

THE HOME.

PREPARE FOR EMERGENCY.

There is scarcely a house where company does not come unexpectedly some time or other, especially if the family is sociable and enjoys society. Sometimes these unexpected guests come at the most inconvenient time, when there is "absolutely nothing" in the house. This can never be quite the case on the farm, but it happens frequently in town houses. The housewife wishes to make her guests feel as welcome as possible and it certainly would make them uncomfortable to see that they have put her to inconvenience. The stock on hand may not result, in as fine a spread as could have been provided had the guests been prepared for, but a capable housekeeper can, with the aid of some canned goods, make quite a palatable and delicious dinner or lunch with what she has in the house. With butter, cream, milk and eggs to draw upon, and a few canned articles to help her out, a housewife need never feel that her hurriedly prepared dinner will be a failure. The wise housekeeper will stock a corner of her pantry with canned vegetables, fruit, pickles, jams and jellies in case of emergency. Besides these she will have some cans of either salmon, shrimps, lobster, sardines, etc., which are all very nice if there is no time in which to cook meat. Oysters come in cans during winter and keep nicely for some time, and for those who are fond of clam chowder, that put up in cans is quite as good as fresh.

In the poultry yard may be found chickens, turkeys, geese and ducks, but all these require time to prepare and when in a hurry, the canned goods quite answer the purpose. The ham and cheese which are generally found in the storeroom of a farmhouse may be used for many a dainty and appetizing dish. Then dried and shredded codfish put up in packages or sold by the pound keeps well, and should find a place among the stores.

If there is no fresh bread or cake in the house, delicious biscuits may be made, providing there is a hot fire. Into a quart of sifted flour mix very thoroughly three tablespoonfuls of baking powder and a small one of salt. Work into this two heaping tablespoonfuls of butter; then add a pint of milk. Mix and roll out. Cut and bake in a moderate oven.

Or if wheat muffins are desired they may be made quickly as follows: One and a half cupfuls of entire wheat two level teaspoonfuls of baking powder, one cupful of milk, one beaten egg, one-half teaspoonful of salt, one tablespoonful of melted butter. Mix the beaten egg with the milk, pour it over the flour mixed with the other dry materials, add the melted butter and beat thoroughly. Pour the batter into hot, buttered gem pans and bake about half an hour.

If one has nothing especially nice for dessert a fresh cake seems especially good. One that is simple to make is baked in layers and spread with jelly. Beat up an egg lightly with one cup of sugar and a lump of butter the size of an egg. Add one cupful of rich milk, and enough flour to make a light batter. Two teaspoonfuls of baking powder should have been added to the flour. Bake quickly in two or three layers. When cooled spread jelly between.

If there are enough cold boiled potatoes and the hostess does not wish to serve them fried to her guests a delicious dish is made in this way: Slice them up and put a layer in a buttered dish. Sprinkle a little grated cheese over it. Continue this until all the potatoes are used. A little salt should also have been used. Melt a lump of butter the size of an egg and pour over. Sprinkle a handful of crisp bread crumbs over top and set the dish in a hot oven for ten minutes or until golden brown on top. Plain boiled potatoes will be much daintier if forced through a colander with a potato masher. They will make a dish of light, snowy flakes, and it takes but a few minutes longer to prepare them.

If the housewife wishes to make a can of salmon appear to best advantage, she can make croquettes, which are delicious. Flake one can of salmon; rub the yolks of three hard-boiled eggs to a paste and mix well with the salmon, adding the soft crumbs of a thick slice of stale bread, with pepper, salt and celery salt, moistening with lemon juice. Shape into finger rolls, dip in beaten egg and fine bread crumbs, in egg again, and fry in hot lard.

Cooked ham can be used for ham patties, which are very nice served with potatoes in any form. To a pint of chopped cooked ham add a cupful of crisp bread crumbs, a little pepper and moisten the whole with milk. Put this batter into gem pans, break an egg over each and add a small piece of butter. Sprinkle with fine crisp crumbs and bake until brown.

For dessert, fresh or canned fruits with cake and tea or coffee will top off any dinner satisfactorily. The housewife who will utilize the resources at hand, and who keeps her little store of goods to fall back upon in case of emergency need never worry when the unexpected guests make their appearance. She always bids them a smiling welcome, knowing that so far as her table is concerned they will fare well.

FERN CULTURE.

