Hints for the Home

Tested Recipes.

Lemon Snaps.—One cup of butter and two of sugar beaten to a foamy cream. Add to this two eggs and the grated rind of one large lemon with its juice. A scant teaspoonful of soda dissolved in two tablespoonfuls of sweet milk. Knead very stiff with flour, roll out very thin, cut out in shapes with tin cutter and bake in quick oven.

Rice Cake, Yokohama.—Thoroughly wash and drain four ounces of rice. Place in an enamelled saucepan with a pint of milk, a saltspoonful of salt, half a teaspoonful of vanilla, and let boil for 45 minutes, lightly mixing at bottom with a wooden spoon once in a while. Remove to a table, add two tablespoonfuls of sugar, two tablespoonfuls of cream or milk, a whole egg, the yolk of another and stir thoroughly. Line a pie plate with some puff paste. Pour rice into the plate, neatly smooth surface and set in oven for 25 minutes.

Home-made Sausage.—Take of young lean pork one and one-third pounds of tenderloin, the rest any lean cut, four pounds, and fat, two pounds; put it through a sausage grinder twice, perhaps three times, until of the desired fineness. Use for each pound of meat one teaspoonful of powdered dried leaf sage, one teaspoonful of salt, one-third teaspoonful of pepper and one-third of a nutmeg; nutmeg may be omitted if preferred. A quantity of sausage may be made at a time and preserved for regular use if one has a cold storeroom. It should be placed in jars and covered an inch thick with melted lard, which will preserve it.

Vassar Cakes.—These little bites are cornmeal hoe-cakes, served hot and eaten with strained honey, brown sugar, or molasses. But the hoe has nothing to do with them; a batter is made with cornmeal and cold water, seasoned only with salt. The batter must be so thin that it literally pours from a tablespoon, one of which is put at a time on a hot iron griddle for the cake. The usual griddle holds three or four cakes, and as soon as these cook they are thinly coated with butter and served on hot plates. The sugar, honey or molasses is put on the table.

Lemon Pudding.—Put two ounces of butter in a saucepan and when melted stir in slowly one tablespoonful of flour and one tablespoonful of cornmeal. When the ingredients form a thick paste, add quickly one pint of milk and stir until the mixture has boiled and thickened. Remove from the stove and add three rounding tablespoonfuls of sugar, the grated rind of one large lemon and one tablespoonful of vanilla. Fold in the yolks of two eggs which have been beaten previously and one tablespoonful of finely chopped candied lemon peel. Add one pinch of salt to the whites of the eggs and whisk to a stiff froth. When the pudding is cold add the whites of the eggs and the juice of the lemon. Cover with a thick puff paste, brown in a medium oven and serve with cream.

Scotch Bun.—Take 1½ breakfastfuls of flour, ¼ lb. butter, 1 teaspoonful of baking powder. Mix these with sufficient water to form a dough, roll out, grease the inside of a large cake tin, and line neatly with the paste, reserving a piece for the top of the bun. Filling: 1 lb. of flour, ½ lb. sugar, 2 lbs. stoned raisins, 2 lbs. currants, ¼ lb. candied orange peel, ½ teaspoonful black pepper, one teaspoonful carbonate of soda, ¼ lb. almonds, blanched and chopped, ½ oz. each of ginger and cinnamon, one teaspoonful cream of tartar and a small breakfastcupful of milk, or enough to barely moisten all. Mix thoroughly and put in the paste-lined tin and cover with paste. Prick all over with a fork, brush over with egg, and bake about 2½ hours.

Useful Hints.

To help out a meatless meal use cream soups or dishes which include cheese, beans or eggs.

Rag rugs made of cotton wash well, are inexpensive and are often just the thing for the kitchen.

The bone should be left in a roast; it will help to keep the juice in and will add flavor and sweetness.

If the aluminum cooking utensils turn black, try boiling tomato parings in them and they will brighten.

It is best not to serve the same dish twice a week unless it be a vegetable, as everyone likes variety.

