THE HOME.

UTILIZING THE PIECES.

This problem of making use of "leftovers" is one of interest to the economical housekeepers, and in order to always have appetizing foods placed before her family she must necessarily learn all the new and successful methods of preparing such foods which are to make a second appearance on the table. ; One becomes tired of cold roasts or of simple hashes, which may do very well once in a while, but if resorted to frequently are not appreciated. The fats skimclean jar and can be used for shortening unless flavored too strongly of the meat, as is likely to be the case in mutton fat; yet if mixed with half butter the flavor will scarcely be discernable. Such fats are the best for frying fritters, croquettes and the like. Whatever grease in which fish has been fried must be thrown away as it will ruin the flavor of anything into which it may be mixed.

be used again. It is a good plan to have other seasonings except merely salt and pepper in fixing over meats as the seasoning is a great, point. Celery salt imparts a delicious flavor, and so do the many herbs which most housewives cultivate in their vegetable gardens, such as sage, thyme, parsiey, dill and marjoram. Tomato or mushroom catsup, too, is often used for flavoring and is usually liked. Meats and scups should not be highly seasoned and just a tiny bit of herb or a dash of flavoring powders is generally sufficient. Cold cooked beef, pork, mutton, fowl or fish left over from previous meals may be utilized and made up into appetizing dishes which would never give a hint of a former appearance.

can be thinly sliced is to dip the slices over with the addition of some fat, either butter or drippings. This served with mashed potatoes is very good.

Delicious meat pies or dumplings may also be made of cold meats. Make a rich biscuit dough and roll out half an inch thick into a pie tin. Spread the top with melted butter and place another put it into a stewpan with the gravy left or with enough milk to moisten it. split it and spread the hot mixture between and serve hot. Another way is to roll out the rich dough or crust thin, and cut into small pieces. Spread a spoonful of the meat mixture in the center of each piece, fold up and pinch the edges of the crust together and steam or bake for from twenty to thirty minutes. If there is any gravy left put it in a stewpan with enough milk to butter, salt and pepper and thicken with a very little flour. This can be poured around the dumplings or served in a separate dish as desired.

be chopped fine, seasoned as desired, mixed with an egg for every two cuptuls of meat and a little milk and crisp fine bread crumbs. The mixture may then be rolled into balls or cakes and fried in hot fat. Another way to use mutton is to chop it fine and add to every pint of chopped meat a haif cupful of bread crumbs, one egg with pepper and sait. Form into balls and drop carefully into a kettle of boiling water: Remove the kettle to the back of the stove where the contents cannot boil and after five minutes lift the pour over them. Very good pies can be made of chicken or turkey left over pie tin. The fowl should be cut up into small pieces and mixed with whatever gravy there is or cream and seasoned. A very little flour may be then be put on with two or three incisions made in the middle. Veal and pork may also be utilized in this man-

cooked rice add one egg, a dash of salt and 388 by night. and pepper and some chopped meat or In the majority of London houses fowl. Form into cakes and fry in hot there is but one stairway, and that a fat. Another way is to mix a cupful narrow one. There is no emergency of the rice with a pint or more of milk, exit or escape, and the thought of proa pinch of salt, one of sugar, an egg vision to insure safety in the event of and enough flour to make a batter. a fire seems never to have entered the This makes delicious griddle cakes. A mind of a builder. That the "fire esnice little rice pudding may be made capes" furnished at the eleventh hour as above, omitting the flour and using by the firemen are to a large extent two eggs instead of one. For a change mockeries is proved by the proportion this mixture may be baked in gem of 106 fatalities to 122 "serious" fires. pans, and comes out in dainty little That the vocation of firemen is not one

