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DESSERTS OF GOOSEBERRIES.

The green gooseberry has always been highly esteemed by English housekeepers and those of English descent. Paries in all principal points in On-pario, Quebec, Manitoba, United pario, States and England. The insipidity of a ripe gooseberry, says a writer in exchange, is not often relished except by the chickens and the children. A fully grown, but still tart Prafts issued and collections made gooseberry has an especially fine flavor, which makes it an excellent pudall points. Deposits received and inding fruit. An English batter pudding with green gooseberries is an oldtime dessert. An English gooseberry tart is also popular.

To make the famous gooseberry pudding, cut the crust from a large, thick, slice of bread, and reduce it to crumbs. Mix to a smooth batter ten tablespoonfuls of sifted flour, half a saltspoonful of salt and a pint of milk. Pour this batter over the crumbed bread. Add four well-beaten eggs. Beat the batter again and stir in carefully a quart te and Residence a short distance i McAllister's Hotel, Lambton of green gooseberries that have ben 'headed and tailed." Put the pudding in a well-buttered and thickly-floured square jean cloth, and drop it into a pot of boiling water of sufficient size to cover it. Bring the water in the rsicians, Edinburgh, Scotland, Ofpot back to the boiling point as soon as and Residence, opposite Temperance possible after putting in the pudding. When the water has boiled half an hour turn the pudding over and continue to turn it once every half-hour, while it is boiling, for two hours. Keep the pot it is boiled in covered all the time and the water replenished as it boils away.

The water must not stop boiling once until the pudding is done. On taking up the pudding dip it for an instant in cold water to insure its turning out easily and serve with a rich sauce of any kind. A strawberry sauce, made of half a cupful of butter and two cupfuls of sugar beaten to a cream, with a large cup of ripe strawberries, makes a delicious sauce for this pudding.

Gooseberry tarts, or pies, as they are known generally in this country, are excellent. Line a pie tin with pastry. 'Head and tail" as many tart gooseberries as will be needed to fill the pie dish full. Stir in a cupful of sugar with every two cupfuls of gooseberries and fill the pie, heaping the gooseberries in the centre and leaving a clear space at the edges for the juices to run. Seal up the fruit in a cover of rich pastry fastened firmly on the under piecrust. Bake the pie about fifty minutes in a quick oven. Dredge it with powdered sugar. Serve it with mountly attended to. Searches made whipped cream if you wish.

A novel ice-cream is made of half a pint of rich, well-sweetened, boiled custard and half a pint of rich cream. Sweeten the cream with half a cupful of sugar and mix the three preparations add the juice of a quarter of a lemon and a few drops of spinach green to tint the ice cream a delicate green color. Freeze it and serve in delicate glasses of pale green crystal.

HOW TO ICE CAKES.

in cooking schools the tedious beating escorted by Spanish regulars and of eggs for icing or frosting is not Guardia Civilia, may be seen issuing taught. The directions for plain frost- from the Fort Santiago gate. The coling are to put the sugar into the un- umn is headed by the mounted guardia beaten white of the egg and beat a few a single drummer, then the prisoners minutes. To make nice frosting that in single file, with arms pinioned will not crack, is an art which is worth above the elbow, accompanied by sevone's while to learn, for a plain cake eral priests, flanked on either side by nicely frosted is more attractive and companies of Spanish regulars with appetizing than a richer one not thus fixed bayonets, from which are drawn BROWN, Issuer of Marriage decorated.

and plain cake is made by stirring MacKAY, Durnam, Land Valu powdered sugar into cold milk until a World Licensed Auctioneer for the very stiff paste is formed. This re-Mauser magazine. enough to spread smoothly. The cake should be warm not hot. and if at first Antiques (ARSON, Durham, Licensed the sugar runs off, beat in a little

