

# HOME.

## TASTY DESSERTS.

**Orange Shortcake.**—One quart of sifted flour, two teaspoonfuls of baking powder, one teaspoonful of salt, one tablespoonful of white sugar. Mix thoroughly. Then add three tablespoonfuls of butter and sweet milk sufficient to make soft dough. Roll out in three layers, slightly butter each layer, lay one on top of the other, bake twenty-two minutes, separate the layers while warm, place bottom crust on plate, cover with sliced orange, sprinkle thickly with sugar, lay on second crust, and proceed as before; dust top with fine sugar, serve while warm with cream and sugar. Bananas or peaches may be used instead of oranges.

**Pineapple Fluff.**—One cup pineapple chopped fine, one-half cup chopped English walnuts, one cup cream, whipped, one-fourth pound marshmallows. Cut the marshmallows into quarters with the scissors, mix nuts and pineapple, and add whipped cream.

**Apple Cup Custard.**—Pare and core three large apples. Steam till tender and press through colander; while hot add one tablespoonful of butter, three large tablespoonfuls of sugar, yolks three eggs, and three-fourths cupful milk. Bake in small custard cups like ordinary custards. When done heap with meringue made of whites left over, brown lightly, and serve cold.

**Pineapple Carmel.**—Boil in double boiler two cupfuls of brown sugar, one-half cupful tapioca that has been soaked over night, add water enough to cover, stir frequently, and cook until a clear, amber jelly has been formed and all tapioca has been thoroughly dissolved. Pour into a dish or mold containing chopped pineapple. Serve cold, with whipped cream containing English walnuts and candied cherries.

**Fruit Pudding.**—Two cupfuls of brown sugar, half cupful of butter, four eggs, leaving out the whites of two. Beat all together, add flour enough to make stiff batter with two teaspoonfuls of baking powder, then stir in a quart of any kind of fruit—berries are best. Bake about an hour. Serve with hard sauce.

**Angel Ice.**—For two quarts take juice of five lemons, two heaping cupfuls granulated sugar, add three cups boiling water. Mix together, strain through cloth, and allow to cool. Then put in freezer and lastly add beaten white of one egg. Freeze for about twenty minutes, then let stand for half hour before serving.

**Apple Pudding.**—One cupful of milk, two tablespoonfuls of shortening butter and lard, two teaspoonfuls of shortening butter and lard, two teaspoonfuls of baking powder, a good pinch of salt, flour enough to thicken. Fill the bottom of a baking pan with apples cut in small pieces and sugared; add a little cinnamon to the apples and cover batter over them. Bake twenty minutes in a hot oven. Serve with caramel sauce.

**Fig Pudding.**—One cupful of chopped suet, one pound of figs, three eggs, two cupfuls of bread-crumbs, one cupful of sugar, two cupfuls of milk. Wash, pick over the figs, and chop. Chop the suet, beat the eggs light without separation. Mix all the ingredients thoroughly, turn into a well greased mold, cover and boil three hours, serve hot. With wine sauce: One cupful of tart wine, half cup of butter, one cup of powdered sugar, beat butter to a cream, add sugar gradually, and when light add the wine which has been made hot, a little at a time, place the bowl in a basin of hot water and stir for two or three minutes. The sauce should be smooth and foamy.

## MEATS.

**Ham, Southern Style.**—Boil ham until tender, using two waters, skin and place in baking pan. Then tick in the fat two dozen whole cloves and sprinkle with brown sugar. Bake an hour. It is delicious when sliced cold.

**Ham and Eggs.**—Melt one tablespoonful of butter and moisten with one and a half cupfuls of stale bread-crumbs. Put a layer of crumbs in a small baking dish, then layer of minced ham, sliced eggs, and cream sauce alternately. The top layer should be crumbs. Bake a top rack of moderate oven twenty minutes.

