

Hints for Busy Housekeepers.

Recipes and Other Valuable Information of Particular Interest to Women Folks.

NEW DISHES.

Delicious Winter Jam.—Here is a suggestion for replenishing the fruit shelf with a winter jam which is inexpensive and very good: Three pint cans pineapple, one pound of dried apricots, six cups sugar, juice of two lemons. Soak apricots over night and cook well in the morning without sugar when done; put through sieve. Drain off the juice and thoroughly chop the pineapples. Add this and juice to the apricots and boil for several minutes before adding sugar and lemon juice. Cook until it is desired thickness; pour into tumblers and cover with paraffin. Care should be taken not to allow the jam to burn or stick while boiling, and the result will be a pretty and delicate jam. The blended flavor of the pineapple and apricot is most pleasing.

Cold Meat Relish.—Two quarts of cranberries, three and one-half pounds of sugar, one pound of seeded raisins, the rind of two oranges chopped fine, the juice of one orange, one cup of vinegar, one teaspoonful each of ginger, cloves, and cinnamon (ground). Cook all to a thin mush like jelly and put into small jars. Delicious.

Oyster Sandwiches.—Pound the oysters with lemon juice and cayenne, lay them between the slices of bread and butter and cut into small neat sandwiches, which arrange on a silver plate one over the other in a ring like cutlets.

Escalloped Cabbage.—To one cup of cabbage take one cup of white sauce, three tablespoons of bread crumbs (buttered), cut off outside leaves of cabbage, wash, cut in small pieces, and cook in boiling salted water until tender, leaving lid off so as to bleach cabbage. Place alternate layers of cooked cabbage, white sauce, and buttered crumbs in buttered bake dish, and cover with buttered crumbs. Bake until white sauce bubbles up, and crumbs are golden brown.

White Sauce.—One cup milk, one tablespoon butter, one tablespoon flour, one-third teaspoon salt; heat milk scalding hot in double boiler; make paste of butter, flour and salt. Put paste in milk and stir rigorously until it thickens. Let cool slowly for twenty minutes.

BREAKFAST BREADS.

Corn Bread.—When making corn bread by any recipe, if one large cooked potato, hot or cold, is rubbed through a very fine sieve into the batter, it greatly improves it, making it light and feathery, and, as my husband says, absolutely delicious.

Wheat Muffins.—Two tablespoons sugar, one tablespoon butter (heaping), one egg, three-quarters cup sweet milk (generous), one and one-half cups flour, a pinch of salt, two teaspoons baking powder. This recipe just makes twelve muffins. Bake in a real warm oven.

Eggless Muffins.—One tablespoonful sugar, one-half tablespoonful butter (or butter and lard), one-half cup sweet milk, one scant teaspoonful baking powder, salt to taste, flour enough to make a stiff batter. This will make six muffins. The recipe may be varied by using part cornmeal or sifted Graham flour.

TASTEFUL RECIPES.

Baked Apples.—Wash and core tart apples, then fill with equal parts crumbs and mushrooms. Season with catsup or fine herbs as preferred. Put a bit of butter on top of each apple. Add a little water to the baking pan and bake until tender.

Salt Pork.—This is really a delicious way to serve salt pork. Slice fat pork and soak the slices an hour in sweet milk; drain and fry until the pork begins to turn brown, then dip in a batter made of one egg which is beaten and stirred into two tablespoonfuls of flour; then fry on both sides.

Maple Ice Cream.—One cupful of rich maple syrup, one pint of cream, yolks of four eggs, and white of one egg. Heat the syrup to the boiling point, pour it slowly on the well beaten yolk, and cook in a double boiler until it is thick. Let it cool and add the cream and the beaten whites. Stir well together and let it freeze.

New Sandwiches.—For delicious sandwiches, smother goose livers in goose fat until they are very soft, mash them into a paste with three hard-boiled eggs, season with salt and paprika and a dash of grated onion, then spread on toast.

GRIDDLE CAKE HELPS.

Imitation Maple Syrup.—Pour a gallon of water over ten medium-sized red corn cobs that are clean and boil for one hour. Add more water as they boil down. (Two pounds of hickory bark may be substituted for the cobs if desired.) After boiling for an hour remove

the cobs, or bark, from the water and strain. Have ready four or five pounds of light brown sugar, which has been dissolved in boiling water. Add to this the water in which the cobs or bark were boiled and boil the whole down to proper thickness.

