

HOUSEHOLD

MISCELLANEOUS RECIPES.

Baked Mackerel.—Soak salt mackerel overnight to remove brine; wash well, butter pie dish, roll mackerel in flour and put in dish, skin side down; cover with milk, add few small pieces of butter and bake forty-five minutes.

Apricot Sauce.—Use one pound of evaporated apples, one-fourth pound of dried apricots, stew together, stirring while boiling, to mix, and prevent burning.

Sauce Coloring.—Burn sugar in a roasting pan until it is black. Then pour a little water at a time on the sugar, let it boil every time it is liquid. Pour it in a little bottle and when needed take a teaspoonful of this color and mix with the sauce.

Baked Mushrooms.—The caps or tops of mushrooms, after they are washed, can best be cooked by laying them on slices of buttered bread with a dash of salt and pepper and a small bit of butter in each cup. Bake them in a hot oven. The mushrooms will be done by the time the bread is brown. They should be served at once on a hot dish.

Good Biscuits.—One cup flour, one teaspoon lard, one teaspoon baking powder, one-fourth teaspoon salt. Mix flour, lard, baking powder, and salt with a spoon; add sufficient sweet milk or cold water to make a stiff dough. Flour board and roll till about a half inch thick. Cut out and bake in quick oven. Some flour takes a little more water than others, but a scant cup is the average.

Escalloped Corn.—Use one can corn, six eggs, butter size of an egg, large pinch of salt and pepper; mix well, then add three-quarters quart milk and thicken with bread crust or broken crackers. Bake one-half hour in medium oven.

Chicken and Celery Soup.—Take the best part of two heads of celery. Cut it up fine and add a heaping tablespoon of rice. Cook till soft. Take one quart of chicken broth, one pint of milk, and cook all together and season with salt and pepper. You have a fine soup.

Brown Cake.—Break four eggs into a large bowl, add one scant cup of butter and lard, one large cup of brown sugar, one-half cup of black molasses, one heaping teaspoon of soda in cup of hot water, cinnamon, nutmeg, spices and juice of half a lemon. Beat long and well, adding five cups of sifted flour beating it in thoroughly. Bake in a large cake pan.

DESSERTS.

Peach Dessert.—Drain juice from a bottle of peaches and put them in a baking dish or loaf tin. Pour cage batter over to the depth of one-half inch and bake. Serve with juice of peaches or whipped cream. Stewed apples, sweetened and flavored with cinnamon, or dried fruits may be used in the same way.

Suet Pudding.—Mix in suitable bowl two cups of bread crumbs, one of flour, one and one-half of suet, chopped finely, two cups raisins, seeded and chopped, and one-half cup sugar. Add liberal pinch of salt and two teaspoonfuls of baking powder. Moisten with two eggs beaten in milk enough to make stiff. Put into well buttered bowl, cook by steaming three to six hours. Serve hot with cream sauce.

Luella's Pudding.—A most delicious pudding is made by taking one cup of uncooked rice, one cup of sugar, one cup of raisins, and ten cups of whole milk, measuring all in same sized cup. Stir together and bake in well heated oven for two and one-half hours. Do not stir while baking. This makes enough for six or eight people.

SALADS.

Sardine Salad.—Select two boxes of sardines and arrange on a platter with chopped celery. For dressing take the yolks of four hard boiled eggs, put in a bowl, and rub to a paste. Add a tablespoonful of French mustard, three of vinegar, a teaspoonful of sugar, and a little cayenne. Mix well together and pour over the sardines and celery. Garnish with sliced lemon.

Turnip Salad.—Pare and cut in dice four medium sized turnips; boil in salted water until tender, changing the water several times. Drain in colander and when cool add one cupful of rich mayonnaise. Serve on lettuce leaves.

Cabbage Salad.—Chop small, firm head of cabbage in your chopper, add salt and pepper to taste; then about four tablespoonfuls of good older vinegar, stir well, let stand in a cool place for two hours, just before serving, add half cup of cream and heaping tablespoon of powdered sugar, mix well, serve on crisp lettuce.

CAKE FOR SMALL FAMILY.

To make a layer cake, bake one good layer, cut in either halves or thirds, lay one piece on top of the other, and proceed to frost or top as usual.

If variety is wanted take the usual amount of material for an

ordinary cake. Divide batter in four parts.

One part may be baked as a marble cake, after dividing it into three parts add one-half cake grated chocolate, to one-third leave plain and add two teaspoons strawberry flavoring to the last third. Pour a little of each in pan until all is gone and you have a fine marble cake.

