

# About the House

## TOOTHsome DISHES.

**Peanut Pudding.**—Shell roasted peanuts till you have one teaspoonful. Lay aside one dozen and put the rest through a food chopper. Out of these sift three heaping tablespoonfuls of meringue. Boil one pint milk with teaspoonful of butter and two tablespoonfuls cornstarch. Beat one whole egg and yolks of two with a pinch of salt, adding five tablespoonfuls sugar and the chopped nuts. Add this mixture to the thickened milk after it is slightly cooled. Bake in buttered pudding dish twenty or thirty minutes. Beat whites of two eggs stiffly, adding two tablespoonfuls sugar and the sifted nuts. Spread over pudding and sprinkle on the twelve nuts halved. Brown delicately.

**Berry Griddle Cakes.**—Take huckleberries, or raspberries, a half a pint, and one and one-half pints of flour, one teaspoonful of salt, one tablespoonful of brown sugar, two teaspoonfuls of baking powder, two eggs, and one pint of milk. Sift together flour, sugar, salt, and baking powder, add beaten eggs, milk, berries. Mix into a batter. Have the griddle hot enough to form a crust as soon as the batter touches it, in order to confine the juice of the berries. Turn quickly in order to form a crust on the under side. Turn once more on each side to complete the baking.

**Elaborate Dutch Salad.**—Wash, split, and bone a dozen anchovies and roll each one up. Wash, split, and bone one herring and cut it up into small pieces. Cut up into dice and equal quantity of bologna or smoked ham and sausage, also an equal quantity of the breast of a cold roast fowl or veal. Add likewise, always in the same quantity and cut into dice, beet roots, pickled cucumbers, cold potatoes, cut in larger dice, and in quantity according to taste, but at least three times as much potatoes as anything else. Add a tablespoonful of capers, the yolks and whites of some hard boiled eggs, minced separately, and a dozen stoned olives. Mix all the ingredients well together, leaving the olives and anchovies to ornament the top of the bowl. Beat up together oil and tarragon vinegar with white pepper and French mustard to taste; pour this over the salad and serve.

**To Serve Cottage Cheese.**—Lay a lettuce leaf on a plate. In the centre place a round pile of salad dressing. If no salad dressing, use the yolk of a hard boiled egg. Then mix cheese with cream soft enough to hold the form of a teaspoon. With the teaspoon lay the white petals around the yellow centre. This forms a dainty daisy design.

**Harmless Coloring for Cooks.**—To color frosting or candy: Lavender—Two teaspoons of blackberry juice or jelly. Bluish lavender—Two teaspoons of blueberry juice. Pink—Beets, cherry, or strawberry juice. Yellow—Orange, lemon, or yolk of egg. Brown—Chocolate, coffee, or tea. Green—Boil spinach or Swiss chard, then squeeze through cheesecloth. All these are harmless, and after a little practice one becomes quite expert and can have many dainty effects.

**Fresh Beans in Winter.**—Fresh beans in the winter are easily obtainable. After cleaning fresh beans (green or yellow) in the usual way, boil in salt water until they are half done. Then drain them off in a colander. After the water has ceased to drip from the beans, put them into a sieve lined with clean paper and set same in oven with slow fire, thus drying the beans slowly. They will assume a shriveled appearance, and are ready to be stored in paper or cloth bags for further use. When wanted soak them in hot water. They will assume their natural shape and will have lost none of their delicious flavor.

## THINGS WORTH KNOWING.

**Prevent Grease Spattering.**—Have perforated covers for the frying pan, so the grease will not spatter on the stove. The holes allow the steam to escape, and do not prevent the food from browning. Any lid will fit over the pan may be perforated by punching holes in it with a nail or ice pick and hammer.

**Easy Way to Clean Pans.**—If a granite or enameled pan is burned, don't scrape it. After covering the blackened spots with concentrated lye and dampening with water, let it remain overnight. Then the scorches easily can be wiped off, leaving the pan like new and without the ugly scratches that a knife makes.

**Quick Way to Peel Tomatoes.**—Have on the stove a vessel three-fourths full of boiling water. Put the tomatoes in a wire basket; immerse them in the boiling water and let them remain three minutes. Take out and they will skin quickly and easily, and leave the tomatoes whole.

