game to see how many changes she can bring about on rice, macaroni and bread crumbs, but these useful yet despised foods must be garnished and flavored to be appetizing, and here is room for all the ingenuity of a bright woman. Bits of fruit and vegetables left from other dishes are useful in this way.

Hashes are appreciated if carefully prepared. Our most elaborate entrees, even croquettes and salads, are what some has well called glorified hash.

These compound dishes are capable of almost infinite variety by reason of different forms and seasonings. Meat may be the main ingredient, but in that case with the dish should be served rice, potatoes or bread. Often it is preferable to combine the starchy food with the meat.

Since carefully estimated dietaries usually call for at least twice as much of carbohydrate as of protein, it appears that there is a good reason back of the common habit of using twice as much potato or rice or crumb as of fish or meat in our many hashes and scalloped dishes.

Meat, fish or vegetables for hashes, croquettes or salads should have all unedible portions removed and be divided in pieces of uniform size or be chopped. If chopped or put through a grinder when warm, meat is likely to be pasty. Often the last bits of corned beef or of a boiled ham may be put through the food chopper with about one-fourth fat, heated with very little water, seasoned highly and packed in jelly tumblers or cups. The fat, after heating, will form a layer on top and fill all crevices between the particles of meat. This will keep a long time in the refrigerator, like any potted meat. Thus, if we have enough for two corned beef hashes or ham omelets, it is not necessary to serve them on succeeding days.

To the lack of proper moistening and seasoning is due much of the popular distaste for hashes. Sausage or bacon fat are excellent in hashes for flavor and richness, but too much must not be used. Water, stock or milk should be added, rather than fat, to keep a hash from being too dry. Salt, pepper, of course, with celery salt and curry powder, give a good flavor, and the odd bits of fresh celery or onion, of tomato and red or green peppers are desirable additions.

Bread with reheated meats is quite as desirable as potato or rice. If there are some small baking powder biscuits, cut them across, spread with butter and warm quickly in the oven. Put together again with creamed oysters or chicken between. Why not an oyster or chicken shortcake instead of always serving the creamed meats on toast?

Little raised rolls may have the soft centres removed then filled with creamed mushrooms or asparagus or even onions. This would be about the same thing as the scalloped onion suggested for Monday's dinner, but in another form.

No scrap of bread need be lost. But we must not allow it to be too obtrusive in scalloped meat or in puddings.

Moist crumbs are not as essential as some cooks would have us think. The dry ones will absorb more sauce or juice of the tomato or whatever is used as the liquid.

Whole-wheat bread is as satisfactory as white for many dishes. The dry bits should be put in a moderate oven as they accumulate. When there are enough to make it worth while they should be put through the meat chopper and then sifted, and the fine crumbs reserved for chops and croquettes. The coarse crumbs are then ready for stuffing a piece of meat or for the scallop.

A safe general rule is to take about equal parts of crumbs, liquid or sauce and meat or vegetables. In this case the liquid is combined with the tomato, so half as much crumb as tomato is a fair proportion.

For each cup of crumbs, seasoned with salt and pepper, melt two tablespoons or one ounce of fat, and stir the crumbs into it until each absorbs a portion of the fat. Butter is generally used, but chicken or beef fat is quite as acceptable. Even sausage fat is not out of place in some cases, and brings with it a good flavor of herbs.

For any scalloped dish the preparation will be more rapid and the appearance more appetizing if the crumbs are buttered in this way before combining with the meat or vegetable, instead of putting bits of butter on top.

Alternate layers of crumbs and meat or vegetable are then put in a large dish or individual ramekins. Usually three layers of crumbs and two of meat, fish or vegetables are enough. If the material is already cooked the time required should be only enough to heat the whole thoroughly.

Household Hints.

A little grated cocoanut added to the cream of tomato soup is a conceit liked by many, especially if the soup is seasoned with a bit of curry.

A simple way of repairing a rent in an umbrella is to use a piece of ordinary adhesive plaster. If the plaster is not black, it may be easily colored.

After shampooing blonde hair, half the juice of a lemon, squeezed in the last ringing water will cause the hair to dry more quickly and with less snarls.

Sew matting with raffia and prevent unsightly stitches of thread. Raffia is very strong and may be bought to match almost any kind of matting.

