

The Home

SOME GOOD RECIPES.

Chicken With Macaroni.—Cook one chicken or fowl until tender, saving the stock therefrom; remove all bones and chop into dice, not too fine; boil two cups macaroni in salted water until tender; strain and chop into inch lengths; then putting butter in your baking dish, having a layer of chicken, layer of macaroni and one of bread crumbs, pepper and salt. Continue alternate layers until dish is nearly filled, having bread crumbs on top. Now take two cups of the stock and one half cup cream and thicken with flour until like thick cream. Pour this over chicken and macaroni and bake about three quarters of an hour.

An English Dish.—For a curry of cooked meat cut the beef into small squares, according to the quantity of meat to be curried; put two table-spoonfuls or more of butter into a stew pan and two good sized onions chopped; stir the onions in the butter until of a pale brown; and one teaspoonful of curry powder and the same of flour with a little salt, mix and stir for five minutes, moisten with a cup of stock and stew gently for a few minutes longer, put in the meat and simmer until done, but do not let it boil. Serve with rice around the dish.

A Cuban Dessert.—Grate one coconut, add one cupful of water, press through a fine strainer. To the juice add an equal quantity of thick sirup, made by boiling water and sugar in proportion of one cupful of water to a pint of sugar, and six eggs well beaten. Cook over a slow fire until it thickens like custard. When cold dust with powdered cinnamon. Serve cold.

Pineapple Cream.—Three pints of cream, one pint milk, two ripe pineapples, two pounds sugar. Slice pineapples thin, scatter sugar over them and let stand three hours. Cut or chop the fruit into the sirup and strain through a bag of coarse lace. Beat gradually into the cream and freeze. Remove a few bits of pineapple and stir in cream when half frozen.

Fish Croquettes.—One pint cold boiled fish, free from skin and bone and minced fine, one pint hot mashed potatoes, one tablespoonful butter, one half cup hot milk, one egg well beaten, pepper and salt and a little chopped parsley. Mix thoroughly and let cool. When cold make into balls, dip into a beaten egg, roll in bread crumbs and fry in hot lard.

Indian Pancakes.—One pint Indian meal, one teaspoonful salt, mixed with enough boiling water, to make a little thinner than mush. When cool add the yolks of four eggs, half a cup flour sifted with three teaspoonfuls baking powder, enough sweet milk to make batter as for griddle cakes, and the beaten whites of four eggs, added just before baking.

Lamb's Hearts.—Take four lamb's hearts, wash them clean, and put them in a kettle with hot-suet to brown; then add one and one half cups of water, one sliced onion, a few bay leaves, a little pepper and salt and a wine glassful of vinegar. When done roll three or four ginger snaps and thicken.

Pineapple Sherbert.—One tablespoonful of gelatine soaked in one cup cold water 15 minutes. Dissolve with one cup boiling water. Take one half cup grated pineapple and one and one half cups sugar, juice of one lemon. Add strained gelatine, put in freezer and pack with ice and salt and freeze.

Strawberry Sherbert.—One quart of berries mashed; sprinkle over these one pint of sugar; add the juice of one lemon and a half pint of water in which has been dissolved a tablespoonful of gelatine. Freeze as you would ice cream.

Potato Roses.—Select round instead of long potatoes. After taking off the skins, cut round and round as if paring an apple, until the potatoes are used up. Fry in a kettle of hot fat. Sprinkle salt over them and drain.

Frozen Milk Punch.—Freeze together one quart milk and one half pound sugar. After the above is frozen mix with it one half pint rum, one half pint brandy, one and one half pints whipped cream, and half of a nutmeg.

DAINTY COOKING OF VEGETABLES.
Carrots.—A la Creme: Scrape, wash, and cut them into pieces or slices as desired; boil them in water with salt and pepper; when nearly tender enough, strain them. Put into a saucepan a breakfastful of thick fresh cream with a lump of butter; when this boils, add the carrots and let them simmer for fifteen minutes. Just before serving thicken with the yolk of an egg. Ragout de Carottes: Prepare as above, boiling them a shorter time; strain, and put them into a saucepan with slices of bacon, parsley, chives and plentiful seasoning; stir over the fire, and after a few minutes add two tablespoonfuls of stock and a cupful of thick gravy; boil gently and reduce to a courté sauce. Serve without straining.

