

HOUSEHOLD.

FRUIT CAKES.

The receipt for this wedding cake has been in use for more than 50 years in one family. It is a good time to make it in the spring, when eggs and butter are cheap, and it will keep for years, if properly stored, and as it never molds, there is never a time "you must eat it to save it." It should not be used until it is at least three months old, and is better when a year old. Some bakers say wedding cake is not at its best until three years old.

Wedding Cake—Four pounds of flour, 3 lbs. butter, 3 lbs. white sugar, 4 lbs. currants, 2 lbs. seeded raisins, 1-2 lb. citron, cut into short thin bits, 1 oz. mace, 3 nutmegs grated, 24 eggs, 1-2 cup good, dark-colored molasses, 1-2 pint brandy, so the old recipe says, but alcohol is just as good and less expensive. Cut the butter in thin slices and let stand in a warm room to soften, also set the sugar where it will warm a little, but do not put either one on or near the stove. Before you begin to make the cake, have all the ingredients close at hand and ready for use. Two persons are needed when mixing, one to mix, one to add each article as required. A large pan will be needed to mix it in. Warm the pan, put the butter and sugar into it, and with both hands mix them thoroughly, then add the yolks of the eggs and mix these in, next add the molasses, alcohol, spice and one-half of the flour, 1 teaspoon soda, rounded just a little and dissolved in a very little water, mix all together till smooth. Put the fruit all in a pan, mix with it nearly half of the dry flour. Now add to the cake mixture a little of the flour, a few handfuls of fruit and some of the whites of the eggs. Continue to add them in this way till all are used, mixing in each addition, and continue mixing until all is an even mass. The whites of the eggs should be beaten to a stiff froth before they are used. This quantity makes four large loaves. Line the tins with two thicknesses of rather thin but firm manila paper, well greased, baked for three hours in a very moderate oven.

Pork Fruit Cake—One pound of fat, salt pork, free from lean or rind, chopped as fine as possible. Pour over it one-half pint of boiling water and stir it well. Add 1 cup molasses, 2 cups sugar, 1 heaping teaspoon soda, a heaping mixing spoon each of nutmeg and cloves and 2 of cinnamon, 1 lb. seeded raisins, 1 of currants, 1-4 lb. citron, sufficient flour to make the proper thickness. It is best to test it by baking a spoonful in a small tin. Bake this cake in a slow oven about an hour. The cake will keep well several months, if properly stored in a stone jar in a cool, dry cellar.

No-Egg Fruit Cake—One cup each of sugar, molasses and sour milk, 3-4 cup butter, pork fat or nice drippings, 1 rounded teaspoon soda, 1 teaspoon each of grated nutmeg, allspice and clove, 1 cup each of seeded raisins and currants, 4 cups of flour. This is a cheap cake, but an excellent one, and keeps well.

A VALUABLE RECIPE.

Here is a recipe that should be cut out and pasted in a corner of the kitchen mirror, where it can be seen, for it will save many dollars' worth of time and strength. Shave five cakes of good hard soap into just enough boiling water to dissolve them nicely. Stir constantly until the soap is dissolved, then add two teaspoonfuls of powdered borax, and a scant teaspoon of kerosene. Stir well, then pour it into a covered stone jar, and use it whenever anything very dirty, either cloth, tinware, woodwork, or iron utensils, is to be cleaned. Apply a little to the outside of your teakettle, while it is hot, and see how bright it will be. Use a little also, when cleaning your windows, and you'll never again regard that task as something to be put off as long as possible. For cleaning sinks, wash basins and slop jars, there is nothing that can equal it, and by its use the dish towels can be kept nice and white without rubbing. Put them into a pan of cold water add enough of the compound to form a good suds, and let them come slowly to a boil. Let them boil until they are sufficiently clean, then rinse them and hang them out. Such work will almost do itself, while one is attending to other duties, and the task of keeping clean is thus robbed of more than one half its terrors.

HOW TO COOK PORK.

Pork Roll—Chop fine, a meat chopper will do the work well and quickly, 3 lbs. raw lean pork, and 1-4 lb. fat salt pork. Soak a pint of white bread crumbs in cold water. When soft squeeze very dry, add to the chopped meat with a large onion chopped fine, 1 tablespoon chopped parsley, 1-2 teaspoon each of chopped sage and thyme, and 1-2 teaspoon black pepper. Mix together thoroughly and form into a roll, pressing it closely and compactly together. Have ready about a tablespoon of fat in a frying pan, dredge the roll thickly with flour and brown it in the fat, turning it until nicely browned on all sides. Then place it in a baking pan, and bake in a hot oven for one hour. Baste it every ten minutes with water. Do not turn or disturb the meat after it has been put into the oven. Half an hour before dinner add 12 or 14 small carrots that have been parboiled in salted boiling

water for 15 minutes. When done, place the roll on a platter, surround it with plain boiled macaroni, dot with carrots and pour over all a nicely seasoned tomato sauce.