When next creaming carrots, add half a teaspoonful of onion juice and a dash of grated nutmeg to the white sauce. Add the boiled dice carrots and serve.

Nails used in bathrooms and kitchens, on which damp cloths and towels may be hung, should be painted with enamel, so that they do not leave rusty marks.

There is a very important point in regard to making scallops. That is, after the scallop is made and cut out, go all over it again with a tiny buttonhole stitch.

Instead of throwing away the unsealed envelopes that bring circulars, cut off the gummed strips and save them. They will serve a hundred household uses.

Fill a bottle with hot water, place the splinter over the mouth, press tightly, the suction will loosen it, and it will be an easy matter to remove it.

If half a bottle of olives has been used, and you wish to keep the rest, add a pinch of salt to the brine, pour a teaspoonful of olive oil in the liquid and replace the cork.

A delicious filling for layer cake is made by mixing a pound of finely minced shelled almonds with whites of two eggs, a cupful of confectioner's sugar and a teaspoonful of vanilla.

TRICKS RUSSIAN OFFICER.

German Aviator Escapes Duty Payments by Use of Ingenuity.

A German military airman has played an amazing trick on the Russian Customs authorities.

He landed by mistake on the Russian side of the frontier and was received by a commandant of the frontier guards, who ordered him to dismantle his aeroplane so that it might be carried to the nearest Customs station, more than thirty miles away, for the duty payable on it to be reckoned. The airman replied that he was too inexpert a mechanic to take his machine to pieces, but that he would fly to the Customs station with the Russian officer.

The officer accepted, but when the aeroplane came to earth after a flight above the clouds he found that he was not in Russia, but in Germany. The pilot had returned to his own country, taking his captor with him.

NEW DIPHTHERIA CURE.

Physician Declares Fungus in Throat Will Destroy Germs.

Dr. L. L. Ten Broeck, of Minneapolis in a recent issue of the Medical Record, gives an account of a new method of treating diphtheria. He relates his experiences in implanting in the throats of patients suffering from it a fungus which multiplies rapidly and destroys the germs responsible for the disease.

The fungus is said to be harmless and to do its work rapidly. It is called the achlya muscaris and is described as a thallophytic fungus. "Achlya muscaris," says Doctor Ten Broeck, "possesses the power of destroying bacilli diphtheria in culture and in the throat. It is applicable in all stages of the disease, and seems to give speediest results in the earliest cases."

True, O King!

"Economy is wealth," but it's the kind of wealth that few people enjoy.

A new picture of the Mexican rebel, General Pancho Villa.

THE SUNDAY SCHOOL LESSON

INTERNATIONAL LESSON, FEBRUARY 1.

Lesson V. The Unfriendly Neighbor Luke 11. 1-13. Golden Text, Luke 11. 9.

Verse 1. As he was praying—The passage suggests that the disciples were so much impressed with the prayer of Jesus that they asked to be taught how to pray. The name of their spokesman in this instance is not given.

John also taught his disciples—Of the form taught by John the Baptist nothing is known.

2. Father—Note the difference between the opening of this prayer and that of Old Testament prayers. In the Old Testament God is seldom spoken of as a Father, and never except in reference to the nation (Deut. 32. 6; Jer. 3. 3, 4, 19; 31. 9), not to the individual. In this prayer no reference is made to the God of Israel and no special favors are asked for anyone. Jesus taught us the value of the individual man in the sight of God. He is the Father of all, and an earnest desire to commune with him is the only condition of approach.

Hallowed—Recognized as holy; revered.

Kingdom—The Greek noun is abstract, not concrete. A better rendering is "dominion." The petition asks that God's reign may be extended from heaven over this world and that his laws may prevail.

3. Give us—The tense of this verb indicates continued action, meaning continually give us.

Daily — The word translated "daily" appears here first in Greek literature and its origin and exact meaning are unknown. The best translation seems to be "for the coming day." Thus, repeated in the morning, it would refer to the present day, and in the evening to the next day.

4. Forgive us our sins; for we ourselves also forgive every one that is indebted to us—Luke avoids making our forgiving and God's parallel. We forgive debts; God forgives sins. In Matthew, however, the word "debts" is used in both clauses. The word "trespasses" does not occur in the prayer as given by either Matthew or Luke, but Matthew uses it in the sentences immediately following the prayer: "For if ye forgive men their trespasses, your heavenly Father will also forgive you. But if ye forgive not men their trespasses, neither will your Father forgive your trespasses."