Onions.—A la Creme:—Take some small, good-shaped onions, boil them till tender in water and salt, and strain them. Melt a lump of butter in a saucepan, throw the onions in, sprinkle them at once with a mixture of

flour, salt and pepper; then pour over them some fresh thick cream, stirring evenly till the whole is slightly thickened. Serve very hot at once.—Farcis: Boil some large onions in plenty of water, till tender but quite firm; strain them, and scoop out the middle very carefully, so as not to break them. Make a stuffing with bread-crumbs slightly boiled in fat broth, and the remains of chicken or veal chopped fine, all well seasoned with salt, pepper and spice. Fill the onions with this mixture and brown them thoroughly in butter. Serve with or without rich gravy or white sauce. The same sort of dish can be prepared with a fork and mushroom stuffing; these must be sprinkled thickly with bread raspings, moistened with melted butter, and baked in a tourtiere, or after that fashion, with fire over and underneath. En Purée: Choose some white onions, scald them thoroughly in boiling water to diminish the strong taste; slice them, brown them slightly in butter, and leave them to simmer just off the fire. When almost melted, press them through a fine sieve, mix the pulp in a saucepan with cream or good broth and a lump of sugar; stir over the fire until you have a purée of the usual consistency. Serve on fried toast, or as a garniture to a suitable entrée.

Leeks.—Trim a sufficient number of large leeks, remove the green part, and cut up the rest in two or three pieces; if they seem very strong, scald them in boiling water; if not, simply boil and strain them thoroughly to extract all the moisture. Chop them up, and brown them slightly in butter, flour salt and pepper; moisten with cream or thick gravy; stir over the fire, and when done thicken with the yolks of two eggs. Serve with fried bread or with outlets of frican-deau.

BABY'S EYES.
That babies and little children are troubled with weak eyes is a great source of uneasiness to young mothers. Frequently the fault is their own. A white parasol may be pretty, but its effect on the baby's eyes is alarming. In choosing a parasol cover be careful that whatever color the outside may be, the inside must be dark—preferably green. If a baby is not made the victim of a white cover it is probable that his eyes will not trouble him.

WIDOW'S MITE.
Unusual Custom Observed in an Old London Churchyard.

There is still observed in an out-of-way London churchyard one of those ancient customs, the observance of which gave so much delight to Charles Dickens, and whose description of which has done so much to endear to all who read the right little, tight little island. Twenty-one ladies, either past the age of self-support or unable by reason of disease to make a living for themselves, have gathered for centuries in this same churchyard, on the same day, to receive the same gifts from the beneficence of the same lady, now, of course, long since dead.

Priory Church of St. Bartholomew the Great is well worth a visit from the tourist in search of that which is ancient. Hidden away behind the great postoffice building of St. Martin's-le-Grand, next door neighbor to the old hospital that bears its patron's name, and within a few yards of the quaint courtyard where the bluecoat boys, hatless and in yellow stockings, play their games. Founded in 1123, it still retains its heavy Norman pillars and rounded arches, which have been carefully restored where the stone has crumbled through centuries of decay. Its narrow churchyard is bordered on two sides by houses which have exaggerated their architectural tendency to overhang. The gravestones are so old that most of the inscriptions are worn off, and they are only to be reached by climbing a sort of portable stage coach ladder from the pathway. Here gather on the appointed morning the 21 old ladies, for, as a rule, they are old, and very old. The distribution of six pence, hot-cross buns, shawls and two-shilling pieces takes place in accordance with legendary custom after morning service. It is not quite certain to a few centuries when the thing was first started, but it has been going on now for several hundred years. The onlookers, as a rule, are a few fresh-complexioned nurses in pretty bonnets and cloaks, and half a dozen residents of Little Britain. After Rev. Sir Borradaile Savory, the present rector of "St. Bart," has conducted morning prayers, the 21 aged dames make their way to the particular gravestone on which the 21 new six pence lay, and each old lady, having picked up her six pence, is then presented with the florin, the bun and the crocheted shawl.