When making pastry use the rolling pin well. Measure all ingredients accurately; never guess at quantities.

One secret of a warm house is having all the living room windows facing the south and the north windows double sashed.

When baking fish place on the top of it some thin slices of salt pork. This bastes the fish and makes the flavor better.

When nailing down a carpet after the floor has been scrubbed be sure that the floor is quite dry, or the nails will rust and injure the carpet.

Alum is very useful in the home, and there is nothing better for mending broken dishes or a lamp when it is loose in the socket than alum melted and used while hot.

To make shabby oilcloth look new, give it a thin coat of varnish, let it dry, then give it a second coat, which will be found better than one heavy coat.

Doughnuts to be perfect should be cut out before putting the fat on to heat. To make them puffy, keep the kettle covered in which they are frying.

Save all odd bits of cheese, and when they are dry grate them and put the grated cheese in a glass jar to use for various cooked dishes of vegetables and macaroni.

After you have used all the ham that will cut nicely from the bone, and after chipping the remaining meat for frizzled ham, boil the bone with cabbage.

Tin is a great saving of the expense of equipping a kitchen, if one wishes the outlay to be as small as possible. But it should be the thickly coated kind.

Dresses that have been laid away in drawers for some time often become very creased. Hang them in front of the fire for a while and the creases will disappear.

There is probably more extravagance in the average home in the way of wasted light than any other one item in the whole category of household expenses, for so few people remember to turn out the lights not in use.

When cutting cured hams that you do not wish to use up at once, they can be kept fresh and sweet for a long time by spreading fresh lard over the newly cut surface. Always begin cutting at the end of the ham, having a saw for the bone, and there will be no waste whatever

New flannel should always be shrunk before it is made into garments. Wash it entirely by itself in hot water, as warm as the hand can bear. The soap should be rubbed to a lather in the water, or else the flannel may become hard. Use two warm waters. Then rinse in a third in which only a little soap has been dissolved, also a little indigo blue. Wring and shake the flannel well, and while it is drying shake, stretch and turn it several times.

BEST FED ARMY IN HISTORY.

The British Army Is Well Supplied With Food.

Dr. F. M. Sandwith, chairman of the County of London Branch of the British Red Cross Society, delivering the first of a series of three Chadwick lectures on "War and Disease at the Lecture Hall of the Royal Society of Arts, London, lately, contrasted with former times, the present excellent condition of health in the British Army, which had been brought about, he said, by the splendid body of men in the Royal Army Medical Corps. Just as the issues in the phesent war were greater than ever before, so at least our knowledge was based to-day on sounder principles, and the armies facing each other were better equipped, better instructed, and better fitted to endure the hardships of a long and bitter struggle than ever before. Taking the average of recent wars fought on land, out of every 100 deaths 20 had been due to wounds and 80 to disease. It was hard to believe that we would ever learn the lesson entirely that courage and goodwill were unable by themselves to carry us through when we were pitted against armies trained and equipped as the enemy was. We had learned a good deal and profited by some of our worst blunders in the past, and we might congratulate those who were responsible on the excellent clothing and general equipment of the regular army, for the very good food which was supplied to them, and the training they had received. Ours was said to be the army best supplied with food since the world began.

CONUNDRUMS.

Why are tall people the laziest?—Because they are always the longest in bed.

Why is an industrious tailor never at home?—Because he is always cutting out.

My first is a prepasition, my second a composition, my third an acquisition—Fortune.

Why is an officer encamped like a person very attentive to the solution of this conundrum?—Because he is in-tent.

Where you place your child is my first; what you make your child is my second, and a Court ornament is my whole—Lap-pet.

Why is a lady who is presented with tickets for ten balls like a lawyer or a physician?—Because she is paid for at-ten-dances.

My first is to be seen in the sky, my second conquers kings and queens, and my whole is what I would offer to a friend in distress—Sol-ace.

What kind of hunting is that in which neither horses nor hounds are used in the pursuit of game which is usually of the feminine gender?—Fortune-hunting.