One-half pound chopped nuts added to the second part will make a nut cake. One-half cup each of chopped dates and nuts, one-quarter cup each of chopped figs, citron and raisins, one-half teaspoon each of grated nutmeg, cinnamon, and cloves will make a fine fruit cake. The last fourth will make a nice loaf cake.

MAKE OVERS.

A nice, warm petticoat can be made from old stockings. Take four pairs, cut off the feet, and slit up the back. Stitch together, open the seams, and feather stitch down the right side, then put on a yoke belt, placing the ankle part at the waist. Finish by adding a ruffle, also feather stitched to correspond with the seams.

Boys' Overalls.—Take a gunnysack, cut it through the middle the long way, length of the leg. Sew up the seams, and you will have a nice, cheap pair of overalls for the boys to do their chores in after school.

Rope Portieres.—Take an old pair of chenille curtains, ravel out the different colors, and wind in balls, taking care to remove every thread of warp. Select shades that blend nicely or color with dyes and twist loosely into long ropes. Pretty designs may be found in catalogues. Use a brass rod. The result is a drapery handsomer than many found in the shops.

Suit for Boy.—Take the best of the castoff trousers, rip, wash and press. Pin your Buster Brown pattern carefully on the pieces before cutting and with care and tact you can get a suit nicely.

When ruffled muslin curtains have done service at bedroom windows they may be made into the following articles if the best part of the curtain is used: Plain or ruffled sewing aprons, ruffled dresser or bureau scarfs to be used over slip of any color desired, ruffled pillow shams, ruffled splashers used behind washstands, sash curtains.

AROUND THE HOME.

To clean woodwork add borax.

To clean nickel wash with hot soapsuds.

When washing woodwork wet the lower part to prevent streaking.

To remove the strong taste from game leave a quartered onion in it over night.

When filling a fountain pen run cold water through the pen to clean it.

Add cocoa or melted chocolate to your plain cake for a change.

Polish the dining table with sweet oil or melted beeswax.

A simple way to keep mirrors and other glass polished is to rub it well over with some tissue paper. Any stains or fly marks also can be removed in this way.

Any disagreeable odor in the room in which a sick person is kept may be obviated by putting a few drops of oil of lavender in a cup of hot water. The steam which arises from the cup will be refreshing and fragrant.

When putting up curtains in a low room, put the cornice to which the curtain is to be fastened close to the ceiling. The curtains meeting at the top, will conceal the wall and it gives the effect of greater height to the room.

Sometimes the lamp wick obstinately refuses to be turned up in an orderly manner. It will seem firmly wedged at one side, while the other side runs up at a point. To overcome this take a new wick, draw out a single thread near the selvyage, and the wick will be found quite tractable when introduced into the burner.

When one hates to take the tablecloth out of doors for shaking, yet wants it cleaner than a scraper can make it, she can accomplish her wants by placing some shallow dish, as a soup plate, in the centre of the cloth, and shaking the cloth up and down a few times. Every crumb will have lodged in the dish, and the table cloth can be laid away as clean as from a good shaking.

CHINESE MAKE GOOD SAILORS.

Ship Owners Find They Make Best Help on Vessels.

There is a growing disposition on the part of ship owners and officers in various parts of the world to send to China for complete crews. For most ships, particularly when first employing such crews, it is necessary to carry about a third more Chinese for the same service.

On the other hand, there are many officers and owners who claim that with such additional allowance of help a vessel is run more easily and efficiently, and that, all things considered, the Chinese sailor is the best all-around man aboard ship to be found anywhere. He is adaptable from fire-room to galley, is industrious, has little or no desire to leave the ship in port, and therefore gives little or no trouble from drunkenness and desertion.

THE SUNDAY SCHOOL STUDY

INTERNATIONAL LESSON, DECEMBER 17.

Lesson XII. Ezra teaches the law,
Neh. 8. Golden text,
Psa. 19. 7.

Verse 1. The broad place—This was a popular meeting place, between the temple and the water gate, so called because the water carriers' path leading from the spring of Gihon, the Virgin spring, entered the city at this point. It was at the east end of the city.

They spake unto Ezra.—It was a request of all the people. It was an unusual step. The people were inspired with a fresh sense of a compact life, and a new hope, now that the work of Nehemiah was completed. Now, after more than a dozen years of indifference to their sacred law, they were ready to fall in with Ezra's measures, by which he sought to make Judah a separate nation on the basis of their religious life.

