## Hints for Busy Housekeepers.

Recipes and Other Valuable Information of Particular Incerest to Women Polka.

### STRAWBERRIES.

Salad .- Cut large Strawberry strawberries in halves lengthwise, sprinkle with powdered sugar, and let stand until thoroughly chilled. Serve in nests of white lettuce leaves, with whipped cream flavored with mayonnaise dressing, well well beaten yolks of two eggs. seasoned with salt and paprika.
Garnish with halves of strawberries and chopped pistachio nuts.

Strawberry Croquante.—Decorate a mold with strawberries which and arrange closely together around bottom and sides of mold; together two cupfuls strawberry juice, and when cool fold in two cupfuls of cream, which has been quires three pints of berries.

strawberries over top, and then pour over custard made as follows:
To three cupfuls milk add one heappowder, and add to the bread mixpowder, and add to the bread mixing tablespoonful of gelatin, three eggs lightly beaten, and four table- Fry as griddle cakes. spoonfuls sugar. Cook in double boiler until thick and creamy. Set away till cold and when ready to serve pour over top one cupful sweetened cream beaten stiff, and dot here and there with large ripe strawberries.

Preserving Strawberries. - Put unhulled berries in a colander and allow cold water to run through them to remove sand and harden barries; hull carefully. Crush one pint of berries in an enameled ket-tle and add one full cup of sugar, granulated preferred. Juice will be formed with such weight that be formed with such weight that berries will not flow ton top of juice when in the jar. Let crushed berries and sugar boil hard, shaking kettle to prevent sticking. Drop remainder of berries in boiling syrup and cook five minutes, skimming thoroughly. Have jars ready water, and fill in berries with a silver spoon. Two boxes of straw- cream sweetened. when cooked will fill one quart Mason jar, which is enough

cook at one time. ored, and add gradually while beating constantly one-fourth cup of sugar. Combine the mixture and cut and fold in the whites of four eggs beaten until stiff and dry.

### ASPARAGUS.

Canapes of Asparagus.-Take neat rounds with a biscuit cutter. with paraffin wax. With a smaller cutter mark a cir-With a smaller cutter mark a circle in the center of each round and wetting rub the stain with molassides and bottom quite firm. Ar- material. range these in a shallow dish and pour over them a half pint of milk, saved from chipping by placing paper. Cut the tender part of asparagus into pieces of an equal Add a little soda to the water in was cooked; let it come to a boil; gray should be soaked in strong add the asparagus, the juice of a lemon, and a teaspoonful of fine shopped parsley. Fill the canapes with this; arrange on a platter and garnish with cress or parsley and sliced lemon.

Asparagus Soup.—Put two dozen washers stalks in boiling salted water; but never wash cake tins

water (just enough to cover), with or frying pans. a small onion, a few sprigs of parsley, and a stalk of celery. Cover
closely and cook twenty minutes or
a half hour, until tender. Take
out the asparagus with a skimmer

out the asparagus with a skimmer

out the asparagus with a skimmer

closely from the and strain the water from the other vegetables. Press the asparagus through a purse-strainer and return to the water in which and return to the water in which

cream or rich milk, and season decream or rich link, and season de-licately with salt, white pepper, and a grating of nutmeg, or table-spoonful of lemon juice as prefer-red. Do not allow it to cook after adding the cream, but while scalding hot, pour gradually over the Serve with croutons or crackers ..

### ECONOMICAL RECIPES.

Delicious Rice Waffles.-Three quarters cups flour, two tablespoons have been dipped in melted jelly sugar, two and a half teaspoons baking powder, one-quarter tea-spoon salt. Sift thoroughly toset away on ice to become firm. gether. Into this work two-thirds Dissolve three heaping tablespoon-cup cold cooked rice; use tips of fuls of gelatin in one cupful boil-fingers. Add one and one-quarter ing water, add one cupful sugar, cups milk, one egg, one tablespoon

Bread Griddle Cakes .- One and which has been whipped one-half cups flour, one cup stale Pour into decorated mold, bread crumbs, three teaspoons Set away to stiffen, and turn out baking powder, one teaspoon salt, and serve when set. This recipe reboiling water, three-quarters cup Strawberry Trifle.—Spread some small pieces of sponge cake and strawberry jam and fill up a glass dish with them. Slice some ripe ture; then add the egg and butter.