Buckwheat Hint.—Owing to the bad effects which the old fashioned buckwheat griddle cakes often have on the blood and skin of many people a great many have to forego the pleasure of this breakfast dish. The bad effects will all be overcome if a good-sized pinch of Epsom salts is put in the batter when the salt and soda is added in the morning, and even the most finical could not detect it in the taste.

BAKED DISHES.

Beans Baked in Furnace.—Prepare beans just as you would for baking in the oven. Then place pan just inside furnace door. Cook all day. Place in oven half hour before serving to brown them. Can be cooked in a granite pan or jar. Turn pan around two or three times during the day.

Baked Macaroni and Oysters.—Take 5 cents' worth of macaroni, boil until tender; butter the bottom of the bake dish; put in layer of macaroni, then layer of oysters, sprinkle with salt, pepper, and small bits of butter; then add another layer of macaroni, then more oysters, and continue alternating until bake dish is nearly full. Cover the top layer with cracker crumbs, dotted with bits of butter. Pour over enough milk or thin cream to come to top. Bake from one-half to three-quarters of an hour.

Useful Hints.—Badly stained knives may be made to look as good as new by rubbing on charcoal.

If a soft piece of homemade bread is rubbed on a scorch on woollen goods it will remove it entirely.

Vegetables will take longer to cook, but will be much nicer and of better color if boiled uncovered.

A tasty way of using left over boiled rice is to put a piece of butter in the frying pan and adding the rice when the butter sizzles. Fry until brown.

To make celery firm and crisp and with a salty flavor liked by most people, clean as usual and soak in cold, salty water for an hour before serving.

Eggs will keep well packed in dry salt, with the small end down. Grease the shell with lard before packing, and pour melted lard over the top layer of salt.

If chicken is roasted or panned with the breast down instead of up it will be more juicy and tender. It should be turned over ten minutes before it is done to brown.

Clean the soiled lace yoke of your frock by rubbing powdered starch into the lace, let it lie some hours and then brush it out. The starch will absorb the grease and dust.

For a very simple apple pudding cut some nicely flavored apples in quarters. Sprinkle with sugar and bread crumbs and bake until the top is brown. Serve with a hard sauce.

A delicious desert is made by stiffening grape juice with gelatine and folding the whites of eggs whipped to a stiff froth through it while it is thickening. Serve with whipped cream.

When laundry soap is bought in large quantities, as it usually done, the bars should be unwrapped and placed on the top shelf of the kitchen closet to become thoroughly dry and ripened before they are used.

When sweeping a heavy rug or carpet it is a good plan to spread a newspaper on the floor and sprinkle it very lightly with water. Keep the newspaper a trifle ahead of the broom so that the dust is brushed on to it.

Warm bread or cake, and, in fact, warm food of any kind should never be put in a covered tin or dish. The steam makes molding certain. Vegetables become soggy and unfit for food when treated in this careless manner.

For broiled salt fish soak the fish overnight in skimmed milk. When required wipe it dry and put it on a well-greased gridiron. When browned on one side turn carefully so as not to blacken. Serve with fried potatoes.

HARMLESS AND OLD.

President Braga, the New Head of the Portuguese Republic.

Of Prof. Braga, the new head of the Portuguese Republic, the following is written by Francis McCullagh: "The President is a medium sized man of slight build and about 60 or 70 years of age. The yellow face was very much wrinkled when this revolution started, and it is getting more and more

wrinkled every day, owing to the fresh perplexities that each hour brings, owing to the strangeness of the position in which this alleged President finds himself. The soft, brown Portuguese eyes—the same eyes as, in an Indian of Chitote setting, I have often seen in Goa and Macao—express dreaminess, enthusiasm, honesty, good nature, but it is easy to see that they look out on a world of which they know nothing.

"They are the eyes of a gentle recluse, a devoted scholar, a tenth-rate poet, an absent-minded professor, an innocent old man who really should be pottering about, an unconscious pensioner of the state or of some religious order, in a royal library or in the shadowed garden of some wealthy Benedictine abbey.

"The President has, as photographs show, a scanty moustache on his upper lip, balanced by a scanty patch of hair on the lower lip, both being of a color which may be described as dirty gray. The hair on his head is quite gray. It is plentiful and it stands up in tangled masses several inches above the top of his head. Evidently the professor frequently runs his fingers through it. Perhaps he sometimes attempts, in his perplexity, to lift himself by it.

"However that may be, his hair is certainly in a state of terrible confusion and entanglement. It reminds me of the fearful and wonderful heads of revolutionary hair which I used to see in Russia. Prof. Braga has a black coat and baggy gray trousers."

