

HOUSEHOLD NOTES.

The appearance of a pudding that is boiled in a bag is improved if after taking it out on the platter you sift powdered sugar over it.

PARSNIP BALLS.—Parsnip balls are excellent for an entree. Parboil six large parsnips, and let them get quite cold, then peel them and grate them, beat two eggs until very light, and mix with the grated parsnip, adding enough flour to give coherence to the mixture; flour your hands and make small flat balls. Have hot lard in a shallow kettle, and drop the balls gently into it; fry them until they are well browned on both sides. Send to the table very hot.

FRUIT-LAYER CAKE.—A fruit-layer cake is a delicious novelty in cake making. Take one cup of sugar, half a cup of butter, one cup and a half of flour, half a cup of wine, one cup of raisins, two eggs, and a half a teaspoonful of soda; put these ingredients together with care, just as if it were a very rich cake; bake it in three layers and put frosting between—the frosting to be made of the whites of two eggs with enough powdered sugar to make it thick. The top of the cake may be frosted if you choose.

RICE AND FOWL CROQUETTES.—Croquettes of cold fowl and rice are very nice. Boil one half pound of rice. When done put in three tablespoonfuls of butter, and simmer gently till quite dry and soft. When cold make into balls. Hollow out the inside. Have the cold fowl ready minced, seasoned and mixed with bread crumbs and beaten egg. Fill the hollow of the rice ball with it. Dip the rice balls into the beaten egg, dredge with flour, and fry a light brown in drippings. They may be served with a white sauce.

SALISBURY STEAK.—Salisbury steak appears to be giving remarkably good results as a diet for people troubled with weak or disordered digestion, but who require the supporting power of animal food. The manner of preparing it is described by Dr. Hepburn in the *Philadelphia Medical and Surgical Reporter*. The surface of a round steak is chopped with a dull knife, the object being not to cut, but to pound the meat. As the meat pulp comes to the top it is scraped off, while the top and fibrous portion gradually reaches the bottom of the trough. The pulp is then made into cakes and lightly and quickly broiled so as to almost leave it raw inside. This diet is sometimes used exclusively in chronic cases, and, as a rule, no drugs are employed with it except tonics.

CALF'S LIVER.—The majority of the people know of but one way to cook calf's liver—frying it either with fat or with salt pork or bacon. Calf's liver makes one of the nicest of occasional entrees cooked in the following manner: Take a nice liver, wash it, and scald for five minutes in water having a little soda in it. Then take out and lard with thin slices of bacon or salt pork. This process is readily accomplished either with a larding needle or a sharp-pointed knife. Dredge with flour, pepper and salt. Put into a kettle one-half teacupful of vinegar and a sliced onion. Put in the liver with sufficient hot water to cover it, and let it stew for half an hour. Rub a half teaspoonful of mustard seed, the same of sugar, a tablespoonful of milk and two of bread crumbs together, and stir into the gravy. Until tried no one will imagine what an improvement on common fried liver this method of preparation is.

LEPROSY MICROBES.

Recent Investigations by Physicians of the Hawaiian Islands.

A gentleman recently arrived in San Francisco from the Hawaiian Islands states that for the first time in the history of the islands the whites have become thoroughly excited over the subject of leprosy. The disease is increasing rapidly, lepers being frequently seen on the streets of Honolulu, and in all the early stages of the disease. The general opinion has been that the disease is not contagious, but of late those who have closely studied the matter are coming to another conclusion. One of the beliefs is that no American or European of the brunette type can contract the disease, for no case has been known among them. Among the fair-haired Scandinavians, however, the leprosy is prevalent, not only at the islands, but in their native country. This fact has led to the belief that the disease is first engendered by climatic conditions the sanitary condition of the surroundings, and the character of the food eaten. It is a curious fact that the children of lepers often do not develop the disease, while their children do; and in families where there has never been leprosy some of the children become lepers. It will be remembered that a white child suffering from leprosy was brought to San Francisco from the Islands some time ago, and recently died. She was one of three children, all of whom had the disease, contracted, it is believed through vaccination.

The physicians on the islands have been giving careful study to the subject, and it is believed that they have discovered the microbe. At any rate, experiments are being made with something that has been discovered, and an effort has been made to cultivate the microbe, that vaccination for leprosy may be practised. An experiment is now being tried in the case of a condemned criminal, who has been inoculated, and whose case will be carefully studied in the hope that something definite may be learned concerning the dread disease. So much attention has been given to the subject in Honolulu, and the disease is spreading so fast that the white population, as above stated, has become aroused to the necessity for doing something to protect themselves.

Babby stubbed his toe and came crying to his mother. "There, there, Babby," she said, after she had ascertained that the injury was trifling: "you are too big a boy to cry over a little thing like that." "But what a-am I to do, mamma?" he asked sobbingly. "I ain't b-big enough to s-swear."

Little Clara was taken with sudden but not serious illness. "Mamma," she said, "do you think I shall get well?" Mother—"Of course you will darling." Clara—"I don't think I shall, mamma; and I guess it's best I shouldn't. Being under five, perhaps I could get into heaven for half-fare."—*Boston Transcript*.

Good theology often comes from young heads. Grandmother—"Who made you?" Three-year-old—"God made me." Grandmother—"What did God make you for?" Three-year-old—"Because He wanted to."—*Idem, M. T., Independent*.