

HOUSEHOLD.

CHOICE RECIPES.

Sweetbread Salad.—Wash thoroughly a pair of fresh sweetbreads, cover with boiling water and let them simmer for 20 minutes, then drain and cover with cold water. When cold enough to handle remove all the skin and cut them into small pieces with a silver knife. For each pair of sweetbreads one cup of mayonnaise dressing will be required. Mix the dressing through the sweetbreads and serve on lettuce leaves.

Calf's Liver Braised.—Wash and wipe a calf's liver. Lard one side of it. Cover the bottom of the braising pan with slices of pork, using about one quarter of a pound. Cut an onion and half a carrot in small pieces and spread over the pork. Lay the liver on this and dredge thickly with salt, pepper and flour. Cover the pan and place where it will cook slowly for half an hour. Add a bouquet of sweet herbs and three pints of stock or water. Put the pan in a moderate oven and cook for two hours. Baste frequently with the gravy in the pan and dust with salt, pepper and flour. About 20 minutes before the liver is done add one teaspoonful of vinegar and one of lemon juice; strain the gravy over the liver when it is dished.

Swiss Roll.—Beat the yolks of three eggs with a teaspoonful of pulverized sugar for 10 minutes; when they are well mixed, sift in by degrees a teaspoonful of flour; when this has been well worked in with the other ingredients add half a teaspoonful of baking powder, and lastly stir in very lightly the whites of the eggs, whisked to a stiff froth, and bake at once in a shallow tin, which has been buttered and lined with buttered paper. The sponge cake mixture must be carefully watched, as it will turn very easily and directly it is done it should be turned from the paper on to a clean cloth (spread on a pastry board), which has been sprinkled with coarsely crushed sugar; then spread as quickly as possible with warm jam, and rolled up while it is still hot.

For a Nutting Party.—Kentucky Sandwiches—Chop slices of cold bacon and a bit of sweet onion. Add the juice of a lemon. Spread on bread cut rather thick and in small squares.

School Girl Sandwiches.—The filling for these is made of chopped olives and grated cheese.

Salmon Sandwiches.—Chop fine, a bit of salmon and a sliced cucumber pickle; pour over it a little melted butter; dust with red pepper and salt and spread.

Lemon Mince Pie.—Two cups sugar, 2 cups molasses, 2 cups boiled cornstarch (after it is boiled), 4 lemons (juice of all and rind of 2), 1 pound raisins, 1-4 pound citron, chopped.

HOUSEHOLD HINTS.

To Remove Mildew.—In case of mildew, a rare occurrence in good house-keeping, the linen is wetted and a salve of brown soap is put above and beneath. French chalk is powdered and put on the spot thickly and it is then exposed to the sun.

Handy for Darning.—To assist in holding wearing apparel while darning holes therein, the material is stretched over a flexible metal ring, the ends of which lap each other and engage one of a series of catches to expand the ring to the proper size.

A Preventive of Fire.—To prevent fires where flues and chimneys pass through inflammable partitions water jackets of tin or light metal are placed around the openings, the solder of the pockets melting in the heat and discharging the fluid on the fire.

Knife for Freezing Meat.—Two New Zealanders have patented a knife for freezing meat, the blade being of tubular shape, with a passage for the brine or other cooling medium, which enters through the handle to act on the meat when the knife is inserted.

DOMESTIC RECIPES.

Creamed Oysters.—Put fifty oysters in a colander and wash by turning cold water over them. Transfer them to a saucepan and stir them gently till they reach the boiling point; then drain again, saving the liquor. Measure and add to the liquid thus obtained enough milk to make a pint. Put two tablespoonfuls of butter and flour each, into a saucepan and blend together; add the oyster liquid and milk and stir constantly till it boils, then put in a teaspoonful of salt, one-fourth as much pepper, and the oysters. Heat gradually to the boiling point again and serve.

Bread Sticks.—When you make bread either white or whole wheat, take—at the time when you mold your bread and put into pans—a tablespoonful of dough and roll it under your hand in a long sound roll the size of your little finger, and as long as your pan. Let rise half an hour, brush over with water, and bake fifteen minutes in a quick oven. Place the rolls far enough apart in the pan so they will not touch when baked. The idea is to secure as much crust as possible. Those who are troubled with dyspepsia or indigestion can eat bread sticks when other forms of bread would prove detrimental.

