Household

Dainty Dishes.

Maple Nut Pudding.—To 1½ cups brown sugar add 2 cups boiling water and 1-3 cup cornstarch diluted with ¼ cup cold water. Cook until it thickens in double boiler for 15 minutes, stirring occasionally. Remove from fire, add whites 3 eggs (beaten stiff) and ½ cup nut meats broken in pieces. Serve with whipped cream.

Rhubarb Marmalade.—One cupful rhubarb, juice and pulp of one orange, one tablespoon of lemon juice, one teaspoonful of grated yellow rind, 1½ cupfuls of granulated sugar, one-half cupful of blanched almonds. Cut the rhubarb into small pieces and to each cupful of the pulp and juice add the pulp and juice of an orange, a teaspoonful of the grated yellow rind, one tablespoonful of lemon juice and 1½ cupfuls of granulated sugar. Let it stand until the sugar is dissolved. Boil rapidly until transparent, then add half a cupful of blanched almonds cut in thin slices, boil up once and put in glasses.

Strawberry Short Cake—To make it sift two cupfuls of flour with two heaping teaspoonfuls of baking powder and a half teaspoonful of salt. Work a large tablespoonful of butter into this and add one cupful of milk. This will make two layers. Spread the first layer with softened butter, place the second layer on it and bake in a hot oven. When done, separate the layers, and cover each with the strawberries which have been standing in sugar. Place the layers together and serve with whipped cream or a strawberry sauce.

Bean Cutlets.—Two tablespoons butter, one tablespoon flour, one-half cup bean liquor, salt and pepper to taste, two eggs, one-fourth pound dried beans, bread crumbs. Boil beans in usual way in salt water and soda until very tender. Drain them, saving the liquor. Mash beans; put butter in pan over fire; blend in the flour; add liquor, pepper and more salt is needed, beans and the beaten yolks. Put in dish and let get cold, then make into cutlet shapes (or as for potato cakes). Dip in beaten whites of eggs, then in bread crumbs, and fry in hot grease. These are simply fine.

Boston Baked Beans.—One quart navy beans, three-fourths pound fat pork (side meat), two tablespoons molasses, one-half onion (minced fine), one-half teaspoon dry mustard, salt to taste. Bake not less than six hours, moving in oven. Keep well covered with water, but do not add water last two hours. (This came from an old German lady.)

Dixie Biscuits.—Sift and measure four cups (level) of good flour; add one teaspoon salt, two heaping teaspoons baking powder and one rounding tablespoon lard; rub into dry part. Beat yolks of two eggs very light and mix with one cup sweet milk. Mix this with flour, etc. Roll one-half inch thick, cut, put lump of butter on one-half and fold over. Bake in hot oven.

Baked Ham.—Boil ham the day before. After peeling, stick the fat full of whole cloves, one and one-half inches apart. Pepper and cover the whole with dark brown sugar one-fourth inch deep and a sifting of flour on top, then bake in a slow oven an hour or over, basting at times with a little sour wine, or vinegar and water will do as well. Of course have a little water in the pan to bake in.

Fudge Cake.—One cup sugar, three eggs, two-thirds cup butter, one heaping teaspoon of baking powder, one cup milk, two and one-half cups chocolate (melted), one-half cup nuts. Icing—One and one-half teaspoons butter, one-half cup unsweetened cocoa, one and one-quarter cups confectioner's sugar, a pinch of salt and one-quarter cup milk, one-half teaspoon vanilla. Melt butter, add cocoa, salt and milk. Boil eight minutes. Beat until creamy and pour on cake.

Old Colonial Cake.—One cup butter, two and one-half cups granulated sugar, one cup rich milk, four cups pastry flour, six eggs, one even teaspoon soda, two even teaspoons cream of tartar. Cream butter, and sugar, stir in yolks of eggs. Add cream of tartar to the flour and sift together several times. Add soda to milk and stir mixture into butter, sugar and yolks. Beat the whole into flour and cream of tartar. Whip whites of eggs to very stiff froth and fold them into cake last. Do not stir cake after that. Ice yellow. Flavor this with lemon as it is a yellow cake.

