

HOUSEHOLD.

CURRENTS AND RASPBERRIES.

A most delicious jelly can be made of currants and red raspberries. Choose a sunny day to make all jellies; do not make more than two or three quarts at once. Gather the currants before they are fully ripe, remove all leaves, dry and withered stems and imperfect fruit. Cook slightly without stemming and squeeze through two thicknesses of cheesecloth. Crush the raspberries, heat and strain. Measure half as much currant juice as there is of raspberry; mix, and for every teacupful heat in oven a teacupful of granulated sugar, stirring often. Boil the juice twenty minutes, skimming as necessary. Add the sugar piping hot; stir with a silver tablespoon as it dissolves. When it boils up once, remove from the fire, place a tablespoon in each jelly glass or set in several thicknesses of wet cloth, and fill to the brim, as jelly shrinks considerably in cooling.

Jam.—Stem the currants, crush and add a teacupful and a half of sugar to each pound, let simmer until soft, then set aside until the next day, or for twelve hours. Crush black raspberries, heat, adding a very little water, rub through a sieve to remove the seeds. Use one-third raspberry juice and two-thirds currants, with two-thirds teacupful of sugar to every teacupful of the mixed fruit. Boil slowly half an hour, or until when a little dropped on a plate will not spread, and looks shiny.

Currant Juice and Raspberries.—Make a rich syrup by dissolving six pounds of granulated sugar in a pint of currant juice; when it boils briskly add five pounds of red or black raspberries, cook ten minutes and can.

Shrub.—Mix a quart of currants with a quart of red raspberries, pour over a quart of good cider vinegar and let stand twenty-four hours; squeeze gently, and pour the liquor over a like quantity of fresh fruit, and set aside for twenty-four hours. To each pint add a pound of granulated sugar, boil for one hour, then put in wide-necked bottles and seal. Two or three tablespoonfuls in a glass of water is a cooling, refreshing drink for the sick room.

Soy.—It is a mistake to use inferior fruit for soys or catsups; that which is a little overripe may be used but it should be good. Crush two quarts of red or black raspberries, add three teacupfuls of vinegar, two heaping teacupfuls of brown sugar, one teaspoonful each of ground mace, allspice, cinnamon, cloves and pepper; boil an hour, then bottle and seal.

Catsup.—A quart and a half of currant juice, the same quantity of raspberry juice, one pound of sugar half a teaspoonful of ground cloves, half a tablespoonful each of cinnamon, allspice and salt. Boil down one half, add a teacupful of vinegar, let boil up once, then hermetically seal in bottles or pint cans. If at any time white specks appear in catsup, take it up at once, as it is spoiling.

Spiced Currants and Raspberries.—Two and one-half pounds each of currants and black raspberries, two pounds of sugar, one teacupful of vinegar, three teaspoonfuls each of ground cinnamon and cloves; cook slowly an hour, or until sufficiently reduced to pour readily from a bottle, remembering that it thickens as it cools.

Ribbon Shortcake.—Bake a cream shortcake in four rather thin layers. Butter, a layer, cover with sweetened crushed black raspberries; butter another layer to cover, and spread with crushed currants, sweetened to taste—a layer of cake, one of berries. The fourth cake spread with a thin frosting, whole currants and raspberries dropped on, and sifted over with powdered sugar before the frosting sets.

Layer Pudding.—Bake five layers of baking powder biscuit dough rolled as thin as piecrust; butter as usual, spread bottom layer with red currants and cover with powdered sugar; the next layer with black raspberries, the next with red raspberries, and the last with white currants. Over the top layer spread white of egg, beaten to a froth with granulated sugar, and arrange the fruit used in the pudding in circles. To be served with a rich, sweetened cream sauce.

Raspberry-and-Currantade.—Heat over the fire a quart of currants and a quart of red or black raspberries, crush and strain. Bring two teacupfuls of granulated sugar and two teacupfuls of hot water to boiling point. When cold add the fruit juice and sufficient ice-water to make a pleasant drink. Serve with bits of ice in each goblet.

Blanc-Mange.—Add a quart of wa-

ter to a quart of half-and-half crushed currants and red raspberries; cook until soft; then strain out the seeds, sweeten to taste, return to the fire and thicken with five tablespoonfuls cornstarch dissolved in a little cold water. Pour into cups and eat with whipped cream.

WHEN CHERRIES ARE RIPE.