Roast Forequarters of Lamb.—Wipe the meat, with a clean, damp towel, place in a baking-pan and dust with pepper. Put a cup of water in which you have dissolved a teaspoonful of

salt, in the pan and place in a very quick oven. In a few minutes the water will have evaporated and the bottom of the pan will be covered with dripping. Baste the meat with this every ten minutes, and bake fifteen minutes to the pound.

SUGGESTIONS TO HOUSEKEEPERS.

Mrs. Rorer advises against using butter for frying fish. Butter, she says, boils at a low temperature, consequently burns quickly. The butyric acid softens the fiber of the fish and causes it to become soft as soon as taken from the pan. She prefers oil—olive oil—a perfectly pure and wholesome vegetable oil. Next to it is a mixture of lard and drippings, which she says is better than lard alone. And Mrs. Rorer knows.

Why does bread dough "fall" when allowed to stand too long? Because the yeast plant has consumed the nourishment of the flour. It can no longer grow, therefore decay sets in. This produces what we call the souring of the dough, a sure sequence of "falling." Soda may be used to neutralize the acidity, but it will not restore the sweetness of the flour and the bread is neither as palatable or as nutritious.

When a recipe calls for a teaspoonful of baking powder it means a rounded spoonful, not a heaped nor a level one. The baking powder may be sifted with the flour, or beaten in before adding the whites of the eggs, in making cake.

The juices of meat are acid, therefore tin basins, etc., should not be used in its preparation.

BRINE FOR PICKLES.

Cucumbers for pickling should not exceed three inches in length. Pick and wash the cucumbers, pack them in an earthen crock or wooden cask, and cover with brine strong enough to float an egg. Spread a white cotton cloth over the cucumbers, and on this put a nicely fitting wooden cover, add a stone of sufficient weight to keep the cucumbers under the brine, rinse the cloth every other day in clear water, to remove the scum which will rise and settle on it, and do this until the scum ceases to rise. When wanted for use, freshen the cucumbers by soaking them in tepid water.

PIG'S FEET.

Pickled Pig's Feet:—Cut off the horny part of the feet and wash, scrape and thoroughly clean the remainder. Place in a kettle of boiling water for a few minutes, then pour off the water and add fresh boiling water. Salt and pepper and skim well as they cook. When so tender that the bones drop out, remove the bones, place the meat in a deep dish and barely cover with sharp vinegar. In twenty-four hours they will be ready for use and will keep for several weeks or all through the cold weather; and are nice for either tea or lunch.

Plain Pig's Feet:—Prepare and cook as above. When very tender remove the bones, boil the liquor until it is reduced one-half or more. Place the meat loosely in a mould and pour over it enough liquor to barely show through, but not enough to cover it. When cold it should be of the consistency of good jelly, and may be sliced and eaten cold, or a sufficient quantity may be put in a stew-pan with a little hot water. When it boils, add a little flour smoothed in a cupful of sweet milk; season, boil up well and serve hot for breakfast or tea.

Spiced Pigs' Feet:—Prepare and cook as for pickled pigs' feet. Remove from the pot as soon as the bones can be all extracted. Have enough good vinegar to cover the meat and to each pint of it add a cupful of sugar, a teaspoonful of ground cinnamon, half a teaspoonful of ground cloves and a pinch of cayenne pepper. Boil vinegar, sugar and spices together for five minutes; then pour boiling hot over the hot pigs' feet. Will be ready for use as soon as cold and is a pleasing relish for any tea or lunch. School children especially will appreciate it, or men who must work out all day, carrying their dinner with them will find a slice of this very acceptable.

Pigs' feet prepared in either of these ways will keep all winter and are a great convenience to the busy housewife.

WIDE AS THE POLES.

Mrs. Highup—What is the science of your treatment, Dr. Newschool?
Dr. Newschool (homoeopathist)—It is very simple. We take the poison which produces a disease, weaken it by successive reductions, and administer it in small doses. Like cures like, you know.
Mrs. Highup (some days later)—What is this new lymph treatment you are using, Dr. Oldschool?
Dr. Oldschool—It is very simple. We take the poison which produces a disease, weaken it by successive reductions, and administer it in small doses, a mild form of inoculation, you know.
Mrs. Highup (an hour later)—What is all that rumpus out in the street?
Servant—It's Dr. Oldschool and Dr. Newschool, fighting.