Mrs. Susan Buckles, who died recently near Edinburg, Ill., at the age of 92, had never attended a motion-picture show, a circus or a theatre and had never ridden on a train or street car.

ACTIVITIES OF WOMEN

London now has an official policewoman.

Illinois pays out $112,000 a year in mothers' pensions.

There are over 1,000 women on the British Medical Register.

Women are being employed to take moving pictures of war scenes in France.

Over 8,000 of New York's 15,000 working women received less than $6.50 a week last year.

Miss Helen Harrison is manager of the extensive dairy farm owned by James J. Hill, the millionaire railroad magnate.

The Countess Lonyay, a daughter of Leopold of Belgium, and once a future Empress of Austria, is now a Red Cross nurse.

Mme. Bakhemeteff, wife of the Russian ambassador to the United States, has one of the finest collection of jewels in the world.

Dr. Mary Crawford, who has been assigned to the operating-room in the American hospital in Paris, is the only woman physician in the hospital.

Fire Commissioner Adamson of New York has appointed Mrs. Olive F. Shepherd as a fire inspector in the bureau of fire protection at a salary of $1,200 a year.

Twenty-four per cent. of nearly 6,000 women and children employed in stores, laundries, factories and telephone exchanges in New Orleans receive an average wage of less than $4 per week.

Miss Annie Morgan, a daughter of the late J. Pierpont Morgan, will be awarded the grand medal of the National Institute of Social Sciences, being equivalent to the grand cross of the French Legion of Honor.

Mrs. Lorillard Spencer and Miss Katherine Buffin of New York, who recently returned from the Philippines, are the first white women who ever penetrated the mountain fastnesses in which the savage Moros make their homes. Both women spent a whole year among the tribes and came back unharmed.

USING VERY DEADLY SHELLS.

Germans Prepare Explosive That Causes Intense Suffering.

Sir William Ramsay, noted scientist and frequent contributor to the New York American, writes to the London Times:

"I enclose a translation of part of an article which appears in the current number of Comptes Rendus of the French Academy of Science. It is by M. Victor Henri, a French chemist, of the best reputation. M. Urbain, whom he quotes, is one of the most distinguished and reliable scientific men. M. Henri's article says:

M. Urbain, who has had an opportunity of examining a number of German shells which failed to explode, informs me that explosive shells of 77 calibre, and shrapnel shells contain mostly a large quantity of violet brown powder, smelling strongly of white phosphorus, 97 per cent. of which consists of various kinds of phosphorus, the red variety predominating in the explosive shells.

The balls are roughened so as to retain a certain quantity of the adhering phosphorus, consequently fragments of the German shells and shrapnel carry into the wound more or less phosphorus.

This should be especially called to the notice of surgeons, for phosphorus produces mortification of the tissues. In contact even with shrapnel balls, microbes, especially anaerobic ones, which produce tetanus and gangrene, find a medium favorable to their development and the wound may become grave.

THE QUEEN'S VOICE.

Teacher Gave His Frank Opinion as to Its Quality.

In her youth, Queen Elizabeth of Roumania spent much time on the training of her voice, and, encouraged by flatterers, came to believe herself to be a singer of unusual talent. At length she decided to have her voice tried by some great teacher. So she went one day, dressed very simply, and without the usual retinue of servants, to see Professor Dumanois of Bucharest, and urged him to give his frank opinion on the quality of her voice, and her future prospects. He tested her voice with great care, first with the simple scales, then with a song, and lastly with an operatic aria.

When the trial was over, the professor said, "I cannot say that you have a wonderful voice. You sing fairly well, and with not a little feeling. I might undertake to train you to sing in operetta; but to speak quite frankly, you haven't the looks for it."

Up to this time the teacher had not known that the rank of the aspirant was any higher than that of scores of other young ladies, equally ambitious, who constantly came to him. But his surprise was great when the lady handed him the visiting card of the queen, and he found that he had before him no less a personage than royalty itself. The queen thanked him heartily for the frank way in which he had judged her musical ability, and went home with her ambition in that direction decidedly diminished.

Heir to King of Belgium.