For those who can, it makes a very interesting study to commence fern culture at the beginning by raising them from their spores, or, as some would say, seeds, writes Eugenia Pruden. It is easy enough to do, providing a moderate amount of care be observed. Of course, the first thing to be done is to procure fresh spores from some reliable dealer. Better yet it would be to spend this summer in studying the native ferns, as every one

can find certain varieties. Watch them so that you will know when they fruit, keeping track of their progress up to the ripening stage, then gather, and do your experimenting with them. When the spores are thoroughly ripe they readily loosen themselves from the back of the frond where they are attached. Wrap up each variety separately, as they are so fine they could very readily get mixed, and lost, if such care was not used. After the seed is procured then will come the sowing. A shallow pan or pot may be used; whatever it is make sure it is clean; then fill to within an inch of the top with drainage. The soil should be light and exceedingly fine. Place it on top of the drainage making it moderately firm; then water thoroughly, allowing it to drain before the seeds are sown, as after they are in they should never be watered on top. In case they become dry, the pan or pot must be set in water, so it will soak up from the bottom. Scatter the seed on top, placing a piece of glass over them so they will more easily retain the moisture. Keep them well shaded all the time, and as soon as they show signs of growth, carefully prick out, with no attempt at separation, and transfer into other pans or pots, having same kind of soil. Instead of at once enlarging fern plantlets, the spores enlarge first into bodies, which resemble small liverworts. This is called the prothallus state, from some point there will rise the first fern leaf, which is soon followed by others.

There is hardly any one who cultivates plants at all, no matter in how small a way, but would be able to find a place for ferns. Our native ferns, brought right from the woods that are so near to a large majority of us, do beautifully when transplanted. As they so generally require shade, a bed on the north side of the house, or on the shady side of some wall, or fence, could so easily be prepared, and how beautiful they would make the spot given up to them.

A friend who had a basement dining-room on the north side of the house, with two large windows, the lower half being below the natural grade so that the earth had to be dug out several feet surrounding them, had planted ferns in this space—our native ones brought from the woods—and a more luxuriant, beautiful growth, I never beheld. It covered what would have been otherwise bare earth, and was a constant delight and joy to every one who ate in that dining-room.

Another friend procured some old tree roots and piled them up against a wall, filling in all the spaces with soil in which she planted her ferns. Ferns may be moved at any time, from early spring, when they first begin to show their coils of young green, to late autumn, after they have gotten their growth, when their height and general characteristics can be seen. Take them up with a good ball of earth when possible, though that is not absolutely necessary; one can very readily remove them with all their roots, intact, they grow usually in such soft soil, not running very deep.

They are like all other plants, their cultivation is easy enough when we know just how to manage them, and this knowledge must come by experience.

Ferns can also be successfully grown in the house. In the fall I have often taken pots of various sizes right into the woods and filled them with selected plants. By potting them immediately, it seemed to give them no idea of change so they would never show the least sign of wilting. I have kept them in this way for decorations almost a whole winter. Window boxes are pretty filled with ferns. Take up with them the trailing arbutus, the wintergreen, and partridge berry vine, whose bright scarlet berries will swell and remain fresh all winter. There are a number of little evergreen vines in the woods that can be taken as well, that will grow in the house just as though it were spring.

There is a long list of ferns now to be had from the florist, that will do nicely for amateur cultivation. Of this list the Adiantum or maiden-hair ferns, are perhaps the most popular, as they are the most generally cultivated. Adiantum Farleyense is coming to be a great favorite, owing, doubtless, to its fine endurance in ordinary room culture. The amount of hardships it will endure without being injured is quite remarkable. For low fern pans Adiantum cuneatum is much used.

As to the watering of ferns there seems to be differing opinions; my experience has been in favor of frequent sprinklings and considerable water, never allowing the plant to dry out, in order to insure this constant moisture in the roots it is well to put moss about them. When plants are set in jardinières the moss on top adds to their beauty, aside from serving a practical purpose. One requirement, however, which they insist upon when potted, is good drainage, as they will not endure standing in water.

TRIED AND TRUE RECIPES.

Buttermilk Pie.—Two cups of buttermilk, one and one-half cups sugar, three eggs, two tablespoonfuls flour stirred to a paste with cold water, and either lemon or vanilla extract to suit taste. Beat the whites and yolks of eggs separately, and add whites last. This is sufficient filling for two pies. Bake in one crust. Very nice, and will surprise you.

Steamed Suet Pudding.—One cup of stoned and chopped raisins, one cup of chopped suet, one cup sugar, one cup sour milk, one teaspoonful of saleratus, and flour to stir quite stiff. Steam three hours. To be eaten with a sauce made as follows:

Pudding Sauce.—Put in a stew pan two cups boiling water, one-half cup butter, one cup sugar, small pinch of salt, with nutmeg or vanilla for flavoring, and slightly thicken with flour paste. Serve over suet pudding while hot.