A delicious cherry cake is made by putting stale bread into a pint and a half of boiling milk; cover and let stand half an hour. Beat into the bread and milk, one by one, the yolks of six eggs, a scant teacupful of sugar. To this add the frothed whites of the eggs and three pounds of stoned cherries. Put the mixture into a shallow, well-buttered baking tin, bake an hour and a half, turn out while hot and sprinkle plentifully with powdered sugar and a little cinnamon powder.

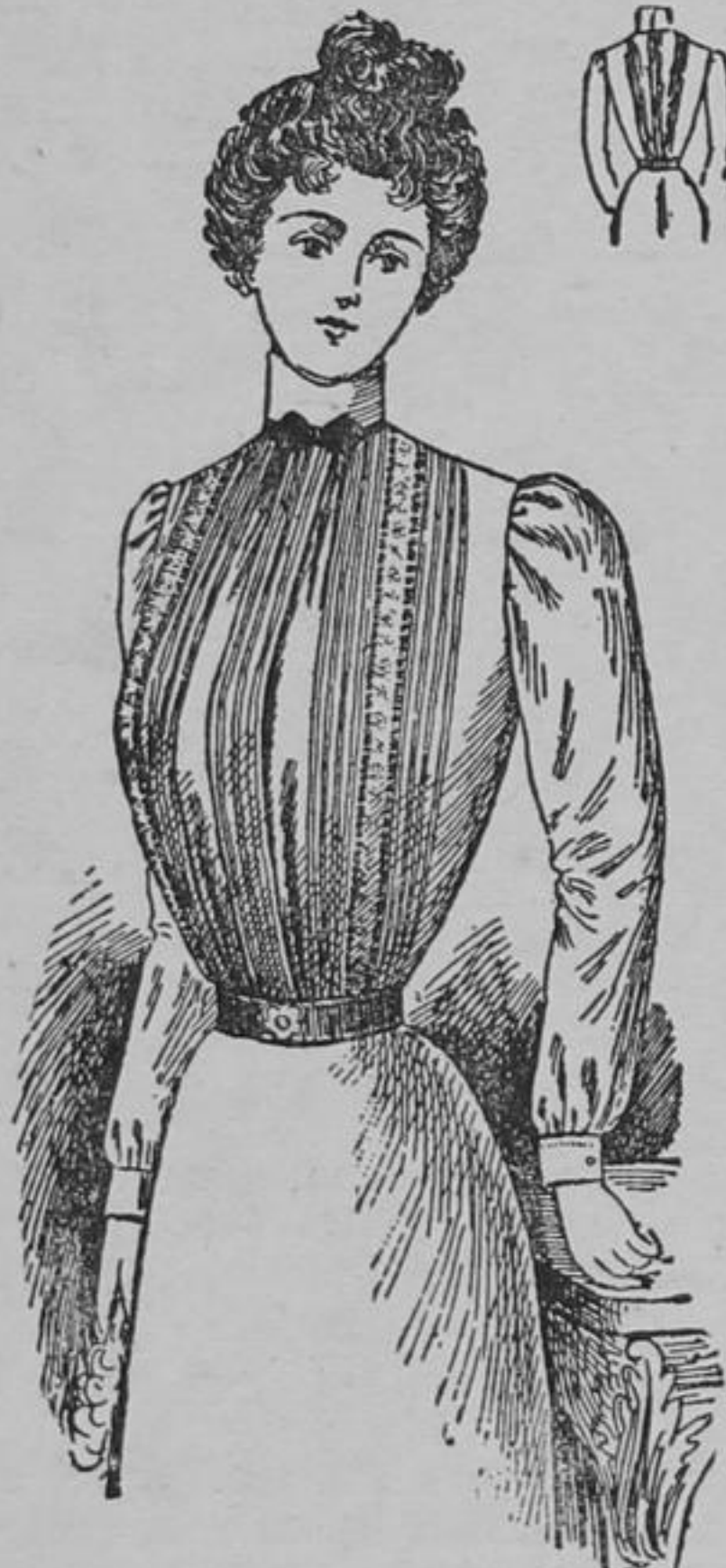
Pudding.—Sift two teaspoonfuls of baking powder with two teacupfuls of flour; rub through the flour a tablespoonful of butter, and with milk, about a teacupful, make a batter. Drop a tablespoonful of the batter into buttered teacups; then a tablespoonful of cherries, and cover with batter. Steam or bake, and serve with sweetened cream.