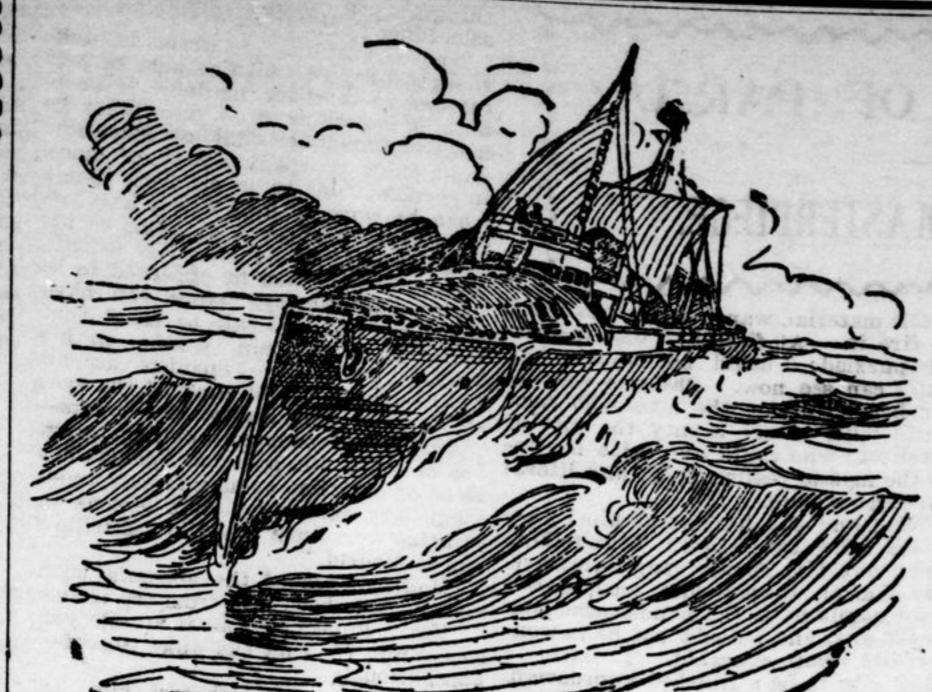
netioneer for the County of Grey more. To make nice frosting with granucold water, dissolve it slowly over the the ground selected being the Lunetta, fire; when it boils, turn it into a bright or public promenade. tin dishpan, bakers use a marble slab. Let it cool 15 or 20 minutes, varying the time with the temperature of the atmosphere, then stir slowly until becomes quite white. Flavor and stir until cold. Put it into a bright basin, and set into another containing boiling water, dip into it little cakes baked in gem pans. For a

Chocolate Icing, when it is in the pan, stir in 2 or 3 tablespoons grated chocoby bakers, but the following are good. stoops down and ends their suffering Soft Frosting.—Boil 1 teacup sugar in 1-2 teacup milk until it will string while the bonds thunder forth from a spoon add 1 teaspoon corn-

starch moistened with a very little wa-Husband-Well, my dear, did ter and stir well; let stand until cool ter and stir without running. the finding a stove to suit enough to spread without running. Raisin Frosting, Very nice.—Boil 1 curiosity. All troops now march past curiosity. All troops now march past to a stove that will be store that will be stored to the store that will be stored to the stored that will be stored to t

got a stove that will never spoons water, stir into it the beaten spoons water, stir into it the beaten cent for coal. The dealer said white of egg, add 1 teacup chopped, white of egg, add 1 teacup chopped, seeded raisins and beat again.

> LITTLE LEAKS. Dish towels used for holders. Sheets used for ironing table.



SPANISH TORPEDO BOAT FUROR, Badly damaged in the Bombardment of Santiago.

Napkins used for dish towels. Towels used for wash rags. The face of flatirons used to crack Evils and Benefits of an Invention Just

Transfer of the Carried of the Carried of the Tops

Cold potatoes allowed to sour. The kerosene can left open to evapor-

Cold fish thrown away. Cheese permitted to mold. Lemons left to dry. Fat put in earthen dishes. The mustard cruse remaining open to

Left-over vegetables thrown away.

Canned goods left exposed in cans.

Too much starch made and thrown

The cogs of the egg beater allowed to Silver spoons and forks used in the kitchen.

Tea and coffee pots neglected. Corks left out of vinegar and molasses jugs. Spices exposed to the air.

Preserves opened, forgotten and left Soap left in dish-pans to dissolve and Bits of meat thrown away.

EXECUTION IN MANILA.

A Sight Brutal to English Eyes-How Poor Prisoners are Shot Down.