be "made over" in several ways which | cidents of all kinds to firemen last year, are very appetizing. Cold boiled pota-toes can be used for potato salad if conservatism is largely contributory to mashed or sliced. They may also be the fire risks of London, where a cheap cut up into cubes and stewed in cream | mineral oil is chiefly used in lighting. or milk, and seasoned with butter and Lamps are in common use where a salt, being thickened with a little brighter illumination than candles af flour. Baked or mashed potato may be ford is desired. There is a pretence mixed with an egg, a bit of butter, a of gas in most of the better sort of pinch of salt and rolled into cakes and houses, but mineral oil lamps predomifried in plenty of fat. Sweet potatoes nate even there, and in the great mamay be utilized in this way also. An- jority of lodging houses gas is used only other way to use cold potatoes prepar- on the drawing room and dining room ed in any form is to grate or mash floors. Electric lights are coming into have been taken away for the purinto a baking dish and browned in the out the rest of England. Their utility The newspapers have also caught the oven. This is a nice way—one which in support of the fire brigade, or in panic, Criticisms, recriminations, lam-

the children like especially well.

Bread puddings, as a rule, are not relished, but occasionally when nicely made they are good. Of course only wheat bread can be used. Place the stale bread in a dish and pour some stale bread in a dish and pour some stale bread in a dish and pour some soft beat the mixture smooth. For an

average-sized pudding add two eggs, a bit of butter, salt and a little sugar. If raisins and currants are liked add a cupful of them carefully picked and cleaned. The little seedless Sultana raisins are the best as they are no trouble to clean. Pour this mixture into a well-buttered pudding dish and bake in a moderate oven. Serve with a butter or cream sauce flavored with wine, brandy, or any flavoring extract. In some houses state cake accumulates rapidly and the housekeeper hates to throw it away and yet does not know how to utilize it. Here is one way Crumble the cake up fine (one or more kinds will do). Beat it well with some milk, an egg, a level teaspoonful of baking powder and a pinch of salt, not making the mixture too thick. Pour it into a shallow baking tin, and bake med from roasts should be put into a brown. Make a sauce as follows: To a cup of cream or rich milk add a tablespoonful of butter, two of sugar, two of grated unsweetened chocolate, and a very little cornstarch moistened with some cold milk or water. Care should be taken that this does not seorch and it should not, be too thick. Cut the pudding in strips or squares and serve with the sauce. Sour cream makes the most delicious

corn cake, ginger bread and cookies by beating a teaspoonful of saleratus into a cup of the cream, and then of course using no baking powder. There need be but little waste in a

care of, and if all housewives would to drop off. The plague advances. meal but left in separate dishes. It only try what others have tried and looks much neater and besides the succeeded with, they could with the meat is nicer to handle when it is to same allowance set much better tables and afford a few of the luxuries be-

RECIPES.

Pound Cake of a Generation Ago .-Cream together a pound of sugar and three-quarters of pound of butter. Add the yolks of eight eggs beaten light, then a wineglassful of brandy flavored with a few drops of rosewater and a pound of flour several times sifted. Stir vigorously, then put in carefully the whites of the eight eggs whipped stiff. Bake for one whole

Hashed Browned Potatoes.-Pare three large-sized potatoes and cut in dice. Put a tablespoonful of butter into a frying-pan, set over the fire to melt, add a tablespoonful of flour, mix until smooth, thin with half a pint of milk, stir until boiling; season with salt and pepper. Put a layer of this A nice way to utilize cold meats which sauce in the bottom of a baking-dish, then a layer of the chopped potatoes, sprinkle with salt, pepper, parsley and in egg, roll in corn meal or fine, crisp minced onions, put in another layer of bread crumbs and fry in the gravy left the sauce and potatoes. When the dish is full, cover the top with grated bread and bake until brown.