**Baked Liver.**—Buy calf's liver in whole piece and wash and place in baking pan. Make four slits across the top with a sharp knife and place a fat piece of bacon in each. Sprinkle well with fineacker crumbs, salt and pepper to taste, and add a little water. Bake two hours, basting often and adding water as it boils away.

**Mashed Potatoes.**—Pare and cut ten potatoes and six onions, then in a baking pan in layers, with a sprinkling of salt and pepper on each layer. Lay slices of salt or fresh pork over the top, cover with boiling water, and bake until done, turning the meat once in a while and sprinkling a little flour on it, so it will brown nicely, just before it is served.

**Devised Steak.**—One flank steak, one large onion, two tablespoonfuls of butter, two tablespoonfuls of flour, one teaspoonful of salt, one-half teaspoonful of pepper, one teaspoonful mustard, three tablespoonfuls of vinegar, two cupfuls of hot water. Melt the butter in a frying pan, slice the onion and fry in the butter. Remove the onion when brown, cut the steak in pieces, dip in flour, and fry in the butter. Remove the meat from the frying pan and add to the butter the salt, vinegar, mustard, and pepper. Then add the hot water. Replace the steak in the frying pan, cover closely, and let simmer until the steak is tender. Dish on a platter, pour the gravy over it, and garnish with brown potatoes.

## DOUGHNUTS.

**Stuffed Doughnuts.**—Make doughnuts after your favorite recipe, roll thin, and cut out with small cookie cutter. Have prepared some stewed prunes or apricots drained from their juice. Place some of the fruit between two of the circles, press the edges firmly together, and fry in deep fat. When cold roll in pulverized sugar. There is a secret connected with the making of these particular doughnuts and that is how to prevent them from splitting open while frying. Many a housewife has experienced this difficulty in making like viands. It is easily and absolutely overcome by the simple method of wetting the edges of the dough with milk before pressing them together.

**Doughnuts.**—One and one-quarter cupfuls sugar, two egg yolks, and one whole one, one teaspoonful of salt, one cupful of sweet milk, four and one-half cupfuls of flour, one teaspoonful of soda, two teaspoonfuls of cream of tartar, and one-quarter teaspoonful of nutmeg. Beat eggs. Add sugar and milk, then sift dry ingredients and add. Put in the ice box over night. In the morning roll about one-quarter of an inch and cut with a doughnut cutter and fry in hot fat, but not too quick. Drain on brown paper.

**Potato Doughnuts.**—Four medium sized potatoes, two tablespoonfuls of melted lard, one cupful of sugar, two eggs, one cupful of sweet milk, one teaspoonful of salt, three teaspoonfuls of baking powder. Fry in hot fat. Boil and mash the potatoes, add lard, sugar, beaten eggs, and whip thoroughly until light. Then add the milk and other ingredients. Sour milk and soda may be used if preferred.

## SALADS.

**Grapefruit Salad.**—Grapefruit and white grape salad. Cut the grapefruit into small sections free from white pith and seeds. Add to it half its quantity of white grapes cut in halves and seeded. Dress with a little salt, three tablespoonfuls of oil, and one tablespoonful of lemon juice. Let stand in the dressing for about an hour and serve on lettuce leaves.

**Corn Salad.**—One medium sized cabbage, one dozen ears corn, five red peppers, one quart vinegar, three tablespoonfuls of ground mustard, one tablespoonful of salt, one cupful sugar; boil and seal.

**Whitefish Salad.**—Boil fish until tender; pick and set on ice to cool. Take one-half cupful vinegar, two teaspoonfuls oil, pepper and salt to taste, dash of paprika, and onion sauce. Put over fish just before serving. This is good spread on thin slices of bread for sandwiches.

## THINGS WORTH KNOWING.

White pepper will be found preferable to black in seasoning chicken soup.

For cleaning down stairs a stiff, plain brush is better than a whisk broom.

A few chopped almonds added to a custard or bread pudding will greatly improve its flavor.