### GOOD DESSERTS.

Chocolate Pudding .- Three eggs. separate and beat yolks light; add one cup of sugar and beat, three tablespoons of milk and beat, three tablespoons of cocoa or one ounce of chocolate; beat; one cup flour, beat; two tablespoons of bakin powder; fold in whites of eggs last. If you use cocoa, add one-half teaspoon of cloves. Steam twenty minutes in small molds or forty minutes in large ones. Fill molds half full. Serve with vanilla

ming thoroughly. Have jars ready placed on cloth, wrung out of cold bake in two tins. Put strawberries a few inches of water. Immediatebetween and serve with whipped ly after the cessation of the rains

### PRESERVING HINT.

Strawberry Souffle.—Put two cups strawberries washed, hulled, and cut in halves, in an earthen-plan. Each time strawberries are plan. Each time strawberries are Instead of waiting till later in ware pudding dish. Then sprinkle purchased for table buy an extra with sugar, pour over a souffle mix-ture, and bake in a moderate oven pint jar of jam. It can be made lake without regard to the season. from thirty-five to forty-five min- while washing the dishes or doing For the mixture: Melt three any work in the kitchen and takes tablespoons butter, add one-fourth no extra time. It is quickly made cup flour, and stir until well blend- can be cooled, seared and set away ed; then pour on gradually while the same day and the expense will beating constantly, one cup of scalded milk. Beat the yolks of four eggs until thick and lemon col- This is a perfectly practical and

ears be bathed with hot water.

scoop out the crumbs to the depth ses and wash in the usual way. of an inch, taking care to leave the Used on either white or colored stone, circular saw, well pump and Valuable china and glass may be

to which a beaten egg has been ad- heavy Turkish towel at the bottom ded. Then take up carefully and of the basin in which it is washed, slip into a kettle of boiling fat. If a pan is burned or blackened slip into a kettle of boiling fat. If a pan is burned or blackened They will brown almost immediately and must be removed when a crust of bread dipped in salt and pale golden brown. Drain on soft afterward wash it with hot soda

size, rejecting that which is woody. which you wash plates and dishes. Wash and simmer in salted water The soda loosens the grease on until tender. Drain. But a heapthem and gives the china a good

was cooked; let it come to a boil; gray should be soaked in strong

asparagus stalks in boiling salted water; but never wash cake tins

the water from the color from any fabric. Apply a

mush do not cook as long as for eating, but pour into a deep pan after stirring ten minutes. When cold dip the slices in beaten egg

and they will fry crisp.

It is wise to wash the egg beater directly after it is used. If this a bowl of water so the egg cannot A Beautiful Land with a Glorious harden on it.

Be very careful to keep the lids of saucepans clean, for the flavor of one dish may cling to a lid which has not been washed and spoil a second dish which is prepared in the same dish.

Vases, vinegar cruets and other

bottles may be cleaned with a handful of raw rice in soapsuds vigorously shaken. The rice is better than shot for this purpose and polishes as well as cleans.
For seorched articles use perox-

Wet two cloths; place one beneath and one on top and watch the space become clear in fifteen or twenty minutes. Let stand this long without disturbing.
Pudding cloth, jelly bags, and so on should be well washed, scalded

and hung up to dry. It is not necessary to iron them, but they should be smoothed and folded before they are replaced in the drawer.

Stand saucepans, fish kettles, etc., in front of the fire for a few minutes after washing them, that they may be thoroughly dried inside. This makes them last lon-lation collecting there. ger and helps to keep them in good condition.

### A LAKE OF SODA.

But the Small Boy Must Not Expeet Too Much.

Current Literature, the tendency hitherto has been to deem the stor-Britain's remote possession—as far, indeed, as 15 miles from the frontier of German East Africa. ascertained facts according to the Chemical News, are more surpris-ing than were the first reports. What, in the case of an ordinary whole surface becomes dry with the exception of a margin about 30 yards wide. Even during the wet season the amount of water

### URGE USE OF GASOLINE.

French Automobile Club Would Have Farmers Save Money.