A TIMELY INQUIRY.

The time is past, said Mrs. Meekton, oratorically, when man can assume to lord it over his family like an Asiatic potentate. Henrietta, said her husband, gently, might I ask you whether when you allude to Asiatic potentate you have in mind the emperor of China?

Women Guides in Berlin.

Berlin has now women guides for the city. They are partly elderly, partly middle-aged ladies, with a certain amount of knowledge of the world, some acquaintance with languages and an assured and amiable demeanor, to whose care lone female travelers or the lady travelling parties recently imported from Scandinavia and America intrust themselves. Most of these resolute persons are Russians or Austrians. They also do shopping and other business for people living out of town.

Squire Clover listened in silence, but with a quiet smile upon his lips, to his old cronies' yarns of their various haps and mishaps in their younger days in trying to get possession of the girl of their choice.

But after they had all spoken he knocked the ashes out of his pipe, and, proceeding to fill it, said:

"Ay, neighbors, y've told some pretty queer stories, but I'll warrant I can tell one that'll match 'em. I rather guess 'twould astonish those acquainted with my quiet, modest-looking wife, yonder, to know how it was that I thought of takin' her for better or worse."

"Now, David," expostulated Mrs. Clover, both reddening and smiling as she met her husband's quizzical look. "Why will you tell that silly story? If you hadn't cared to take me, you could have left me alone."

"Ah, sure, it's easy talkin'," said the squire, shaking his head with demure gravity. "But when a girl—an' especially such a pretty one—flies directly into a fellow's arms what else can he do? That's what I'd like to know!"

Mrs. Clover gathered up her work and ran away, and her husband, after shaking his jolly sides with silent laughter, gradually recovered himself and proceeded to satisfy the curiosity he had aroused, thus:

"I was a poor boy, as perhaps ye know, with nothin' but a pair of stout arms an' broad shoulders to push my way in the world with."

"The summer I was twenty-one I went to work for Sue's father. Mr. Bean was a well-to-do farmer, and Sue his only child. He wasn't any-ways stuck up about his property, but he set a great store by Sue, an' as he knew that some day she'd have as good a farm as there was in the country, nat'rally expected that the man who got her would be able to give as much as he took."

"So I had no more idea of ever bein' Sue's husband than I had of flyin', an' 'it the first time I set eyes on her I knew, as well as I know now, that no other woman would ever be to me what she was."

"They were real nice sort of folks, who treated their help like their own family, an' I soon began to feel at home."

"All but with Sue; I couldn't seem to say two or three words to her without blunderin', an' was always doin' some awkward thing or other when I went nigh her."

"I don't think I'd have felt quite so shy if I'd have known her opinion of me, for I wasn't a bad-lookin' chap in my young days."

"I hadn't been to Mr. Bean's long afore I found out that Sue had a beau. His name was Silas Peterkin, son of the storekeeper down at the village."

"He was a white-faced, slim-waisted feller, with little hands an' feet, that I'd be ashamed to own, but which he seemed to feel mighty proud of."

"Sue never seemed to act as though she had any partic'lar likin' for Silas, but 'twas easy seen that the old folks set great store by him, an' was mighty pleasant at the idea of his steppin' up to their darter."

"So matters went on until September, when Mr. Bean give a huskin' party. We young fellers set to work with a will, an' afore sunset the corn was all husked, an' piled away, an' the barn floor swept clean for the dance an' supper he was to have in the evenin'."

"Pretty soon the women folks began to flock in, but Sue was the prettiest of the hull lot, dressed in her white frock, with the pink ribbon tied around her waist."

"Silas Peterkin, he was there, of course, an' as soon as I saw him I went to the house."

"As I was standin' on the back steps, out of sorts with myself an' everybody else, I heard a voice say:—

"'David!—

"'An' turnin' round I saw Sue, lookin' as smilin' as a basket of chips,

"'Ain't you comin' down to the barn?' says she."

"'I rather guess I ain't wanted,' says I."

"'Oh, yes, you are,' says she; 'I want you.'"

"'She looked an' spoke so sweet that I was enamored a mind to go. But just then I heard Silas callin' her, an' mutterin' somethin' about havin' some tools to grind, I walked off."

"I was most sorry for't, though, when I caught a sight of her face as she walked away with Silas, an' saw how sober it was."