Rugs that curl on the edges can be made to lie flat by dampening curled edges and pressing them with hot iron.

Always buy linen handkerchiefs and towels and you can keep them a good color more easily than if cotton ones are bought.

When beating rugs it is an excellent plan to tie a handkerchief over the nose and mouth. This prevents the inhaling of the dust.

Always buy an extra yard of stair carpet. It can then be shifted up or down a little every time it is taken up, so that it wears evenly.

When using cornstarch or arrow-root for thickening, always wet it well with cold milk or water before stirring it into the hot liquid.

Do not forget that matting must never be washed with soapy water. A strong solution of salt water cleans matting and makes it look like new.

Half a saucer of chloride of lime moistened with an equal mixture of vinegar and water—a few drops

at a time only will purify a sick-room in a few minutes.

Protect dining room table from hot dishes by placing an asbestos mat—the ordinary tin rimmed ones used in the kitchen, under a doily, using one under each hot dish.

Take cornmeal, saturate thoroughly with gasoline, sprinkle quite heavily over carpet, and scrub with a broom. It will remove all dirt and dust, making the carpet look like new.

Have plenty of dish towels and a line or two on which to dry them. Have several sets of these cloths, two for china, two for glassware and three for the tin and crockery ware.

Always keep the pieces of wall paper after papering a room. Roll the pieces together and keep in a paper box. If the paper gets faded or torn it can be replaced with new. For a laundry bag buy one and a half yards of wide bleached linen-toweling, double it, overcast the edges, and put a stout tape drawing string at the top. This bag can be laundered often and so kept sweet and clean.

A little vaseline may be rubbed over kid shoes at night, and rubbed off with a soft cloth in the morning. This a good polish may be obtained, and the kid will be preserved by the vaseline.

Emery powder and oil made into a paste is an excellent mixture to clean steel. Rub on well and polish, after which rub with an oiled rag and then polish up again with a clean duster.

When making sour pies, such as rhubarb and cranberry, it is well to add a cupful of raisins that have been previously soaked in water. They will take away that tart flavor, besides absorbing the superfluous juice.

To clean patent leather and prevent it from cracking take French harness paste used by saddlers. Apply it sparingly to the leather, and polish it lightly with a piece of black cloth. Patent leather thus treated rarely cracks.

Five necessary things for children are plenty of milk, plenty of flannel, plenty of fruit, plenty of fresh air and plenty of exercise. If a mother will see her children get these things she may be almost certain of her little ones keeping well and strong.

## STORY OF VERA FIGNER

### SPENT TWENTY-THREE YEARS IN UNDERGROUND CELL.

#### The Russian Terrorist Escaped at Last and is Now an Exile in London.

Mme. Vera Figner is one of the most striking figures in the whole tragedy of Russian revolution. She has lived through every phase of that momentous struggle, and suffered exile, torture, and years of imprisonment in the worst dungeons the world has ever seen. Forty years ago she was known as one of the most beautiful women in Russian society, as well as one of the most strenuous revolutionaries.

Having thrown heart and soul into the cause of the Russian peasant, she was one of the small band of self-sacrificing students who, dressed as country folk, went into the villages, worked "amongst the people," as the saying went, and tried by their example and teaching to lift the peasants out of the abyss of ignorance and the fathomless misery in which they lived.

"REWARD \$5,000." At that time the revolutionists were not Terrorists, but all the same the Government treated them with great harshness, and for the mere "crime" of trying to educate the peasants thousands of the best and noblest of Russia's young men and women were exiled to Siberia—often without the semblance of a trial.

Evidently it was hopeless to bring about a change of Government by the policy of "peaceful persuasion." This the revolutionists saw, and Vera Figner was the first to appreciate this fact. Thus by the merciless action of the Government the revolutionists were forced to resort to terror, and Vera Figner became the leader of the great nihilist movement, which aimed at the assassination of the Czar and the minor officials of the State.