The use of gasoline motors for

Original applications or develop-Brushing moth holes in furniture ments by the farmer himself are slices of bread about two inches thick, and stamp them out into gress. The holes should be filled of the first prize, M. Yvonnet Thoyareck, made use of a 1 1-2 horseing straw cutter, root cutter, grinda variety of dairy machines. various devices are belted to diferent counter shafts, all in one

> This use of power has added much to the efficiency of the farm, and is estimated by the owner to save him \$600 a year. Another prize taker, M. Tniebaut, has made of a second-hand tricycle motor for driving a thrasher and oth-

MEDICAL HANGMEN. ing tablespoonful of butter into o saucepan with a tablespoonful of flour; then add a quarter of a pint pink colors in wash goods, soak in serving on juries, the cause of their pink colors in wash goods, soak in serving on juries, the cause of their pink colors in wash goods, soak in serving on juries, the cause of their pink colors in wash goods, soak in serving on juries, the cause of their pink colors in wash goods, soak in serving on juries, the cause of their pink colors in wash goods, soak in serving on juries, the cause of their pink colors in wash goods, soak in serving on juries, the cause of their pink colors in wash goods, soak in serving on juries, the cause of their pink colors in wash goods. only were executioners granted a license by King Frederick II. of London Answers. and return to the water in which it was cooked. Make a white sauce by cooking together one heaping tablespoonful of butter and a level tablespoonful of flour. Stir until amooth, add the asparagus and water. Allow it to boil a few minutes, then add a half pint of sweet when cooking mush for fried color will be restored.

When using a bottle of glue the stopper may be prevented from the treatment of various diseases by Andreas Liebknecht, a public executioner of Copenhagen, who during the close of the seventeenth century enjoyed European fame as a physician of no small repute.

When cooking mush for fried treatment of various diseases by Andreas Liebknecht, a public executioner of Copenhagen, who during the close of the seventeenth century enjoyed European fame as a physician of no small repute.

ABOUT THE HIGH TIMES THEY HAVE IN HAYTI.

## Climate-Magnificent Scenery.

Hayti is probably the most turbulent country in the world. Out of its last twenty-seven presidents, twenty-three had either to flee for their lives or were assassinated or killed in battle.

It used to be a French possession, and a mangled French is still spoken there; but for the last century or so it has been an independent black republic. The Haytians believe themselves to be the most civilized nation on earth, but it is comic opera kind of civilization. The cities, for instance, are fitted up for electric light, but the electricity does not work, and nobody tries to make it. Hayti is so shiftless that it has no foreign trade to speak of, so there are very few whites on the island. The few who do live there keep very quiet, for Hayti despises them.

No white person is allowed to own land. This law alone is suffici-

### TITLES ARE CHEAP.

Hayti used to be known as the land of the dukes with the absurd names. Some sixty years ago it started a peerage, and every peer chose the name whose sound struck inspectors, for there was not a sin-Wonderful as have been the reports of the vast soda deposit at Lake Magadi in East Africa, says Current Literature, the tendency of Marquis of Ginger Pop.

This fancy. One black nobleman was the Duke of Marmalade, another not answer.

Another noticeable effect was that unlike the ordinary village

But the peerage has been abolished. Nowadays Hayti is chiefly ies fantastic. Now, however, the mystery has been cleared up by the latest statistics—which, Hayti fashreport of an expedition which pene-trated quite to the interior of army consisting of 5.500 privates army consisting of 6,500 privates, 7,000 regular officers, and 6,500 generals. Those generals who have no horses ride on mules, and the army is clad in the cast-off uniforms of half the regiments of Europe. Some of the men parade without boots, some with cigarettes in their months, some with long sticks of sugar-cane there; some have rusty swords, the rest walking-sticks.

CELEBRATING THE EVENT! There are many civilian generals as well. Country squires are usually generals. As every respectable Haytian has a passion for frock-coats and silk hats, perspiring generals are often to be seen work-

ing in the fields frock-coated under burning tropical sun .-Hayti has a navy composed of six sell for a few pence brasswork and mans.

engine-room fittings!

Hayti is steadily slipping back into barbarism. Some years ago the municipality of Port de Paix showed sufficient enterprise to construct waterworks. The town was well farm work is being promoted by the French Automobile Club, a piped, and hydrants were placed plied to all fruits.

VALUABLE HINTS.

An obstinate headache will often disappear if the head behind the ears he bathed with hot water. selves up to fetes, balls, and pro-cessions, to celebrate the great cessions, event. But at the end of the week they went and tore up the whole system. Now they tie horses to the hydrants and pick their way in the main streets among fragments of pipes, and are happy. It would seem they haven't much use for fresh water.