Fruit Cake from Dough.—Two cups sugar, one cup butter, two cups light bread-dough, two eggs, one scant teaspoon soda, one and one-half cups of currants or seeded and chopped raisins, and spices to suit taste. Flour enough to make a stiff batter. Set in warm place to rise one hour, and bake

in a moderate oven. This makes a lovely, large cake, and one that will keep well.

Cream Slaw.—Chop fine a crisp cabbage, season with salt, pepper and good vinegar to suit taste; and just before sending to table add a cupful of whipped cream, sweet. Splendid.

Drop Cookies.—One cupful of sugar, one-half cupful butter, one cupful milk, whites of two eggs, two spoonfuls baking powder, one half nutmeg, and flour enough to stir very stiff. Drop in small spoonfuls on a buttered tin, sprinkle the top with English currants and sugar, and bake quickly. These are very fine.

Oatmeal Cookies.—Three cups oatmeal, three cups flour, one cup boiling water, one cup melted lard, one scant teaspoon soda, one cup sugar. Roll very thin. These are a general favorite.

Tomato Catchup.—One pint vinegar to every gallon of chopped tomatoes. Also one-half pound sugar to each gallon tomatoes. Then add cinnamon, cloves, mustard, cayenne pepper, and horseradish to suit taste. Mix well, but do not cook, put into a jar until it works, and then bottle. Will keep, and is as nice as any of the boughten catchup we use.

Corn Bread.—Four cups sour milk, heaping teaspoonful soda dissolved in cold water, one tablespoonful salt, one-half cupful flour, two eggs well beaten, two-thirds cup sugar and granulated white cornmeal enough to make a not very thick batter. Grease pan and bake in hot oven. Everyone asks me for this recipe.

The Best Yeast.—A double handful of hops, and ten potatoes boiled in a kettle with three quarts of water. Put the hops in a thin muslin bag with the potatoes. Boil until the potatoes are soft, then pour the water from this kettle boiling hot over a pint of flour in a crock. Squeeze all the strength from the hops, mash the potatoes, add a quart of cold water to them, and put through a sieve into the crock, and add one-half teacup of salts, a cup of sugar, and one tablespoonful of ginger. Let this stand for two days until it stops fermenting and settles. Then put in jug, cork tight and keep in a cool place.

ALUMINUM WIRE.

Used Nowadays to Make Window Screens Hairpins, and Clothes Lines.

Aluminum wire is made of various sizes and used for a variety of purposes. Among its newer uses is the manufacture of door and window screens. When exposed to the weather such screens do not rust. Aluminum wire is used in the manufacture of hairpins. In a few cases in this city aluminum wire has been sold to be put up on roofs for use as clothes lines. The wire sold for this purpose was No. 6 gauge, which costs 60 cents a pound, and 1,000 feet of which weighs twenty-four pounds.

Aluminum pigs sell now at about 42 cents a pound, which is about half the price of a year ago. The sale of manufactured articles of aluminum is all the time increasing and things in great variety are made from it.

ANCIENT EXTRAVAGANCE.

The great display of jewels by women of fashion on both sides of the ocean has been severely criticised, even by those who could well afford to wear them if they desired to. But if the precedent of history furnishes any justification for this fashion, the jewel wearers of the present day are thoroughly justified. According to Pliny, Lollia Paulina, the wife of Caligula, wore on her head, arms, neck, hands and waist, pearls and emeralds to the value of one million six hundred and eighty thousand dollars. Faustina had a ring worth two hundred thousand dollars. Domitia had one worth three hundred thousand dollars, and Kaesonia had a bracelet worth four hundred thousand dollars. Seneca bewails that one pearl in each ear no longer suffices to adorn a woman; they must have three, the weight of which ought to be insupportable to them. There were women in ancient Rome whose sole occupation was the healing of the ears of the belles who had torn or otherwise injured the lobes with the weight of their pendants. Poppa's earrings were worth seven hundred and fifty thousand dollars and Caesar's wife, Calpurnia had a pair valued at twice that sum. Marie de Medicis had a dress made for the ceremony of the baptism of her children which was trimmed with thirty-two thousand pearls and three thousand diamonds, and at the last moment she found it was so heavy she could not wear it and had to get another. But men led in the splendor of the middle ages, and Phillip the Good, of Burgundy, often wore jewels valued at two hundred thousand dollars. When he walked along the streets the people climbed over each other to look at him. The Duke of Buckingham wore a suit at the Court of St. James which cost four hundred thousand dollars. The dress of the nobles during the middle ages was literally covered with gold and precious stones.