For Breakfast.—For an appetizing breakfast relish, warm two cupfuls of milk, season with half a teaspoonful of salt, a little pepper and butter. Split returns are incomplete. (In other fine Boston crackers, as many as de- | words, the figures stand rather under sired. Pour the milk over them and the mark. let them soak. When the milk is all | During the past few days the panic layer of the dough on it. Bake in a soaked in, lay the crackers' crust down has been on the increase. Up to Christhot oven. Have the meat chopped and in a deep baking-dish. Put a small mas about 250,000 natives had fled from piece of butter and a pinch of salt on the city. In three weeks the number each; then lay in the rest of the crack- of fugitives has been increased by ers, seasoning in the same way. Beat | from 10,000 to 15,000. Every day trains Season as desired and thicken with a two eggs, mixing with two more cups steamboats, and sailing vessels carry little flour. When the biscuit is baked of milk, and pour over the crackers; away the terrified people. The nabake in a quick oven twenty, minutes. | tive population of Bombay is composed

LONDON'S FIRE DEPARTMENT.

It Is Called a Brigade, and Perhaps That ls a Good Enough Name for It.

At first glance it seems a remarkably low average that a city so vast make a desired quantity. Season with and compact should have but 122 seri- necting Bombay with the continent are ous fires in a year; but in addition to the fact that a "serious" fire in London usually means a total destruc-All kinds of meat, and also fish, may tion of the property (exterior walls from Bombay; others have reached sometimes excepted), there is to be considered the appalling fact that 106 lives were lost in these serious fires. Commander Wells says that statistics testify to the rapid increase of fatalities as the result of fires, and the inference is plain that better methods of dealing with the great enemy are imperative.

Within the county limits of London (some 75,442 statute acres) there is a population of, in round numbers, 4,500,balls out. Make a cream sauce and 000. To fire-guard the immense territory there is a brigade of 842 firemen, from a previous meat. A rich pie crust | 25 men under instruction, 17 pilots, and in the municipality were doubled, but should be made and put into a deep | 76 coachmen. There are 58 land fire | without success. The officials fled. It coachmen. There are 58 land fire engine stations, 5 river stations, 8 substations, 15 street stations, 57 land all been worthless. It is impossible to dusted over it. The top crust may steam fire engines, 9 steam fire engines on barges, 77 manual engines, 115 hose carts, 37 miles of hose, 8 steam of fear, when, from morning till eventugs, 13 barges, 246 fire escapes, and Cold boiled rice may be served again 580 call posts. The average number of in several ways. To a cupful of the men available for duty is 652 by day

of great hazard here is shown by the Boiled, baked or mashed potato can fact of there having been but 110 acthem, season with salt and add a lit- service very slowly. But candles and tle butter and cream. The mixture | lamps are still the main opponents of should be briskly beaten and then put | darkness in London houses, as through-

THE PLAGUE'S ADVANCE

IT ATTACKS EUROPEAN RESIDENTS OF BOMBAY NOW.

Panic and Appalling scenes to Be Witnessed in the Stricken City-Fugitives Fast Spreading the Disease to 6ther Parts of India-The Great Mortality.

The sanitary situation here is by no means improving, writes a Bombay correspondent. When the weather is clear and warm the mortality diminishes, but when the wind blows from the north it increases fearfully. Nevertheless, it is hoped that the plague has reached its maximum point of intensity, and that henceforth the sanitary condition of this unfortunate city will be ameliorated.

Doubtless you have already learned that, although the European element here was at first untouched by the plague, it is now attacked. The natives employed in the shops were the first victims. In one large German establishment three natives only out of eighteen remain.. The rest are dead; and be mixed together at the end of the house where the little things are taken the Europeans are already beginning

In the beginning of January Dr. Manser, President of the Sanitary Commission and professor of the faculty of medicine, became ill. It was reported that he had inflammation of the lungs ,but four days afterwards he died, and the European hospital nurse who attended him died three days after him. The death of Dr. Manser caused profound excitement, especially when it was reported that in his blood and in that of the hospital nurse the presence of the bacilli of the plague was detected. It is now certain that the plague finds an easy lodgment in

