THE NEWS IN A NUTSHELL.

THE VERY LATEST FROM ALL THE WORLD OVER.

Interesting Items About Our Own Country, Great Britain, the United States, and All Parts of the Globe, Condensed and Assorted for Easy Reading.

CANADA.

Stratford City Council is considering a curfew by-law.

Mr. John Carnegie was elected President of the Peterboro' Board of Trade.

Mr. Watson Crosby, Patron member of the Manitoba Legislature for Dennis, is dead.

Mr. E. J. Sanford, son of Senator Sanford of Hamilton, died at El Paso, Texas.

Anti-toxine is being successfully used at Brockville for the cure of diphtheria.

The London City Council has decided to impose a license fee of $100 on cigarette vendors.

The Nova Scotia Legislature has been dissolved, and the general elections ordered for April 20.

The Montreal rolling mills have closed down, throwing about 400 men out of employment.

Charcoal, or "Bad Young Man," the Indian murderer, was hanged at the police barracks, MacLeod.

Rev. Dr. Potts of Toronto has been elected Chairman of the International Sunday School Lessons Committee.

A fortnightly steamship service between Montreal and Manchester will be inaugurated when navigation opens.

The Dominion Line has ordered a new steamship from Harland & Wolff of Belfast for the St. Lawrence trade.

Rev. Dr. Jackson, of Knox church, Galt, has accepted a call to Madison avenue Presbyterian church, Cleveland.

The St. Thomas Board of Education is taking steps to suppress the habit of cigarette-smoking among the school children.

Joseph Freeborn died at the Hamilton City Hospital from the effects of a rib broken several years ago and neglected.

Nine of the marksmen eligible for positions on the Bisley team have notified the secretary of the D. R. A. that they will go.

Two cases supposed to be leprosy are under the supervision of the Winnipeg Health Department. Both are foreigners.

An old lady named Mrs. Mary E. Monteith, living in Stratford, Ont., was killed on Saturday by a runaway horse in that city.

There is every prospect of a large make of butter in Manitoba and the North-West Territories during the approaching season.

It is left to the discretion of the Canadian Militia Department as to what troops shall be sent over to take part in the diamond jubilee.

Mr. George Mercier, governor of the county gaol at Guelph, died on Friday, aged 79. He had held the position of governor of the gaol for 37 years.

Harry Yelverton Goring, a tobacconist of Tamworth, has succeeded to a baronetcy by the death of Sir Craven Goring, the tenth baronet of that name.

Mr. Peter Mitchell has been appointed General Overseer of Fisheries for Quebec and the Maritime Provinces, with headquarters in Ottawa.

The Governor-General will shortly announce a date for the closing of the national India famine fund, which has now reached about $130,000.

The Hon. T. Nosse, the Japanese Consul in New York, and measures are covered in New York, and measures are Montreal to report on the advisability of appointing a Japanese Consul in that city.

By the bursting of a watermain on Atwater avenue at Montreal part of the western end of the city was inundated and damaged to the extent of over $5,000.

Mr. Nosse, Counsul-General for Japan at Vancouver, B. C., who is at present in Ottawa, will shortly have a conference with the Toronto Board of Trade on trade matters.

Sir Donald Smith, High Commissioner for Canada in London, has arrived at Montreal. He spoke encouragingly of immigration prospects in England, and also discussed the school settlement.

It is reported that Lieutenant-Governor Mackintosh of the Northwest Territories is about to resign his office and move to Rossland to look after his mining interests.

Minister Davies has published through the High Commissioner's office in London, a cablegram denying the statement that there is danger in the use of Canadian canned salmon.

Students of Laval University, Montreal, mobbed a French newspaper for publishing a paragraph they thought reflected on them. The police were called and dispersed the students.

The Hull Electric Company has served the Ottawa Electric Company with notice of a claim asking $20,000 damages of infringement upon the territory and rights of the Hull company.

The Rev. George H. Wells, whose death by a railway accident is reported from Milwaukee, was pastor of the American Presbyterian church in Montreal for twenty-two years. He was fifty-six years of age.

Ottawa is divided in opinion as to whether the military celebration should take place on May 24 or on July 21, the diamond jubilee. Sir Richard Cartwright has promised to talk the matter over with Major-General Gascoigne.