"Sittin' down on the back steps, I went to work, the raspin' of my file soundin' a deal pleasanter to my ears than the fiddlin' that floated up from the barn down in the medder."

"It had been uncommonly hot for a

number of days past, but this had been the hottest one of all. There was a strange look to the sky, too; it was streaked overhead with purple an' violet, with a sort of yellow glare in the west."

"When I went to fodder the cattle I found the poor critters huddled together, in one corner of the yard, utterin' low bellows of terror and dismay; their instincts warning them, as all these signs did me, of the tornado that was approachin'."

"Goin' back to the house, I shut every door an' winder."

"Then thinkin' of the folks in the barn, I ran down through the garden toward the medder where it stood."

"But I had hardly gone two yards before it came—liftin' me off my feet an' hurlin' me against an opposite fence!"

"I picked myself up an' hurried on. As I come in sight of the barn—or, rather where it once stood—the air was filled with dust an' flyin' shingles an' timber."

"As soon as it cleared away a bit, I saw Sue standin' in a most perilous position right in the midst of it! I shouted to her to come away, and just then the wind took her up, as if she was but a feather, bearin' her directly toward me. I opened my arms, an' she came right into them."

"As she did so, one of the flyin' sticks hit one of my arms, makin' it useless, but holdin' her tight with the other, I took her to some low bushes in the little hollow between two hills."

"Sue escaped without a scratch. My arm was broken, but, considerin' who nursed me, you needn't waste any pity on me for that!"

SHIP'S CREW SEE FOUR SUNS.

Magnificent Spectacular Exhibition Which Old Sol Indulged In.

One of the rare sights of the world was vouchsafed to the British steamer Venus on its recent voyage from Batavia, Java, to Philadelphia. The vessel arrived in port on Sunday last, and the captain gave a thrilling account of the weird phenomena of the sun dog, witnessed while in latitude 10 degrees south and longitude 29 degrees west of Greenwich, or, in everyday parlance, about ninety-one miles from the Sequestries islands.

Everything was going as usual aboard ship, when, shortly after 5 o'clock, on August 15, when the declining sun had yet about two hours in which to reach the horizon, Capt. McGregor noticed that orb descending brilliantly in the east. Thinking that the vessel had turned about on her course, he hurried to the wheel to ascertain the cause of the orders being changed which he had previously given to the steersman. The Venus lay, however, directly to the course. Capt. McGregor doubted the evidence of his senses, and, hurrying aft along the port side, he was astonished to behold another sun of equal brilliancy beaming serenely in the west. In the meantime the curious sight had attracted the attention of the crew, and, filled with alarm, they gathered around the officers fearing they knew not what.

While all was confusion among the crew, to add to their terror, a third sun, fiercely blazing and crimson red, shone ominously in the north, while a moment or so later one of like intensity appeared astern tinged with weird light the wake of foam left by the receding steamer. The marvelous spectacle will live forever in the memory of the favored few who witnessed it.

During the continuance of the refraction the captain made several memoranda of its curiously changing phases. All the suns appeared to glow with the same brightness which characterized the bona fide body, but it was with an unholy light, a counterpart of the real, which made it a matter of no difficulty to pick out the genuine. Another feature of the mock suns was their illy-defined rim or circumference, which although plainly to be traced against the evening sky, seemed to blend into the strange luminosity which permeated the atmosphere. Following the real sun, they slowly sank and exhibited all his varying colors until gloom settled over the sea and all was over.

Although the sight is a very rare one, it has been fully described by scientists who have witnessed it. Prof. Van Hutten, of the Astronomical society of Vienna, saw a "sun dog" of equal magnitude while off the Friendly islands during his extensive trip around the world in the interest of science, and has written a pamphlet in explanation of its origin. The phenomena witnessed by Prof. Van Hutten was on equal lines with the one which showed itself to the Venus, with the exception that it occurred shortly after noon, when all the suns were grouped together near the zenith.

A SLIGHT OBSTACLE.

So you can't go hunting with me on the 20th? yelled one young business man to another over the telephone.

Don't see how I possibly can, old man, But, say, leave it open for a couple of days. Between you and me, I have an appointment to be married on that date, but she may be willing to make a change, so that I can get away with you.

VALUABLE PRACTICE.

I wonder how Tredway became such a success as a writer of fiction?

