

Hints for Busy Housekeepers.

Recipes and Other Valuable Information of Particular Interest to Women Folk.

FAVORITE RECIPES.

Cheese En Surprise.—The following recipe will be found most appetizing when served at one's dinner in place of the usual Rochefort, Neuchatel, or Camembert, and will prove extremely tasty for the little midnight lunches. A little time and patience are required in preparing it, and to some it may seem a trifle expensive, but you can prepare enough to serve six people at a cost of about 40 cents. Mix thoroughly together in a bowl one 10 cent cake of fresh cream cheese with one-quarter of a pound of Rochefort. Add a pinch of salt, a little pepper, a dash of paprika, a scant tablespoonful of Worcestershire sauce, a lump of butter, and a tablespoonful of thick rich cream. Use one green and one red pepper (see that these are firm and fresh) and take half of the green pepper and about two-thirds of the red, and with a 10 cent bottle of olives (stuffed ones are also nice for this purpose), mince all finely together, and stir this mixture into the cheese, seeing that it is evenly scattered throughout the cheese. Shape the whole and form in mound shape upon an attractive cheese dish; then take the remaining half of the green pepper and cut in uniform strips, and garnish four sides of cheese. Take rest of red pepper, cut in star shape and place on top. When finished put immediately in the ice box and leave there until served. To those who are fond of cheese this will be a treat.

Escalloped Chicken.—Boil large, tender chicken until done, remove skin and gristle, and chop meat. Butter a large dish, put a layer of pounded crackers in the bottom, add bits of butter, and moisten with cream. On this put a layer of chicken, season with white pepper, salt, grated onion peel and nutmeg, bits of butter, and a few chopped oysters. Put over this more of the cracker, butter and cream, and then a layer of chicken. Cover top with the crackers and butter. Bake in hot oven over half hour.

FISH.

Boiled Trout.—Take a good sized trout, clean and lay in salt water for half hour; take out and boil in clear water in a cloth for one hour; turn out on platter while fish is boiling. Make the sauce as follows: Fry one small onion in butter until light brown; strain one can tomatoes and put in a stew pan; add the onion and pepper and salt and some chopped parsley; let it boil and thicken; pour over fish after removing from cloth, and serve.

Creamed Fish.—Cut in pieces two and one-half or three pounds fresh fish and four medium sized onions. Add large handful salt and five bay leaves. Cover with boiling water and boil fish five to ten minutes. When fish is done, drain off water and lift fish out with a fork. Then put the following sauce in dish and boil: Two and one-half cups milk, one heaping tablespoonful flour, one heaping teaspoonful sugar, one teaspoonful salt, one-half teaspoonful pepper, one-quarter teaspoonful allspice, tip of knife cloves, and large piece of butter size of an egg. Last add two tablespoonfuls vinegar. Let this boil and put fish in and let boil a few minutes longer.

CAKES.

White Cake.—Cream three cups of sugar with one cup of butter, add one cup of cornstarch, one cup milk, whites of twelve eggs, and three cups of flour, with three teaspoonfuls of baking powder. Flavor with vanilla and bake in four layers. Filling: Boil until thick the yolks of five eggs and one and a half cups of sugar and a half cup of milk; take from fire and add one cup each of chopped nut meats and raisins. When cool spread between layers.

Walnut Cake.—Two eggs beaten well, one cup of white sugar, two-thirds cup sour cream, one teaspoon of baking powder (heaping) sifted with one and one-half cups of flour, a pinch of salt. Bake in five layers. Filling: Two-thirds cup walnut meats, rolled, one-half cup white sugar, two-thirds cup sweet cream; mix and spread between the layers.

Poor Man's Cake.—Poor Man's Angel Food.—One cup of sugar, one and one-quarter cups of flour, half a teaspoonful of salt, three teaspoonfuls of baking powder. Sift together three times. Then add one cup of scalding milk and whites of two eggs, beaten stiff.

LITTLE HINTS.

Roller Towels.—Hang two towels on the roller, one inside of the other. The outside one to serve as a cover should be a trifle longer than the inside one to wipe on. In this way one can always have a nice, clean towel hanging in the kitchen.

Peach Butter.—To make peach butter out of dried peaches: Stew the peaches until perfectly tender and mash with a potato masher; add two cups of sugar to one pound of peaches and stew until of the desired consistency. Add cinnamon if desired. This makes a good rich butter, is inexpensive, and easily made.

Boiled Dinner.—To save time when making a boiled dinner slice the corned beef and put it into a large kettle, let simmer for an hour, then add small turnips, carrots, and potatoes. Cut cabbage into quarters and place on top. Let all simmer until done. Boil the beets separately in their skins; this keeps them from bleeding. When done peel and add them to other vegetables for a few minutes. The result will be a nicely flavored dinner.