A new and hitherto unpublished photo of Prince Leopold, the youthful heir to the throne of the Belgians.

HOLES IN TREES.

Value of the Woodpecker in Killing Insects.

When you walk along a country road at the edge of a piece of woods, and come to a wild apple tree or a decaying stump from which top and branches have fallen, you will often see a round hole in it halfway up its length, or under a big limb. Any youngster will tell you at once that it is a woodpecker's nest It is woodpecker work, no doubt, but is it now, or was it ever, the home of a pair of woodpeckers!

Its size will give you a fair hint of whether it was made by the big logcock, by a flicker or a redhead, or by one of the smaller kinds, like the downy or the hairy woodpecker. He is a little checkered fellow, with a broad white stripe down his back and a red cap, and he is a constant visitor to our orchards. He has been called an "inspector of apple trees," for he cleans the fruit trees of borers and other injurious insect pests.

But a woodpecker's hole is not necessarily a nest. The woodpecker digs holes for other purposes. Sometimes he has to cut so deeply to get at a big grub that the hole looks like a house entry. The downy also carves out shallow holes near his real nest as shelters in which to spend stormy days and cold nights, for he is with us in winter as well as in summer. Then, too, woodpeckers make a new nesting hole each season, so you may have found a nest that was deserted long ago.

Other creatures often occupy these abandoned homes. Sometimes it is a mouse or a flying squirrel, but more often some little bird. Whatever it may be, it finds only an empty tenement, since woodpeckers are content to lay their eggs on the fine, clean chips that are left at the bottom of their burrows.

By the way in which the hole is furnished, you may guess who the new occupant is. A mouse fills the cavity with grass; a flying squirrel, with its cast-off fur and other soft stuff. If the hole is crammed with twigs and bits of spider's web, a wren has lived there: if with fine straw, a few feathers, and so forth, probably a bluebird was the tenant; if it consists mostly of feathers, wool, and cottony stuff, the occupants are no doubt chickadees or nuthatches.

INGENIOUS TREATMENT.

Curing Digestive Troubles by the Use of the Magnet.

Among the latest of the mechanical appliances to be harnessed to the work of human healing is the electro-magnet, which the physician is likely to find of great value in the treatment of certain bowel affections that have hitherto been found very intractable. Dr. Payr, according to a St. Petersburg medical journal, is the originator of the idea.

The patient is required to take first a quantity of water in which much iron is suspended in fine particles. The latter is thus carried to every part of the digestive tract and can be acted upon by the magnet at the will of the operting physician. In a case of stricture of the intestines, for instance, the iron gradually settles at or near the point of obstruction. The same is true where there are adhesions, which have always given serious perplexity to the surgeon.

The moment the magnet is applied, the iron is, of course, attracted with considerable force, and pushing against the interior wall of the intestine, has a tendency to distend it. The operator is able to direct the "push" in the proper direction. The effect being to dilate the stricture or release the adhesion.

Dr. Payr points out that, by means of this simple mechanism, the intestines may be exercised at will, thus greatly strengthening them and conducing to health and long life in the patient. He has found in his practice that the whole digestive system is to be very materially benefited by a judicious application of this treatment and feels quite positive that in the electro-magnet he has hit upon a most efficient aid in the treatment of the whole long list of gastro-intestinal maladies.

AERIAL TRAIL BREAKING

One of the Most Impressive Sights in Nature.

It is impossible for one who has seen only the common mute swans floating about in the artificial lakes of city parks to imagine the grandeur of a flock of the great whistlers in their wild state. In "Wild Life and the Camera," Mr. A. R. Dugmore says the sight is one of the most impressive in nature. As the huge birds rise into the air it seems as if an aerial regatta were being sailed overhead, the swans, each with a wing spread of six or seven feet, moving like yachts under full sail.

Once the swans are fairly under way their speed is amazing, nearly a hundred miles an hour, and that, too, with no apparent effort, for the slow wing motion is very deceiving. The endurance is as surprising as their speed, for they are said to travel a thousand miles without alighting.