Pepper Pot—Cut 3 lbs. rather lean pork into 2-inch cubes, fry until brown place in a 3-quart stone pot, a bean jar is excellent for this purpose, having a close fitting lid, add 2 large onions sliced, 6 large green peppers, the bell peppers are the best, being fine in flavor and mild, a tablespoon of salt, if fresh pork was used, and 3 large tomatoes peeled and cut small. Fill the pot with water and place in the oven or on the back of the stove and allow to simmer five or six hours, or even longer. The longer it is cooked the better it will be. Persons who ordinarily cannot eat pork, will find this dish will do them no harm. The sauce will be rich and nicely flavored, and the meat tender and toothsome. Serve with it plenty of boiled rice or potatoes.

Pork Croquettes, in cabbage leaves—To 1 lb. lean pork chopped fine add 1 teaspoonful of salt, 1-2 teaspoon each of pepper, chopped sage and thyme, 1 onion, 1 cup seeded pimiento, 1 onion also chopped. Mix well and stir in 2-3 cup, half-pint cup, of well-washed raw rice. Wash a large cabbage, having removed all the defective outer leaves. Plunge it whole into a large pot of boiling salted water and boil for five minutes, remove and drain. This will render the leaves pliable. Let cool a little, when pull the leaves apart, and wrap in each leaf a tablespoon of the pork and rice. Wrap it up securely and neatly as if tying up a parcel and secure with wooden toothpicks or twine. When all are done, lay in a baking dish and cover with a quart of tomatoes peeled and cut fine, mixed with a half a pint of water, and a teaspoon of salt. Bake one hour in a hot oven, turning the croquettes occasionally. If the sauce becomes too thick, dilute with a little hot water. When done, dish, pour over the sauce and serve with potatoes or hominy. These are very good indeed. If desired the croquettes may be steamed over hot water in a steamer for 3 hours, or plunged directly into a kettle of boiling water and boiled for one hour. They are not so delicate as when baked.

Pork Pie—Unless you have a brick oven do not attempt this dish, as it requires a long and even baking, which no stove oven can give. Make a good pie crust and line a large pan, one holding about 6 quarts; in the bottom put a layer of thin slices of onions, then a layer of lean salt pork, which has been previously browned in the frying pan, next place a layer of peeled apples, which sprinkle with a little brown sugar, using 1-2 lb. sugar to 3 lbs. apples; then begin with onions, which sprinkle with pepper, pork, and apples again, and so on until the dish is full. Wet the edges of the crust, put on the top crust, well perforated, and bake at least four hours, longer if possible. These pies are eaten hot or cold and are a great favorite with the English people. Potatoes may be used in place of apples, but they do not give the meat so fine a flavor.

Pork Potpie—Three pounds pork, if salt pork is used freshen it well, cut into inch cubes. Fry brown, add a large onion sliced, and a teaspoon each of chopped sage, thyme and parsley. Cover with 5 pints of water and boil for two hours, add a large pepper cut small or a pinch of cayenne, and a tablespoon of salt, if fresh pork has been used. Add also 3 pints of vegetables, carrots, turnips, and parsnips cut small, boil half an hour longer, when add a pint of potatoes cut into small pieces, and some dumplings. Cover closely, boil 20 minutes, when pour out into a large platter and serve. The dumplings are made of one pint of flour, one teaspoon salt, and one teaspoonful baking powder, sifted together. Add two eggs, well beaten and one cup of milk. Mix out all the lumps and drop by spoonfuls into the stew. Serve this potpie with a salad of dandelion leaves, dressed with olive oil, vinegar, salt and pepper.

STATISTICS OF CUBAN WAR.

Total Loss of Cuban Life 418,300—Spaniards Lost 22,000 in Battle and 106,000 by Disease.

Prof. Arthur Codezo Vinageras, of the Havana Academy of Sciences, has completed the vital statistics of the late war of Cuba, with Spain, says a Havana despatch. He does not claim that it is absolutely accurate, but that it is approximately so.