For a long time the pretty girl was at the very heart of all conspiracies, but more especially she plotted against the life of the Czar. In this campaign she gave proof of her marvelous gifts of organization and inventiveness and of a perfect genius for eluding the police, who were hunting for her high and low, day and night, a reward of \$5,000 having been set on her head.

#### A LIFE IN CHAINS.

At last her greatest ambition was gratified. The Czar Alexander II. fell a victim to her bomb plot. The revolutionists were jubilant—but not for long. One after the other the Terrorists were laid by

the heels, executed, or sent to the mines in Siberia; others fled abroad. Vera Figner alone remained in Russia, declining to move from her post.

In the end this courageous woman met her fate. The traitor Degayeff, the Azeff of those days, pointed her out in the street. She was arrested and put before a court-martial.

But even in the face of death she did not lose her courage. Her dignified and unselfish demeanor impressed even the men who tried her. She was sentenced to death.

By an act of "grace" this sentence was commuted to perpetual penal servitude—and here begins the story of her great martyrdom. Fettered with heavy chains round her wrists and ankles, she trod the long and melancholy road to her prison in Eastern Siberia, a distance of 5,000 miles, there to be a convict in the gold-mines of Kara.

In the meantime, however, official Russia had conceived a form of punishment even more diabolical than slavery in mines. In the middle of the River Neva, near Lake Ladoga, they had built a fortress, the cells of which were partly below the level of the water.

In this dungeon, it was decided, Vera Figner had to end her earthly days. Again she had to make a journey of 5,000 miles back to Russia, braving all the hardships of a Siberian winter.

Let Vera Figner herself relate the impressions of this journey and the story of her terrible suffering in the Schlusselburg:

"The fatigue of the journey and the brutalities of the escort were bad enough, but the thought that at the end of it I would be immured in a small cell nearly broke my heart.

#### INSIDE A FORTRESS-PRISON.

"At last, however, after months and months of walking, tired and footsore, I arrived on the banks of the River Neva, directly opposite the gloomy fortress-prison. It was already dark when I was put upon the black boat.

I looked around me, saying a last farewell to the disappearing shore, which I feared I should never see again.

"When I was brought before the director of the fortress he greeted me in these words: 'Nobody has yet walked out of this fortress; they have all been carried out.' Then I was conveyed into an underground cell, in which I spent twenty-three years.

"It measured 8 feet by 10 feet, was low, dark, damp, and its walls were painted in black, so as to cast a deeper gloom into our hearts. The stillness of the cells was awful, and many prisoners were driven mad. Their shrieks made the nights hideous for us, and nearly drove us insane.

#### TERRIBLE EXPERIENCES.

"Sometimes we heard a door open. It was the signal that a comrade had died. Some comrades committed suicide, even the most painful deaths, such as starvation, being preferable to their present torture. One, a friend of former days, poured the paraffin oil of his lamp over his bed and clothes, set light to the lot, and burnt to death, while still another disembowelled himself with a broken lamp globe.

"Then the governor tried to rob us of the few privileges we possessed. This I would not stand, and prepared to sacrifice myself for my friends. Upon a petition from me the governor came into my cell. Suddenly I jumped upon him and tore his epaulettes from his shoulders.

"The penalty for this crime was death; but I knew that, before executing me, I would be brought to trial, when I could let the world know of our sufferings. The authorities saw through my plans, and I was not tried.

"At last we received news, even in this living grave, that a new revolution was on foot, and again we began to hope; 1905 came, with its great strikes and the Constitution.

"After twenty-three years of a living death, I was once more able to set eyes upon the sky, to greet the shore of which I had taken leave under such melancholy circumstances.

"Yet I was not to be free, for I was at once exiled to the Arctic zone of Northern Russia.

"Oh, how happy I was at the news of the great struggle between the people and the Czar, and how I longed to take part in it!