**To Enlarge Holes of Salt Shaker.**—When the holes of a salt shaker are too small take a sharp pointed file and enlarge them. This can be done quickly.

**Don't Invite Mice to Your Home.**—The housekeeper should keep on hand a good supply of tin cans or glass jars with tight covers, and labelled. As soon as your groceries are delivered, empty each article into its respective can. In this way everything is kept free from dust and retains its flavor, and there is nothing to draw mice into your cupboards or pantry. Nuts, popcorn, and cornmeal always should be kept in tin boxes, as those things draw

mice. Avoid allowing papers to accumulate in your basement and attic. In other words, don't build a home for mice.

**Wash Potatoes with Whisk Broom.**—Put the potatoes in a large pan, cover them over with water, and brush them quickly with a whisk broom. All dirt will be removed.

**Sour Cream for Coffee.**—First put the cream and then the sugar in your cup, just as much as you are in the habit of using. Stir it until the sugar is dissolved, pour in the coffee, and keep on stirring until thoroughly mixed. In this way the coffee will not curdle or taste sour.

**Make Cover for Irons.**—Have the tinners take a piece of sheetiron four inches high and twenty inches long and line with asbestos. Then cut in a circle, having a one inch rim at top and a handle. Put over your flatiron when your iron. In this way you can boil your tea kettle or whatever you wish on the burner your irons are on. We also had two tin dishes with handles. They form a circle when on burner, but are cut right in two in centre so two vegetables and irons can be on same burner.

**Husbands Won't Scold.**—When you are cooking peas or beans and they happen to burn, as they often do, just add vanilla. At dinner you will not hear, "You burned these, didn't you?" but instead, you will hear, "My, but these are good."

**Potatoes for Each Day in the Week.**—Sunday—Peel, steam, mash; add milk, butter and salt; then beat till they are light. Monday—Baked potatoes in their jackets. Tuesday—Peel and bake with roast of beef. Wednesday—Creamed potatoes. Thursday—Peel, steam, and serve whole. Friday—Peel, cut in thin slices lengthwise, sprinkle with pepper and salt, and fry in butter. Saturday—Potatoes boiled in their jackets.

## GREAT PALACES OF PAIN

LONDON PUBLIC MUST CONTRIBUTE \$5,000,000 EVERY YEAR.

Century Old Hospitals Conducted on a Plan Strange to Foreign Observers.

Andrew Carnegie's recent gift of \$500,000 to the hospitals of London has come as a veritable godsend to those vast but needy institutions, which are the biggest and perhaps also the most remarkable of their kind in the world. London's hospitals are entirely "supported by voluntary contributions," and were it not for the donations of private persons the general public, whose pennies even are acceptable, these institutions would have to close up.

It is owing to the fact that "the people" run the great London hospitals that the latter are operated on what must be regarded as rather astonishing lines. In the first place no one but a genuinely poor patient is supposed to have access to any hospital in the metropolis. Of course, this rule is not adhered to rigidly, but exceptions to it are comparatively rare, and are made only after elaborate explanations. The hospitals, in fact, are regarded as strictly charitable institutions, and it is for this reason that they are able to boast among their attending physicians some of the greatest practitioners—medical and surgical—in the world.

## DISTINGUISHED PHYSICIANS FREE.

Any poor man, woman, or child can go into a London hospital and be attended by the king's own physicians—Sir Thomas Barlow, Sir Frederick Treves, and others—absolutely free of charge. Operations which in private practice would involve thousands of dollars are performed daily in many London hospitals by physicians who never charge less than \$500 as a private consultation fee. It is owing to the fact that England's finest doctors and surgeons attend these hospitals for nothing that the interests of the poor have to be safeguarded. In order to do this most of the hospitals have adopted the system of requiring letters from every patient who seeks any treatment that is likely to involve serious consequences. Of course, those whose poverty is beyond question find ready and immediate access to any of the hospitals, and their treatment costs nothing. The middle classes, however, and the fairly well to do must be recommended by someone who contributes to the hospital funds before they can receive treatment.