I think that it was his college practice that did it.

How was that?

When he used to write home for money he told the most ingenious fairy stories imaginable.

Her Financial Condition Retards Business—Discontent Spreading.

According to letters from India, the appointment of Lord Kedleston, formerly known as Mr. Curzon, to succeed Lord Elgin, in the Vice-Royalty, has been received with anything but satisfaction. Owing to the new press law the newspapers, more particularly the native newspapers, abstain from any very strong expression of opinion, but it may be said that the nomination of so pronounced an exponent of the forward policy is the cause of serious misgivings, if not genuine alarm.

The financial condition of India grows no better, and the unsettled currency question retards business. Another policy such as is foreshadowed by the announcement that the guarding the Khyber Pass will be assumed by the Indian Government, and that stringent measures will be taken to complete the disarmament of the tribesmen in the surrounding country, would further disorder the finances already suffering through plague, famine and increasing impoverishment of the people.

In some parts of the country, the peasants evicted from their lands through inability to meet the increased rents are forming

BANDS OF DACOITS.

In one district of the Bombay Presidency, Nassik, the dacoits have committed serious outrages on the Marwaris, the Rajput money lenders, to whom they were indebted for the means to meet the land rent tax. One of the dacoit leaders who was captured by the Nassik police, in a voluntary confession made in prison, declared that he had taken to robbery being no longer able to make a living on the land and pay the Government taxes and the exorbitant interest on the money he had to borrow. The subject was brought up in the Bombay Provincial Council, and one of the members stated that of his own knowledge at least 70 per cent. of the peasantry were hopelessly in debt, and indicated that it was only a matter of perhaps a short time before they would abandon their lands and take to highway robbery for a living. It is believed that to add to the already heavy expenditure as compared with revenue by launching out into a policy of military adventure beyond the frontier, which is what it is believed Lord Kedleston's advent in India would mean, will be to bring an absolute bankruptcy in India, or force the British Government to bear all the expense of any operations undertaken.

Another matter that is agitating the general population throughout the country is the increasing number of cases of murder and assault of natives by British soldiers. The Calcutta Englishman, which has taken up the subject, states that at least

90 PER CENT. OF THE CASES

of British soldiers appearing in courts of justice "are for acts of violence committed toward natives, varying in all degrees from simple assault to murder." That the matter is not exaggerated is shown by the action of the Lieut-General Commanding in the Bengal Presidency, Sir Baker Russell one of the most distinguished among the older officers of the British army, has found it necessary to issue an order on the subject, in which he comments in the strongest terms on what he denounces as the "cowardly" practices indulged in by soldiers toward the natives, and warns them that if not discontinued they will lead to unpleasant results for perpetrators.

In addition to the foregoing there are other matters that are adding to the volume of discontent that is spreading over India. The inquisitorial powers invested in Postmasters with regard to letters and newspapers passing through their hands; the transfer of certain powers from the courts to individual magistrates in cases of political offenders, and the increased stringency of the law in such cases, together with the withdrawal of rights of municipal self-government that have been conceded to certain cities in India, add to the evils arising out of the disorder in the financial and commercial affairs of the country. The mischief is increased by the repression of everything in the shape of complaint or criticism in the press or by public speech.

AS 'T WAS IN OLDEN DAYS.

Religious Service Lasted Eight Hours—When Ministers Reigned.

A description of the old New England Sabbath is calculated to make restless children of the present day, and possibly some of their elders, thankful they were not born two centuries ago.

The Sabbath began Saturday afternoon with the going down of the sun, Sunday morning a horn was loudly blown to announce the hour of worship; service began at nine o'clock and lasted for eight hours, with an intermission of one hour for dinner and conversation. In the earliest days the congregation sat on rude benches, their seats being assigned them at town meeting. The service consisted of several parts, which are chronicled in an ancient diary as follows:

"Preliminary prayer or invocation; chapter of Bible read and expounded; Psalm in metre read line by line by Deacon S., long prayer on various matters, one hour and a half; sermon from one hundred to one hundred and fifty pages. At close of service baptism; sinners put on trial confessed before congregation. Minister C. bowed right and left, no person stirring till he had passed down and out of the meeting-house."

A STRONG HINT.

Whenever a girl tells a young man that her dress is made of material that doesn't rump, that ought to be sufficient.