

Among the dead was Sir James Fergusson, a noted British statesman, and at one time Postmaster-General for Great Britain. As in San Francisco, many of the most harassing features of the disaster were caused by fire, which broke out immediately, while the danger of looters from among the black population was one too near to add much to the comfort of the homeless and almost helpless white element. The total loss in property has been placed somewhere in the neighborhood of £10,000,000.

With the Flowers.

The Calla.

The Calla is a very easily-grown plant, and one which, in consideration of the length of time which it blooms, is a very deserving winter favorite. The soil used for the Calla should be a rather rich compost of muck and old, well-rotted manure—black barnyard earth—with sand enough to make the mixture light and porous.

Though semi-aquatic, the plant does not like stagnant water about its roots, hence it is very necessary to provide sufficient drainage material in the bottom of the pot. Water—enough to run through a little at the bottom—should, however, be given every day, along with a thorough showering of the foliage. The water should always be warm, and the Calla should be kept in a rather warm place, in a good light, but not exposed to the sunshine.

Although the Calla will make some sort of a showing if kept growing the whole year, it does much better if rested every summer. Turn the pot on its side in some out-of-the-way spot in the garden in June, and leave there, quite without attention, until September, then shake away the soil, repot, bring into the house, and treat as above.

The Amaryllis.

The Amaryllis is a very desirable plant for window culture, its magnificent clusters of brilliantly-colored flowers rendering it an acquisition to any room. In order to have success with it, however, it is absolutely necessary to give it a complete rest at some season of the year—whenver it stops sending up new growth and begins to turn yellow along its outer leaves. During the resting period give just enough water to keep the bulbs from shrivelling and keep in a dark place, but never in a cold, damp cellar. Leave it there until signs of new growth—perhaps a flower-stalk—appears, then give light, warmth, water, and weekly applications of liquid manure.

The Amaryllis does not care much for having its bulbs disturbed, hence do not repot unless absolutely necessary. Give a good rich soil of loam mixed with one-third its bulk of old, black cow manure, and when potting set the bulb half its depth in the soil. Several bulbets are likely to grow up around the parent, but do not let more than two or three remain.

Begonias.

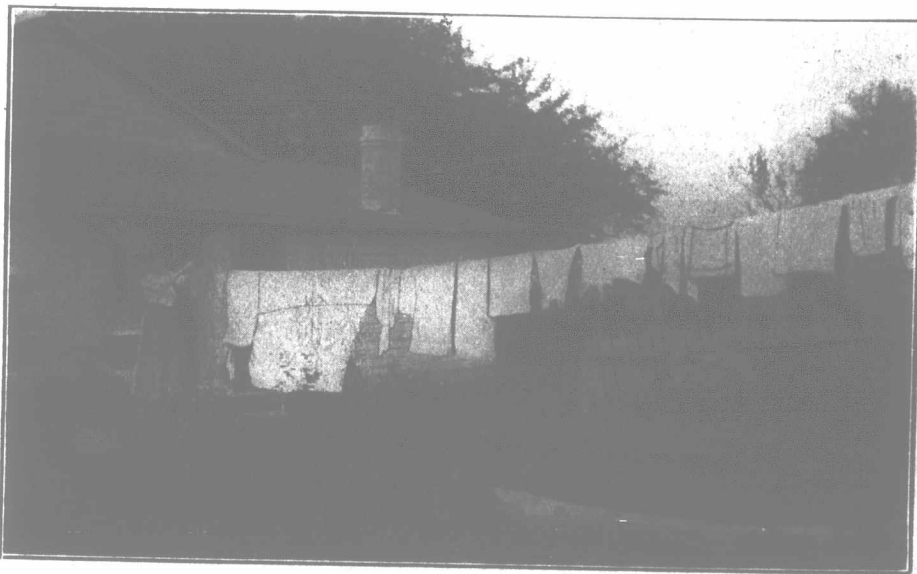
Begonias are received with greater favor each year, according as their merits become known. True, the Rex varieties, grown for their foliage, do not, as a rule, flourish well outside of the greenhouse, the air of an ordinary living-room being usually too hot and dry; but the flowering, fibrous-rooted sorts, especially the thick-leaved varieties, will do well in any house in which the air is kept pure and from which the frost can be excluded, and with no more care than is given to geraniums. The main requisite is to give them a light, porous soil, composed of loam, leaf-mould and sand, with sufficient rough material at the bottom of the pot to insure good drainage. None of the begonias care for much strong sunshine, although mild winter sunshine is beneficial. They require about as much water as geraniums, but resent having their leaves showered.