As a general rule outside of every London hospital is posted a conspicuous sign announcing the fact that treatment is for the "poor only," and advising people who can afford to pay to be attended privately. Naturally in some such regulation were not made the rich would flock to the hospitals in order to obtain assistance from the famous doctors who give their service freely in the cause of charity. A man with appendicitis, for instance, who might not have overmuch confidence in his family doctor would not object to going into the East London hospital, in the Whitechapel district, and being treated by Sir Frederick Treves. What would in private practice cost him perhaps \$2,000 or more could be done in a London hospital for nothing.

## INDUCEMENTS TO DONORS.

In order to encourage the general public to take an interest in the hospitals, various sums are mentioned on the donation lists which entitle givers to certain privileges. For instance, on payment of \$15,000 to a London hospital the giver is, as a rule, entitled to

have a ward named after him; while a donation of \$5,000 entitles one to endow a cot. Even payment of \$25 allows the donor to name three or four patients for treatment at the particular hospital to which the money has been contributed. The sum of \$150 includes the privilege of being a life governor to a hospital, to attend annual meetings, and to recommend twenty-four out-patients and one in-patient a year.

By this elaborate system of donation the London hospitals are kept going from year to year. Once every year two days are set apart when the whole of London is supposed to contribute something towards the care of the sick. These days are Hospital Sunday and Hospital Saturday. All the churches on the first named day give the major portions of their collections to the hospitals; and on Hospital Saturday collections are made in the streets. Even the pennies of the multitude are eagerly accepted. On Hospital Sunday and Saturday in London the public gives generously to the fund that goes to help the suffering poor. Upwards of \$250,000 has been collected in one year in this manner.

## AIDED BY ROYAL FUND.

Another great source of income to the London hospitals, and which also come under the head of "voluntary contributions," are the sums raised by what is known as King Edward's hospital fund for London. It is to this fund that Carnegie has just given his \$500,000. Last year the total income of this fund was \$554,775.

This fund was founded by King Edward ten years ago, and is one of his majesty's most creditable hobbies. Every member of the Royal family is supposed to contribute something to this fund, even down to the little princes and princesses. Of royal subscribers, King Edward gives annually \$25; Queen Alexandra, \$125; the prince of Wales, \$1,500; Princess Victoria, \$25; the Prince Edward, \$5.25; while the Prince Albert, Princess Victoria of Wales, Prince Henry and Prince George each gives \$5.25. The total royal donations amount to about \$2,775. Of course, it might have been a trifle more, considering that the royal family of England draws from the British people ever year about \$2,500,000, but as the King and the Prince of Wales give their personal service to the fund, the generosity of the subscription itself should not, perhaps, be questioned.

One of the largest sources of wealth of the London hospitals are bequests by will. Recently Mrs. Lewis Hill, wife of the famous London pawnbroker, died and left \$1,250,000 to the fund; Alfred Beit left \$100,000, while George Iffring, previous to his death, had contributed \$450,000 to King Edward's fund. In his will he left to the hospital fund a large sum of money which he had loaned the Salvation Army and also his splendid house in Pary Lane.

## DONATIONS BUY HONORS.

To be mentioned as a heavy subscriber to the King Edward fund is considered a great honor in England. The fund undergoes the personal supervision of the King and the prince of Wales, and the names of all donors—even the persons not sending more than \$1.25—are printed in handsome booklets which come under the direct eye of majesty. Nevertheless, despite the temptation to seek personal advertisement by appearing in these gilded lists, some donors are sufficiently self-abnegating not to allow their names to be mentioned. Recently an anonymous contribution of \$50,000 was sent to the King Edward fund, and the name of the donor was known to none connected with the administration of the subscriptions.

Considering the extraordinary manner in which these funds are raised, it is quite a marvel that those great institutions should be able to keep going at all. It is from this fact that London has come to be known as the most charitable city on earth.

Living as the hospitals do on the "voluntary contributions" of the multitude, it is not surprising to see great signs plastered across the buildings appealing for "immediate aid." Nearly all the buildings bear permanently the words, "Supported by voluntary contributions," and each hospital has an elaborate system of appealing, which is in charge of a committee of publicity. Considering that money is always "urgently needed" by each of the great London hospitals, it is a wonder that the public does not weary of subscribing to funds which are practically a perpetual drain on its pockets. Occasionally one sees notices on the outside of certain hospitals that wards have been closed for lack of operating expenses. Appeals of this kind are quickly responded to and wards are not allowed to be closed for any great length of time. If the general public does not come to the rescue, some private individual is found who, by a single check, manages to open up the much needed ward.