To witness an execution in the Philippines is a sight most brutal to English eyes. The rebels, taken on the slightest pretext or suspicion of revolt, are, after a summary trial, shot in batches of twenty to thirty, and for years past the mournful sight has been familiar to residents in Manila.

On such occasions, at 7 a.m., a pro-Housewives will be glad to know that cession, consisting of the condemned, It is worthy of note, however, that the The icing used by bakers for buns firing parties are mostly selected from the native troops, and not from the drafts from Spain. These troops are mostly armed with the Remington, while the Spanish regulars carry the

LIKE A GALA DAY.

To give colour to Spanish character, it may be said that these events almost assume the aspect of a gala day. Great crowds follow from the city, lated sugar, melt a teacupful slowly which includes numbers of Spanish with 6 tablespoons water. Do not stir women in their carriages. A hollow after the syrup commences to boil. square is formed by the combined Take a cold spoon, hold it high, and let troops, the centre-rear being occupied the syrup fail back very slowly into by the colours, guard and massed the basin. If it threads, remove the bands. An officer preceding a group dish from the fire, add the beaten of drummers, whose purpose it is to white of an egg and beat five minutes; beat the drum on arriving at each coradd the flavoring, and while warm ner of the square, reads a proclamapour over the cake, which should be tion announcing that should anybody quite cold. To make a transparent ask pardon for the condemned they frosting, uise water in place of milk. | would be dealt with as sympathizers, Another excellent frosting is made The open side of the square, on which thus: Put 13-4 lbs. sugar in a gill of line up the firing party, faces the sea,

ROLLING IN AGONY.

The prisoners are marched on, and halted as each arrive about four paces in front of his squad. The priests then officiate and the prisoners kneel down with their backs to the rifles. The firing of the executioners is usually wretched; frequently the volleys fail to kill, the condemned creatures rolling about on the ground in fearful agonies until some humane sergeant

national anthem. Groups of officers, including many from the navy, are now seen passing along the dead, apparently from idle then return to barracks.

The law of annihilation, which seems to pervade the official mind is demonstrated again in the disposal of the troops, as each firing squad, being native, is covered by a corresponding squad of Spanish regulars immediately in their rear.

THE PHONOGRAPHIC CLOCK.

Put on the Market in Germany.

Some modern inventions are aboon to humanity and others are not. The The Chronicle phonographic clock which has just been launched upon the market in Germany Contains . . belongs to the latter category. One must admit the alarm clock in the theory of modern life, but a phonographic clock adds insult to injury. If one must be wakened, one must; but Breadpan left with dough sticking to how can one turn over and take the final luxurious forty winks when the depressing programme of a busy day has been shouted into one's ears? Pails and washtubs left dry to fall | Things that seemed natural and practicable the night before present an appalling front in the early morning; and the breakfast hour, announced in strident tones, is much more insistent than when suggested by an impersonal metallic clang.

invention does possess. The housewife needn't laboriously explain breakfast details to the servants at night, and find the next morning that all important points have been conscientiously forgotten. She sets the phonographic alarm for an early hour, talks directions into it, and the next morning the cook is wakened by a stern voice telling her exactly what is expected of her in regard to breakfast prepara-

Paterfamilias, too, can work the comfloor with a force that shakes the care.'

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parlor chandeliers, and call down to the daughter that she must be careful about turning off the gas and locking the door. He will never be Some valuable possibilities the new goaded by a sense of parental duty into walking into the parlor and making a scene and reducing the daughter to a point of tears. Oh, no; he will simply set the phonographic alarm for the hour when he thinks young men should end their calls. Then he will go serenely to bed; and when the fatal hour strike a specimen of the old gentlemen's finest irony will be hurled at the offending guest. Exit young man. The maiden wrathfully weeps alone.

A Cleveland girl had a quarrel with bination. No more will he sit up until the young man to whom she was enhis pretty daughter's caller goes home gaged. Now, when they pass each othand resort to time-honored hints to er in the street, he stares at her with hasten the departure. He will not slam an expressionless, glassy eye. And no shutters and noisily lock doors and wonder; for when he sent a request bid the other members of the family for the return of his engagement ring, good night at the top of his voice she forwarded it to him, with a card and drop his shoes on the bedroom bearing these words: "Glass-with

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