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About the House.

OUR OLD CHAIR, NEW DRESSED. Holding us weary in thy patient arms, Our minds from anxious cares to dis-

Even as her fretful child the mother For us thy beauty bore the marks of

Thy faded garment wrought in us no That thou wert old we loved thee not

Yet bless we still the loving hands that To deck thee now in fairer loveliness.

TO COOK KIDNEYS.

Kidneys, if properly prepared, make a particularly nice dish. Beef, veal, and lamb kidneys are used, and may be purchased for a small sum. Lamb kidneys one tablespoonful of lemon juice, and are the most delicate.

Kidneys can be served in a variety of to the housewife in making up her daily and place them in the oven long en- Queen Isabella in 1868, Don Carlos, a menu. They require to be cooked very slowly, and too much cooking will

toughen them. wash the kidneys and cook them slowly for half an hour. Wipe them dry with hour. Remove them from the water, butter. Lay them open upon a double and almost all his soldiers were Basinto a saucepan with fresh water encooked ham and the same amount of ough to well cover them, and slowly chopped sour apples and mixing them chopped sour apples and a little with fine bread crumbs and a little butter. Let the kidneys remain in the liquid and heat almost to boiling; add some light night two pickets of the hostile until they are thoroughly cold. Take chopped parsley and season with salt armies met outside the trenches. One, them out with a skimmer and cut them and pepper to suit the taste and juice a soldier of the republic, wore the uniinto square pieces. Put them back in- of half a lemon. Fill the cooked kid- form which but lately had been royal; to the same liquid, add a little butter, part of the kidneys over, and hold them taineer's garb, surmounted by heat. Serve with toasted crackers.

For stewed kidneys, take nice, fresh kidneys, remove the thin skin and the white centre, wash them, and soak them in weak salt and water for an hour. Then cut them into half-inch slices and roll each slice in flour. Melt some butter in a fryingpan, and when it is hot put in the floured kidneys and brown them on each side. Stir in half a cup of good stock, or water will answer if no stocck is at hand, and let it simmer fifteen minutes. Season with salt and paprika and add two teaspoonfuls of mushroom catsup or Worcestershire sauce and the juice of half a lemon. Turn them over squares of buttered

toast. For kidneys stewed in wine, prepare the kidneys and cut them into round slices one-quarter of an inch in thickness and roll them in flour. Set a fry- place of a vegetable require salt when ingpan over the fire and put in the kidney slices and a good tablespoonful of butter. When one side of the slices | should then boil more gently and the is browned, turn them and brown the other side, adding more butter, if needed. Add two gills of sherry or claret shape. and the juice of half a lemon. Season with salt and pepper. Cover the pan and let the contents simmer ten or twelve minutes. Turn them into a dish

and sprinkle with parsley.

Another way of stewing kidneys is thus: Cut the kidneys into thin pieces or thin slices and let them stand in cold water thirty minutes; then drain them and put them into a saucepan with half an onion, a bay leaf, and one quart of water. Place the pan where the liquid will just simmer for two hours. Put a tablespoonful of butter into a small pan and set it over the fire. When the butter is melted stir in a spoonful of flour and stir it until it becomes brown and frothy. Moisten it with a couple of spoonfuls from the kidney mixture. Season highly with salt and cayenne pepper and flavor with sherry. Remove the onion and bay leaf. Turn the mixture into a heated

dish and serve. For broiled kidneys, remove the thin skin from the kidneys, soak them in clear water half an hour, and wipe them salves. Season them with salt and pepper, dip them into melted butter, and foll each piece in flour. Rub a double broiler with butter, place upon it the prepared kidneys, and broil them over a clear fire. Place the kidneys upon a hot platter, turn a little melted better upon them, sprinkle chopped parsley over the top, and garnish the dish

with sliced lemon. An excellent dish is kidneys broiled in crumbs. Prepare the kidneys and cut

the bacon thin and cut each slice into America. two pieces; have short skewers at hand, er, then a piece of kidney, and alternate them until you have five piece unop them until you have five pieces upon each skewer; dip the pieces of kidney into melted butter before they are put upon the skewer; place the skewers upon a broiler, and hold over a bright fire, burning them frequently until all sides are well cooked; when the kidneys are breiled place each skewer upon a finger strip of toast, sprinkle them lightly with pepper, put a tiny bit of butter upon each piece of kidney, and serve immediately.