## GIANT "PALACES OF PAIN."

It is difficult for the reader to conceive of the extent of some of these great London homes of suffering. St. Bartholomew's hospital, for instance, forms almost a small village itself. It is situated in one of the densest portions of London, between the general postoffice and Smithfield market. It was founded as far back as A. D. 1123 by Rayner and refounded by Henry VIII. in 1546. Going back more than 700 years, it may be considered one of the oldest hospitals in the world. St. Bartholomew's accommodates 617 patients, who are attended by 200 nurses. The hospital occupies several blocks, is surrounded by a huge wall, and forms, as it were, almost a town within a town. In order to keep this vast place going it requires \$335,000 a year.

The number of cases treated a year is 150,000.

Another of London's great institutions for the sick, known the world over, is "Guy's," the great hospital for the poor, founded in 1724 by Thomas Guy. The upkeep of Guy's requires \$505,000 a year and the hospital treats annually 132,000 patients.

The London hospital in Whitechapel treats every year 182,900 out patients and about 15,000 in patients, and its ordinary income is \$350,000 a year. To keep Guy's, Bartholomew's, and the London hospital alone going requires \$1,190,000 a year, and as the King Edward fund only supplies \$554,775—distributed among all the London hospitals—it will be seen that the hospitals depend entirely on the public and the bequests left by private individuals.

It has been roughly estimated that London hospitals require an annual fund of something like \$5,000,000 to keep them going and that upwards of 2,500,000 receive the benefit of the treatment they afford.

## THE KING'S GRAPE VINE.

His Majesty Interested in the Welfare of the Vine at Windsor.

Although it has been bearing luscious fruit for the Sovereigns of England for nearly 150 years, the great vine near Cumberland Lodge, Windsor, is still putting forth fresh shoots, and looks in better condition at the present time than it has done for many years.

Some of the bunches this year weigh as much as four or five pounds each, and the marked improvement in the strength of the vine is probably due to the fact that a new glasshouse, giving more room and light, has been erected over it by the King's special instructions.

A representative of The Daily Mail who visited the vine yesterday learned many interesting particulars concerning it from the royal gardener, whose sole duty it is to rear grapes for King Edward's table.

Many improvements have been effected in the lighting and heating arrangements, and the huge branches of the vine are now supported by chains attached from the roof to leather loops instead of ropes. The new house is five feet wider than the old one, and instead of a lean-to roof a three-quarter span has been constructed, thus giving the vine a much better chance of throwing out shoots.

The house is 138 feet long and 25 feet wide, and contains about 4,500 square feet of glass. Extra heating pipes now run through the whole length of the house, and a new apparatus for opening and shutting the viney has been fitted up. The temperature of the viney is kept at from 65 to 70 degrees.

About 900 bunches of black Hamburg grapes are now hanging from the roof, but in one year, during the reign of the late Queen Victoria, 2,000 bunches were reared. King Edward, however, considers this too many, and the number has since never exceeded 1,000.

The viney, which may be viewed by the public, is a source of great interest to both the King and Queen. Grapes are their Majesties' favorite fruit, and when the Court is at Windsor they pay frequent visits to the hollow between the lodge and the royal schools where the great vine is situated.

## MY LASS.

No jewelled beauty is my lass,  
Yet in her earnest face  
There's such a world of tenderness  
She needs no other grace.  
Her smiles and voice around my life  
In light and music twine;  
And dear—oh, very dear to me  
Is this sweet lass of mine!

O joy! to know there's one fond heart  
Beats ever true to me;  
It sets mine leaping like a lyre  
In sweetest melody.  
My soul springs a dely,  
To hear her voice divine;  
And dear—oh, very dear to me  
Is this sweet lass of mine!

If ever I have sighed for wealth,  
'Twas all for her, I vow,  
And if I win fame's victor wreath,  
I'll twine it on her brow.  
There may be forms more beautiful,  
And souls that brighter shine;  
But none—oh, none so dear to me  
As this sweet lass of mine!