The flocks are usually led by an old and experienced swan, and it is said that as one becomes tired of leading, or it might be called aerial trail breaking, his place is taken by another whose strength is equal to the task, and so they continue until they reach their destination, the southern feeding grounds of the winter, or the northern breeding places of the summer. Occasionally they stop to rest in the region of the Great Lakes. Not many years ago, while on their way north, a large number stopped above Niagara Falls, and more than a hundred were, by some extraordinary mischance, carried over the falls and killed in the surging waters.

Whether the swans prepare in any special way for their southward journey is not known; but before starting north they indulge in the curious habit known as "ballasting," that is to say, they eat great quantities of sand, for what purpose no one knows.

In the far-away Arctic Ocean is their breeding place, and it is believed that they mate for life. As with so many of the water birds, the swans protect their eggs with a covering of down scratched from their own breasts, so that when the birds leave the nest, the two to six large, yellowish eggs are hidden from the eyes of possible thieves, and protected against sudden changes of temperature.

It is many years before the swans are clothed in the feathers of immaculate whiteness that make them such conspicuous objects of beauty. Not, indeed, until the fifth year does all traces of gray disappear. The first feathers are entirely gray; gradually they lighten, becoming mottled with white, the neck and head remaining gray until after the body is completely white.

THE LAND OF HONEST MEN.

No Locks on Barns or Hotel Bedrooms.

A land of almost Utopian simplicity is described by a writer in the Field who a year ago started on foot from Innsbruck and went by way of Landeck to the Stelvio Pass, and back across the Tirol to Welschnofen. One of the joys of a walking trip in Tirol, he says, lies in the friendship of these exceedingly simple, honorable, and religious peasants.

They leave their agricultural implements lying all night in the field, covered with a heavy cloth, for the dew is as dishonest among these holy mountains as elsewhere. They have no locks on their barns. They lift a cross with a cry for prayers and the remembrance of God at every quarter of a mile. These crosses mark the spot where some poor soul has died during the wild storms of winter. How dreadful those tempests are can be judged from the fact that we found six such homely wooden monuments, not one more than ten years old, within half a mile.

At Longarone—which is over the Italian border—we discovered that our chamber, the best in the inn, had its lock screwed on topsy-turvy, so that it could not be fastened. Out in the hallway I bellowed for Maria. She came, all surprise. "But the honorable Herr cannot have another bedroom with a better lock, for that's the only lock in the hotel; the only one in the village. The landlord bought it because the foreigners insisted, but he had never seen a lock before. If the honorable Herr will wait until to-morrow, perhaps—ah, but everyone in town knows the honorable travellers are here; everyone knows that they go a long trip and must need much money, so no one could be wicked enough to attempt to deprive the honorable Herr and his honorable Frau of a thing they need so much."

Soldier a Gold Mine.

Three 20-franc gold pieces have been extracted from the skin of Private Bolsey in a Paris hospital. A piece of shrapnel pierced the pocket of another soldier, who had coins, and who was marching ahead of Boissey. The shrapnel and the coins lodged in the leg of Boissey, who didn't have a cent on him before he was wounded.

Where did Noah strike the first nail of the Ark?—On the head.

A British soldier in Belgium was one morning wending his way to camp with a fine rooster in his arms, when he was stopped by his Colonel to know if he had been stealing chickens. "No, Colonel," was the reply. "I saw the old fellow sitting on the wall, and I ordered him to crow for England, and he wouldn't—so I just took him prisoner."

THE SUNDAY SCHOOL STUDY

INTERNATIONAL LESSON. FEBRUARY 14.

Lesson VII. Samuel Called to Be a Prophet. 1 Sam. 1. 24-28; 3.

Golden Text, 1. Sam. 3, 9.