Another manner of cooking kidneys with bacon is to fry them. Put into a frying pan over the fire thin slices of An Instance of Their Ignorance-Do Not bacon and cook them a nice brown. Take each piece up with a fork and arrange the slices around the inside edge of a hot platter and stand it in the mouth of the oven. Meanwhile have the kidneys prepared by slicing them or cutting them through the middle, and of thousands of very young peasants using a wooden toothpick for a skew- from the interior districts of Spain, who er to keep them open. Fry them in the same pan in which the bacon was cooked, making each side a nice brown. Lay world's affairs, to combat in Cuba, not squares of toast in the middle of the a visible enemy, but the terrible fever, platter containing the bacon and put which gives to but few of these unacthe cooked kidneys upon them. Stir an even teaspoonful of flour into the gravy in the frying pan, add a tablespoon- lands of Spain a fair chance of recovful of wine or lemon juice, and season the sauce highly with paprika; then that they are scarcely aware what they on all points, Deposits received and interest the kidneys. Garnish the pour it over the kidneys. Garnish the platter with parsley and serve.

it fine. Add to it a teaspoonful of English mustard, one of mushroom catsup, two of melted butter. Season with salt by a story told in a Spanish journal. and pepper. Rub these ingredients together until they are like a soft paste. ways, and thus are of great assistance Spread it upon pieces of buttered toast For stuffed kidneys, wash the kidneys and cut them through the middle lengthwise, not cutting them quite to excluding women from the throne, For a plain kidney stew thoroughly the other side. Remove the white cena soft cloth and rub the cut side with the northwestern corner of the country,

pepper. Put the dish upon a board in other-came together. the oven long enough to melt the butter "Good evening, comrade!" said the and reheat the kidneys. Garnish the Carlist, politely. urled parsley and serve with

ABOUT COOKING VEGETABLES.

A vegetable should always be perfectly fresh. It takes twice the time to cook if it is stale. If at all wilted it should be placed in cold water in the ice box for half an hour or longer, according to its condition. It should be thoroughly washed to remove all foreign substances.

It should never be salted until entirely or nearly cooked. Those who have never tried this method have lost half the delicious sweet flavor of fresh corn, peas, asparagras, beans, carrots, onions, etc.,

Macaroni and rice, which take the they are put to cook. The water should be boiling fast before the vegetable is placed in it. It keetle should not be covered.

An overdone vegetable cooked in a covered vessel loses both color and Turnips.—One half hour or longer.

Beets-One hour if young, three hours Onions-Forty minutes. Parsnips-One hour or longer. Potatoes-Twenty minutes. String beans-Thirty minutes. Lima beans-Forty minutes.

Asparagras-Twenty five minutes; longer at the end of the season. Cabbage—Twenty-minutes. Cauliflower-Twenty minutes. Peas-Twenty minutes. Spinach-Twenty minutes. Green corn-Fifteen minutes.

JEWELS MATCH EYES.

One of the very latest commands of Madame Fashion is not without a touch ter?" he inquired of the farmer. "I enghly mixed turn the mixture into the of poetic feeling. Whimsical, it never- did." "On scales?" "Yes, sir." "Had bidney mixture Seeson highly with theless suggests novelty. She cannot "Yes, sir." The judge pondered. Then alter the color of the eyes. She can- he had another idea. "Did you use not decree that blue shall be worn inshall take the place of the deep blue pound loaves of bread I had bought of that is almost violet, so she makes what the baker." with a soft cloth and split them into is perhaps a pretty compromise. She wills it that until further orders the gems that women wear in their jewelry shall match the color of their eyes. The turquoise is to be de rigueur with light blue eyes, and the sapphire with the darker tint "that shames the iris and rivals the violet's hue." The topaz is to go with the hazel eye, and the black pearl with those deep, dark, unutterable them into slices half an inch thick; soak eyes, "with down-falling lids that are them in cold water half an hour, drain full of dreams and slumber." It is to low, five pounds of carrots are added, be presumed that the green eye is ruled low, five pounds of leak, seven pounds of Dip each piece into melted butter and out of consideration, since no one likes seven pounds of leak, seven pounds of colors 500 grains roll it in bread crumbs. Place the slices to claim that color. Yet there are eyes onions, one pound of celery, 500 grains upon a fine broiler and cook them over of beauty that might invite association of parsley, 500 grains of garlic, 50 grains a bright fire. Put the cooked kidneys with the emerald, and there is hardly of thyme and laurel leaves; also salt, apon squares of toast, place a little lem-a more fascinating gem than the cat's podrida has boiled for several hours the eye. Fashion has a large way of aversoon as possible. To make the sauce, aging things, and possibly generalizes two tablespoonfuls of butter, with the eye as blue, gray, hazel and black, two teaspoonfuls of lemon juice, until so that variations of these shall have The remaining mass is formed into it is light and creamy; add a teaspoonful of chopped parsley and a dash of
paprika. Keep this sauce in a cool place

There are the colored stones and nave of the other colored stones. Ladies who have odd eyes will have the privately it is needed.