About the House.

A Pulley Clothes-line.

Mr. R. J. Thomas, Norfolk Co., Ont., writes us as follows: "In answer to F. B. W. A. am enclosing drawing of roller clothes-line. Hope it will be satisfactory. Have had it in use for a number of years, and made improvements as needed until it works nicely.

"Pole should be 10 feet out of the ground. Pulleys should be in line. Pulley wheels should be wood, as iron gets rusty. Line should be a 100-foot galvanized one. When starting to hang out clothes, have the line connection as shown in drawing, and the knot will not get caught. Iron C is to hold the line



Pulley Clothes-line.

(Note the upper line, which does not appear very clearly in our illustration.)

running off in case the post gets out of true."

We are very grateful to Mr. Thomas for this information, and we are sure that an army of women who have hitherto been obliged to step out into snowy yards to hang out their clothes will also arise and call him blessed. We would suggest as an improvement that a porch be erected at the point from which the clothes are to be hung. Then indeed might the blusters of winter be defied, and wash day lose more than half its terrors.

Some Winter Recipes.

Cold-meat Pie.—Make a sauce as follows: Melt a bit of butter in a pan and fry in it an onion (chopped). Add 1 tablespoon flour, and a little salt. Mix well, and add two or three cups of gravy or stock. Cook slowly, and, when done, add a cup of canned tomatoes or a little tomato catsup. Now put this sauce in a pudding dish, and into it lay the slices or scraps of boiled meat. Cover all with a layer of potatoes mashed smooth with a little milk, and well seasoned. Brush

Mock Duck.—Pound out some good steak; cover thickly with stuffing, made as for fowl; roll, tie into place, and bake, basting frequently.

Jellied Tongue.—Wash the tongue, and put in pickle over night. Next morning roll and tie. Boil till done. Skin and roll up again until it gets cool, and lay it in a mould. Boil down the liquid in which the tongue was cooked, and pour over it in a mould. Let stand till cold.

Beef Rissoles.—To every pound of minced beef allow $\frac{1}{2}$ lb. of breadcrumbs, with seasoning, herbs, a little minced lemon peel, and one egg. Make into flat cakes; dip into egg, then into breadcrumbs, and fry a rich brown color.

Ham Steak.—Take the scraps left on a ham from which the meat has been sliced, and to 1 cup chopped fine, add 2 cups

diced potato, and half a small onion (chopped). Cover with water, and boil until the potato is tender, then take off the lid, and let the water boil off. Add a pint of milk, and when boiling hot, thicken with a tablespoon of flour stirred smooth in a little cold milk.

Mock Terrapin.—Cut cooked calf's liver into dice. Put a tablespoon of butter into a saucepan, add salt and pepper, and cook till the butter is dark brown, then add 1 tablespoon flour and enough stock to make a thick sauce. Add a little chopped parsley, $\frac{1}{2}$ cup cream, 2 hard-boiled eggs cut fine, a tablespoon lemon juice, and the liver. Cook till the liver is heated through, and serve on slices of buttered toast.

Uncle Tom Pudding.—To 1 cup flour add 1 small cup minced suet, $\frac{1}{2}$ cup brown sugar, 2 cups dark molasses, 1 teaspoon ground ginger, 1 of cinnamon, 1 of allspice, 1 of soda. Beat 2 eggs, mix with 1 cup milk, and add to the other ingredients. Mix all together; pour into a buttered mould, and steam or boil in a pan of water 2 hours. Serve with cream or butter sauce.

Sponge-cake Pudding.—Scald in the

Brown Betty.—Chop 2 cups sour apples, and prepare 1 cup bread crumbs. Butter a deep pudding dish, and spread a layer of apples at the bottom. Cover with breadcrumbs, and sprinkle with bits of butter, cinnamon and sugar. Proceed in this way until all are used, covering the top with crumbs dotted with butter. Cover, and bake slowly for $\frac{1}{2}$ hour, then remove the cover, and brown. Serve with sugar and cream. If you want to have the "Betty" more fancy, add chopped nuts and raisins.

Apple Pudding.—Make a suet crust, and line a pudding basin with it. Pare, core and cut up the apples; fill the basin with them; add sugar, a little lemon peel and juice, and cover with crust. Pinch the edges well together; cover with a floured cloth, and tie tightly. Boil 2 $\frac{1}{2}$ hours; then turn out of the basin, and serve very hot.