Verse 1. The child Samuel ministered unto Jehovah before Eli.—Samuel, in all probability, was a Nazirite (see 1 Sam. 1. 11). He ministered unto the priest in the sense of aiding him in the divine services (see Num. 3, 6; 8. 22). His work was distinctly religious. Afterwards we read that he was the seer whom Saul and his servant consulted in a private difficulty (see 1 Sam. 9. 16ff). He was also a priest (see 1 Sam. 9. 13), a judge (see 1 Sam. 12), and a prophet (see 1 Sam. 15). Between Moses and the founding of the kingdom there was none like him. The Jewish historian Josephus says that Samuel was twelve years old at the time of our lesson.

The word of Jehovah was precious in those days.—"Precious" means "rare."

No frequent vision.—That is, no widely spread or promulgated declaration of God.

2. His eyes had begun to wax dim.—Practically the same statement is made of Isaac in Gen. 27. 1.

3. The temple of Jehovah where the ark of God was.—Temple means tabernacle (see 1 Sam. 1. 9; Psa. 5. 7).

4. Here am I.—This is a usual greeting when a summons is obeyed. It is used in responding to a call of the Deity as well as to a call of man. It means, "Here I am to submit myself to your command" (see Gen. 22. 1, 7, 11; 27. 1, 18). There are many other such references in the Old Testament.

5-9. The persistence with which Samuel was called and also with which he ran to Eli, thinking it was Eli who called him, showed to the aged prophet that Jehovah had a message for the boy. One who had spent his life in serving God as Eli had would not mistake long the nature of the call which came to Samuel.

10. Came and stood.—A personal presence is indicated, and not a mere voice. See the incident of Abraham and Jehovah (Gen. 18. 17, 20, 21, 33) and Gideon (Judg. 6. 14).

11. Both the ears of every one that heareth it shall tingle.—This expression occurs only three times in the Old Testament—here and in 2 Kings 21. 12 and Jer. 19. 3. Jeremiah (7. 12, 14; 26. 6, 9) compares the destruction of Jerusalem to Shiloh. So also does the writer of Psa. 78. 60-64.

12. All that I have spoken.—This has reference to 1 Sam. 2. 27-36.

From the beginning even unto the end.—That is, the destruction will be thorough and complete.

13. He restrained them not.—Eli did remonstrate with his sons for their iniquity (see 1 Sam. 2. 22-25). He, however, did not remove them from office, and, as they did not repent, Eli, in effect, became responsible for their wickedness.

19. Samuel grew.—(See 1 Sam. 2. 21, 26). This shows that he was young. It is interesting to make comparisons with this statement as to how Samuel grew before Jehovah, the statement made in Luke (2. 52) as to how Jesus grew.

Let none of his words fall.—One reason why Samuel grew when Jehovah was with him was because he shaped his life so closely to the will of Jehovah.

20. From Dan even to Beer-sheba.—This phrase appears first in Judg. 20. 1; again in 2 Sam. 17. 11; 24. 2. 15; 1 Kings 4. 25. Dan was in the extreme north and Beer-cheba was in the extreme south of the borders of Israel, and the statement is equivalent to our statement "from Halifax to Vancouver," or "from the Lakes to the Pacific." Not only distance, however, was indicated by the phrase; it had reference, also, to the people. From Dan to Beer-sheba meant "all Israel." During the separation of the kingdom the phrase was "from Geba to Beer-sheba (see 2 Kings 23. 8).

Cook's Folly Legend.

One of the most popular legends in the country is that told in connection with Cook's Folly, the residence, near Bristol, England of the late Sir Herbert Ashman. The old tower which stands in the midst of the building was long years ago built by a Mr. Cook for the preservation of his son, whose death by violence before he reached his twenty-first birthday had been foretold by a gipsy. The boy spent many years in safety, shut up in the tower; but on the morning of his twenty-first birthday, when the anxious father entered to release him, he was found dead from the bite of an adder, which had been concealed in some faggots passed through a window on the previous evening for the lad's fire.

Sammy was not prone to over-exertion in the classroom; therefore his mother was both surprised and delighted when he came home one noon with the announcement: "I got 100 this morning." "That's lovely, Sammy!" exclaimed his proud mother, and she kissed him tenderly. "What was it in?" "Fifty in reading and fifty in 'rithmetic."