And bring us not into temptation—Matthew adds to this petition, "but deliver us from the evil one," showing that the temptations referred to are the enticements of Satan. When Saint James exhorts us to "count it all joy" when we fall into manifold temptations, he refers to such external trials as poverty, persecution, &c.

This parable and that of the unjust judge (Luke 18. 1-8) teach the same lesson, that is, that man ought always to pray and not to grow impatient or discouraged when the answer is long delayed. They imply that the fulfillment of spiritual desires must be waited for, and that good will come to them that wait upon the Lord.

5. And he said unto them. Which of you shall have a friend—Note the directness of the teaching of Jesus.

At midnight—In order to avoid the heat, it was customary for people in the East to travel at night.

Lend—A different word from that of lending money on interest. It refers to a friendly act.

7. Trouble me not — The selfish neighbor does not object to lending the loaves, but does not wish to be disturbed.

8. Because of his importunity — The man is selfish enough to object to being wakened at night by his neighbor who is in need, but responds because of continued urging.

9. Ask . . . seek . . . knock—The verbs are present imperative and mean continue asking, seeking, knocking. Jesus taught that men should always make known their wishes to the heavenly Father and wait patiently for the answer to their prayers; yet he taught us by his own life that far more important than urging our requests should be the desire to bring our wills into accord with that of the Father. Jesus never sought to bring pressure upon God. He never begged favors of God. There was no selfishness, no heathenish frenzy manifested in his prayers. The nights spent alone in prayer were doubtless largely given to self-examination and to meditation upon the purposes of God, but it was his chief desire to place himself in line with these purposes: "If it be possible let this cup pass from me: nevertheless not as I will, but as thou wilt."

11, 12—Bread, dried fish, and hard-boiled eggs are common food among the peasants of Palestine.

Give—Hand out to him. The word used in the last clause of verse 13 is a different word of richer meaning. (Compare James 1. 5.)

Stone—Many stones commonly seen would resemble the ordinary flat loaf. (Compare the temptation in the wilderness, Luke 4. 3.)

Scorpion—The connection between a loaf and a stone, a fish and a serpent, is suggested by a resemblance; so also the scorpion when it is curled and its legs folded may resemble an egg. The thought is that in answer to prayer God gives nothing useless or harmful.

13. Good gifts — Matthew says "good things."

The Holy Spirit—The supreme object of desire for all disciples.

WHY WOMAN HAS LAST WORD.

Professor Explains Reason for Her Talking Longer Than Man.

The reason why a woman usually has "the last word" is scientifically explained in the Excelsior by Prof. Chassaigne of France. "Women are able," the writer says, "to talk for a longer time than men, and with less fatigue, because of the peculiar formation of their respiratory system. Women's lungs cover a wider surface than those of man. On the other hand, her windpipe and larynx are much smaller. By way of illustration, let us take two vessels, one wide and the other narrow-necked, and we shall find that liquid passes much more rapidly through the former than through the latter.

"In other words, a man exhausts his supply of vocal energy at once, while woman is able to utilize it for a sustained effort."

Dashing.

Teacher: "How would you punctuate 'The wind blew the five-dollar bill around the corner'?"

Tommy Smart: "I would make a dash after the five-dollar bill."

Our London Letter

101 Dreadnoughts Built.

The navies of the world have built 101 battleships of the dreadnought type since the British navy launched the original Dreadnought just eight years ago. The passing of the century mark came with the recent launching of the British battle cruiser Tiger, and with that the decision of the British naval authorities to build no more warships of just that type. It has been reported that the smaller vessel more heavily armed will be the fashion during the next season of British naval designing.

The building of 101 dreadnoughts in eight years means that an average of more than one of these mammoth ships a month has been launched. The largest contribution was made in 1911, when eleven ships of the dreadnought type were put afloat, including the four contingent ships of the British programme of 1909-10 and the two Dominion battle cruisers, built by Australia and New Zealand.

The Tiger is the thirty-fourth British ship of the dreadnought type to be launched, the order after this being Germany 22, the United States 10, France 7, Italy 6, Russia and Japan 5 each, Austria and Brazil 3 each, Spain and Argentina 2 each, and Turkey and Chile 1 each. In 1911 Britain possessed twenty-four of the world's sixty-three dreadnoughts afloat, while now it has thirty-four in 101.