Raisin Hint.—When seeding raisins rub a little butter on the knife and fingers. This prevents sticking and enables one to get along much more rapidly.

Quick Rising Yeast.—Boil six medium size potatoes in enough water to have two quarts when done. Have ready three tablespoonfuls of salt, one tablespoonful of flour made smooth with a little cold water, and when potatoes have boiled long enough to mash fine pour over the above while hot. When cold add one yeast cake that has been previously soaked and let all stand about twelve hours. One quart of this makes four loaves.

NUTS.

Nut Cookies.—Beat four eggs light, add one and one-half cups of sugar, about two cups of flour sifted with half a teaspoon each of salt and baking powder, and one and one-half cups chopped nut meats. Drop by teaspoonfuls on greased floured pans, place half nut on each and bake slowly.

Nut Bread.—Two cups of graham flour, one and one-half cups of white flour, two cups of sweet milk, one cup of sugar, one rounding teaspoon baking powder, one teaspoon of salt, one-half cup of pecan nut meats broken. Bake one hour in moderate oven.

WORTH KNOWING.

A mirror should never be hung where the sun shines directly upon it. The mercury spread on the glass to form a looking-glass is soon ruined by exposure to rays of the sun.

A good way to wash bottles or vinegar cruets is to put crushed egg shells and warm soapy water together in them and shake well. This will clean the glass well and will not scratch it.

Don't make the mistake of using cream cheese just so for sandwiches. Add to it a minced red pepper or onion juice or nuts or lemon juice or some seasoning which will add to its deliciousness.

If potatoes are overboiled, the best thing to do is to drain, leave them in the pan, stand it over the fire without the lid and stir briskly for a minute or two. Then add a little butter and serve as smashed potatoes.

Boiled potatoes are an excellent substitute for soap when the hands have become soiled by contact with blackened pots and pans. Potato water should, besides, be kept for removing silk.

To kill lice on any feathery plant, such as small ivy and the like, make a paper cone to cover the plant and burn a small quantity of sulphur under the cone. A pinch of sulphur will usually kill all lice.

Suet melted down in the oven and put into jars will keep for any length of time and is much easier to chop up if treated in this way. Puddings will keep better if made with suet that has been melted in the oven.

To remove grease from kitchen utensils rub them well with the rind of lemons (after the juice has been used) dipped in hot water. Brass is cleaned by rubbing it with the skins of lemons and salt. This will brighten it and remove all discolorations.

Do not throw away cream that has turned slightly sour, but add a teaspoonful of sugar, whip and serve with stewed fruit, etc. It will be found equal to sweet cream for this purpose, as even the freshest cream turns when brought in contact with cooked fruits.

A tiny pinch of sugar, as well as women to the water in which they boil vegetables, such as beets, turnips, carrots, corn, beans and peas. The flavor of the vegetable is thus better preserved, as much of the sugar it originally contained is lost in the cooking.

A few drops of ammonia in water will take the grease off of dishpans; in a little put into warm water for washing paint will make it look like new.

WILL BE 2,000,000 VISITORS

THE CROWNING OF GEORGE V. AND HIS QUEEN.

Festivities on a Scale Never Before Attempted at a Coronation.

Since the beginning of winter the chief functionaries of the British court have been busily absorbed with preparations for the coronation of George V., which will surpass in pagentry and in historical interest all former coronations of the character. While the ceremony of crowning the King and Queen in Westminster Abbey on June 22 will be almost identical in form with that of which has been followed in the investiture of British sovereigns since William IV. and Queen Adelaide, the auxiliary functions are expected to exceed in pagentry and magnificence anything that the nation has witnessed in the past, writes a London correspondent.

These will include the progress of the court through London on the day after the coronation, and a visit to the Guild Hall, with a reception of the King and Queen by the city authorities, a great naval review, a gala performance at the opera with minor celebrations and pageants, among which will be a "festival of empire" at the Crystal Palace.

Business men and transportation companies count on an influx of something approaching 2,000,000 visitors to London during the coronation season. A considerable proportion of these will be foreigners, Americans and colonials probably predominating. Hotels are receiving many orders for accommodations, but expect to be able to cope with the invasion. The best places are being reserved for the regular patrons, and managers say that prices for the coronation week will not be more than double the regular rates for the best hotels. Boarding housekeepers are likely to be less reasonable in charges to visitors who have not made arrangements for accommodations in advance.

ERECTING STANDS.

