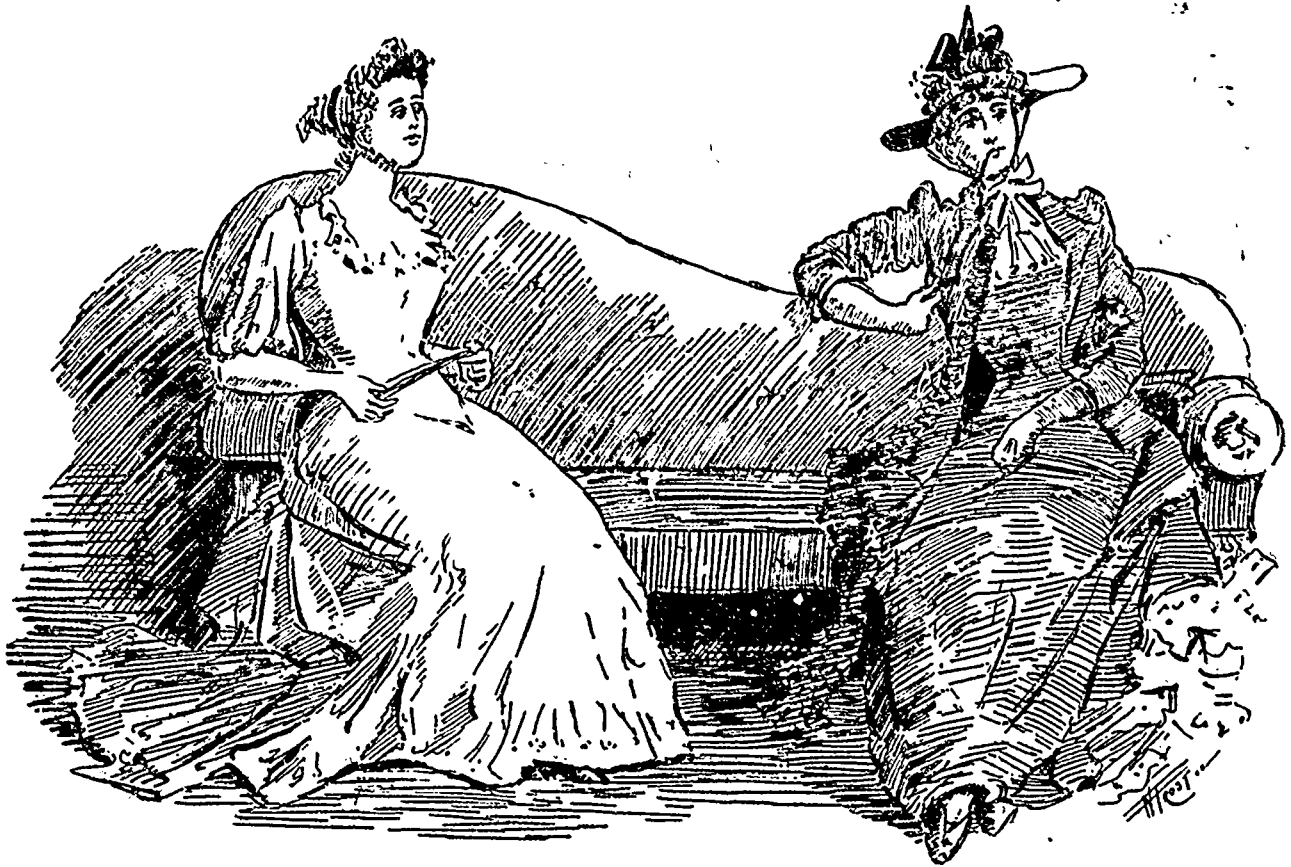




DANGEROUS "FEAT."

COUSIN GERALDINE (from Boston)—"I shall certainly fling my old shoe after Charlie when he is married."

MAUD—"But won't that be rather hard on the bride, if you should chance to hit him?"

C. G.—"Gracious! How?"

M.—"Well, would you yourself like to be made a widow on your wedding day?"

[They have been strangers ever since.]

pounded to a paste with orange flower-water), three bitter almonds (treated in the same way), one quart of cream, the yolks of three eggs (whipped to the utmost) one small coffee cupful of whipped cream, loaf sugar to taste (heated). Heat the cream to boiling point, and pour it boiling hot upon the almond paste. Cover the pot of cream, set it in another of boiling water and set it in a warm place, where it will draw but not cook, for fifteen minutes or more. Meanwhile whip the eggs to the utmost, and stir into them the already whipped cup of cream; strain the almond cream, and whisk it, a tablespoonful at a time, into the eggs, then pour all into a jar, set it in a warm place, and stir in the sugar. As soon as it is melted, and the cream is sweetened to taste, set the jar in boiling water, and stir until the cream thickens. Remove it from the fire, and as soon as cold whip it again, and freeze. Serve, surrounded by amandes pralines.

Crepe Vierge.—Make as above, omitting the eggs and bitter almonds, and adding a handful of candied orange blossoms, which should infuse in the hot cream before it is strained.

Coffee Ice Cream (Curmier).—One large

breakfast cupful of coffee grains of the finest quality, roasted on the spot, one quart and one cup of sweet rich cream, heated to boiling point, sugar to taste. The moment the coffee is roasted to a turn, and the cream heated to boiling point, throw the coffee into a jar, add a handful of loaf sugar, pour over it the boiling cream cover the jar, set in a warm place, and let all infuse for half-an-hour at least, when the coffee has drawn, strain carefully and add gradually, heating all the time, the whipped yolks of five eggs, sweeten again to taste, and set on the fire to thicken in the bain-marie. As soon as it thickens remove from the fire, and when cold, freeze; the eggs may be omitted.

Cherry Ice (Alex. Dumas).—Three pounds of ripe cherries (weighed after being stemmed and stoned), one large handful of blanched and pounded cherry kernels infused in lemon juice and a very little water, clarified sugar to taste. Throw the stoned cherries into a pot, set this in boiling water, and heat slowly to a boil, until the juice flows freely. When the juice flows press the cherries through a sieve, strain the juice, add the strained cherry water, and clarified sugar to taste. Stir smooth, pour into the freezer and freeze.

White-Hot Iron in Bare Hands.

Philadelphia Press: An interesting sight is afforded the belated pedestrian who passes the Baldwin Locomotive Works about midnight. Dozens of men with bare arms are dexterously handling countless bars of red-hot iron. They will throw a bar white with heat from one to another and catch it with metal tongs. Others pick up the glowing iron and hold it fully two seconds. This is accomplished by dipping the hand after each clutch. Huge sparks fly about but never seem to damage the human flesh so freely exposed. Accidents are very rare in this department of the works.

At the Queen's Theatre, 20th September, The Players' Company.

HE WAS THE MAN.

They were discussing religious questions. Said Brown—I tell you that if the other animals do not exist after death, neither does man. There is no difference between a man and a beast.

Deacon Jones (demurely)—If anybody could convince me of that, Brown, it would be you.—Boston Transcript.