The book of the law of Moses.—A study of the references to the law, in the book of Nehemiah, will discover elements of every part of the Pentateuch. The entire system of priestly and sacrificial regulations, with the many enactments concerning cleanliness and consecration, made up this document. It was the book of instruction, the Torah, "the old covenant."

Ezra the priest.—He is called both priest and scribe, and in verse 9 and elsewhere is given the twofold appellation. His priestly lineage is traced back to Aaron in Ezra 7. 1-5. His response to the request of the populace is no less remarkable than the request itself.

All that could hear with understanding—A comparison with Neh. 10. 23 indicates that children as well as men and women were included. "The law is for the simplest minds, the religion of Israel is to be popular and domestic."

The first day of the seventh month.—This gives us our line upon the year also. The wall was completed on the 25th day of the sixth month. That was in the year B. C. 444, and there can be no doubt the writer meant to convey the impression that the reading of the law followed immediately after. It was an especially appropriate time, for on this day the people had gathered in "holy convocation" to celebrate the Feast of Trumpets (Lev. 23. 23-25).

From early morning until noon.—When the hot autumn noon would compel a cessation of the reading, would be seven hours, and of course the process would not be consecutive. Others were standing by to relieve the great scribe, and interruptions would occur for exposition.

A pulpit of wood.—The first mention of a pulpit. This erection of a temporary wooden platform gives an indication of the importance of the event. Ezra could in this way be seen by all in the vast assembly.

Beside him.—The high priest and his party are not mentioned in this list of those who supported Ezra. The reason is obvious. These thirteen men were laymen and Levites, as was fitting in a movement which meant the overthrow of priestly monopoly and the deliverance of the law into the hands of the people. The Levites were no longer a part of the priesthood, but were rather concerned with the instruction of the people. It is likely that one name has dropped out of those on the right hand, as there ought to be an equal number on both sides, probably seven.

All the people stood up.—As an evidence of their reverence for the book of the law. Probably they did not remain standing during the entire reading. Standing as a posture for prayer was a token of humility. It became the custom to stand during the reading of the law in the later services of the synagogue.

Amen, amen.—The response of the people to the prayer of Ezra, ratifying his sentiment. Lifting up the hands was an expression of desire to receive and to embrace the divine blessing, the hands being open and the palms turned upward as if to accept. Bowing with faces to the ground was an attitude of lowly worship.

And the Levites.—Better, omit the "and," or translate "even." The phrase defines the function of the thirteen men just mentioned. Of these, four are mentioned as Levites in Neh. 9. 5, and the same four, with three of the others, are called Levites in Neh. 10. 9-14. They are all probably representatives of Levitical families.

Caused the people to understand.—Gave popular expositions of what Ezra read, interrupting at frequent intervals. This work of instruction in the Levitical law was entrusted to the priests alone.

They read.—Perhaps there were groups of people, and the Levites were reading to them at the same time with Ezra. But it is more probable that it refers to the Levites who, one by one, relieved Ezra. They read distinctly that is, with clearness and precision. Also they gave the sense, by way of interpretation. There are but two



PRINCESS PATRICIA

Daughter of the Duke and Duchess of Connaught.

clauses, not three, as in the Authorized Version.

All the people wept.—Probably from hearing read the threatening portions of the Deuteronomic law. They could not but compare their lives with the behests of the Book.

10. Eat . . . and drink.—It was not an occasion for mourning, but one of rejoicing and feasting. The custom on feast days was to exchange portions, and to send them to the poor (Esth. 9. 19, 22).

The joy of Jehovah.—That is, the people's joy in him, not in them. Their sense of his care and guidance through all the stormy scapes of the past should drive away sorrow. To rejoice in God is to be strong, because it is to be conscious of the inspiration of his unfeeling help.

11. Hold your peace.—Compare Hab. 2. 20, and Zeph. 1. 7. It was a bad sign to give way to grief on a holy day.

14. They found written.—There are various passages in the Pentateuch relating to the Feast of the Tabernacles, but the one specifically referred to here is Lev. 23. 39-43, where the only mention is made of preparing booths. The feast took place on the fifteenth of the seventh month, and was the great one of that month. It was the final harvest home of the year, the merry, but simple, celebration of the ingathering of the fruit of the field.

15. The mount.—The entire hill country of Judah, and especially the Mount of Olives on the other side of the Kedron.

16. Upon the roof.—The roofs of Oriental houses were flat. The courts were formed by the houses being built in the form of a quadrangle.

17. Joshua—Joshua. It is not meant that the feast had never in all that time been celebrated, but never so, with such gladness and ceremony.