Tower of Doom Being Bared.

The impending demolition of some old houses in Abingdon Street will reveal one of the few remains of the ancient Palace of Westminster, which at present is masked by ugly bricks and mortar.

There is an old tower situated between Westminster Abbey and the houses of parliament, which is believed by some authorities to have been built by William Rufus, and by others to have been designed by Abbot Litlington in the days of Richard II.

Whatever its origin, the old tower has served a variety of purposes, and has at one time or another been a monastic prison, a strong room for the regalia of England, a wardrobe for King Henry VIII, and a depository for public records. At present its vaults contain the imperial standards of weights and measures.

The building is of three floors, each containing two rooms, and at one angle is an octagonal turret with stairs from the basement floor to the roof. The walls, originally of stone, are thick, but their value from an antiquarian standpoint has been lost through tinkering with modern brick.

Radium Cancer Cure Only a Hope.

Five surgeons of the Middlesex hospital take issue with Dr. Lazarus-Barlow for his statement that there were a large number of cures of cancer at the hospital where he is a director of the department of cancer research. In a letter to the Times the five physicians, headed by Sir Alfred Gould, president of the clinical service of the Royal Society of Medicine and senior surgeon of the hospital, say that Dr. Lazarus-Barlow's assertion "was made without any communication with those responsible for the treatment of patients and does not correspond to our experience."

They say that in the course of the year 1912, 319 patients were treated, 167 of whom died and sixty-seven discharged at their own request. At the end of the year there were eighty-five cancer patients left in the hospital. In the year 1913 the number of patients treated was 361. Of these 198 died, seventy-five were discharged at their own request, and eighty-eight remained.

"Radium is being used by us in the treatment of persons suffering from cancer," the physicians add, "and the results hitherto attained, although in some cases they have been most striking and in many cases gave rise to hope, are not such as to justify the statement that in radium there is a cure for cancer."

Clyde Shipping Makes a Record.

The Clyde shipbuilding returns for the year have now been made up, and, as anticipated, the figures are the largest recorded for any shipbuilding centre in the world. The total is 767,000 tons, which exceeds last year's total—the largest then recorded—by more than 120,000 tons.

The vessels launched included the Cunard line steamship Aquitania of 50,000 tons, and several battle ships, cruisers and destroyers.

Messrs. Russel & Co., of Port Glasgow, launched the largest amount of tonnage, with 86,000. Messrs. John Brown & Co., Clydebank, come next, with 83,000. Messrs. Brown and the Fairfield Company, Govan, each turned out machinery exceeding 200,000 horse power.

Sons of Peers Coming of Age.

Though the heirs to peerages who will come of age this year will not be quite so numerous as in 1913, the number will still run comfortably into goodly figures. Among them is the Marquis of Titchfield, the Duke of Portland's heir. There will be brave doings at Welbeck when he comes of age in March. He is just one day younger than Lord Burghersh. This young man, whose late mother was a sister of Millicent Duchess of Sutherland, is a cadet in the King's army.

Another very notable coming of age in 1914 will be that of Viscount Cranborne. If heredity counts for much in his case he ought to go into Parliament and do well there, for he is a grandson of Lord Salisbury and the nephew of Lord Hugh and Lord Robert Cecil. The event will be fittingly celebrated at Hatfield next autumn.

The eldest sons of the following peers will also reach their majority in 1914:—Lord Alington, Lord Cheylesmore, Lord Colebrook, Lord Farrer, Lord Goschen, Lord St. Audries, Lord St. Oswald, Lord Sempill, Lord Southesk, Lord Tredegar and Lord Willingdon.

In 1914 two of the ladies who were Queen Alexandra's bridesmaids will celebrate their golden weddings. One of these is Lady Thurlow, a half sister of Lord Elgin, the peer who took unto himself another wife the other day. She is the mother of several children, but her eldest son was killed at Jagersfontein. The other is Lady Heneage, who belongs to the Hare family, of which Lord Listowel is the head. She has nine children living.

Won't Destroy the Seal.

It is satisfactory to learn that the old Mayoral city seal after all is not to be broken up, but will be preserved for its great historical interest.