### WITH ITS GRIM SIDE.

There is a grim side to Hayti's relapse into savagery. Voodooism is getting a greater hold than ever it had. Voodooism is simply a sacred had. Voodooism is simply a sacred bread since her early girlhood, and ples? What will become of warst had. Vocdooism is simply a sacred form of cannibalism, practised by nigh and low. At intervals these frock-coated generals retire to the depths of the jungle and worship the snake-god, sacrificing and eating children in its honor. All respectable inhabitants of Hayti hotly deny that this is so, but travel-lers have seen. At least two of Hayti's recent presidents were known Voodoo-worshippers.

Namely, that in ancient times when doctors were not held in the high a glorious climate, some of the love-Hayti is a beautiful land. It has esteem that they merit to-day, their cocupation (like that of butchers in the world, and the most fertile and executioners) was held to be of soils. The Haytian is a lazy, and executioners) was held to be to soils. The Haytian is a lazy, too bloodthirsty to permit of them serving impartially as jurors. Although it now sounds curious to hear medical men classed with hangmen, still, in the early days, their work was much mixed up. Not only were executioners granted a coast-line fade on the horizon of the coast-line fade on the horizon.

"Certainly; here it is."

The bill was again returned, and the tradesman wrote:

"Kindly send me the amount of two come to Jerusalem? For what purpose did he invite them to come? When was the passover who had closed the tradesman wrote:

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> -----There are six daily newspapers in my bill?"
>
> "Will you send me a cheque for my bill?" Toronto, 49-weekly papers, 20 semi-monthly, 76 monthly, eight quar-terly, and one directory company.

### HISTORY IS NOW A DELIGHT. Schoolmistress Teaches

Children by Plays.

The dramatic way of teaching children history bids fair to replace the time-worn text-book method, judging by the success of an experi-ment tried at an English school in

Winchelsea.

The children, instead of being learners of dull, dead facts, have learners of dull, dead facts, have been living factors in the history of the period about which they are learning—by the simple expedient of getting them to act part in historical plays.

Recently twenty-one of them went to London to act the play of "Saxon and Norman," by permission of Lady Evelyn Mason. The play was under the auspices of the

play was under the auspices of the Village Children's Historical Society, the object of which is to broaden the village children's minds.

Hitherto Harold the Saxon King, the Norman Conquest, William the Conquerer, and the rest have been of "Saxon and Norman in the Syrian army? the Syrian army? Lesson III.—Easter Lesson.—

the school, commenting upon the purpose did the women go to the effect on their work, said that when tomb on Easter morning? Who an inspector recently came to question them he did not plough any. she find? Whom did she

that unlike the ordinary village children one meets, these little actors and actresses are anything but shy, and speak up and answer as readily as city children. When asked questions in history they answered at once correctly, and seemed to take a living interest in the people they spoke of, just as though they were familiar acquaintances the money spent?

historical plays," Miss Passey said, "namely, 'Saxon and Norman,' he sent? How did he try to shirk twice; 'Robin Hood,' 'The Spanish Armada,' and 'Caedmon.' Not to his duty? How was he brought back to his duty? What was the result of his preaching? Why was Jonak history and stimulate their liking displeased at God's mercy upon for it but it makes them intellifor it, but it makes them intelligent and able to speak well, clearly and pleasantly."

Little Allen Eastwood, aged sevulation in the speak well, clear Lesson VI.—Uzziah, King of Judah, Humbled.—Along what three

the cast, rehearsed a portion of his part. He had evidently learned to gulp down promptly any shyness, for he spoke his lines in a clear, big struct? Who helped him in these voice, and, what is more, underthird-class cruisers, but even Hayti does not take that navy very
seriously. When foreign vessels
put into Haytian ports they are

hayti has a navy composed of six
stood axi, what is more
they meant.

Charles Turner, aged twelve, plays
the part of Harold, whose character, likes and likes he discussed
was his pride humbled? seriously. When foreign vessels put into Haytian ports they are plagued by Haytian tars trying to

## EAT RYE BREAD.

of Maria Jonesco, Who Is Hale and Active at 115.