Scotch Baked Apples.—Eight apples, 8 tablespoons breadcrumbs, 8 teaspoons sugar, 6 teaspoons marmalade of any kind, preferably orange, $1\frac{1}{2}$ tablespoons butter. Core the apples, leaving a wall at the bottom. Fill with the sugar, $\frac{1}{2}$ tablespoon butter and the marmalade mixed. Put in the pan, and bake. Mix the crumbs and the rest of the butter together, and brown in the oven. Cover the baked apples with this, and serve with sugar and cream.

What Dr. Oldright Says About Ventilation.

In a recent address to the Household Economic Society, Toronto, Dr. Oldright emphasized the great necessity for the ventilation of houses during cold weather. "Each individual in the house," he said, "requires 3,000 cubic feet of fresh air per minute to keep him or her in a healthy condition." This supply, he pointed out, could be obtained by opening a window about one-quarter of an inch at the top and the bottom. In arranging ventilation in houses, he said, it is always more comfortable to have four or five ventilators, even if they were windows. Such words as these should not be disregarded. Physicians do not continually preach the doctrine of fresh air without reason.

The Sailor Man.

By Moira O'Neill.

Such a terrible time I was out o' the way,

Over the sea, over the sea,
Till I come back to Ireland one sunny day.

Better for me, better for me,
The first time me foot got the feel o' the ground

I was sthrollin' along in an Irish city,
That hasn't its aqul the world around
For the air that is sweet an' the girls that are pretty.

Light on their feet now they passed me an' sped,

Give me your word, give me your word,
Every girl wid a turn o' the head

Just like a bird, just like a bird;
An' the lashes so thick round their beautiful eyes,

Shinin' to tell you it's fair time o' day wid them;

Back in me heart wid a kind o' surprise
I think how the Irish girls has the way wid them!

Och man alive! but it's little you know
That never was there, that never was there;

Look where ye like for them, long may ye go,—

What do I care? What do I care?
Plenty as blackberries where will ye find

Rare pretty girls, not by two nor by three o' them?

Only just there where they grow, d'ye mind,

Still like the blackberries, more than ye see o' them.

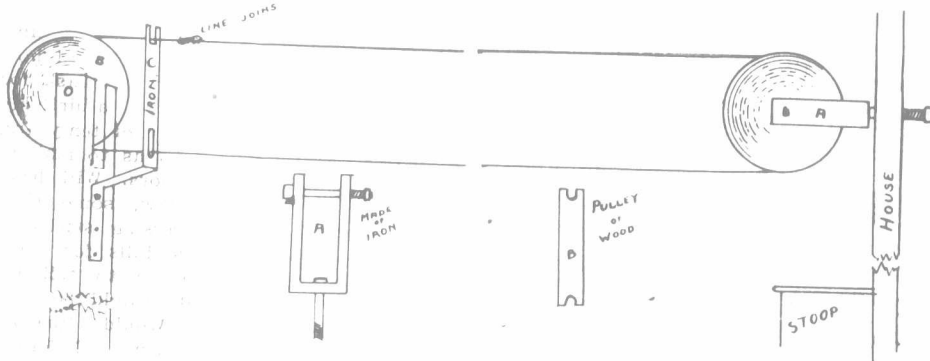
Long, long away, an' no matter how far,

'Tis the girls that I miss, the girls that I miss;

Women are round ye, wherever ye are,
Not worth a kiss, not worth a kiss.

Over in Ireland many's the one,—
Well do I know, that has nothing to say wid them,—

Sweeter than anything under the sun,
Och, 'tis the Irish girls has the way wid them!



Plan of Pulley Clothes-line.

over the top with a little beaten egg, and bake. Set in the top of the oven for a little while to brown, and serve in the dish in which it was cooked, with a mayonnaise pinned neatly around.

Meat and Potato Roll.—Chop up some cold meat, and season with pepper, salt and catsup. Mash some potatoes with a little butter and beaten egg, and knead in as much flour as it will take without cracking. Roll out, lay on the meat, wet the edges, and roll up like a rolly-polly. Brush over with beaten egg, and bake till a light brown color.

Double Boiled 2 cups sweet milk. Into this stir 2 cups stale sponge or layer cake crumbs. Stir in 1 teaspoon butter, $\frac{1}{2}$ cup sugar, and 2 tablespoons flour rubbed smooth in a little cold milk, and the beaten yolks of 2 eggs. When nearly cold, add 1 cup seeded raisins, or currants, dredged with flour, and 1 teaspoon vanilla. Last of all stir in very light the beaten whites of the 2 eggs. Bake in a buttered mould $\frac{1}{2}$ hour, and serve with cream or sauce. A meringue of white of eggs on top improves the appearance.