PIERCES ALL IT MEETS.
The shark is generally considered the most dangerous of deep-sea fish. While he is the most voracious recent investigation by the British Government shows that he is not the most dangerous, since a small fish, met with sometimes in the shoals, is often as destructive of human life. The garfish never grows to an imposing length. It has a long, sharp beak, which gives it an arrow-like shape. This living arrow, when alarmed, dashes out from the water and goes soaring away over the surface in short bounds with such force that when it strikes a foreign body it either passes through it or inflicts painful and serious wounds. An English officer was struck by one on the peak of his cap. This resulted in an investigation by a representative of the British Government, and it was found that men had lost their lives from this cause.

Agricultural

DAIRY BUSINESS.

It is noticeable that in every community in which the dairy is well developed there is a high degree of prosperity and refinement. The influence of the business is uplifting. It requires intelligence and a wide study to make the business a success, and all this is on the line of refinement. It demands gentleness of disposition. No rough, brutal man can achieve success in the dairy. He must be kind, and, if not naturally so, he must cultivate the spirit of kindness. The cow must be loved, must be petted, must be fed well and fed properly, and all this leads to the broadening of the mind and the improvement of our natures. Then there must be cleanliness not only about the premises, but about the person. A certain dairyman has a covered barnyard, and he was asked at an institute if he was satisfied with that way of keeping manure. "Why," said he, "I do not have a covered barnyard for the purpose of keeping manure. All the manure is hauled out as soon as it is made in order to keep the yard clean. I constructed a fort of my cows." There was a cover over the yard for the complete volume of dairy instructions in those few words. The watchfulness to preserve cleanliness and the kindness to the cows are the cornerstones to successful dairying.

WHITEWASHING.

There is no quicker or easier way to get the henhouse whitewashed than by using a force pump and spraying nozzle with a thin wash of lime water. It may not make as nice-looking a job as using the brush, but the force sends the spray into cracks and crevices and corners where the brush does not reach as well. Before beginning to spray take a stiff broom and sweep down all the cobwebs and dust, and remove whatever may be in the way, so that all points can be reached. If there are any suspicious of lice or mites about there, and few henhouses are free from suspicion in that respect, a few drops of a solution of carbolic acid in the wash would be a great improvement to the whitewash.

Before this is done, or afterward, give the house a fumigation of burning sulphur or charcoal, and clean up thoroughly, and it will be astonishing how clean and sweet it will be, and how the hens will rejoice to get into it. Of course it will need to be thoroughly aired after the fumigation before hens or any other living thing go in there to stay long. Even the rats in their holes may be killed by this fumigation if they have not a way to get out of doors while it is being done.

There may be other places in the barn, calf sheds, piggery and even in the house cellar, which would be benefited by the spraying with whitewash, and perhaps some of them by the fumigation, if it can be given without danger of fire.

EXPERIENCE WITH MANURE.

My farm slopes in all four directions, writes J. L. Barden, Soil sandy loam, with a little clay in spots. One year ago I plowed 3 1-2 acres on the north side at the top. I drew out manure beginning at the top, and worked down; when two-thirds of it was covered, I ran out of manure. I gave the ground a good dragging, which worked manure in to some extent. I then drilled in wheat. In the winter, when more manure had accumulated, I finished covering the wheat. As a result the first two-thirds gave a good crop of wheat, with a good stand of clover, the last one-third a fair crop of wheat, but a poor stand of clover. I think the right plan is to do all the manuring after haying. You have a chance then to see all the poor spots, and, as a rule, get a good crop of hay next year. Best of all, a good healthy sod to plow under.

CARE OF HORSES' HOOF.

The horse's foot should be given attention from birth. Trim into shape with pincers, provided for this purpose using a rasp or a knife to finish with. If the hoof is inclined to be one-sided, correct this by trimming. On an ordinary farm, there is no necessity for shoeing unless the hoof is brittle or the foot tender in some way. More injury is caused by indiscriminate shoeing than in any other way. The horse's hoof that has never been shod will stand ordinary farm usage without any difficulty, provided, of course, the horse does not inherit a tender or diseased foot.

ADVANTAGES OF THINNING FRUIT.