THE SUN NEVER SETS ON IT.

It is possible to go round the world and touch British territory all the way. Take this route for instance: From England to Halifax, N.S.; across Canada to Vancouver, across the Pacific to Hong Kong, thence to Singapore, Penang, Mauritius, Cape Town, St. Helena, and England; or from Penang to Ceylon, Bombay, Aden, Perim, Malta, Gibraltar and back to England.

AN IDEA OF MODERATION.

A fashionable woman never laces tightly, according to the fashionable feminine idea, unless she tries to put a 31-inch corset around a 32-inch waist.

ROSSLAND MAY LOOK UP.

BY ANOTHER TWELVE MONTHS IT WILL COME TO THE FRONT AGAIN.

Her Low Grade Propositions Can Be Worked at a Profit with Better Transportation and Smelters Close at Hand—What a Returned Prospector Says.

Thomas H. Fraser, of Vancouver, B. C., who passed through Toronto on his way to St. John, N.B., can see only a brilliant future for the mining fields of British Columbia.

"During the past twelve months," he said to a reporter, "the country has settled down to legitimate mining, and there is now more real mining going on in British Columbia than at any time in its history. There are, perhaps, not so many people there as there were a year ago for the adventurers who always follow up mining booms have drifted away to look for new fields, and fresh victims. But the men who went there to mine are there yet, and their numbers are constantly being augmented by fresh arrivals from other mining fields, principally Australia and South Africa.

"The Rossland District, I am convinced will, in the course of the next twelve months come to the front again, and my reason for thinking so is that better transportation facilities and smelters built in proximity to the mines will enable the owners of low-grade properties to go on with development work. The fact that mining men are now taking the places of

LOGGERS AND FISHERMEN

will also have a beneficial effect, as much loss in the past can be traced to the ignorance and bad management of men who held positions for which their former experience made them entirely unfit.

"Of course, more capital will be required for working the low-grade propositions, as they must be worked on a large scale to make them profitable; but as mining proceeds, and depth shows increased value of the ore, this capital is bound to come.

"A district that has but recently attracted attention is Cariboo Creek, situated between Nakusp and Trail. New discoveries of a very promising kind are being made there, and if development and exploration had started earlier it would even now have shipping mines. The formation is solid and unbroken and the ledges are wide, carrying high values in both silver and gold. No difficulty occurs in tracing them for miles. And from the outcome the values are phenomenal. A considerable townsite is springing up, called Burton City and will be the junction for mines in this district. Several mines are working. Amongst those showing up well are the Columbia-Cariboo, Black Bess, Trio, Silver, Queen and others. Work is being pushed energetically on all these properties, the ledges being from 3 feet to 20 feet in width, giving values in gold from \$20 to \$50 per ton.

"Ten miles from Arrowhead is Thompson's Landing; from there a wagon road is made to Trout Lake City. The Horne-Payne Syndicate with others are operating the celebrated SILVER CUP MINE, which carries considerable grey copper ore, giving up to a thousand dollars in silver. About sixteen miles from the Silver Cup the Abbott group is being worked. There are three distinct lodes in this property, varying from 3 feet to 15 feet, and traceable for several miles. On the surface is solid galena, varying from six inches to three feet, and averaging 80 ounces in silver and 60 per cent. in lead. It is somewhat difficult to get into the country at present on account of the lack of roads, but the richness and permanency of the veins will eventually bring the roads. The formation is sand, and the veins appear between a contact of slate and lime. This country is little prospected, but indications warrant exploration.

"As to the Lardeau country, mining men who have visited it have but one opinion, that it is needless to say, is that no richer silver-lead country has ever been discovered."

A LUGUBRIOUS PREDICTION.

Although the great Arago calculated that there were but one chance out of 281,000,000 that the earth could be struck by a comet, and although scientific men think the collision would be as bad for the comet as for Stevenson's "coc," a Vienna professor is thoroughly convinced that on the 13th of November, 1899, this mundane sphere is to draw one chance in the celestial lottery, and it only remains for him now to figure out whether our planet is to be reduced by the shock to impalpable dust, to form other comets and wreck other worlds, or whether the mortal race is to be terminated by asphyxiation. Both alternatives have their disadvantages, but the world will breathe easier when fully acquainted with the exact details of its coming demise.

A COAT OF PAINT.

Shabby Individual, to painter up ladder—Hi! you're dropping your paint all over me!
Painter, coolly.—Well, you want a new coat of some sort, badly!