He estimates the mean population of the island in the years 1895-1898 as 1,546,000, of which 532,000 were colored. Of this number 40 per cent. of whites and 72 per cent. of negroes were illiterate. The percentage of male to female was 54 to 46.

He estimates the number of the Spanish army sent to Cuba during this period as 234,000, and the number of Cubans, fitted to take arms as 362,000. Of this number he finds that 71,000 actually rose in arms, while 262,000 remained irresolute. The remainder, almost 30,000, went into exile. The number of armed Cubans killed during the war was 10,300 whites and 6,600 negroes; of unarmed fighting men 11,400 whites and 12,000 negroes.

Weyler's order of reconcentration was responsible, Prof. Vinageras estimates, for the death by starvation and disease of 387,000 persons—men, women and children. Of this number 302,000 were whites. The total loss of Cuban life, by the revolution was 418,300. The Cubans in arms at the end of the revolution he estimates as 28,600.

The total loss of the Spaniards was 22,000 in battle and 106,000 by disease.

A THRILLING EXPERIENCE.

DEVIL FISHING IS GUARANTEED AN EXCITING SPORT.

Your Only Equipment for Battling With These Many Tentacled Monster Should Be a Bathing Suit and a Boat.

Devil fishing is quite the newest and at the same time the most curious and exciting sort of sport. The ethics of the game, are, first, that you must catch the creature alive, and, secondly, that your sole equipment be a bathing suit and a flat bottom boat. Indeed, one may do very well at the sport and leave out the bathing suit.

This method of devil fishing is a late invention, and was used for the first time last summer by Clarence Verrill, a Yale student, on a visit to the Bermudas, the beautiful semi-tropical islands of the West Indies. A dozen splendid specimens of the octopus or devil fish which Mr. Verrill has just presented to the museum of Yale University are the results of his novel fishing trip. These huge sea spiders measure from four to five feet from tip to tip and are of a grayish color. They were black and larger when Mr. Verrill caught them, but they shrink and change color out of water.

Everybody knows what the devil fish looks like—a great circle of wriggling arms attached to a small round body. When you see him making his way lazily along the bottom of the ocean under your boat he looks like a huge spider and seems just about as unpleasant an object to meet in the water as a big tarantula would be in his favorite perch at the bottom of a coconut tree.

WEST INDIAN DEVIL FISH.

The devil fish of the West Indies are seldom found larger than five feet from tip to tip, but the natives tell of some very large ones that measure eight feet across.

The negroes of Bermuda, Mr. Verrill says, regard the octopus with great dread and will not go near him. They would not think of touching one, even after he had been caught and was quite dead and harmless in a big bottle of alcohol. They call him the "scuttle" and are extremely careful to keep out of waters that he frequents. To break up a native bathing party it is only necessary to say "scuttle" and they will come scampering to shore.

The horror that the devil fish inspires makes Mr. Verrill's way of catching him all the more interesting, for he goes out in his boat, waits until he spies the long, wriggling arms of an octopus below him, jumps overboard, grabs the devil of the deep in his arms and brings him in triumph to the surface. This is excitement for you and Victor Hugo turned up side down, for it is in Hugo's "Toilers of the Sea" that the terrible octopus seizes men and bears them off as a hawk would a chicken.

VICTOR HUGO'S OCTOPUS.

This octopus was the product of the great French writer's imagination, and no octopus known to modern science has ever done anything of the kind. Neither do devil fish suck the blood of their victims, as tradition tells us. Their tentacles, as scientists have long since affirmed, and Mr. Verrill knows from repeated experiences, are used only to grasp objects with, and each is provided with numerous suckers that act like the bit of leather on a string that boys fasten to the sidewalk. The mouth of the devil fish is under its body, and it is armed with a powerful beak, which is the most formidable weapon of defence that this saurian fish possesses.

Nevertheless, to catch devil fish in this way requires not only nerve and daring but considerable strength and skill as a swimmer. To dive twenty or thirty feet after one of these ugly creatures—the ugliest thing of its size that exists—and struggle with the bare hands against it in its natural element is a feat considerably out of the ordinary. One must dive straight for the body and endeavor to grab it from the top. More often than not the creature will see you coming through the water and dodge by paddling away with its long arms. When the dive is made from behind Mr. Devilfish, out of the range of his piercing, bulging eyes, the chances are good for catching him.

DIVING FOR THE MONSTERS.