It bears the earliest known representation of the city's coat of arms, and so desirous is the Court of Aldermen for its perfect preservation that on its withdrawal it was not even defaced by the customary method of cutting a groove across it. It was simply "damasked" by the ceremonious tap with a small hammer.

An interesting history attaches to the old city seal. It bears the image of St. Thomas a Becket and St. Paul, and when Henry VIII. ordered the destruction of all images and pictures of the former throughout the realm the common seal of the city of London, which bore his effigy, was destroyed. But the Mayoral seal was by error described in official records as depicting St. Peter instead of St. Thomas and it is to this fortunate mistake that it no doubt owes it preservation.

London, Jan. 13, 1914.

The Reason.

"I don't understand electricity. I can't seem to get it into my head."

"Well, you know, bone is not a conductor."

"That young doctor makes an immense number of calls on Mrs. Oglesby. Is she very sick?" "No; she is very pretty."

"Now, Johnny," said the mother of the young hostess to the little boy guest, "I want you to feel perfectly at home." "H'm!" growled Johnny. "I don't want to feel at home. I want to have a good time."

BRITAIN TO BOOM IN 1914

APPEARANCE OF A SLUMP IS NOT REAL.

Manufacturers of Corrugated Iron Are Unable to Fill Orders.

During the past couple of weeks British trade and commerce returns of last year have been thoroughly reviewed, and, in retrospect, it can be seen more fully even than it is felt at this time, that 1913 has been added to the sequence of three or four years of prosperous, even booming, trade, writes a London correspondent.

It may be somewhat early in the year to forecast the probabilities of 1914, but careful investigations in the last few days go to show that, in the opinion of the big men and concerns, 1914 should at least prove equally good.

The shipping business is one of the most valuable indices as to the condition of trade, and the head of one of the greatest shipping concerns in the world said:

"Putting aside unforeseen labor troubles and strikes, the year 1914 promises to be even better than last year. There may be the appearance of a slump at the moment, but it is not real. The very small men complain, but the big concerns are confident as to the future.

"Excluding labor troubles, in dealing with which South Africa has just given the world an excellent example, I look for as good or even a better year than 1913."

Woollens and Tin Plate.

Two great industries in which the year 1913 showed some slacking up, have, thanks to the American tariff reductions, taken on an upward movement. These are the woollen and tin plate industries. The condition of the latter was particularly bad in 1913 until the passage of the new American tariff bill, but to-day the tin plate factories are working overtime in order to accommodate American orders. All other industries which were on the upgrade in 1913 are still booming, and here, as with the shippers, there seems to be every confidence that 1914 will equal or surpass 1913.

One of the biggest manufacturers of corrugated iron in England says it is almost impossible to cope with the orders which are pouring in from Australia, the Far East and other parts of the world. The collieries are extraordinarily busy. The cotton mills of Manchester are booming. These mills had one complaint in 1913, namely, the shortage of raw material which prevented them from adequately handling the enormous increase in business. The railroads are handling such an enormous amount of freight that the common complaint of shippers of all sorts of commodities is the difficulty of getting them delivered. The automobile industry, which is a truer index of prosperity in England than in America, was never so flourishing as to-day.

Oil a Trade Index.

Oil is now an important staple commodity and a valuable trade index. One of the directors of the Vacuum Oil Company said the other day: "Business in England was never in such a prosperous state, and there is every indication that the trade of 1914 will exceed in volume that of 1913. Our business is naturally a barometer of the trade. The more wheels go around in factories, mills and mines and on railroads the more oil is needed, and a general decrease of business means a decrease in the oil business in particular. We have never been so busy in our lives."

To-Day's Task.

We often say to ourselves, "I would gladly do my duty if I knew what it is." Doubtless there are cases in which it is hard to decide, but a remark of Goethe on the subject is well worth remembering. "How can we know ourselves? Never by reflection, but by action. Do your duty, and you will find out the sort of man you are. 'But what is my duty?' What to-day asks of you." Do not consider too far, too deeply, too seriously. Do the plain, present task, and do it well. It is amazing how pleasant you feel when it is done—and it is not wholly unpleasant even in the doing.

The fashionable woman has her boot tops the same color as her costume.

Pendants are to be used to weight the corners of collars or the ends of neckties.

It is said the graceful low coiffures are to be changed for high and merciless methods of hairdressing.

Straws show the way the wind blows, but straws in a tall thin tumbler show which way the money goes.