WAGE WAR ON BACHELORS.

Must Pay Tax for Privilege Say European Governments.

The financial commission of the Russian Duma proposes that if a bachelor will not marry he shall be made to contribute something to the exchequer for the privilege of remaining a celibate. A tax upon bachelors is not a novelty in Europe, more than one Balkan State having adopted the idea.

In England such a tax has been imposed, first in 1695, and it continued in operation until 1708. Every bachelor of 25 and every childless widower of five years standing had to pay a shilling a year for five years, and as his position in the social scale grew so also did his contributions.

Toward the end of the eighteenth century unmarried men over 21 who had servants had to pay extra taxes and later to contribute a greater proportion to the income tax. Mr. Lloyd George has worked the principle from the other end by granting remissions from the income tax to fathers of children under 16.

DURALUMIN REPLACES STEEL

New Discovery Means Much in Naval Construction.

Duralumin, the new alloy discovered by H. B. Weeks, head chemist of Vickers, Sons & Maxim, England, is the outcome of experiments lasting many months. It is believed that the new metal, which is an excellent substitute for steel, will be extensively used.

It is known that duralumin is being utilized in connection with the naval armship now being constructed at Barrow. The value of the alloy for aeroplanes and dirigibles is shown by the fact that while it is slightly heavier than pure aluminum, it is as strong as steel. It is also not so easily corroded. It is only one-third the weight of brass, and it will be possible by its use to reduce weights by two-thirds without sacrificing strength or durability.

Its uses for fittings and various appliances in connection with warships may result in important developments. If it were possible to replace steel by duralumin in naval construction, it would mean the saving of several thousand tons in a vessel's displacement.

MINING IN CHINA.

Old and New Appliances Seen Side by Side in Shantung.

How coal is mined in Shantung, China, is told by a correspondent: "Last year a coal mine, with foreign machinery, was opened by a native company. Here, as everywhere, there is the old and the new side by side. In this shaft I saw them hoisting coal with an immense windlass turned by half a dozen men, and a few yards distant with a fine foreign engine. But the astonishing part of it was that the latter, easily capable of handling a ton, they were hoisting the same loads as with the former, say 150 catties. And what was more astonishing, the speed, or rather lack of speed, was also the same. But I soon discovered the reason. In lieu of a pump with which to rid the mine of water, a large leather bag, used for lifting it out. Standing on the iron rim of this bag, and grasping the chain, I descended 150 feet to explore. There was neither track nor guide nor guard for the baskets of coal and bags of water, so they must necessarily move slowly or be dashed to pieces against the sides."

THE S. S. LESSON

INTERNATIONAL LESSON, FEB. 5.

Lesson VI.—Elijah the Prophet appears in Israel, I Kings 17.

Golden Text, Psa. 34. 10.

Verse 1. Elijah the Tishbite—He comes upon the scene, like Melchizedek, without parentage, and at once stands out as the mouthpiece of Jehovah, the God of Israel, in sharp contrast to Jezebel and the worship of Baal, introduced by her. The element of mystery surrounding his origin is preserved in the name given him. The implied name of a place, Tishbe, or Tishbi, gives no clue, as no such place is known.

If the word translated sojourners is regarded, as it may be properly, as a proper noun, the verse would read, "from Thesbon of Gilead," and this is in accord with Josephus. Somewhere, then, in the severe, but picturesque, district of Gilead, east of Jordan, bordering on the desert, the prophet had his origin. And the ruggedness of the hills from whence he came passed into his character.

Said unto Ahab—He was a short man, like Paul, and the unkempt hair of the Nazirite fell over his shoulders. He was clad in rough attire. He waited for none of the usual courtesies and homages of the court. With bold abruptness, he breaks in upon the royal presence and announces his startling message. Why should he fear on Ahab, so long as he was the messenger of the God of Israel before whom I stand?

Dew nor rain—This was a recognized form of punishment for apostasy. Compare Deut. 11. 17. For three years or more there followed a severe famine which afflicted all Israel. James represents the drought as an outcome of the prayer of Elijah, though that is not mentioned here. But the prophet does say that the curse shall be terminated only in accordance with his own word.

3. Hide thyself—He would of course be in immediate danger from the revengeful disposition of Jezebel. The king himself seems to have had a restraining reverence for the prophets of God.

The brook Cherith—As this was on the east side of the river Jordan, Elijah would be thoroughly familiar with its hiding places, for here he had had most of his training.