Five Minute Pudding.—Heat to boiling a quart of stoned cherries and a teacupful of sugar. Wet four tablespoonfuls of cornstarch with cold water, add to the cherries, stir evenly through and cook five minutes. Serve in saucers with a tablespoonful of sweet jelly on the top.

Pie.—Fill a fairly rich crust not quite full with pitted cherries, sprinkle evenly over them a heaping teaspoonful of cornstarch, a tablespoonful, if they are very juicy, a teacupful of sugar, and dot with bits of butter. Cover, wet the edges of upper and under crust, press well together, and gash the top. To prevent the juice escaping, place around the edge a narrow band of cloth, one side of which has been smeared with flour wet to a paste with water.

Cherry Tapioca.—Wash quickly a teacupful of tapioca, cover with cold water and let stand over night. Add a pint of boiling water and simmer until the tapioca looks clear. Sweeten to taste, add a pint of stoned cherries, and when cold serve with a spoonful of whipped cream in each dish.

Shirt-waist of white linen trimmed with clusters of tucks and bands of insertion. Shirt-waist sleeves with



narrow linen cuffs. Material required, linen, 36 inches wide, 21-2 yards.

BARONESS BURDETTE-COUTTS.

The Baroness Burdett-Coutts has just celebrated her 86th birthday, and is in excellent health and spirits. She is forty years older than her husband, who, it will be recalled, though born in New Bedford, of American parents, has been, since his alliance with the wealthiest woman in Great Britain an Englishman. He might have been an Italian or a Russian, but then he wouldn't have \$200,000 a year for pocket money. The baroness has already given over \$5,000,000 in charity, and has built more churches than any other of the queen's subjects. Mr. Carnegie's fund is library giving, Mr. Rockefeller's is college endowment, while the Baroness Burdett-Coutts's is churches for the heathen world.

HEARING UNDER SNOW.

People buried in an avalanche hear distinctly every word uttered by those who are seeking them, while the buried ones' most strenuous shouts fail to penetrate even a few feet of snow.

BRITAIN'S GREATEST GAME

RULERS AND POTENTATES WHO ARE "UNEASY" POLITELY SCARED.

"Show-off" Department Very Complicated, But Effective—Shah of Persia a Victim of the "Impressionist"—Oom Paul Kruger Skeptical.

All countries have their "show-off" department of the public service. By that is meant a system by which foreign rules are impressed with the military and naval strength of the country they are visiting. This is for the purpose of letting the royal guest know that the country he is temporarily inspecting is ready for any trouble. Of all "show-off" departments perhaps England can boast of the most effective. That country has so many potentates hanging around her foreign possessions that it becomes a matter of necessity to occasionally impress her neighbor who may have warlike intentions that she is able to hold her own against all comers.

THE SHAH OF PERSIA.

This is usually done by a polite invitation for the uneasy potentate to visit England, and make a friendly social call. There's the Shah of Persia, for instance. His country, as is well known, abuts on the English Indian Empire. He could give John Bull a lot of trouble if so disposed. Some years ago, when he began to become somewhat belligerent, it was determined by the English Government that the best way to pacify him, was to send him an invitation to come and make a visit, and do a little "showing off." Having no clear conception of England's war power, on land and sea, the British Minister at the Court of Persia's ruler, gently hinted that England was a very nice place in which to spend a few weeks, and that the Queen would be very glad to entertain him as a guest. This little ruse captivated the Shah, and he went to London in great state.

The first ceremonies of greeting being over, and a few banquets held in his honor, the Shah was given over to the care and attention of a very clever diplomat, reinforced by a couple of Dukes or so, and he was taken, with a grand flourish of trumpets, to Aldershot. There he was shown a great mass of troops—as many as could be mobilized during the time at their disposal. The Shah was greatly moved at this magnificent show of military strength, as he said to the diplomat that he had no idea there were so many people in all England. He was told that these troops were merely a handful kept at this station as a mere matter of form; that the real army was scattered all over the British possessions; these were merely a sample. This made the Shah very thankful. The next day another officer of the "show-off" department took him in tow, and packed him off to Portsmouth in great shape.

A NAVAL REVIEW.