Sultana Fudge.—One-quarter cup butter in pan and when melted add two cups of sugar; mix thoroughly with melted butter; one-half cup milk and one-quarter cup syrup. Beat all this until creamy as for cake, and not grained. Add two squares bitter chocolate and let boil ten minutes only from first boiling. Do not stir while cooking. Remove from fire and let stand a few minutes before beating, then beat until creamy (the longer the better). Add one teaspoon vanilla and nuts or sultana raisins, etc.

Home Hints.

In covering comforters enclose the batting in mosquito netting.

Watch all men's winter clothing for matches before putting it away.

An old flour sifter can be used to hold the eggs while they are boiling.

Creamed codfish is improved by cheese grated over it before it is baked

It is wonderful what a looking-glass will do toward cheering up dark corners.

Remember every garment must be thoroughly cleaned and aired before it is put away.

Lay paper patterns away flat in a common file book and they will be neither lost nor torn.

To keep cheese, wrap it in a cloth dipped in vinegar and then cover with waxed paper.

Fruit salads should replace heavy puddings and pies for desserts as soon as warm weather sets in.

Boil apples or potatoes 15 minutes, then bake them. It takes much less time than the usual way.

When peeling onions hold a cork between the teeth and the eyes will not become affected.

If a little too much salt is put in soup or gravy a pinch of brown sugar will take away the salty taste.

To prevent carpet from ravelling when cut run two rows of machine stitching where it is to be cut.

A little alum added to the water in which children's clothes are washed will render them fireproof.

To whiten clothes which have become yellow soak in buttermilk for one week, then wash in the usual way.

Instead of keeping parsley in water, which often turns it yellow, put it in an airtight jar in a cool place. This will keep it fresh for some time.

Summer squash, string beans, cabbages, asparagus, cauliflower, cucumbers, beets, turnips and carrots are all improved by standing for a time in cold water.

Vegetables with a strong flavor, like cabbage, onions and turnips, should be cooked in a large amount of water and kept boiling rapidly and a small bit of soda will improve them by softening their fibres.

Wilted vegetables may be freshened if allowed to soak in cold water. Old wilted potatoes become solid and crisp when soaked in cold water; if soaked for long after paring, they lose some of their starch and mineral matter.

To retain the color and natural flavor of beans, peas, carrots or other sweet-juiced vegetables, gently simmer them in slightly salted water for soda destroys the delicate green color of these vegetables while salt intensifies it.

Collars of coats so often become dirty before the coat is finished with. A good remedy is to rub the soiled part with a little paraffin oil on a soft cloth, and then hang in the air for an hour to take away any unpleasant smell.

When cleaning a stove that has been splashed with fat from the frying pan the best plan is to take a piece of rag and dip it into the soft soot at the back of the stove, rubbing the greasy parts before applying the blacklead. This improves the appearance of the stove, and you can polish it without difficulty.

To wash woollen stockings so that they will not shrink is quite easy. First shred some yellow soap into a small tin saucepan, cover it with cold water, and let all boil slowly on the stove till a jelly. Take some tepid water, and with the boiled soap make a good lather. Wash the stockings in this, rubbing well, and using no other soap. Rinse in tepid clear water, wring out, and set in the air to dry quickly.

LONDON'S HOMELESS.

Over Two Thousand Persons Without Homes.

The annual census of homeless persons has just been taken by the London county council. It shows that 2,881 persons on the night the count was made were without homes.

The numbers have declined since the original census was made, ten years ago, principally because of the new casual ward scheme, by which wanderers are questioned by the police and given tickets of admission to the casual wards. Those who, on the night of the census, were actually homeless in the streets or sleeping on staircases or beneath porches numbered 317 men, 112 women and 5 children. There were also 77 sitting in shelters, 29 in the king's tents, over 2,000 in free lodging houses and 335 in the casual wards. In addition there were 20,000 in common lodging houses, where from 8 cents to 12 cents a night has to be paid, so that really it may be said that there are about 25,000 persons in London who have no homes of their own. The common lodging house population, however, declines year by year.

"I hate to see women on the street insufficiently clad in cold weather." "Well, you are rich. Why not relieve want?" "I'm alluding to fashion."

THE SUNDAY SCHOOL STUDY

INTERNATIONAL LESSON, MAY 31.

Lesson IX. The Grateful Samaritan, Luke 17. 11-19. Golden Text, Luke 17. 18.