There is every indication that the erection of the stands for witnessing the procession to the abbey, and the progress through London will be on a scale more extensive than for the coronation of King Edward in 1902. Owners and tenants are asking the highest prices ever quoted for building sites and windows. Rates to the ordinary applicants for seats, which usually are held at a few days before the event, are apt to go down with a rush on the eve of the coronation when speculators find they have frightened away the public.

Dr. Davidson, the present Archbishop of Canterbury, will officiate in the abbey, in succession to the aged Archbishop Temple, who crowned King Edward. The recently appointed dean of Westminster, Dr. Ryle, who is at present bishop of Winchester, will assist the archbishop in placing the imperial mantle and pall of cloth of gold on the King's shoulders. This mantle is being embroidered at the Royal School of Art Needlework.

From the end of this month to the coronation, Westminster Abbey will be closed to visitors, while workmen are engaged preparing the building for the ceremony. Galleries for the peers will be erected in the north transept, and for peers in the south, and an especial accommodation for other official classes, the seating capacity of the abbey being about 30,000. Special chairs upholstered in silk with the royal arms, will be provided, as at the last coronation, and those who occupy them may purchase them at cost prices for souvenirs.

CARPET FOR THE NAVE.

A splendid pale carpet of striking design to cover the entire nave is being woven. Royal blue will be the foundation color. The ornamentation will include emblems, Order of the Garter and other heraldic devices with the pattern on a scale that will match only once in each 20 feet. Several of the highest officials, including Court of Claims, have been sitting in solemn conclave wearing their uniforms, robes of office and orders to pass upon the rights of various noblemen and others to perform certain parts in the ceremony. These claims are mostly archaic in their origin.

The dean and chapter of Westminster have the right to retain the robes and ornaments, the Earl of Shrewsbury to carry a white wand as lord high steward of Ireland, the Duke of Newcastle to provide a glove and support the King's right arm, while holding the sceptre by virtue of the tenor of the manor of workshop, barons of the Cinque ports to bear canopies.

Various other hereditary rights were confirmed by the court, to many of which appertain fees, such as five yards of scarlet cloth to the clerk of the crown and forty ells of crimson velvet to Earl Carrington, the lord great chamberlain, whose fees for occasional appear-

ances at high ceremonials of state amount to some \$100,000 a year.

Three claimants appeared for the right to carry the great spurs—the Earl of Loudoun, Lord Grey de Ruthyn and Lord Hastings. Sir Martine Lloyd makes claim to carry the King's silver harp, as Lord Marcher of the barony of Kemes, a position held by his ancestors through a thousand years, and James Thorne Roe de Morley wishes "to bear the royal standard of England and receive fees."

The former claims are under consideration and the last was vetoed. The request of the Earl of Erroll to walk in the procession as Lord High Constable of Scotland and have a silver baton of twelve ounce weight with the king's arms in gold on one end and his own on the other, was graciously allowed.

"But who is to provide the baton?" the earl asked anxiously.

"Oh, the court can say nothing about that," replied the lord chancellor.

FAST FRENCH EXPRESSES.

One Train Runs 104.37 Miles in 107 Minutes.

We are apt to regard the railways of Europe with contempt, and to condemn them as slow and unprogressive. As a matter of fact, the French have for several years held the leading position in respect of speed of their fastest expresses. The schedules of this year's summer service show a further acceleration. Thus, the Northern Railway has put on a new day express from Berlin to Paris, which covers the distance from Paris to St. Quentin (96 1-4 miles) in 93 minutes, a speed of 62.1 miles an hour; and the 53 3-4 miles to the Belgian frontier is covered in 51 minutes at a speed of 58 1-2 miles an hour. The Eastern Railway Company has scheduled an afternoon express from Paris to Bale, which runs the first 104.37 miles in 107 minutes—a speed of 58.5 miles an hour.

FRENCHMAN AND HIS TUTOR.

Frenchman—"Ha, my good friend, I have met with one difficulty—one very strange word. How do you call h-o-u-g-h?"

Tutor—"Huff."

Fr.—"Tres bien—huff; and snuff you spell s-n-o-u-g-h—ha!"

Tutor—"Oh, no; snuff is s-n-u-double-f. The fact is, words ending in 'ough' are a little irregular."

Fr.—"Ah, ver' good. 'Tis beautiful language. H-o-u-g-h is huff, I will remember; and c-o-u-g-h, cuff. I have one bad cuff—ha!"

Tutor—"No, that is wrong; we say kauff, not cuff."

Fr.—"Kauf—eh bien. Huff and kauff; and how do you call d-o-u-g-h—duff, ha!"

Tutor—"No, not duff."

Fr.—"Not duff? Ah! oui, I understand; is dauff, hey!"