4. The ravens to feed thee—Attempts have been made to eliminate the supernatural element in these stories of Elijah. Here, for example, the word "ravens" has been translated "Arabs" and "merchants." But it is not probable the story would have been thought worth repeating and preserving except for this miraculous element.

9. Zarephath—Thither he was sent as soon as the drought had dried up the brook Cherith. It is the modern Sarafend. On a promontory, about eight miles south of Sidon, it would afford both shelter in an unexpected place, and would not be entirely given over to the drought because of the unfauling fountains of Lebanon. The haughty Jezebel would scarcely think to search in her own Baal-worshipping country for the prophet of the Lord. It was here that Jesus, centuries later, went on a mission of mercy. As it turned out, Elijah went on a mission of mercy also, as well as for the purpose of sustaining himself.

10. A little water... that I may drink—He had come a long journey, through a parched country, and must have been exhausted.

12. Jehovah thy God—His respect or his dress must have betrayed him. She herself was, of course, only a heathen woman. Elijah was to learn that even in the heart of a despised worshipper of Baal there was a warm sympathy and a capacity for kindness which no doubt went a long way toward softening his own rough nature.

I have not a cake—The devastation of the famine had extended as far as Zarephath, and brought with it widespread misery.

13-16. One must not overlook the tremendous faith which was necessary on Elijah's part to speak these words, Fear not, and The jar of meal shall not waste. How long he remained here we do not know, but it seems safe to conjecture at least two years.

17. No breath left in him—It has been suggested that this language is not decisive as a description of death. But it is certain Elijah considered the lad dead. At any rate, whether he was actually so, or only on the borderland, it was through the prayer of the prophet that he was restored.

18. What have I to do with thee?—In her terror the poor widow wishes this man of God had never come. It was a common superstition that death accompanied the appearance of superhuman beings. His coming, she thought, called the divine attention to some sin of her past which she hoped had been overlooked. A slumbering consci-

ence is often awakened in the presence of death.

19. The chamber where he abode—It is an unnecessary assumption that he kept under cover during this entire period. There were endless opportunities for him to satisfy his natural fondness for solitary places.

21. Stretched himself upon the child three times—In order to induce respiration and give warmth to the body. He combined with his earnest prayer such simple methods of restoration as he knew.

24. Now I know—She had called him a man of God previously, but this rescue from death of her boy, made her certain beyond all doubt. And it also elicited from her a confession of faith in the God whom Elijah served.

MAY LIVE IN TIN HOUSES.

Germans Erect Telephone Booths Lined With Tin.

A writer in an American paper says:—It has probably been a source of wonderment to many good citizens that the little German bands do not stay in their own land. Everything a German likes is better over there, and cheaper, too. Then one would think that since they originate in Germany they would be more popular and more generally subsidized. But the secret it out; they do not want them. While the Germans are responsible for this weird species of noise, they do not like it. So we have the little German bands.

How do we know that they do not like it? Well, to be sure, we do not have very direct evidence, but it is this way. A German scientific paper has recently announced that telephone booths had been erected in the Fatherland lined with tin, that was absolutely noiseproof, and it was eagerly suggested that it would be a splendid thing to line the houses with the same material to keep out the street noises.

Now, for the second process in deduction we submit the following proposition: About one-tenth of the obnoxious street noises in our cities are made by the hurdie-gurdies and the little German bands. Allow the bands as twentieth part. Surely not more than a twentieth of all the German bands come to this country, and since they constitute a twentieth of the bad noise here, it is perfectly apparent they make it all over there.

How is that for logic? At any rate the idea of a tin house is novel, and if it is really efficient there is not the least doubt that it will find itself quickly installed in hospitals, dog kennels and elsewhere at once.

ELEPHANT PECULIARITIES.

Are Full of Mischief and Have a Sense of Humor.

The courage of a lion at bay, great as it is, is no greater than that of the buffalo; and he must yield his scepter to the elephant, declares H. L. Tangye in his book, "In the Torrid Sudan," as to courage, size, strength and intelligence.

In but a few creatures of the brute creation exists any germ of true unselfishness. Thought for others of the species is rarely in evidence. Even man's best friend, the dog, would pass a wounded brother with a sniff; if wild, he would probably devour him. Who that has seen a wounded elephant rescued from danger by his fellow, supported on each side, can deny in this an attribute of something superior?

It is a temptation to declare that he possesses a sense of humor. A herd of elephants once fell in with a train of donkeys. Their attention concentrated on the load the donkeys carried. With all the mischief asunder, and the contents distributed over half the province.

At Bor, on the Mountain Nile, the elephants were at one time full of practical jokes. Passing at night through the village, they would waken the sleepers up by demolishing their huts above their heads, then contentedly march away.