Here they gave him a naval review with plenty of cannon firing, cutlass drill and the rest of it. It was then explained to him how tens of thousands of soldiers could be easily shipped to any part of the world under convoy of these terrible ships of war. This information, taken into conjunction with the spectacle he had just witnessed, made him still more thoughtful and abstracted. With a final grand-stand play in the shape of a miniature bombardment the greatly impressed ruler of Persia was packed back to London to banquet some more. Here again, other "show-off" officers took him in charge and filled him full of such information as they thought he stood in need of.

But the Shah is shrewd. He asked: "What would you do if Russia invaded India from the north?"

The Commander-in-Chief of the army, who was in attendance, replied: "There are only two roads into India, and we have in that country now more men than are necessary to hold both roads. In the meantime our fleet would sink every ship in the Russian navy, and then destroy all Russia's coast towns."

A few days later the Shah went back to his own dominions as peaceful as a little lamb, and has not been uneasy since.

SERVICE COMPLICATED, BUT EFFICIENT.

The workings of the "impressionist" service are complicated and efficient. As soon as it is known that any foreign monarch intends visiting England, or is asked for the purpose his peculiarities are studied at once, and not only he, but all of his suite, are taken in hand and politely scared. Young and old men, each having their parts to act, get everything ready to impress their guest. The arsenals are overhauled, garrisons "restocked," men on leave recalled, and

the word goes out that everybody must, so to speak, look fierce and do their best. The consequence is that the foreigner, though treated with charming politeness and royally feasted and amused, sees to right and left of him the teeth of the enemy. If he is intelligent enough to understand them, the latest inventions and explosives are set to work for him. If he is a savage, such as the Zulu monarch, the main thing is noise and bustle and Maxim guns.

LI HUNG CHANG TROUBLESOME.

But a shrewd Oriental like Li Hung Chang, the Chinese Minister, gives a lot of trouble. The "impressionists" exercise all their wits, and the cleverest talkers and smartest officers are sent to show him round. Li Hung Chang once said to one of these "show-off" people:

"Suppose a continental army made a dash at you from the French coast and dodged your fleet?"

"Ah," that reminds me," said the officer. "I was going to show you that to-morrow. In the meantime, just see how this battery of Maxims works."

He gave some illustration, in full practice, showing the impossibility of advancing up a smooth grass slope, in the face of a Maxim fire.

Meanwhile, wires were sent off in all directions, and next day the famous Chinaman was whirled off to the shores of the Channel, and a splendid display of torpedo boats and destroyers performed before him, blowing hulks and targets sky-high; and the impressed Chang saw where his error lay when he learned how many of these death-dealers England possesses. The smooth Downs behind him were a good illustration of ground for trench defense. Li Hung Chang has been careful to avoid quarrels with Britain ever since, and advised his country to the same effect.

OOM PAUL KRUGER.

The most difficult and pig-headed man to deal with was Kruger, when he visited England a few years ago. The fleet he saw, but did not trouble about, as he knew it was powerless to touch him. The "impressionists" worked hard, but somehow nothing could efface from the old man's mind the reverses of Majuba Hill, and the surrender that followed. Still, he was largely impressed, and would not have entered on the South African war but for the hope of help from outside. His weakness was not believing what he was told.

"I might mention," said the head "show-off" to Kruger, when they were reviewing some soldiers, "that we have a little matter of some scores of thousands of discharged soldiers who would be ready within a few days for anything that might turn up,—the Reservists. The old Boer shook his head solemnly, and that made the point blank assertion that he did not believe it. This was not only rude, but wrong, as he has since learned to his cost by the recent reverses his army has suffered, ending in the occupation of their last ditch, the said-to-be wonderful stronghold of the city of Pretoria, by General Roberts. It cost Paul his country, and likely his personal freedom, by not being sufficiently impressed by England's "impressionist service."

REMARKABLE CREATURES.

They Are a Combination of Bird, Reptile and Mammal.

There are many quadruped which lay eggs. This is commonly the case with the cold-blooded quadrupeds, such as the frog, the crocodile, the lizard and the turtle. None of the warm-blooded varieties can be strictly said to lay eggs, but among the lowest forms of this group, there are some which produce eggs, and hatch them inside their bodies. The most remarkable of these creatures is the duck-mole, a native of Australia, a curious combination of bird, reptile and mammal. It has the bill of a duck, and the parts of the body which are concerned with reproduction, are strikingly bird-like. It is, however, classed with warm-blooded quadrupeds, since its young are born alive, the body is covered with hair, and it has the habits and general structure of a four-footed animal. This Platypus as it is also called, frequents water holes in the less settled parts of Australia, where it feeds upon insects, and forms its home in burrows under the banks. The young, hatched from its eggs before birth, are born blind and bare of either fur or feather, whilst, unlike anything similarly brought forth—they are suckled by the mother. When specimens were first brought to England they were looked upon as frauds, made up from different skins to puzzle the public.