Verse 11. As they were on the way to Jerusalem—After the sending out of the seventy, recorded in the second lesson for this year (January 11), Jesus left the province of Galilee, in which he had labored, and began a journey by a circuitous route to Jerusalem. The time occupied by the journey must have been several months, and although we learn from John's Gospel that during this period Jesus twice attended feasts at Jerusalem the Feast of the Tabernacles and the Feast of Dedication), he must have returned to complete this tour of teaching and preaching before his final arrival at Jerusalem on the occasion of his triumphal entry compare Luke 13. 22, 33; 18. 31; 19. 11, 28).

He was passing along the borders of Samaria and Galilee—That is, in the border country between the two provinces. In order to avoid Samaritan territory many pilgrims going from Galilee to Jerusalem crossed the Jordan and traveled through Peraea, recrossing at a point near Jericho. Jesus was no doubt taking that route, because he desired to carry the gospel to the people of Peraea.

12. As he entered into a certain village—Better, "As he was about to enter in."

Ten men that were lepers—Those who know the prevalence of leprosy in Palestine say that it would not be unusual now to meet so many lepers, especially in this frontier country. Here the dreadful malady had broken down the barriers between Jew and Samaritan. It is also possible that the lepers had heard of the coming of Jesus.

Stood afar off—As required by law (see Lev. 13. 46), though the precise distance to be kept was not fixed.

13. Here the sufferers, doubtless knowing the works of Jesus, took the initiative and asked for help. Others with whom he came in contact, as the woman in the synagogue (Luke 13. 12), had not this knowledge or were too weak in faith to seek Jesus. Yet to them also his aid and his blessing were given. So to-day some who sit in darkness ask for the gospel; others, like the woman in the synagogue, know not its power. But to all alike the church must minister.

Master—Suggesting one having authority, as "the master in the house."

14. And when he saw them—Or, "directly he saw them." Very likely Jesus had not noticed who the men were until they cried out.

Show yourselves unto the priests—Compare Lev. 13. 2. Each man would probably go to a priest near his home, the priest who had pronounced him a leper and sent him away from the dwellings of others to live in caves and tombs. The Samaritan would go to a priest on Mount Gerizim.

As they went, they were cleansed—Their prompt obedience to Christ's command shows their confidence. How much time elapsed after they left before they were healed is not indicated. Perhaps they had already separated, each to go to his own home, before the healing took place, so that the Samaritan was alone.

15. With a loud voice glorifying God—The joy of his heart could not be expressed in ordinary tones.

16. He fell upon his face at his feet, giving him thanks—Now that his leprosy was healed it was no longer necessary "to stand afar off." Or, was it that in his unbounded joy he forgot all about the restrictions of the law?

A Samaritan—The Samaritans were a mixed people both in race and religion. When Israel was carried away captive by the Assyrians, the small remnant remaining (2 Kings 25. 11, 12) intermingled with the heathen colonists who settled among them, and the worship of Jehovah was mixed with the idolatry of the new settlers. Therefore, when the Israelites later returned from captivity, the Samaritans were not allowed to help rebuild the temple (Ezra 4. 1-5). Their religion, however, became at last pure monotheism and the Pentateuch their law of worship and life, though the Jews remained unfriendly to them (John 4. 9, 20). Luke alone records the story of the grateful Samaritan, and he alone gives the parable of the good Samaritan. As the Gospel which he wrote was intended primarily for Gentiles, these incidents were for the purposes of his writing of great importance.

17. The question of Jesus indicates surprise. Why should one man be so grateful and the nine others make no effort to express their appreciation for the wonderful benefit they had received?

18. Stranger—Or, foreigner.

19. Made thee whole—Or, saved thee. Whether or not Jesus meant by these words that a greater blessing was given to the Samaritan than to others, we are at least sure that it must have been so because of his receptive heart.

THEIR MAJESTIES IN PARIS.

Again the Entente Cordiale of France and England.

By F. Matania, in The Sphere.

M. Raymond Poincare, President of France, Queen Mary, of Great Britain, King George, and Madame Poincare. They are drawn standing at the gala performance of the opera during the playing of the national anthems of Great Britain and France. If true to life—and Matania's drawings usually are—this latest picture of their Majesties indicates that the hand of time and worries of State are leaving their marks on both King and Queen. The King for this occasion was in the uniform of an admiral of the fleet, and the Queen wore a dress of gold tissue. Madame Poincare was in white. The artist depicts the moment when the royal party were met with a storm of cheering from the crowded house.