ALTAR OF THE MOON GOD.

Sanctuary Food—on a Hilltop Near Ancient City of Antioch.

An important discovery which is fitted to throw light on the ancient religions of Asia Minor has been made by Sir W. M. Ramsay on the top of a mountain fully 5,000 feet above the sea level about four miles from the ancient city of Antioch, where was found the great altar of the moon god, or ancestral god, "Men Askaenos," which is about 66 feet by 41 feet and stands in an open oblong space approximately 241 feet by 136 feet, says the Zion Herald.

This open space is surrounded by a wall five feet thick, which like the altar is built of stones cut from the mountain. Besides this heiron Sir W. M. Ramsay found also a little stadium or theatre which probably served for the games celebrated in honor of the god on certain feast days.

At some distance off a church was also discovered. The estates of "Men Askaenos" was very extensive, and although they probably passed over to Augustus along with the inheritance of Amyntas, King of Galatia, who was lord also of Antioch, the sanctuary of the god was not suppressed, but an income was devoted to its maintenance. No fewer than seventy votive inscriptions for the god have recently been found which belong to about the year 300 A. D.

In thirteen inscriptions the expression "Tekmoreusas" occurs, which is thought to express or register a kind of recantation of faith, when certain Christian families (perhaps the farmers of the state and temple territories) weakly returned once more to the ancient state religion and sought to make amends to Men Askaenos for their abandonment for a time of the pagan worship.

Up to the present time no similar sanctuary dedicated to a known god and recognized throughout the whole of Asia Minor has ever been discovered on a mountain top.

CONCERNING SNAKES.

Way to Kill Ordinary Varieties Is To Rap Them on the Back.

The first impulse of a man on seeing a snake is to stamp on its head, which, according to the Rosary Magazine, is unwise. A snake's skull is very tough, as behooves a part of the body that is always liable to be knocked against stones, &c., owing to the extreme short sightedness of all serpents.

The back, on the contrary, can be broken with a light rap, for it consists of a delicate system of ball and socket joints. Should snakes be harmless the best plan is to leave them alone; should they be dangerous a shot from a revolver is safe and effective.

In case no revolver is at hand a rap with a cane will be sufficient, but care must be taken to keep away from the head of the creature.

A snake does not normally go about hitting its skull against hard objects; it only does this when in a hurry. Moving at its ordinary pace it feels its way with its long, delicate, forked tongue.

In the same way when about to swallow its food it touches it all over with its tongue in order to ascertain where to take hold, and this process has given rise to the mistaken idea that a snake covers its prey with saliva prior to swallowing it. No doubt a considerable quantity of saliva is generated during the process of deglutition, but it does not come from the tongue, which is merely used as a feeler.

When a snake bites it bisects its head up to the nape of its neck and opens its jaws till they are in the same plane, i. e., at right angles to the body. These jaws are provided with six rows of strong, sharp teeth, four on the upper jaw and two on the lower jaw.

This is a very formidable arrangement, but when you remember that a medium sized constrictor can project its head with sufficient force to knock a man off his feet, and will either on provocation or sometimes without it, let go this catanult, rat trap machinery, you are likely to avoid constrictors so far as is possible. Such a snake can take hold of a man and shake him or strip the skin and flesh from the part seized as if it were paper.

CREATURES OF HABIT.

Some Remarkable Stories of a Flock of Sheep.

A little contribution to the troubled subject of animal psychology is given, incidentally, in Rev. H. D. Rawnsley's book, "By Fell and Dale, at the English Lakes." Some apparently stupid and meaningless behavior, interpreted in the light of previous facts, would seem to indicate memory, and perhaps even a species of imagination.

Visitors to our lake country, as they ramble over the fells, must be constantly struck with the exceeding beauty of the delicate, lithe little sheep, with their shy, black faces and their dainty feet, that give life to the mountainside.

The most remarkable characteristics of these Herdmick sheep are their homing instinct and their marvelous memories. Of this there are many proofs.

For example, a flock of sheep, driven down a road which was blocked at the time, had to pass through a gate, and so back again through another opening in the wall to the roadway.

They did not pass along that road again for many months. The road was now no longer blocked, and the wall had been built up, but as soon as they came to the place they all topped the wall, and insisted upon going back again through the gate.

I myself have seen a flock suddenly, at a certain place, spring into the air without and apparent reason, and was told that at that particular point the year before a pole had been across the road, and the sheep had jumped it when they came to the place. Although no obstruction now existed, they leaped over an imaginary pole.

LIVED IN GLACIAL PERIOD.