Hon. Sidney Fisher announces that the Government has made final arrangements for the cold storage of butter and other perishable food products which will be shipped weekly on steamships running between Montreal and Avonmouth, London and Liverpool.

GREAT BRITAIN.

Prof. James J. Sylvester, the noted mathematician, is dead, at London, England.

Sir Edward Ebenezer Kay, Lord Justice of Appeal, is dead. He was seventy-five years of age.

Lord Salisbury is suffering from a mild attack of influenza, and cannot leave the house at present.

The President of the National Liberal Federation states that home rule is nailed to the masthead of the Liberal party.

The lockout in the engineering trade of England began on Friday night, and bids fair to paralyse the trade of the country.

Two cases of smallpox have been discovered in New York, and measures are being taken to prevent the spread of the disease.

The largest diamond in the world has arrived in London from Kimberley. It is said to be worth two million and a half dollars uncut.

Ian Maclaren (the Rev. Dr. John Watson) is to be cited before the Presbyterian Synod, for alleged heterodox teachings in "Mind and the Master."

Complaints have recently been made in London that among the Canadian horses imported during 1896 some were affected with an infectious catarrhal disease, which greatly lessened their value.

The Lord Mayor of Dublin has issued invitations to a meeting at the Mansion house, to start a Parnell family fund, Mrs. Parnell and Mr. John Parnell being both in needy circumstances.

Secret and rapid preparations are now being made at Wolwich and other military establishments of Great Britain, and war stores are being forwarded to Cape Town, as trouble is expected in South Africa.

Another step in the direction of municipal ownership has been taken in Liverpool, where the corporation has purchased the horses, vehicles and good-will of the United Tramways & Omnibus Co.

Lieutenant-Governor Kirkpatrick has sufficiently recovered from the effects of his recent operation to be enabled to leave London for Brighton, where he will remain a short time before returning to Toronto.

UNITED STATES.

Two cases of smallpox have been discovered in New York.

Wild cats are reported to be killing cattle in northern Michigan.

The loss caused by the big fire in St. Louis, Mo., on Monday will reach $1,600,000.

The new United States tariff, it is expected, will increase the revenue over $50,000,000.

The village of Pigeon, Mich., is inundated as a result of the overflowing of the river there.

A mother, father and child were burned to death at Omaha, Neb., on Tuesday by a gasoline explosion.

Scott Jackson and Alonzo Walling were executed at Newport, Ky., on Saturday for the murder of Pearl Bryan.

The floods in Tennessee are increasing, and reports from Memphis record loss of life and great destruction of property.

William T. Adam, better known as Oliver Optic, the writer of stories for boys, is dying at his home in Dorchester, Mass.

Frank Butler, alias Newman, the accused Australian murderer now in custody at San Francisco, will not fight extradition.

The Tariff Committee have agreed to report an amendment to the Dingley bill which will allow the import of fish caught in the Canadian waters of the great lakes free of duty.

The Rev. Dr. Lyman Abbott, of Brooklyn, will not be allowed to lecture in the Y.M.C.A. hall in Philadelphia, because he recently threw doubts on the story of Jonah and the whale.

Commercial telegraphic advices from the United States tell a story of business depression that even the facile pencil of a commercial editor cannot effectually gainsay. Business is increasing, but it is much below the average of previous years. There is, we are told increased activity and necessarily increased demand for labour, but the value of labour does not appear to rise. Collections are spoken of as "more satisfactory" generally, throughout the States. There are more mills at work, but tariff changes are seriously interfering with the possibilities of trade.

GENERAL.

Signor Grimaldi, the Italian statesman and ex-Cabinet Minister, is dead.

Emperor Francis Joseph of Austria will visit St. Petersburg next month.

Despatches in the London Daily Mail say that Emperor William is showing marked signs of insanity.

A very serious water famine exists in the central and southern portion of the Island of Jamaica.

It is rumored in Paris that Prince Henry of Orleans will be offered the position of Governor of Crete.

According to a census just taken the Japanese in Hawaiian Islands number 24,000 and the Hawaiians 31,000.

Violent gales prevailed all Thursday night throughout Germany, causing some loss of life and great destruction of property.