NOT A PASSING FANCY.

I got engaged to a girl at the seashore.
Did, eh?
Yes, I thought it was only a summer affair, but when I got home I found out that she lives next door.

OUND THE WHOLE WORLD.

WHAT IS GOING ON IN THE FOUR CORNERS OF THE GLOBE.

Old and New World Events of Interest Chronicled Briefly—Interesting Coincidences of Date.

Trains are now running between Chabarowka on the Amoor and Vladivostock, the first long eastern section of the Trans-Siberian Railroad being finished.

A seventy-six year-old lover at Coventry, England, finding as the wedding day drew near that he had not money enough to pay the expenses, drowned himself in a pond.

France has bought the late M. Waddington's collection of Greek coins for 421,000 francs. It contains 73 gold, 1,360 silver and 5,635 bronze pieces. Among them are coins of 398 towns of Asia Minor.

England's dog muzzling ordinances have force beyond the grave, in the opinion of the Highgate Magistrates. They have fined the owner of a dog found unmuzzled 10 shillings, though they were informed the man was dead.

A reform in Roman Catholic Church music, with a return to the principles of the Gregorian chant and the school of Palestrina, is expected, now that Cardinal Mazzella has been put at the head of the Congregation of Rites.

Drury Lane Theatre recently had to abandon a performance and pay back the money at the door for the first time in its history. The hydraulic machinery used to raise the stage broke down just before the time for the curtain to rise.

English courts continue to refuse to recognize death as an excuse. A juror returned as dead before a London magistrate was fined \$10 for non-attendance, that being the only way the Judge could think of to remove the name from the jury list.

At Port Moresby, New Guinea, the other day six young native girls pleaded guilty before a white magistrate to a charge of theft. As they were rather young to send to prison, his Worship took each offender across his knee and spanked her.

Anti-Czech feeling runs so high among the Germans in Bohemia, that they have resolved to drink no more Pilsener beer, as it is manufactured by Bohemians. Out of sympathy for their countrymen the Germans in Germany also are abstaining from Pilsener.

Vesuvius being in eruption a young German undertook to be cremated free by the volcano. He placed himself close to the crater, in the path of the lava and then shot himself through the head. His body was found, however, before the lava reached it.

A new Pont au Change will be built in Paris, before 1900, and made of the same width as the Boulevard St. Michael and the Boulevard de Sebastopol, which it connects. The bridge had the same importance in the history of Paris that London Bridge did in that of London.

A shallow draught steamer, the John of Cornstadt, built in Glasgow for navigation in Lake Baikal, in Siberia, has reached Yeniseisk by sea. All the steamers that tried the northern passage to the Yenisei this season were successful and have made their way back to Vardo, in Norway.

British East Africa celebrated the Jubilee by holding its first race meeting at Ukamba. Nine horses were entered for the "Ukamba Derby," but, as only four Europeans were light enough to ride, five Somalis and Soudanese were employed as jockeys, and a Somali came in ahead.

A massage machine that can be applied by the patient himself is in use in London. It consists of twelve pairs of polished hard wood balls arranged on a jointed chain with a handle at each end and is 32 inches long. Its effect is said to be equal to that of massage by hand, as it kneads the muscles evenly.

During 1896 there were 1,006 persons killed and 5,877 injured on the British railroads, 93 of the killed being passengers, and 447 employees. The total number of passengers carried that year, exclusive of season-ticket holders, was 980,339,677, so that the proportion of passengers killed was one in 10,541,287.

Suspicion of foul play is aroused in Rome by the sudden deaths almost at the same time of Mgr. Gregory Yussup, the Melchite patriarch at Damascus, and Mgr. Cyril Behnam Benni, the Syrian patriarch at Mardin, both of whom were ardent supporters of Pope Leo's scheme for the reunion of the Oriental churches, and went to Rome in 1895 to confer with him on the question.

"Oxen could become as intelligent and highly trained as horses if the ox had the same advantages of breeding," was the assertion of an Anglican clergyman to the recent Congress of Vegetarians in London. He also proposed that pigs might be used as pets "to solace man's hour of loneliness. Such companionship besides enlarging the stock of human happiness, softens and enlarges our whole nature."

A new electric locomotive, the Fusee, Rocket, has been turned out by the Cail works for the Paris Havre line. It can draw 600 tons at the rate of 36 miles an hour, 250 tons at 66 miles an hour, and without any load can make 75 miles an hour. The locomotive weighs 126 tons and its tender 50 tons. It is practically a stationary steam engine of 1,400 horse power, setting in motion the electro magnets that drive the dynamo.