Tutor—"No; d-o-u-g-h spells doe."

Fr.—"Doe! It is ver' fine; wonderful language; it is doe; and t-o-u-g-h is toe, certainly. My beefsteak was ver' toe."

Tutor—"Oh, no, no! You should say tuff."

Fr.—"Tuft! and the thing the farmer uses, how you call him—p-l-o-u-g-h, pluff? Ha! you smile. I see I am wrong. It is plauf. No! Ah, then it is ploe, like doe; it is beautiful language, ver' fine—ploe."

Tutor—"You are still wrong, my friend; it is plow."

Fr.—"Plow! Wonderful language; but I think I have had what you call e-n-o-u-g-h for this time; so good morning."

BRITAIN'S TAXES.

Lloyd-George's Budget Results in Over \$111,000,000 Surplus.

The burden of taxation is this year reaching a height never before experienced in Great Britain.

This is the situation revealed by the remarkable figures showing the state of the national exchequer published in the London Gazette. They show that up to February 11 the revenue collected amounted to \$827,923,540, a net increase of \$111,646,530 over that of last year.

The position at the moment is that Lloyd-George has received every penny of the increased revenue he expected, and in addition \$70,000,000 that he did not expect, and there is every indication that several million pounds will be added before the accounts are closed.

UP-TO-DATE.

"There is a thoroughly up-to-date love story."

"How's that?"

"They get married and live unhappy ever after."

Teacher—Tommy, how many is the half of eight? Tommy—On top or sideways? Teacher—What do you mean by on top or sideways? Tommy—Why, half from the top of 8 is 0 and half of it sideways is 3.

"Dear, oh, dear," sighed Mr. Sallowday. "I wish I knew some good way to acquire an appetite."

"Nonsense!" exclaimed his wife. "What do you want with an appetite? It would only give you more dyspepsia."

THE SUNDAY SCHOOL STUDY NEWS FROM SUNSET COAST

INTERNATIONAL LESSON, MARCH 26.

Lesson XIII.—Review Golden Text, Psa. 144. 15.

One Truth These Lessons Teach. Final power belongs to the great King.

Therefore, the Aim is, To lead the pupils to worship and serve the King to whom worship is due.

Clue to Pupils' Interest. How one earthly king recognized the power and authority of God the greatest King.

Introduction. Many of you have read of King Canute on the seashore, and you need not to be reminded of the story to see in your mind the king sitting in his royal chair by the side of the sea with his scepter in his hand and his crown on his head. One hand is stretched out over the sea and he is saying to the rolling waves: "Sea, I command you to come no farther! Waves, stop your rolling and do not dare to touch my feet!" But the tide is coming in just as it has always done. In a few minutes King Canute is throwing his crown down upon the sand. He is saying, "There is only one King who is all-powerful, and it is he who rules the sea and holds the ocean in the hollow of his hand." He is doing this to teach his subjects who are gathered around that he is only an earthly king, and that real power and glory belong to the heavenly King, for, turning to them, he says: "Do you, my men, learn a lesson from what you have seen. It is He whom you ought to praise and serve above all others."

Lesson Story. We have been learning during the past three months about the earthly kings who ruled over the divided kingdoms of Israel and Judah. Over and above all there ruled the God of hosts, turning battles whichever way he chose, granting peace and plenty to the kings who followed him in purity and truth, overthrowing the worship of idols, teaching strange and wonderful lessons through his mighty works, permitting his prophets to perform miracles in his name, and taking his faithful servant into heaven in a chariot of fire on a whirlwind. We have come to understand more of God's dealings with men through the history of such kings as Jeroboam, Rehoboam, Aza, Omri, Jehosaphat, and Ahab, and through the teachings of their prophets Elijah and Elisha.

If we can remember the lessons for to-day learned from the lessons of long ago and have planted the truth they hold in our hearts, we shall not have spent these months in vain.

Let the teacher test the class by giving the aim of the different lessons and encouraging the pupils to tell in their own language the story that accompanies. For example, the teacher may say: "In one of our lessons we learned that the true worship of our hearts is what God would have from us to-day. Can anyone tell in his own words the lesson through which we learned this truth?" The response should be, "Elijah's Victory over the Prophets of Baal." But if there should not be an immediate response, the pupils may be led to remember the lesson if the teacher quotes the Golden Text. "Choose you this day whom ye will serve." The teacher might begin: "It was at Mount Carmel, and there was gathered a company of priests of Baal on the one side, and a single, lonely, white-haired prophet on the other side. There were two altars ready for the sacrifice." When she has gone thus far, some pupil will surely be ready to go with the story.