## HIS TROUBLE.

Smith—"Do you mean to say you don't have any trouble in keeping your wife dressed in the height of fashion?"  
Wedderburn—"That's what I said. My trouble comes when I don't keep her dressed that way."

"When did you first become acquainted with your husband?" "The first time I asked him for money after we were married."

## ART OF TRAINING ELEPHANTS.

Their Intelligence Far Exceeds That of Any Other Animal.

On a number of points all elephant trainers agree. These are:

First, that the tall, fat legged, small-eyed elephant of big birth is not only the handsomest but also the most docile and intelligent of his kind.

Second, that an elephant is fully aware of his prodigious strength compared with man's and that the reason an elephant obeys his master is not because he is afraid of him, but because he has an affection for him.

Third, you may beat a "bad" elephant to death or kill him by ramming red-hot irons down his throat in an effort to press the "squeal or surrender" out of him, but the one and only way to train an elephant to perform tricks is through kindness and patience unending.

Last, but not least, without exception, the intelligence of the elephant far exceeds that of any other animal.

Elephant trainers maintain that training an elephant to perform is like teaching a boy circus riding, only less difficult.

A number of the simpler tricks with which an elephant entertains his audience come as natural to him as the lapping of milk comes to a cat. For instance, the blowing of the mouth harmonica.

Twenty feet to the right or to the left of the candidate to be taught to lie down four heavy stakes are driven into the ground, and from each of these runs a block and tackle connecting with each leg and manned by ten or a dozen men.

When all is ready the trainer stands in front of the animal, raises his hook and "Down! down!" he orders. The elephant pays no attention. He stands "weaving" his trunk and swaying his body from side to side.

"Down! down!" shouts the trainer again, and upon a signal some forty men begin to heave and tug, the blocks squeak, the ropes creak and while the trainer continues shouting his command the pachyderm's legs begin to be drawn from under him.

With a scalp-raising trumpet the startled creature begins to struggle, lashing with his trunk from side to side and groping with its tip against the floor, frantically seeking for a hold to steady himself. But the relentless ropes continue to draw his legs. The huge beast leans at a forbidding angle, bellowing like a herd of steers and drowning the "Down! down!" of the trainer.

The great body begins to totter; for an instant it regains its balance, then it falls, crashing with a dull thud on the bed of straw. Trumpeting like the screech out of a cracked steam calliope, the brute tries vainly to struggle to its feet, until at the end of three or four minutes he begins to realize that nothing so very startling has happened and that really he ought to feel very comfortable indeed.

To teach him to stand on his head the trainer again uses the block and tackle. To forestall the effects of a bad fall the floor of the training stable is thickly littered with straw. Then the candidate is harnessed with chains and the belly-band and block and tackle as he was when learning to rear, the difference being that the chains from under the belly lead between the hind instead of between the fore legs, so that the hind quarters instead of the forequarters may be raised.

## SENTENCE SERMONS.

Pain is the parent of power.  
Self-conceit is the child of self-deceit.  
Marking time leaves no marks on time.

The proof of love is loving the unlovely.  
Truth never is found by twisting the facts.

We possess no knowledge until we impart it.  
Wings come not to those who refuse to walk.

An ideal usually is what we want the other man to be.

There is no righteousness without some self-respect.  
You cannot lead men to the divine by crawling in the dust.

The real saints have no time to write their own autobiographies.  
When a man boils over quickly you soon find out what is in him.

True piety simply is the prosperity of the eternal things in a man.  
The best way to say "don't" to a child is to give him something to do.

You have no business with religion until you have some religion in your business.

Many a man who would make a first-class lighthouse is wasting his life trying to be a foghorn.

When a man thinks of nothing but his sins and failures he will have nothing else to think of.

Lots of people who talk of their lives as blue are only color blind; they either are green or yellow.

The effect of Scott's Emulsion on thin, pale children is magical.

It makes them plump, rosy, active, happy.

It contains Cod Liver Oil, Hypophosphites and Glycerine, to make fat, blood and bone, and so put together that it is easily digested by little folk.

ALL DRUGGISTS; 50c. AND \$1.00.