President Krüger is very evasive in his reply to Mr. Chamberlain complaining of Boer violation of the London treaty, and there is fear of a Transvaal war.

The Dutch steamer Utrecht, which is supposed to have founded at sea, carried a crew of thirty-six men, but no passengers.

At Canea a gun exploded on board the Russian turret ship Sisoi Veliky, killing fifteen men and wounding an officer and twenty seamen.

La Liberte, of Paris, commenting upon President McKinley's tariff policy, strongly recommends a European combination against the United States.

Twelve women charged with poisoning their husbands and other near relatives in order to obtain insurance money, are being tried at Hold Mezo-Vesarhely, Hungary.

Despatches from Cape Town announce that British troops have received orders to hold themselves in readiness for emergencies, and that the situation in the Transvaal is very grave.

There is reason to fear that the Dutch mail steamer Utrecht, which sailed from Rotterdam on February 28th for Java, foundered in the vicinity of Ushant, and that the hundred persons she had on board are lost.

No beer is allowed to leave the best German breweries until after it has been made three months.

THE HOME.

SUGAR CURING AND PICKLING PORK.

The following receipts for sugar-curing pork and for pickling pork for summer use has been thoroughly tested and are perfectly reliable. When sugar-cured by this receipt it is fully equal in every particular to the sugar-cured meat on the market, and far superior to ordinary salt or smoked meat.

To Sugar-Cure Pork.—For eighty pounds of ham or shoulder use eight ounces of saltpetre, seven ounces of brown sugar and one pint of salt. Mix well and rub on cut side of meat same day of butchering. Lay the meat on an inclined surface where it will not freeze, for twenty-four hours to drain (the cellar is a good place); then rub the eighty pounds of meat with two quarts of salt. Let it lay for fourteen days on an inclined surface, as the brine arising on meat can run off and not stand on meat, and where it cannot freeze; then hang up to dry; if preferred; smoke very lightly. When thoroughly dry put each piece in a flour sack and stuff with hay all around so it does not touch the sack, else some troublesome fly will spoil it all; and hang up in a dry place. If preferred, it may be packed in barrels in oats or hay; anything to keep it perfectly dry and free from flies.

Side meat may be cut into strips six or 8-inches wide and the length of the side and cured in the same way. If kept perfectly dry it will keep for years, and is equal to the finest sugar-cured bacon that retails at from fifteen to eighteen cents per pound.

To Pickle Pork.—Cut fresh side meat into strips about four inches wide and the length of the side. Completely cover the bottom of a large jar or keg (we consider an eight or ten gallon jar the best thing to use) with salt, put in a layer of meat, setting it on edge with the skin side next to jar, fitting it closely around the outside, then an inner ring, and so on, until a layer is packed in tightly. Sprinkle as much salt as possible in between the pieces, and cover the meat with salt. Add another layer of meat, packed closely as before, then one of salt, and so on, until the jar is full to within three or four inches of the top; cover with salt. Make a brine strong enough to hear an egg. Boil it, skim, and when cold pour over the meat, filling the jar full, and putting a weight on the meat to keep it well under the brine; and set in the cellar where it will not freeze. Late the following summer, when other meat is gone, it will, if properly freshened, be most acceptable to the bill of fare, being almost as sweet as fresh meat, less greasy, and by far the most appetizing way in which fat meat can be prepared for summer use, unless, indeed, it be sugar-cured it; but, even then, it depends on individual taste as to which is the best. It will keep just as long as it is perfectly covered with brine, and people rarely begin to use it before September or October.

To Freshen it for Use.—If for frying, cut in thin slices, put in the pan and cover with cold water over a moderate fire. When it boils turn it; boil perhaps two minutes longer; remove from the water; drain; roll in flour or corn meal, or dip in beaten egg, then in very fine bread crumbs, and fry until a delicate brown.

For roasting, boiling or cooking in any other way, take the desired amount, wash and parboil, being careful to have the skin side up to freshen it, when it may be cooked in any manner in which fresh pork is. It is particularly nice boiled with cabbage or baked with onions, or parsnips.

CARE OF EARTHENWARE.

