

THE WORLD OF MISSIONS.

The Church Missionary Society is about to build and equip at Khartoum in the Sudan a girls' school, which will be a worthy memorial of General Gordon.

Poor people in Japan frequently use a piece of oiled paper instead of an umbrella, spreading it over their heads when it rains. A large piece of this paper only costs a shilling.

One thousand Chinese Bibles and Testaments have been distributed this year among the post office clerks in China. Each volume was separately addressed, with a personal letter from the members of the International Christian Association of Postal, Telephone, and Telegraph Clerks. The books were distributed through the British and Foreign Bible Society, which paid one-half of the cost of the gift.

The Alake, or highest king, of Lagos, West Africa, has visited England and paid his respects to the Church Missions House, London, thanking the Society for benefits conferred upon his people. On returning home, though not credited as personally a Christian, the Alake attended a thanksgiving service which he had requested should be held in church, before he entered his own residence. The church was filled by Christians, Mohammedans and Heathen.

A missionary, writing from Kokura, Japan, describes a service with the wounded in hospital there. When permission was given the condition was laid down that there must be neither a long sermon nor loud singing. The Japanese ladies of the three Christian churches—Methodist, Baptist, and Episcopal—sang to the soldiers, and a Southern Baptist Convention missionary did the preaching. The officer who gave the qualified permission listened throughout, and then declared it so good that such a service might be held every day. One does not know whether to be most pleased at the softening of the Japanese through need in a great crisis, or at the union of the Christian denominations in a purpose to use for the Master the opportunities of the crisis.

Bring Us Your Repairs

Are the settings of your Diamond Rings and Pendants safe? Are any of the prongs which hold the Diamonds worn off? Is the eye on your Earrings, Watch Charm or Pendants wearing to the danger point?

Does your Jewelry look soiled or discolored, and if so, do not delay but bring your repairs to us, and we will give you an idea of the cost of the repairs before anything is done on same.

A. ROSENTHAL & SONS,
By Special Appointment, Jewelers to
Their Excellencies, Lord and
Lady Grey.

DELICIOUS SUPPER DISHES.

By Miss Dora M. Morrell.

For those suppers which one prepares quickly either to end an evening's entertainment or for the regular meal, a number of appetizing dishes not too well known, may be prepared, nor is it necessary to have a chafing dish for their cooking. Anything which may be cooked in a chafing dish may as well be cooked on a kerosene, gas or coal stove. Any of the creamed dishes are readily prepared even by an inexperienced cook. The basis of all of these is a cream exactly like that for creamed toast. It is made by melting a spoonful of butter in the pan, adding a tablespoonful of flour and stirring this to a smooth paste. This paste is then thinned to proper consistency by the addition of cream, milk or even water. If the latter is used, much more butter must be allowed.

Sometimes the cook has a good deal of difficulty in making the paste come smooth. She may, if she prefer, mix her flour first with enough cold water to get the lumps out, then turn it into boiling water and let it thicken. To this is added the butter and seasoning. Once the cream is made which may be a day before it is wanted, if it is kept in a cool place—one is ready for creamed fish, sweetbreads, veal, chicken or turkey, oysters, clams, lobsters, potatoes, celery, turnips, or eggs.

Curry powder for seasoning will make a curry of any of these, but for a curry the sauce is not as thick, and usually one adds boiled rice to it. For nearly all articles to be cooked in a curry or a cream sauce, all that is necessary is to add the meat or vegetables to the warmed sauce and let it heat up. This can be done with no danger of scorching by setting into a kettle of boiling water or by using a double boiler.

Sweetbreads to be served must first be blanched by simmering in hot water for ten minutes and then standing in cold water for the same length of time. Break them up after they are blanched and bring to a boil in the cream. Serve on points of toast. This is a good rule to follow in serving all creamed dishes. Before the maid goes for her Sundae out, she can prepare the sauce and then it will be nothing to have the remainder of the dish prepared. Curry should not stand for any length of time.

Another delectable dish for a supper is made from five eggs, a small box of sardines, one tablespoon of butter, the juice of half a lemon, salt and cayenne to taste. Bone the sardines and flake them with a fork. Melt the butter, lay the sardines in it until they are hot, then add the beaten eggs and when they are set stir in the lemon juice, and salt and pepper. Try this receipt sometime when you want something new, substituting salmon for the sardines. 'Tis my own invention, and I assure you it is good. Somewhat similar is a salmon omelet which you may make by heating stiff

the yolks of three eggs to which you will add three tablespoonfuls of milk. Add the same amount of minced salmon and season. Cut into this the well beaten whites of the eggs. Cook until brown, double and serve at once. Omelets need the smoothest of iron pans and enough butter to insure their easy removal from the bottom of the pan. This receipt may be followed for other omelets. Chicken or veal in place of the fish is delicious. Don't be afraid to experiment with such materials as you have at hand.

Shrimps a la Newburg deserve to be better known than they are. Either fresh or canned shrimps may be used, there being the advantage of the latter that they do not spoil. The little black shrimps are moved down the back shrimps are moved. Cook the shrimps in a tablespoonful of butter for three minutes with half a teaspoonful of salt, a few grains of cayenne and a teaspoonful of lemon juice. Remove the shrimps, keeping them warm. Make a sauce by adding to the pan in which the shrimp were cooked half a tablespoonful of butter with the same amount of flour mixed into it, half a cupful of cream and two yolks of eggs. Add the shrimps and flavor with lemon. Serve on toast points.

RULES FOR DOLLS.

A wooden-headed doll should be careful not to hit her head against her mother's, lest she should hurt her.

"A wax doll should avoid the fire, if she wishes to preserve a good complexion.

"Often an old doll with a cracked head and a sweet smile is more beloved than a new doll with a sour face.

"It is a bad plan for dolls to be stretched out on the floor, as people may tread upon them; and a doll that is trodden on is sure to go into a decline."

Madge was reading these rules to her dolly, with a very sober face. Then she laughed.

"Dolly," she said, "it's funny; but I really believe these rules are more for me than they are for you."—Sunday School Advocate.

Effort is being made to stir up Presbyterians in Iowa to greater interest in educational work. Synod's committee says: Men who are short on faith and long on startling statements should be allowed to practice but not to preach. Liberty does not mean license either in the pulpit or private life. Sincere men full of faith, we need. Shall we not educate sons and daughters in schools where men believe and trust God? The ministry comes from the small colleges. We owe a debt of gratitude to them which we can only pay by meeting their needs. As ministers, as churches, let us be loyal to these institutions and these men of God in charge of them. Again I say: Let us be loyal.