But you must grasp him firmly with your hands at his throat near his beak, otherwise he may slip away, as he will try to do at first, or possibly he will strike a dangerous blow with his strong beak, like a bird's, which he will try to use as soon as he finds that he is caught. To do this he tries to turn over and grasp his opponent with his long, sucking arms to give him courage. If the diver's grip is good it is now only a question of rising to the surface and getting into the boat with the poor sea devil. This is not a difficult matter, for while the struggles of the victim are fierce, he soon tires, and even the suction of his tentacles can be readily overcome.

Everybody that has read about devil fish knows of the black fluid that they eject when they want to escape. If the diver's grip is at the right place he can choke the octopus and prevent the exit of this inky substance. But its ink well cannot save it in this battle, and neither can the slippery arms that wind about its antagonist and produce an unpleasant and occasionally painful sensation on his sensitive skin. The devil fish can do nothing but cling with its tentacles. They

are its means of grasping food. The way to be freed of the tentacles is by taking them at the extremity and peeling them off, but this can only be done after the devil fish is in the boat. The man's fight under water is confined to holding on with might and main and paying little heed to the slimy eel like arms, though often their suction is so strong as to leave black and blue marks.

EXHILARATING SPORT.

Mr. Verrill declares this kind of devil fishing to be the most exhilarating sport known, for there is not only the excitement of danger, but the combat, with the horrible sensation in feeling eight cold, writhing arms of the grewsome sea spider clutching one's body and sticking to it in a death struggle under the water.

When he gets in the boat the "scuttle" keeps up the fight and strikes furiously at the woodwork with his parrot like beak, clutching everything within reach with powerful arms, which fasten themselves to the sides of the boat.

There are other ways of catching the devil fish. He may be speared or caught with a many pronged hook, and little ones can be got near shore by wading for them. But there is only one way to catch him that is truly sportsmanlike.

OCEAN TRAPS.

Giant Mollusks of the Pacific That Sometimes Catch Fish and Men.

An officer of the exploring ship Challenger was one day, being rowed along a reef in the South Pacific when a garfish, a long, slender, sharp-nosed creature, sprang from the water and struck him exactly in the front of his cap, knocking it off. Such accidents, it was learned, were not uncommon among the natives.

In these waters are found some of the largest shells known. One is a clamlike shell with huge ribs called the tridacna, one valve of which has been known to weigh 250 pounds. The meat alone weighed twenty-five or more pounds, and a single animal, if served on the half shell, would be a good meal for fifty men.

It can be imagined that such a monster must be extremely powerful, and that the muscle which holds it together is of remarkable size. So solid are the shells that they can almost cut a man's hand off, crushing the bones, and as the tridacna has the habit of lying with its valves partly open, as if to trap some unwary traveller, it has earned an unsavory reputation and is considered a creature to be avoided unless means are at hand to make it harmless.

The attention of white men was first attracted to this trap when a party of collectors were rowing over the reef in search of rare corals. They suddenly saw some large fish beating the surface violently with its head out of the water. It was evidently caught by some other fish, and, rowing in that direction, the party witnessed an

EXTRAORDINARY SPECTACLE.

As they drew near they saw that the fish was a large shark which, caught by its tail, was struggling violently to escape. The tide was low, the water at this point being not more than four feet in depth, so the boat was rowed alongside the fish, about which a rope was thrown. The shark made a vicious struggle, seizing an oar in its ugly jaws and biting a piece out of it, but finally the men held it securely and discovered the cause of its trouble.

The shark had been caught in a living trap. Its tail, or the lower lobe, was held securely by a giant shell, the tridacna, the strong and powerful mollusk clinging to it with a vise-like grasp.

There is a case on record of a man having been entrapped in a similar way. He was an American collector unfamiliar with the reef and its strange inhabitants, and seeing what he supposed to be a great green sea anemone, he attempted to grasp it. But the anemone disappeared, and like a vise the edges of the shell clamped the wrist of the collector, who, to his horror, found himself anchored in a stooping position by his hand.

The tide was rising, not a person was in sight and there was apparently no possible chance of escape. The collector, fortunately, had a knife, and almost crazed by the pain he began an attack upon the shell, but every thrust he made only caused the powerful animal to clasp him closer and add to his agony. It was impossible to cut around the shell, the rock being too hard, and the only thing to do was to wait and hope that the shell would relax and permit him to jerk his hand out. Seconds seemed minutes and minutes hours. The water was rising higher and higher; a gentle breeze had sprung up and waves began to form that threw the water against the captive. He had about determined upon a terrible alternative—to cut off his hand to save his life—when the shell relaxed its hold and with a quick jerk he pulled out the maimed and helpless member and turned in shore.