A suggestion which will materially lessen the amount of breakage of articles in daily use will be helpful to the economical housewife. If the yellow bowls, crockery, baking dishes, teapots, etc., are placed in cold water, which is heated until it boils, then taken off the fire and allowed to cool gradually, their power to resist heat will be very greatly increased and the bill for replacing broken cooking utensils correspondingly diminished.

The dishes of ironstone china in daily use on the table sometimes show unaccountable cracks in the glaze, which, in the course of time become brown, especially in the case of platters or other dishes on which meats or any greasy kinds of foods are served. This cracking of the glaze is commonly due to exposure to too much heat; for instance, in warming the plates, setting dishes in the oven to keep their contents hot, or even plunging them into water that is near the boiling point to wash them.

After the glaze is injured every time the dishes are washed the water gets into the porous clay underneath; in the same way the grease from the gravies, etc., enters it. This cracking of the glaze, fortunately, rarely occurs in the costlier wares, because they are subjected to greater heat in the process of manufacture.

DOMESTIC RECIPES.

Stirred Cake—One cup sugar, one cup sour cream, one cup flour, one egg, half teaspoon soda, half teaspoon cream tarter, one teaspoon of lemon essence, a pinch of salt.

Chocolate Caramels—One cup brown or C sugar, one-half cup molasses, one-half cup milk, one-fourth cup butter, one tablespoon flour, one teaspoon vanilla, as much chocolate as you like. When done pour in a pan and cut in squares.

Creamed Chicken.—Cook your chicken with an onion chopped fine and salt and pepper to season it; when done remove it from the bones. Take the gravey (about three pints should be used) and thicken it by first melting the butter and flour together, then salt to taste, and add the juice of half a lemon, a well-beaten egg and the chicken.

Salmon Salad.—Cup up a pint of cold, boiled potatoes. Take equal quantities of cabbage, cucumber pickles and canned salmon sufficient to make, after chopping, a pint in all. Chop the cabbage and pickles together very fine. Remove all bits of bone and skin from the salmon, and pick into pieces. Mix together with the yolk of a hard-boiled egg, salt, and half a teaspoonful of dry mustard, two tablespoonfuls of oil and four of vinegar; when smooth stir into the cabbage and cucumber, then stir in the potatoes and fish and serve.

How to Cook Rice.—Rice is a substitute for bread in Eastern countries, where it is cooked to perfection in the following manner:—The grains are washed again and again, until perfectly free from all the starchy matter clinging to them. Water is then heated to boiling point, and kept in a perpetual bubbling condition, and the grains are then carefully dropped in and kept in a constant state of action by the volcano-like bubbling of the boiling water, which keeps them well astir. When a single grain can be crushed between the fingers the rice is done; and is then taken off the fire and drained, being ready for consumption. A little lemon added while boiling blanches the rice beautifully, and a dish of it thus prepared is delicious. Each grain lies apart, and is of a snowy whiteness, and its taste so pure that to add flavoring if any kind would be a pity.

FOR A QUIET HOUSEHOLD.

We were struck lately by the orderly behavior of a large family of children, particularly at the atable. We spoke of it to their father, and he pointed to a paper pinned to the wall, on which were written some excellent rules. We begged a copy for the benefit of our readers. Here it is:

1. Shut every door after you, and without slamming it.
2. Don't make a practice of shouting, jumping, or running in the house.
3. Never call to persons up stairs or in the next room; if you wish to speak to them go quietly to where they are.
4. Always speak kindly and politely to everybody, if you would have them do the same to you.
5. When told to do or not to do a thing, by either parent, never ask why you should or should not do it.
6. Tell of your own faults and misdoings, not of those of your brothers and sisters.
7. Carefully clean the mud or snow off your boots before entering the house.
8. Be prompt at every meal hour.
9. Never sit down at the table or in the sitting-room with dirty hands or tumbled hair.
10. Never interrupt any conversation but wait patiently your turn to speak.
11. Never reserve your good manners for company but be equally polite at home and abroad.
12. Let your first, last and best confidante be your mother. Have no secrets from her.

ALL THINGS HAVE CHANGED.

He—Do you remember when first we met? The dew was on the grass and the air was full of summer scents.

She—Yes. Now there is no summer, no grass, no dew, no sense, I'm inclined to think you haven't heard of my engagement.

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