BANNERS OF GREAT DEAD.

Ceremony in St. Paul's in Honor of K.C.M.G.'s Passed.

Death has been busy during the past twelve months among the distinguished servants of the Empire who are members of the Order of St. Michael and St. George, states the London Daily News. At the annual service held in the beautiful little chapel of St. Paul's Cathedral, the Gentleman Usher of the Blue Rod read out a death roll containing no fewer than forty names, perhaps the most famous being those of Lord Strathcona and Lord Minto and the most unexpected that of Menelik, "Emperor of Ethiopia."

So small is the chapel that the Knights and Companions overflowed into the Cathedral nave, forming a lake of scarlet and gold there. Light came from a high pearl grey window, with the figure of a praying knight in one corner and from two tall candles burning on the altar.

Six ladders, full twenty feet high, ranged at intervals round the chapel, looked oddly discordant, but they played a necessary part in the central act of the service. The roll of departed members had been read and the choir had sung very sweetly "The Saints of God! their conflict passed," when a little group in black—women and children and two young men—moved from the nave into the chapel and stood with bowed heads just below the praying knight in the window. They were the relatives of the six Knights Grand Cross, recently dead, whose banners were to be removed from above their stalls.

Magnificently vested in a cape of blue and gold, Bishop Montgomery, Prelate of the Order, received the banners (a trifle dusty with the years), and laid them one by one upon the alter, while the band of the Coldstream Guards played the solemn music of Mackenzie's "Benedictus." The crimson lion couchant of Lord Wolseley came first, and one of the last was Lord Strathcona's golden lion rampant. To watch unmoved this last symolic lowering of the banners of the dead was beyond the power of more than one member of the group by the window.

Then the shield was turned. Out crashed the opening bars of the March in "Scipio," and forming procession, the Duke of Argyll and other officers of the Order, resplendent in their decorations, passed with swinging martial tread to the Chapel of St. Dunstan on the other side of the Cathedral, where the banners of two new knights Grand Cross, Lord Inchcape and Sir William Garstin, had already been placed. Returning, they laid the banners on the altar steps, and the choir sang that noble admonitory Psalm of the man who leadeth an uncorrupt life and doeth the thing that is right, and speaketh the truth from his heart. He that hath used no deceit in his tongue nor done evil to his neighbor, and hath not slandered his neighbor. He that setteth not by himself, but is lowly in his own eyes.

Then again, with the help of the ladders, the banners were placed in position above the newly-tenanted stalls.

CRETAN DEPUTIES.

Exciting Scene at Opening of Parliament.

In "Travels Without Baedeker," Arden Beaman tells of an interesting and significant incident that he saw when the Greek parliament opened its sessions a few years ago. After the Deputies had filed into the chamber from the square, a sudden commotion arose among the troops assembled for the occasion.

Horses plunged and reared; hoofs and accoutrements rattled noisily; a rider was thrown. The crowd began to shout. Then a line of infantry bulged inward—broke; and a half dozen wild, stalwart ruffians, in picturesque kilted knickerbockers and rough, tanned jack-boots, burst through, and dashed whooping, up toward the chamber. Some horsemen galloped after them in hot pursuit. The cries of the crowd became frantic. The horses slipped, slid, and fell with a clatter on the steps. The ruffians gained the entrance of the building and sped on up the steps of the chamber itself. There at the very door they were met by the bayonets of the body-guard—an ugly, gleaming, breast-high barrier. So delirious became the populace that the military kept back its frenzied mass only with the utmost difficulty. Then, seeing that farther advance was impossible, the disturbers of the peace laughingly turned away, and leisurely walked down the steps again, while the onlookers burst into loud cheers.