WIRELESS AT SCHOOL.

English Schoolmaster Gets License to Experiment.

A village schoolmaster in Northamptonshire has just been granted a license by the Postmaster-General to carry on experiments in wireless telegraphy upon the school premises. The apparatus, which would have cost about seventeen guineas for twenty-five shillings. With great ingenuity all kinds of articles of domestic use have been turned to account, such as wine glasses for insulators, and bottle corks, pieces of school india-rubber, tin tacks and old scent bottles to support the positive and negative poles. Attached to the receiving instrument there is mechanism by which a bell can be rung, a message tapped, or a little lamp lighted. At present the greatest distance traversed is thirty yards, but the ingenious inventor hopes, now that he has obtained his license, to carry out experiments at greater distances out-of-doors.

TOLL FOR

HOW THE ROYAL GEORGE FILLED AND SANK.

The Disaster Which Occurred to the Namesake of the New Battleship.

The fact that one of the new battleships is to be named the "Royal George" reminds one of that former "Royal George" and the disaster which occurred to her, well known by reason of Cowper's poem, "Toll for the brave." The story of the terrible calamity will probably interest readers.

In 1782 Britain was in a more humbled state than she had been for a century. The wars with America, and France, Spain and Holland, had exhausted her resources, and there was seen the unusual spectacle of a French fleet menacing the coasts. It was at this period that a calamity occurred which resulted in the loss of the

FIRST SHIP IN THE NAVY.

At Portsmouth a fleet was being prepared for the relief of Gibraltar, then besieged by Spain, and one of the ships destined for this expedition was the "Royal George" of 104 guns. She was the oldest first rate class in the service, having been laid down in 1751. Lord Anson, Lord Rodney, and Admiral Boscawen had commanded in her often, and Lord Hawke commanded in her the squadron which fought the French under Conflans. Before she could sail it was deemed necessary that the "Royal George" should undergo a careening—that is, an inspection and repair of those parts under water. If time had not pressed she would have been towed into dock for this purpose. As the case was, it was resolved that she should be land over on her side, as usual when a slight careening was required, in calm weather and smooth water. So little was any difficulty or danger apprehended that the Admiral, Captain, officers and crew, amounting to about 900, remained on board, and in addition there were about 300 women and children, relations of the seamen. Neither guns, provisions, nor water were removed.

THE CATASTROPHE.

Early in the morning of Aug. 24 the work was begun. The ship was made to incline in the water so as to expose her lower timbers, but as a leak was discovered it was necessary to heel her over still further, in order to get at it. About ten o'clock a.m., while Admiral Kempenfelt was in his cabin writing, and the larger number of the people were between decks, a sudden squall threw the ship clean over on her side, and as her portholes were open she filled and sank at once. The Admiral, several officers, and, in fact, about a thousand people were drowned altogether, some three hundred being saved, among them being Captain Waghorne. The calamity was universally lamented, not so much for the ship as for the number of lives lost, more especially Kempenfelt, as he was one of the first naval officers of the world. A large sum of money was publicly subscribed for the relief of the families and relatives of those who perished. Captain Waghorne was court-martialed, but was honorably acquitted.

HIGHEST TOWN IN THE WORLD

Cerro de Pasco, Peru, Has Elevation of 14,600 Feet.

Cerro de Pasco, Peru, is the highest town in the world. The remarkable broad-gauge railway by which it is reached passes over a higher altitude—about that of Mont Blanc—and there are mining camps and Indian villages at greater elevations. It is also true that there are higher railway stations, for on the Ariquepa-Puno line the station of Cruceiro Alto attains the stupendous elevation of 4,600 feet; but at 14,200 feet above the sea level there is no other real town of 8,000 inhabitants with a railway station, telegraph, telephone, churches, shops, clubs, hospitals and vice consuls. It is a wonderful example of South American enterprise.

To get a fair view of Cerro de Pasco it is necessary to go to the top of a high rock near the railway station. The town, with its little thatched houses and narrow streets, lies in a large, undulating basin. It is a mining town. In the distance a large lake can be seen and all around the horizon is studded with snow-capped heights.

Everything at Cerro de Pasco is "run" by the Americans. There is a spacious club, where bowls are played nightly, and in the hollows below there are baseball grounds. Both these games are characteristically American; they are played at high pressure the whole time. The biggest match can be played in about 1½ hours, and the players are near enough to the spectators to hear the comments, encouragement or otherwise, that are liberally bestowed.