Recently a groom named James Carter, forty years of age, died in Northampton infirmary, having lived for a fortnight with a broken neck. On the last day of the year Carter, who was employed by Mr. H. Manfield at his shooting-box at Horton, had driven four men in a trap to the house. When they alighted, the jerking of the trap threw Carter from his seat, and he fell heavily to the ground, his head striking the pavement. He was at once taken to Northampton infirmary. At the inquest a verdict of "Accidental death" was returned.

IN MERRY OLD ENGLAND.

NOTES BY MAIL OF THE DOINGS OF THE ENGLISH PEOPLE.

A Record of the Events Taking Place in the Land of the Rose—Interesting Occurrences.

Six bicycles have been ordered for the Leeds police.

The imports of Australian wines into the United Kingdom for the year 1898 amounted to 710,833 gallons.

The Norwich Electricity Company intends to make the electric light the light of the people through the popular penny-in-the-slot meter principle.

The Tramways Committee of the Liverpool Corporation are going energetically to work with a view of extending the system of electric trams throughout the city.

The erection of a new infirmary and laundry for the Wakefield Union has just been completed. The buildings, which have cost about £40,000, will accommodate 150 patients.

The Shelborne Society in Croydon is taking active steps to prevent the wooded hill known as Croham Hurst from falling into the hands of the builder, with which it is now threatened.

A heated controversy is just now raging over the habit which has grown up lately among members of the committees of the City of London Corporation of smoking while transacting their business.

The Bishop of Bath and Wells has spoken out plainly against the "conscientious objector" to vaccination. It is not conscience, he said, but ignorance, which is at the root of the opposition.

Surgeon-General J.A. Woolfryes, M.D., C.B., C.M.G., is about to be appointed Honorary Physician to the Queen. Surgeon-General Woolfryes entered the Army Medical Service nearly 52 years ago.

Permission has been granted to the Historic Society of Lancashire and Cheshire for the erection of a tablet to the memory of the Right Hon. W. E. Gladstone, on the house in Rodney street, Liverpool, in which he was born.

A working man who complained to Mr. D'Eyncourt at North London that his wife drank to excess, neglected herself and her children, and made his life unbearable, was told that the new Inebriates Act did not touch people who got drunk only in their own houses.

In accordance with Home Office instructions, the cells used for refractory prisoners and called "punishment cells," have now been abolished in Her Majesty's prisons.

In the Westminster County Court on Wednesday a case was heard upon a judgment summons in which the defendant, Thomas Wintle, did not attend the court, but sent a portion of the money with a letter, which his Honour Judge Lumley Smith, Q.C., said contained the following:—"I am not able to remit the whole amount as I have to get married rather hurriedly."

The number of women employed in the English post office at the present time is over 300,000, or about one-fifth of the whole of the vast army of workers in that huge department. Justice Wills attended Huntingdon Assizes on a Monday and was not released from his duties until 9 o'clock at night on Tuesday, and he accomplished the unusual task of walking from that town to Cambridge—a distance of about 16 miles. His Lordship who is 71 years of age, was somewhat fatigued.

The Rev. William Ross, of Cowcadens Free Church, Glasgow, has just made the remarkable statement that during the last 25 years he has performed the marriage ceremony for no couple who had not previously undertaken to have no alcoholic liquors at the subsequent festivities. It is still more surprising that only in five or six cases out of about a thousand have the bride and bridegroom refused to agree to Mr. Ross's conditions.

A half-starved rat found its way into one of the bedrooms at a Kingston hotel recently, and attacked a young man named Smith, who had just retired to rest. Mr. Smith was awakened by a scratching at his face, and upon moving his arm was attacked by a savage rat, which made its teeth meet in his nose. Mr. Smith fetched his dog, which soon despatched the rodent. A medical man is attending Mr. Smith for the wounds in his face.

An exciting experience has fallen to the lot of Lance Corporal White and Sapper Taylor, who have been engaged on the ordnance of Cumberland Lake district. Having to verify the plans of the boundary between Cumberland and Westmoreland, they ascended Helvellyn from Wythburn, and about midway were caught in a blinding snowstorm. They could not see ten yards in front, and their difficulties were increased by the slippery condition of the path, which was covered by several inches of frozen snow. The wind threatened to carry them away. They, however, struggled to a height of 2850 feet and completed their work. They were on the mountain for four hours. Through having left their great coats behind, they might have travelled better, they suffered severely from the intense cold. After a decent, even more perilous than the ascent, they reached the Nape Head much exhausted and thankful that they were alive.