The advantages claimed for thinning orchard fruits are about as follows: Thinning increases the size of fruit, gives it more color and better flavor. It diminishes the amount of worthless fruit, windfalls, etc., increases the amount of No. 1 fruit, and in some cases increases the total yield. It lessens the amount of rot, especially in the case of peaches and plums, since where the fruits do not touch each other, thinning also tends to keep injurious insects in check, as care is

taken to remove the infested fruit. It is also probable that the production of large quantities of inferior or worthless fruit weakens the vitality of trees so much that it takes considerable time for them to recover.

DRAWING OUT MANURE.

A correspondent, who travels a great deal says: After speaking with farmers in various towns, I find that an increasing number are believers in the idea of carting manure on to the fields in the winter as it accumulates. Excellent crops are reported from land so treated.

DOGS USED AS BAROMETERS.

They Are Also Useful to Skippers of Lake Craft in Case of Fog.

Masters of steamers and tow barges on the lakes have a fondness for dogs, and on dozens of the boats running between Lake Erie ports and upper lake ports dogs are carried. Sailors generally show an inclination for pets, but the dog is something more than a pet on the lakes. He is a valuable member of the crew. He is considered as trustworthy as a barometer in giving notice of an approaching storm. Most of these dogs are cowards in storms. Occasionally a Captain finds a dog that is not afraid of heavy weather and seems to enjoy the rolling or pitching of the boat, but as a rule dogs are as afraid of a gale as a woman passenger, and at the first sign of a storm hunt for a hiding place.

"I had a dog that was as much like a woman as it was possible for an animal to be," said a Captain who has carried a dog with him for nearly a quarter of a century. "He could tell a storm was coming long before I could notice it, and often before the barometer would change. He would come to me whining and crying, and I couldn't keep him away from my heels. He seemed to be asking me to put him ashore or to find a comfortable place for him. I used to feel sorry for him, he'd carry on so. When the storm would strike us he would be out of sight, and we often found him hiding under the bunks and in corners where he could not see anything and could not be easily seen. I believe that if he could have done it he would have jumped into bed and pulled the covers over his head.

"We were always very careful that he didn't get hurt in loading or unloading, for he was worth a good deal of money to us. Many a time when we had a thick fog I'd hunt for that dog and keep him near me. He was better than a chart. He could smell land further away than a man could see it in fair weather, and all of us kept a close watch on him during a fog. If he jumped up and down as though something pleased him very much you could be certain that we were getting close to land.

"I remember one time we were coming down Lake Superior from Duluth in a heavy fog. We had had fog all the way up, and Jackson, that was his name, was pretty tired of sailing when we reached Duluth and tried to jump us, but we couldn't spare him and he stayed with us. Those days as we do now and it was no easy thing to take a boat from the upper end of Lake Superior to Sault Ste. Marie in a fog that was with you all the time.

Jackson was so disgusted that he lost all interest in the boat and spent the time sleeping on deck. When we were about abreast Whitefish Point I was figuring that we were outside far enough to be safe, and was not the least bit nervous. Suddenly Jackson jumped up and ran to the rail and put his paws up as though he expected to look right over to a dock.

"I saw him and at once gave the engineer the signal to check, and Jackson barked as though he was immensely pleased. I signalled to stop and yelled to the first mate to get out the lead. Just then I saw a lumber schooner loom up in the fog, and I'll tell you we were so close together when she passed that I could almost touch her booms. That dog had smelled that boat, sure as you're born, and if I hadn't checked there would have been a collision and then a suit, and I would have had hard work to explain why I was not sounding a fog signal."

CHINESE ALMANAC.

Infallible Journal Enjoys the Largest Circulation in the World.

The Chinese Almanac is the most largely circulated publication in the world, the number of copies printed and sold yearly reaching several millions. It is printed at Peking, and is a monopoly of the Emperor, no other almanac being permitted to be sold in that country. Although containing reliable astronomical information, its chief mission is to give full and accurate information for selecting lucky places for performing all the acts, great and small, of everyday life. And as every act of life in China, however trivial, depends for its success on the time in which, and the direction, point of compass, toward which, it is done, it is of the utmost importance that every one should have correct information at all times available to enable him so to order his life as to avoid bad luck and calamity, and secure good luck and prosperity. And so great is the native faith in its infallibility that not long since the Chinese Minister to Germany refused to sail on a day which had been appointed because it was declared in the almanac to be unlucky.