ORGANS OF RESPIRATION when they are affected with colds or

other troubles. The worst week that we have passed through since the disease was first announced by the municipality, at the end of September last, was the one from Jan. 3 to 10, with a death rate of 1,638, that is to say, four times as great as the ordinary death rate, when Bombay counted more than 800,000 inhabitants. Now the official figures, 1,638, may well be subject to revision, because the authorities admit that the

to a considerable extent, of people from the provinces who, from time to time, return to their native localities. Others dwelling in neighboring vilages come every morning in the trains to their work or to their business. All that class disappeared completely on the first cry of alarm. For example, there are 6,000 fugitives at Thana, 5,000 at Kalgan, and all the localities along the lines of the railways confull of families of refugees. Many of the well-to-do natives have closed their houses and gone into the interior. Som have gone to Poona, 119 miles Surat, Breach, and Ailmedabad-that is to say, between 500 and 600 kilometres from Bombay. Several native quarters in the city are

ABSOLUTELY DESERTED. The cotton mills, that employed thousands of hands, are closed. Merchants and business men have all disappeared,

and both importation and exportation

have completely stopped. The Government does all it possibly can to allay the panic. Camps and tents have been set up in the public places to shelter those who have fled from houses in which the plague appeared. The salaries of the employees is difficult to diminish the terror of the natives. Lectures, encouragement, and advice in regard to hygiene have reason with terror; and, as a matter of fact, it is necessary to have a stout heart to be able to resist the contagion ing, there is one continuous procession of funerals; and in the evening the sky is reddened with the fires that consume the bodies. An absolutely terrifying spectacle is presented at the Queen's road square, where the Hindoos burn their dead. For a considerable distance we can see the huge columns of smoke and hear the wails of the relatives, the lugubrious sound of

the cymbals, and the cracking of the blazing wood. But now the corteges of relatives are becoming more and more rare. The greater number of the bodies are carried off by the employees of the city, who in brigades labor both day and night in the work of disinfecting houses, carrying away bodies, and here and there burning down shanties that formerly sheltered large families of na-

The Government employes learned doctors, who hold conferences, debate, and make propostition; but the medicines that are distributed have no effect upon the plague. The houses are whitewashed, odoriferous plants are burned in the interior, the clothes and furniture in the houses where there were deaths from the plague are also burned, and even the tiles on the roofs poses of ventilation.

BUT ALL SEEMS IN VAIN. The newspapers have also caught the

itives have epread the germ of the disease. Several of them have died in the trains that were taking them away. At all the railroad stations sanitary commissions have been established to examine the people and refuse tickets to all who appear to be affected. But it is easy to see that that kind of supervision cannot of efficacious. Already it is reported that the plague has burst out in Poona, Satara, Thana, Surat, and Ahmedabad, some hundreds of miles from Bombay.

Considerable excitement was felt in regard to Poona a town of 150,000 inhabitants, which has become full of fugitives. The piague broke out there, and the number of deaths is increasing every play. The little town of Bandora is also attacked. In one single day 150 cases occurred there, and the place has a population of only 15,-000, including from 5,000 to 6,000 re-

WORST PAID OF MEN.

Deacon Capen is dead. His title to distinction is that, living all .. his life of 87 years on a wooded and rocky farm, near Sharon, Mass., and following no pursuit but farming, and economizing, he accumulated a fortune of \$190,-000. Of this sum he made over some years ago over \$88,000 in securities to the Massachusetts Baptist Association and \$30,000 to the Baptist Home Missionary Society of New York, stipulating that while he lived he should receive annually a sum equal to 6 per cent. on the amount given. He denied himself what others consider the comforts of life, and was proud of his economies, boasting that he had worn the same coat to church for about 60 years.

KEEPING HIS CHORDS IN TUNE. I saw that German tenor drink about two gallons of beer last night.

Nothing strange about that, replied the manager. He is determined that his voice shall not lose its rich liquid



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The Whenge month over \$1 employees at A Mr. William found a lost sl Egrement farm tised a day or been lost about property belon round it shoul to save troubl Mr. Colin week to Lond

Last week and W. Horn horse shoes i same two mer ready for set! Mr. Wm. B cut saw wher at Dodd's mi ing the saw so far as we one who sav

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