FOOT DOCTORS.

Every German regiment has a chirpologist in its ranks.

THE NEW MAJOR-GENERAL.

Col. Richard O'Grady Haly will, It Is Said, Take Major-General Hutton's Place in Canada.

It is understood that Col. Richard O'Grady-Haly, D.S.O., will be the new General of the Canadian militia. Col. Hutton's successor is in the prime of life, being only 59 years of age. He is a Companion of the Bath, and a member of the Distinguished Service Order, so that he comes to Canada with all the prestige that conspicuous gallantry in the field confers. He is a son of the late General William O'Grady-Haly, who was in command of the British forces at Halifax in 1877 and who while acting as Administrator during Lord Dufferin's absence at Washington defied the advice of the Ministers and thus rendered it necessary for them to require Lord Dufferin's immediate return.

Colonel O'Grady-Haly was born in 1841, and joined the army at the early age of seventeen years. He was on active service in Egypt in 1882, and for six years commanded in Hazara field force. In this campaign he won the Distinguished Service Order. In 1891 he became Assistant Adjutant at Belfast, where he remained for six years. Col. Haly is not expected to arrive in Canada until July 1. Accordingly the inspection of the Ontario camps this summer will devolve upon Col. Aylmer, the Adjutant-General. The latter will proceed to London, Ont., and after watching operations at the camp there will return east to Niagara. From there he will go to Kingston camp. Col. Haly will be due here about that time, and Col. Aylmer will go down to Quebec to meet him.

EXPENSIVE FEATHERS.

Said to be Worth Fifty Thousand Dollars on This Bird.

The tail feathers of the feriwah, a rare member of the family of Paridae, or birds of Paradise, are the most expensive known. Indeed, its price may be called prohibitive, for the only tuft existing in England—probably in any civilized land—was procured with such difficulty that it is considered to be worth \$50,000. It now adorns the apex of the coronet worn on state occasions by the Prince of Wales. The feriwah, like most birds of its family, is shy and difficult to track, haunting the most remote regions of the East Indian islands. As these hills and forests are also the home of tigers and other fierce animals, its pursuit is attended with great danger. It is said the aforementioned tuft was secured by the cost of 12 lives. Its full beauty and luster are lost unless it is pulled from the living bird, which must, therefore, at first be only wounded or trapped. Very valuable also are those of the drepanus and moho of the Hawaiian Islands. The brilliantly-colored feathers of these birds were formerly exacted as a tax from the people, and employed by them to ornament their state robes. Only one of these cloaks is now in existence in Honolulu, and it is kept with the greatest care for the use of the sovereign on state occasions. Such would be the demand for this should it be for sale that it may safely be said to be worth more than \$5,000,000, single feathers having been sold for fabulous sums.

FOUND AT LAST.

The Ax With Which Charles I. Was Beheaded.

The vexed question, so much in evidence in the papers recently, "Where is the present location of the ax with which King Charles I. was beheaded?" has finally been answered. The famous relic now reposes in the Museo Borbonico, at Naples, Italy. One who has rummaged much among the archives of the British Museum furnishes these particulars regarding it: The executioner of Charles, Giles Dekker, survived the monarch 36 years, dying in 1685. His claim to the ax, which he appears to have regarded as his perquisite, was, after considerable discussion, granted by Parliament, and it remained his until his death. He always refused to make an exhibition of the instrument, but his son, however, devoid of such scruples, placed it on show at his tavern in Lambeth, and this coming to the new King's ears, a raid was made, the ax was confiscated and James II. became its custodian. When compelled to fly from the kingdom in 1688 he took it with him to France, and at St. Germain it remained until his death, in 1701. Louis XIV. became its next possessor, and later on the Regent Duke of Orleans, who parted with it for a "consideration" to Ferdinand, King of Naples. Treasured by that family for upward of 60 years, it was finally deposited in the Naples Museum.