"I had no rest, day or night, until I had managed to flee, but then—oh, irony of fate!—when I returned the revolution was crushed and the Czar was master once more.

"The executions, the outrages, and the over-filled prisons nearly broke my heart, and more than once I had a secret longing to return to my grave in the Schlusselburg, where at least I was ignorant of such horrors.

"But now I am hopeful again, for I know that a new revolution will and must break out, and here in London, in exile, I trust to hear the tidings of new and happier days in Russia. Then I shall know that I have not suffered in vain."

## SOME AERIAL PROBLEMS

### LITTLE THINGS WHICH HINDER PROGRESS.

#### Flying Through the Air is Still a Very Dangerous Pastime.

Already man can fly—with difficulty—and enterprising manufacturers are now offering to build aeroplanes for anyone who cares to risk his neck in one. You can buy a machine of the Wright or Farman type, guaranteed to fly a minimum of ten miles at a trial, for \$7,000—the price of a high-powered motor-car.

But how long will it be before aeroplanes become as universal as motor-cars? Not until some genius comes along and solves one of two problems which are now hampering progress. Some of them are quite little things, and many of them seem on the point of being solved, but at present they make all the difference between real success and comparative failure.

#### THE GREATEST PROBLEM

All is the invention of some means of automatically balancing a flying-machine when it meets a cross current of air, for there are far more adverse currents in the skies than are met with in the sea.

The difficulties of the man on the aeroplane may be realized by comparing them with those of a bicyclist. The latter has only two forms of equilibrium to study—that of the right and that of the left. But the man in the flying-machine has besides this to allow for a plunging movement forward and a tilting movement behind.

Nor is this all, for besides these four cardinal points, the machine may take a plunge or suddenly move up at any angle, and all these things have to be watched for, whilst also handling the motor and the steering apparatus, for the aeroplane, as at present constructed, can only carry one man. For the solution of this problem inventors are now looking for some subtle adaptation of the "gyroscope."

The "gyroscope," the invention of Mr. Brennan, the man who invented the torpedo of that name, was only perfected about two years ago. By its means trains can run on a single line and maintain their balance, and ships can be prevented from rolling at sea. It is not too much to hope that it will soon enable aeroplanes to brave the currents of the air without mishap.

#### ANOTHER THING

which would be useful would be an aerial compass to show automatically on a dial the angle at which the aeroplane is travelling, so that the man on board can adjust his "planes" accordingly.

A minor problem which is at present troubling the experts is the question of propellers. Most imaginative pictures of the airships of the future present them carrying about with screws and rudders like a ship, but many engineers doubt whether the screw will not have to give place to something more specially adapted for locomotion in the air, for it must be remembered that the properties of air differ widely from those of water. In a stream running at fifty to sixty miles an hour a screw would be useless.

Another danger—which has been pointed out by Mr. Farman, lies in the propeller blades becoming detached, for these blades turn at the tremendous rate of 1,400 revolutions a minute. He says: "Quite recently, one of my blades, six feet in length, of aluminum, snapped while moving at full speed. Happily it happened to snap off in a downward direction, so no harm was done, the blade burying itself three feet deep in the ground, thus showing the tremendous force of its projection."

"Supposing, however, the blade had snapped off in an upward direction? What would have happened? One of my wings would have been

#### SMASHED TO PIECES.

and I should have come heavily to the ground. If the blade broke off horizontally instead of vertically it would travel like a cannon shot for a short distance, and inevitably kill any living being on its trajectory."

Considering that there are men still living who sneered at trains, and that it is quite a few years ago since the Hon. C. S. Rolls made a trip on one of the first motor-cars in Britain, travelling from Victoria Station, only to be stopped by the police because he had not a man with a red flag in front, it is surely not too much to hope that these little problems will be speedily solved.—Pearson's Weekly.