A general financial business transacted bricks, which can be easily made into bricks, Those who are willing to acknowledge When broiling kidneys, if they are green eyes will perhaps be more "in Each day his roses as surprises, small, instead of slicing them, cut them | the swim" than all the rest, for the in the middle nearly to the other side new stone of the season, the rival of That in two months at present prices and skewer them open with wooden the opal, is the olivene, a beautiful green gem. It is so much like the Lamb kidneys and bacon broiled to- emerald that it cannot be distinguished gether are thought to be an exceeding- from it except by experts. As a rule, ly nice breakfast dish. Cut the kidneys though, it is lighter and clearer than into halves, lengthwise, removing all the emerald. It is found in Siberia, in the fat and skin, wash them and lay much the same formation in which the them in cold water half an hour; slice emerald is found in Central and South

A VAIN SEARCH.

The Canibal Chief was clearly angry. Did you not inform me, he demanded, that the new missionary was a man of innate delicacy?

The minion cringed. It was so stated in the invoice, sire, he faltered. The savage nabob laid down his napkin with a jar that spilled the gravy' boat. Well, then, he blundered, you find it ! I'm fond of imported delicacies!

SPANISH SOLDIERS.

Know What They Are Fighting For.

One of the most pathetic, and even heartrending things in the history of modern warfare has been the sending have come to the low coasts of the trop-Kidney paste is made by cooking a | ical West Indian island for before they kidney until tender and then chopping are stricken down.

The simple mindedness of the average peasant-soldier of Spain is illustrated Interest allowed on Savings Bank de-During the brief reign of the republic which followed the banishment of prince who claimed to be the rightful King of Spain under the old Salic law

salt, and pepper, a dash of mace, and in place by sticking wooden toothpicks white beretta, and carried an ancient a teaspoonful of chopped parsley, Put through the two sections. Put them up-flint-lock rifle. At the ends of their on a platter and cover the tops of the beats the two "enemies"—neither of the pan over the fire and thoroughly kidneys with bits of butter, salt and whom knew why he was fighting the

"Good evening, comrade!" answered the other. "Where do you live, comrade?"

"I live in a little village in Aragon, on the other side of Spain." "Possible?" "Aye. And where do you live?"

"On yonder mountain." "And whom are you fighting for "For King Carlos. And for whom do you fight?'

"For the republic." "For the republic? And who is the republic?" "That I don't rightly know, comrade, but I think she is a new queen who

lives in Madrid." The two men were silent for a moment, looking amiably at each other, and then the Carlist said wistfully: "Why doesn't our king marry her, I wonder, and have an end of wars!'

A FAIR EXCHANGE.

the Dishonest Baker.

It never fails to please onlookers when the biter gets bitten. Take the case of the baker who in one of Boston's suburban towns not long ago secured the arrest of a farmer who had Office:-In McIntyre Block, Opposite sold him so-called pound balls of butter that were defective in weight. On being brought before the judge the farmer gracefully acknowledged that he had sold the baker butter, that the butter was in balls, that each ball was called a pound, that no ball weighed a pound, and that the farmer knew this before he ever entered the baker's shop. The judge was actually startled by this frank statement of guilt, while the baker "glowered" in his anticipation of revenge.

Then the judge asked a few more questions. "Did you weigh the butweights?" "No, sir." "Ah, now we are coming to the mystery! What did

SOUP IN BRICKS.

Some of the troops garrisoned in Paris are now fed on a new article of food called Graisse de Normandie (Normandie dripping.) Mutton tallow, from which the parts containing blood have been separated, is melted over a hot etables: To every 100 pounds of tal- Orchardvill P.O., or a call solicited the vegetable stuffs are thrown away.

Come. If he knew, the stupid thing, He'd save enough to buy a ring!

-----(PERRY DAVIS'.)

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