REAL HERO OF OMDURMAN

COL. MACDONALD'S REPULSE OF 20,000 DERVISH WARRIORS

A Recently Published Work Gives a Description of a Man Who Won Wonders.
Mr. Bennett Burleigh, the famous newspaper correspondent, in his recently published work on the Khartoum campaign, gives a vivid description of the repulse of the attack of 20,000 dervish warriors by the British force under the command of Colonel Macdonald. When Mr. Burleigh, who looked down upon the attack from the slopes of the Suddiah hills, where the scene lay spread before him like a picture, saw the British warriors charging down upon Macdonald and his Soudanese brigade from the direction, and the Sheikh Ed Din and Khamil advancing to attack him from the rear, he feared that he was about to witness a catastrophe; "an order was sent to Macdonald, which had been obeyed, would have ensured inevitable disaster to the brigade, if not a catastrophe to the army." He was about to attempt a retrograde movement to the face of so fleet and daring a foe it would have spelled annihilation. The sturdy Highlander said, "I'll not let them see me—d first. We'll man just fight." Mr. Burleigh then describes the affair.

THE BATTLE.

By far the finest feature of the morning of battles was the action fought by Colonel Macdonald with his brigade. The dervish forces that sought to crush him numbered fully 20,000 men. To oppose them he had but four battalions, or in all less than 3000 Soudanese and Egyptian soldiers. With a tact, coolness and hardihood I have never seen equalled, Colonel Macdonald manoeuvred and fought his men. They responded to his call with confidence and alacrity because of long acquaintance and implicit faith in their leader. He had led several of his battalions through a score of heroic fights and skirmishes, always emerging and covering himself and his men with glory, honor and victory. All of them knew him, they were proud of him, and reposed implicit confidence in their general. Unmistakenly the Khalifa and his son, the Sheikh Ed Din, thought that their fortunate hour had come—that, in detail, they would destroy first Macdonald, then one by one the other Khedivial brigades. What might have been, had father and son arrived at the same time and distance on both sides of Macdonald, as they evidently intended, I will not venture to discuss. Happily the onslaught of the wild, angry dervishes did not quite synchronize, and Colonel Macdonald was able to devote virtually his whole firing strength to the overthrow of the Khalifa's division ere rapidly turning about, first one then another of his battalions to deal with the Sheikh Ed Din's unbroken columns. The enemy on both sides got very close, hundreds of them being killed almost at the feet of the men of the Khedivial brigade. Dervish spears were thrown into and over the staunch and unyielding Soudanese, and Fellahien soldiers, Peake's, Lawrie's and de Rougemont's batteries stood their ground, side by side, with the infantry, never wavering, firing point blank upon the dervish masses.

STEADY AS A GLADIATOR.

With what to some of us looked like inevitable disaster staring him in the face, Colonel Macdonald fought his brigade for all it was worth. He quickly moved upon the best available ground, formed up, wheel about, and stood to die or win. He won practically unaided, for the pinch was all but over when the Camel Corps, hurrying up, formed upon his right, after he had faced about to receive the Sheikh Ed Din's onslaught. The Lincolns, who arrived later on, helped to hasten the flight of the enemy, whose repulse was assured ere they or any of Wauchope's brigade were within 100 yards of Macdonald. Lewis' brigade were not even able to assist so much, and such outside help as came in time to be of use was in the first instance from the guns of Major Williams' and another battery, and the Maxims upon the left near Sargham hurried forward by the Sirdar himself, as I saw. General Hunter came over to the headquarters staff gallantly to get a stance and rode back with Wauchope's brigade, which doubled for a considerable distance, so serious was the situation and nervous the tension of that thrilling few minutes. Had the brilliant, the splendid deed of arms wrought by Macdonald been done under the eyes of a sovereign or in some other armies, he had surely been created a general on the spot. If the public are in search of the real hero of the battle of Omdurman, there he is, ready-made—one who committed no blunder to be redeemed by courageous conduct afterwards. He boldly exercised his right of personal judgment in a moment of extreme peril and the result amply justified the soundness of his decision.

RAPID-FIRE GUNS.

A battery of modern German artillery, using the new quick-firing guns recently supplied them, can fire sixty shots a minute at a range of over five miles.