Child Skeleton Has Been Found in A Cave in Hungary.

The first skeleton of a child that lived in the glacial period has been located in the Balle Cave, Hungary. The skeleton is tolerably well preserved, especially the skull, jaw, thigh-bones and the bones of the upper arm. Parts of the spine, however, and the small bones have crumbled away. Prof. Lenhossek, of Budapest, who has made a thorough examination of the remains, had published a report in which he concludes that the child must have been about 15 months old.

The skull is long and narrow, as are the forehead and the face. The jaw is prominent. The bones show the same peculiarities as those of the ancestors of the European races. The skeleton does not, of course, belong to the oldest races of which remains have so far been found, but to their immediate descendants, the so-called Mediterranean race. The interest lies in the fact that never before have any remains of a child of such a remote period been discovered.

If you would have your own way you must be willing to travel alone at times.

HARDER THAN THE ROCK.

More Difficult to Tear Down Concrete Than to Build.

Concrete buildings are permanent to an extent never before realized by architects. Office-buildings have a life of twenty, thirty, forty years, as the case may be, and then, if they are built of brick or stone or terra-cotta, they fall into the wrecker's hands, and are removed with little difficulty but much dust, to let other and greater buildings rise in their stead.

But with concrete buildings, says the Construction News, the case is different. To induce the concrete to release its hold on the re-enforcing rods of steel is no easy matter. The steel rods are wound in and out of the mass, crossing and re-crossing and lapping over each other until thoroughly tangled, like the hairs in my lady's coiffure, and much harder to separate.

It is infinitely more trouble to tear down a house of re-enforced concrete than it is to build one, and although less skill is required, it will be found that the cost will not be far different. The removal of a small concrete building in New York recently cost twenty-two thousand five hundred dollars.

The use of the modern re-enforced concrete for building construction goes back hardly twenty years, and there are few buildings of the most approved type that are ten years old. For this reason knowledge of the lasting qualities of cement cannot from what is known it is believed that the ordinary house of brick or stone is at the peak of its efficiency the moment it is completed. From that time it begins to deteriorate.

The peak of efficiency in the case of a concrete house has not yet been determined. As concrete gets older, it becomes harder and more durable, that is, of course, if the concrete is properly made.

The usual means of wrecking a house have not the slightest effect on concrete. The sledge-hammer, the drill and dynamite must be used.

Acids might be used to disintegrate the concrete, but the expense would be enormous. Muriatic acid will dissolve the binder in the cement, but the trouble is that as soon as it has soaked in a little the cement counteracts the acid, and it is necessary to wash away the soluble material with a hose before further progress can be made.

The only thing to do it to loosen material with explosives and then break it free from the steel re-enforcement with sledge-hammers, and that is a long, tedious job. A concrete house, re-enforced, becomes what is called monolithic. It is as if some one had chiseled the house out of a single piece of stone, with the added strength furnished by the steel.

1,825,000 USELESS RIFLES.

Antiquated Stock Kept in Storage in France.

France's enormous stock of antiquated rifles has been the subject of grave cogitation on the part of the budget committee. Struck by the large sums required by the French War Department for storage and maintenance of material the committee asked for a detailed statement, from which it was learned that in the French arsenals there are no fewer than 1,825,000 old service rifles and carbines which are not the slightest use in case of a mobilization, as the cartridges required for them are no longer made. They are weapon of the 1874 to 1880 patterns and have a calibre of 11 millimetres. Most of them are reported to be in "fair" condition, but more than half a million are admittedly quite useless. These are the remains of a huge accumulation of out-of-date arms that found good purchasers for a time at a dollar or two apiece among African negro tribes. But civilization has made great strides since even in the wilds of Africa and now the African negro is as good a judge of a Mauser or a Winchester repeater as his white brother and when he has the means to buy he insists on having the best. The budget committee has now resolved that the out-of-date goods must be immediately scrapped. It is hoped that the rifle stocks will sell at something like six cents each, while the metal parts will go as old iron, so that these obsolete weapons which were once so expensive will realize no more than maybe ten cents apiece.

RING OFF, WILD BELLES.

Maybelle—"See the beautiful engagement ring Jack gave me last night."

Estelle—"Gracious! Has that just got around to you?"

Tact is merely the art of getting what you want.

Some men haven't charity enough to cover their own sins.

Marrying an heir is a cure for love's ills.

It's almost as easy to get gold advice as it is not to.

Some men can't make a good impression even with a rubber stamp.

Some daughters wonder what excuse mother had for bringing father into the family.