#### LEVEL.

"Tryin' to rise too fas' in life is tiresome uphill work," said Uncle Eben. "Loafin' will send you speedin' down de toboggan whah you'll finish wif a bump. De bes' way is jes' to go ahead an' be on de level."

## FROM ERIN'S GREEN ISLE

### NEWS BY MAIL FROM IRELAND'S SHORES.

#### Happenings in the Emerald Isle of Interest to Irishmen.

Thirty-five laborers' cottages have recently been built at Bunker's Hill, Roscrea, King's Co.

In Rathfriland, a farmer named James Redmond of Enavenboley dropped dead in a hotel.

An old coastguard with a splendid record passed away recently in the person of James Barrow, of Derry.

Maryborough Asylum Committee have applied for a loan of \$1,500 to carry out a steam-heating scheme in the asylum.

A loan of \$20,000 has been applied for by the Kilrush Urban Council for purposes of the housing of the working classes.

A miner named Henry O'Neil, while at work in the Glenravel (County Antrim) iron mines, was buried by a fall of the roof of the mine.

The King has conferred the distinguished Service Medal on Mrs. McLoughlin, late of the Waterford (County Antrim) iron mines, was buried by a fall of the roof of the mine.

The Roscommon County Council have received intimation that the grants to the county in aid of the rates are stopped to meet the cost of extra police.

The death has occurred at Cloonfree, Stokestown, county Tyrone, of Mrs. Catherine Tierney, at the remarkable age of 104. Deceased was an old-age pensioner.

When a new factory which Messrs. Gallagher, tobacco manufacturers, are erecting at Belfast is in full working order employment is expected to be found for 1,500 hands.

Messrs. James Moynihan Barry & Son, auctioneers, Fermoy, sold the lands Cullragh, containing 101 acres, at judicial rent of \$260 per annum, with all the cattle, sheep and horses.

At a recent meeting of the Armagh City Council it was decided to increase the salary of Dr. Grey, Medical Health Officer, from \$125 to \$250. Dr. Grey has been a servant of the board for 35 years.

The farmers of Ballybely, Templeglantine, and Dromtrasna, Abbeystead, have purchased for a substantial figure the Devon Road Creamery, one of the best known factories of its kind in this district.

The Estates Commissioners have declared their intention of acquiring compulsory portion of the lands of Shanecloon, Gurteen and Longford, the property of James Lloyd for the restoration of the evicted tenants.

An application has been made by the Tralee Urban Council for a loan of \$35,000 for the erection of fifty houses under the Working Classes Dwelling Act, and for a loan of \$12,500 for the erection of a new technical school.

At Banbridge, an inquest was held touching the death of Mrs. M. Brown, a mother of seven children, who was killed by a runaway horse under tragic circumstances. A verdict of death from shock was returned.

An old-age pensioner, Pat Gorman, 74, of Gurteen, took first prize a silver watch—at a step-dancing competition held in connection with a local entertainment. The decision of the judges was received with loud cheers.

Granard Co-operative Dairy Society have acquired Choshua Dairy from Messrs. Longdale. The farmers of the district are highly pleased at the transfer of the Society, and over one hundred shares have been taken in it.

Lord Greville of Clonbhugh, Nultyfarnham, who was one of the few Irish Peers who voted for Mr. Gladstone's Home Rule Bill, recently presented the town of Mullingar with a handsome fountain in memory of his son, Captain Ronald Greville.

#### HUSTLE UP.

Get on the job,  
Defy the mob,  
Don't smoke a cob  
And shirk,  
Knock out your foe,  
Step on his toe,  
Get up and go  
To work.

Man makes his way  
By making hay,  
And one to-day  
Kills sorrow  
That otherwise  
Would dim your eyes  
And cloud your skies  
To-morrow.

#### THE LAW'S UPHOLDER.

Witness—"I saw the prisoner committing the assault."  
Recorder—"What did you do?"

Witness—"I hit him behind the ear, seized him by the throat, put my knee into the middle of his back, and dragged him to the floor."