CONSUMPTION OF COFFEE.

The consumption of coffee the world over is growing rapidly. The average annual consumption in the decade 1870 to 1889 was 792,000,000 pounds; in the next decade it was 1,320,000,000. Last year it was 1,580,000,000.

THE WORLD'S MODEL CITY.

MUNICIPAL OWNERSHIP HAS MADE GLASGOW SO.

Accidents of Life Are Very Cheaply Furnished—The Death Rate Reduced Nearly Two-Thirds—Street Railway, Water, Gas, Laundries and Concert Halls Owned by the People.
Apropos of the agitation for municipal ownership a few facts concerning the much talked of Glasgow will doubtless be of interest.

Eighty years ago Glasgow was a filthy little fishing village, situated on a muddy ditch. To-day she stands second in point of population and commerce in the British Empire, and in matters of sanitation and municipal government a century in advance of her nearest rival.

Till 1845 the corporation levied no taxes. The whole of its revenue was derived from duties made on all articles of food brought into the city. Every year this revenue was in excess of the expenditure, and the surplus was put aside, and in 1845 they invested this accumulated money in the purchase of ground right in the heart of the city now known as the "Common Good." That purchase was the foundation of Glasgow as she stands to-day. At first the income from the "Common Good" was only a little over \$75,000. It now brings in over \$170,000 yearly.

OWNED BY THE PEOPLE.

Glasgow is owned by her population. They own the ground, the street railways, the gas plants, the waterworks, the parks and gardens and concert halls. And although every one of these institutions is worked more cheaply than in any other town, each one is made to bring in a greater yearly profit to the community. The total profit per annum on municipal undertakings being \$374,500.

The corporation of Glasgow has spent over \$150,000,000 on making their mud ditch into a river up which the great ships afloat can sail, and in raising their town to its present position. And yet its public debt is, taking into consideration its size, by far the smallest of any city in the world. The key to its prosperity is that every common improvement, everything has been done by the corporation.

Take, for instance, the poorer dwellings. In 1844 a Royal Commission was sent in reply to a cry that the poorer districts were unhealthily overcrowded. The report of the commission was that the death rate was over 44 in every 1,000 of the population, and that typhus fever was as well known as the face of the oldest inhabitant. The corporation took up the matter, and to-day Glasgow's model dwellings are the very best of the kind.

CLEAN BEDS FOR SEVEN CENT.

To build these, of which there are now five, capable of housing 2,000 persons every night, the four rookeries, which are still the curse, from every point of view, of nearly all other large towns were swept away. Any one, man or woman, can get a thoroughly clean bed for the sum of seven cents. And although money was spent on erecting these houses, a good yearly return is paid on it—nearly 6 per cent. And the death rate has been reduced to 19.9.

Instead of the city being supplied with those necessities of life, water and gas, by those private companies, the people, through their own corporation, supply themselves at the nominal rates of, in the first case, 12 cents, and in the second 7 cents, as against 17 and 64 when formerly supplied by companies. And it may be added that not only is the charge for water the very lowest of any town, but the water itself is acknowledged by experts to be the very purest supplied to any city or village.

Yet Glasgow reaps from the water supply also an annual profit of \$210,000.

At the same time as Glasgow purchased the Common Good property the markets were also bought. And although the heaviest tolls are levied, so that the sellers are able to dispose of their goods to the inhabitants at less price than in any other town, the city gains in a yearly revenue of \$16,500. And \$147,500 is also gained from the gas supply.

THE GREAT PARK SYSTEM.

Working on the good results of their former enterprise in these directions, they have now taken over the electrical fit of \$10,070. With this money the Corporation has looked to procuring salt that, in the matter of "lungs," Glasgow stands first in the world. It has some 700 acres allotted to this purpose, which works out at one acre of public grass-covered ground for every 800 of the population. During the year and summer hands play in each of these parks, and there is no collection. They are paid by the Corporation, which puts aside \$8,500 for this purpose.

In one matter Glasgow stands alone. All laundries are public property. By having their clothes washed in the very best manner at the very lowest price, an extra clean shirt, that any profit made on it goes to the public welfare.

STILL HAVE THE SMOKE NUISANCE.
There is one great source of evil