It was the annual farce of the Cretan Deputies. As everybody knows, after a long series of rebellion and bloody reprisals, the powers interfered in Crete; and although they guaranteed it an autonymous administration under the suzerainty of Turkey, they yet refused its dearest wish, which was, that it should be annexed to Greece. For in Crete flows the oldest and purest of Greek blood. By way of protests against this cruel injustice, as they considered it, the Cretans sent, or tried to send, their Deputies to the Grecian Chamber every year. In doing so they had the entire sympathy of the Greek Government and the Greek people, who, nevertheless, dared not receive them. And so they were either intercepted en route to Athens, and sent back to their homes, or, if they had managed so far to elude the vigilance of the authorities, they contrived to make such a scene as I was fortunate enough to witness.

Since the late Balkan war Crete has been formally annexed to Greece, and there will be no more of these picturesque episodes in the public square of Athens.

A LUCKY SUPERSTITION.

Travellers in the French Congo Had a Narrow Escape.

The Likuala aux Herbes is a lazy stream that winds through some rather dreary parts of the French Congo. But although the scenery may become tiresome, a voyage upon its waters is not always monotonous. A herd of hippopotamuses may dispute the passage at any moment, and so may one of the tribes of savages along the shore. In the latter event, an escape as fortunate as the one described in the Journal de Voyages cannot always be hoped for.

The Hirondelle, a steam launch of very ancient pattern, was wheezing its way up the river, headed for one of the trading stations. In the distance, against the brilliant sky, the outlines of an enormous tree could be distinguished. As the launch drew nearer, the river broadened until it seemed a great placid lake, with this solitary tree rising from a tiny island in the midst of the waters. Soon the travellers could make out a number of huts on piles, huddled near the foot of the tree.

One of the party of three on the launch, the mechanician, knew the spot, and his report was not reassuring. The village was inhabited by a fierce and superstitious tribe, which, on account of its isolated position, had rarely come in contact with civilization. The tree was infested with a myriad of bats, and these the natives worshipped.

The best chance to avoid an encounter lay in slipping by before the boat was observed, but it soon became evident that the engine's wheezy propensities had betrayed the Hirondelle. A great hubbub arose, and a number of pirogues, filled with savages, put out from shore.

Two of the travellers got out their rifles and revolvers, while the third saw to the engine. But their chances of escape seemed small. The savages were plainly hostile; the slowness of the launch made flight impossible; and in hand-to-hand conflict they were far outnumbered.

They were almost upon the natives who blocked the river before them, when the mechanician had an inspiration. Turning to the engine, he opened the valve that let off steam. A long, raucous shriek filled the air, and the boat was enveloped in white clouds of escaping steam.

The savages stopped, terrified. The steam for the moment completely risconcerted them. The respite was short, however, for the bolder spirits at once began to rally the others to the attack. Then a strange thing decided the outcome of the day. Startled by the shrill noise, two bats flew from some recess of the sheltering tree. Others followed, then more and more, until the air was full of the creatures, circling blindly about.

To the natives this manifestation on the part of the worshipped bats was nothing less than a command. Amid cries and protestations of good will, they laid down their arms and made signs of peace. Unmolested, the launch, with its three rejoicing occupants, continued its way up the river. When the men again looked back, the natives had disappeared, but about the giant tree a cloud of bats still flew restlessly.

LONDON STILL BUYS BIRDS.

Ladies' Hats Still Ornamented by Feathered Songsters.

In the great London market, the sale of birds and plumage still goes on. A recent report says that in February 24,800 humming bird skins were sold, and that, taken in large lots, they only cost two cents each. In three London sales, 223,490 birds were sold. Egrets are still most fashionable, notwithstanding the agitation of bird lovers. Of these, 129,168 were sold. The beautiful bird of paradise is in danger of becoming extinct, the milliners buying 21,698 of their skins.

The United States will not allow the importation of the plumage of any wild bird, and the British Parliament is sure, it is believed, to pass the plumage bill. Already it has passed its second reading almost without opposition.

A campaign has been started in Europe by James Buckland, who believes that many insect pests would be exterminated if women would stop wearing plumage in their hats and if small boys would stop shooting them.

It appears that the dealers in plumage are threatening to boycott the ostrich trade, but this has no effect on the advocates of the plumage bill in England. In this matter women have not done what they might. There would have been no need for legislation had any considerable number of ladies in any country refused to wear the feathers of wild birds.

"Madam," said Plodding Pete, "I once had a wife and family, but I couldn't be contented, so I left home." "Well, here's a turkey sandwich for you. Very few husbands are so considerate."