There is living in Kishineff, Russia, a hale and active old lady,
Maria Jonesco, who has just celebrated her 115th birthday. She was born in the Bessarabian Village of Strashen in 1796. She is a child-less widow. Her sight and hearing was expected of 't? are still nearly perfect, she is comparatively active on her feet, her the vineyard? How had the weal-silvery hair is abundant, she has thy oppressed the poor? How did lost only four teeth and has never many of the

ition and a happy temperament, What fate did he want the Jews of attributes the lengthy tale of her years to a black bread diet. She What condition will follow the the rye bread she has always con- How shall the nations show their sumed has been known in Russia love for God? Who shall be their as soldatski khlyeb, or soldiers' bread, which is the blackest and bread, which is the blackest and heaviest and purest of whole foodstuffs.

Lesson X.--Israel's Penitence and God's Pardon.—How did Hosea regard Israel? What did he appeal

### NO LUCK.

The tradesman rendered his bill, waited for several weeks, and then

'Please, sir, I want my bill." Back came the bill with these the Lord? words:

'Certainly. It is \$5.00."

again wrote:

hen wrote:
"I want my bill paid." And back came the answer: So do I. Then the tradesman gave it up. ED. 2

# THE SUNDAY SCHOOL STUDY

INTERNATIONAL LESSON. JUNE 25.

Lesson XIII.—Review. .. Golden Text, Mic. 6. 8.

QUESTIONS FOR SCHOLARS. Lesson I.—Elisha Heals Naaman the Syrian.-How did Naaman hear of the wonderful of the wonderful prophet in Sa-maria? Who sent him to Israel to be cured of his leprosy? What did the king of Israel fear when he could not cure him? Who did cure Naaman? How was the cure per-formed? What did Elisha do with the proffered reward? What wicked

thing did his servant, Gehazi, doi
How was he punished?
Lesson II.—Elisha's Heavenly
Defenders.—How did Ben-hadad
try to capture King Jehoram? What mere names signifying harrassing did he think when Jehoram alwayt lessons. To-day, Harold and William, the Saxons and the Normans, are all very interesting people inhim? How did Elisha's servant feel when he saw the Syrians surhave themselves acted in the play of "Saxon and Norman" in their given him? How did Elisha treat

Miss Passev, the headmistress of The Resurrection Morn.—For what tomb on Easter morning? she find? Whom did she tell? What did they believe? To whom did the risen Jesus first appear? What was she doing at the time? What did he send her to do?

Lesson IV .- Joash Repairs the Temple.-Who ruled over Judal just before Joash? How had she become queen? How was Joash preserved from death? How was he proclaimed king? What became of Athaliah? What did Joash direct the priests to do? How did they carry out his command! What did Jehoiada prepare to receive the people's gifts? How was

or story-book friends.

"The school has now done four historical plays," Miss Passey said, "namely, 'Saxon and Norman," he sent? How did he try to shirk

en, one of the youngest children in lines did Uzziah strengthen Judah enterprises? What irreverent act Who rebuked him!

was his pride humbled? Lesson VII.—Isaiah's Vision and Call to Service.—Who was Isaiah! What vision had he? Where did he see the vision? In what year did this occur? Of what did the vision make Isaiah feel conscious How was he assured of forgiveness ! To whom was he sent as a messen-ger? What result was to follow his preaching? What was the final

hope of Judah? Lesson VIII .- Song of the Vine produce? How did Judah resemble people spend their

in her life made the professioal acquaintance of a doctor.

Maria Ionesco, who still conserves a naturally sunny disposition.

Maria Ionesco, who still conserves a naturally sunny dispositive. examples?

to Israel to do? Whose help did he ask them to forsake? What evil practices did he urge them to abandon? How did he say God would regard Israel's penitence! What promise did he make con-cerning Israel's future prosperity! What did he say about the ways of

vords:
"Certainly; here it is."
The bill was again returned, and temple? Who reopened it and had celebrated? How long did the celebration continue? What did the The next week the tradesman people do when they returned

Lesson XII.—The Downfall of by bill?"

Samaria—Who was the last king of Israel? Who exacted tribute from a blank, unsigned cheque, with the message:

| State | Who exacted tribute | How did Hoshea | seek to | avoid paying the tribute? | What message:

"By all means. Here is a did the Assyrian king do then? How long did the siege of Samaria the tradesman last? What was done with the heque. I have the bill.". How long did the siege of Samaria In desperation the tradesman last? What was done with the Israelites? What finally became of them? What was the cause of Israel's destruction?

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