Write out the Aims in each lesson either on the blackboard or on tablets if the lesson is taught in individual classes and have the pupils read all the Aims.

If there is time, it might prove helpful to have the pupils restate as many of the Aims as they can in their own words.

Teach in closing the text for this lesson, impressing it as much as possible as a vital lesson for to-day.

Sing during the review Luther's hymn, "A Mighty Fortress Is Our God."

THE FIRST GERMAN RAILWAY.

Seventy-five years ago the first railway was introduced into Germany. The experiment was naturally on a modest scale from Ludwigshann joining up Nuremberg to Furth. The six kilometers of seventy-five years ago have increased to-day to 60,000 kilometers, a kilometer being five-eighths of a mile; and it is claimed that Germany to-day possesses the finest railway system in Europe. The first locomotive used on the Nuremberg-Furth line was named the Adler, and was made under the superintendence of Stephenson in England. It cost \$4,300.

Homoeopathic doses of hospitality seldom do much good.

A soft answer seldom turns away the book agent.

WHAT THE WESTERN PEOPLE ARE DOING.

Progress of the Great West Told in a Few Pointed Items.

Vancouver is to have more policemen.

The fur crop is light in the west this season.

Fish covered with dyes are being sold in Vancouver.

Gold dredges will be used next summer on the Tulameen river.

In Merritt, B.C., hay is \$27 a ton, and onions five cents a pound.

An oil company has been organized at Revelstoke with a capital of \$250,000.

The B.C. Telephone Company is operating 20,000 telephones in that province.

Next month a third ferry boat will ply between Vancouver and North Vancouver.

Fifty miles from the Kootenay Central Railway south of Golden, B.C., will be built this year.

Thomas William Cross, a veteran of the Crimean War, died at Duck Lake, Sask., recently.

The Mollie Hughes Mine near New Denver shipped 30 tons of ore to Trail, B.C., the other day.

The Doukhobors have 50,000 fruit trees planted on their lands along the Columbia river near Trail.

Prince Rupert has dispensed with its city solicitor and pays for its legal advice upon the European plan.

Work has commenced on what will be the largest and finest moving picture theatre in Winnipeg.

Over 800 pupils were enrolled in Medicine Hat schools last month. There are twenty-five teachers.

The people of Vancouver are planning great additions to many of their already enormous school buildings.

A fine specimen of beaver was seen the other day in the Assiniboine river within the city limits of Winnipeg.

St. Boniface College, Winnipeg, has lined up in favor of a provincial university with degree conferring powers.

Penticton, B.C., estimates that it will receive a revenue of \$8,250 a year from its electric light and power plant. The cost of maintaining the plant will be \$5,000 a year.

Old timers around Wapella, Saskatchewan, agree that this is the most difficult winter for grain hauling that they have experienced since coming into the country.

C. W. Brooks, of the Wisconsin Bridge and Iron Co., Milwaukee and Chicago, was recently in Lethbridge placing machinery contracts with the different coal companies.

Cutting has stopped in the logging camps north of Prince Albert and the men are all busy hauling. This promises to be a good year for a large cut.

Ah Yen died in Chilliwack, B.C., from asthma. His mourners buried him with Chinese honors, covering his grave with rice and roast chicken and sam suey.

CRUSHED HIM.

"How will you want your hair cut, sir?" said the talkative hairdresser to the man in the chair.

"Minus conversational prolixity," replied the patient.

"How's that, sir?"

"With abbreviated or totally eliminated narrations."

"I—er—don't quite catch you meaning, sir."

"With quiescent mandibulars."

"Which?"

"Without effervescent verbosity."

"Sir?"

"Let diminutive colloquy be conspicuous by its absence."

The hairdresser scratched his head thoughtfully for a second and then went over to the proprietor of the shop with the whispered remark:—

"I don't know whether the gentleman in my chair is mad or is a foreigner, but I can't find out what he wants."

The proprietor went to the waiting customer and said, politely:—

"My man doesn't seem to understand you, sir. How would you like your hair cut?"

"In silence."

The proprietor gave a withering look at his journeyman, while the latter began work and felt so utterly crushed that he never even asked his patient if he'd buy a bottle of hair restorer.

FOREIGN PORK CONDEMNED.

During the past fortnight no fewer than 177 frozen pigs imported into England were condemned by officials of the Bermondsey Borough Council on the ground that they were unfit for human consumption.

The meanest man in a community usually attracts more attention than the best one.

Mrs. Gibson—"I'm so tired. I was at Mrs. Heighton's party last night." Mrs. Gray—"I didn't go; but I did not get an invitation. Were there many there?" "Oh, no! It was very select."