

## Hints for Busy Housekeepers.

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

### SCOTCH SOONES.

Griddle Soones.—One pound of flour, a quarter teaspoonful of salt, one tablespoonful of butter, one teaspoonful of baking soda, one teaspoonful of cream of tartar, one teaspoonful of sugar. Rub the butter finely into the flour; add the other ingredients, then make quickly into a soft dough with buttermilk. Divide into four pieces, make each piece smooth and round; roll out, divide each piece into four small soones. They ought not to be handled much or they will be tough.

Oven Soones.—Rub two ounces of butter finely into one pound of flour, add one ounce of sugar, a quarter of a teaspoonful of salt, one teaspoonful of carbonate of soda, two teaspoonfuls of cream of tartar. Beat up one egg, put half of it into a cup, then with one-half of it and some sweet milk make the other ingredients into a soft dough. Knead a little on a floured baking board, divide it into five pieces, make them smooth and roll out, not too thin; cut them into four small cakes. Lay them on a greased baking tin, brush them over with the egg, and bake them in a hot oven for ten minutes. Two ounces of sultana raisins may be added. The dough should always be lightly handled.

Potato Soones (No. 1).—These may be made with potatoes left over a dinner, but they are much nicer prepared with potatoes freshly boiled. Put potatoes, mashed, on a baking board, and add as much flour as potatoes will take in. Then form in little rounds, pat lightly with the hand; add a little flour; bake on a griddle. When cool roll up in a towel till wanted. These will not keep more than a day, and can be used at once.

Potato Soones (No. 2).—Six or eight potatoes, flour, salt, and a little sugar. Peel and boil the potatoes, with salt in the water; steam and mash. Take out a large tablespoonful on the bake-board, and add to it half a teaspoonful of sugar and one tablespoonful of flour. Knead this until it feels firm; it will take up nearly all the flour; then sprinkle some flour on the board, roll it round and quite thin. Cut in quarters; prick all over with a fork, and put the soones on a hot griddle for about five minutes. Serve hot.

Potato Soones (No. 3).—One pound of cold potatoes, one ounce of butter, one or two tablespoonfuls of milk, about quarter pound of flour and a pinch of salt. Peel and mash the potatoes, warm the milk and melt the butter in it. Mix the potatoes, milk and butter, add the salt, and work in as much flour as the paste will take up. Roll it out very thin; cut in rounds. Place them on a hot floured griddle, and cook for about three minutes on each side.

### COOL DRINKS.

Egg Milk Shake.—Put two tablespoonfuls of finely crushed ice in a glass; add two and one-half tablespoonfuls of syrup, one egg, and two-thirds of a cupful of milk. Shake thoroughly and strain into a glass for serving. A little nutmeg or cinnamon may be added if desired.

Cocoa Egg-nog.—Beat the white of one egg until stiff and add gradually while beating constantly one teaspoonful of sugar, one teaspoonful of breakfast cocoa, and a few grains of salt. Add to one-half the mixture while beating constantly three-fourths of a cupful of cold milk. Turn into a glass and pile remainder of liquid on top.

Pineapple Lemonade.—Make a syrup by boiling two cupfuls of water and one cupful of sugar ten minutes. Add the juice of three lemons and one can of grated pineapple. Cool, strain, and add one quart or four cupfuls of ice water. Canton Punch.—Chop one-half pound of Canton ginger and add one cupful of sugar and four of cold water. Let stand thirty minutes. Bring gradually to the boiling point and let boil fifteen minutes. Add one-half cupful of lemon juice and one-half cupful of orange juice. Cool, strain, and dilute with crushed ice.

### DESSERT HELPS.

Sour Cream Icing.—Icing of sour cream and chopped almonds. Whites of two eggs, one cup sugar, one-half pint sour cream, one-quarter pound shelled almonds, one teaspoon gelatin. Cover sugar with water and boil until it "ropes," then pour it slowly over the well beaten whites of two eggs, beating constantly. Stir in the sour cream, which should be just clabbered, not old. Add a heaping teaspoon of gelatin dissolved in hot water and set away to thicken. When cool mix in the almonds, blanched and run through the chopper. A delicate filling for angel food.

Hard Sauce Hard Sauce. rare

Hard Sauce.—One cupful of powdered sugar, one-third cupful of butter, one-quarter cupful of cream, two tablespoonfuls of boiling water. Work butter and sugar together. Add boiling water and beat. Then add cream and beat until foamy. Add teaspoonful of lemon extract.

Orange Pudding.—Make a custard (cooking it in a double boiler) of one pint of milk, one tablespoonful of cornstarch, yolks of three eggs, three-fourths of a cupful of sugar; boil it until it thickens. Then remove and set aside until it cools. Have the whites of three eggs in the meantime where they can cool. While the custard is cooling break three or four oranges into shreds, removing all seeds and pulp and sugar well. Whip up the egg white until stiff and fold gently into the custard; then lay on top the shredded orange, after removing some of the juice, and serve with or without whipped cream.

### TESTED RECIPES.

Jumble.—Measure one quart each of cherries (after removing stones), currants, gooseberries, and raspberries, after washing and stemming. Place in preserving kettle with a cupful of water and when scalded add five pounds of sugar and cook slowly, stirring frequently, until of the consistency of jam; then seal in jars. This combination is as good as it is unusual.

Spiced Gooseberries.—Place in a preserving kettle five pounds of gooseberries, capped and stemmed, one pint of vinegar, four pounds of sugar, and two tablespoonfuls each of ground cinnamon and cloves. Cook all slowly for about two hours, stirring it often during the last half hour, as it scorches easily. Seal in jars. This keeps indefinitely and is excellent with either cold meats or to serve with steaks.

### LITTLE HELPS.

Try mixing lemon and vanilla extracts in equal quantities. It will give a new flavor to the cake which is really more delicious than using either extract alone.

Scaling Fish.—The busy housewife will have no further dread of preparing fish for any size family if she will try dipping the fish in scalding water—the scales are then removed with no difficulty and much time saved.

Washing Lace Curtains.—To do up lace curtains nicely without stretchers, wash and starch without much rubbing or wringing and hang lengthways on the line. Place opposite scallops together and pull the whole curtain straight. The starch will stick the opposite halves together, no pins being needed. The curtains will be straight and even and no ironing will be necessary—only a pressing of the scallops.

Mock Candied Cherries.—It is sometimes impossible to procure candied cherries for festive occasions, but if large cranberries are carefully prepared as follows you may have a dish of dainties just as good as the most expensive of candied cherries. Wash and pick over carefully one quart of fine cranberries. Place in a saucepan one cupful of water and three cupfuls of sugar and let this boil for about five minutes. Place the cranberries in a large flat dish and pour the boiled water and sugar over them. Let them stand for about eight hours. Then place berries and syrup on stove and boil until quite transparent but not until berries break. Drain off syrup. Place berries on large platter on which brown paper has been spread. Sprinkle with granulated sugar. When thoroughly dry pack in wooden box, if possible, in layers with paraffin paper between.

Flannels.—To a two gallon barrel of cold water take one-third part of any good soap, excepting naphtha, dissolved, and one heaping tablespoonful of borax, also dissolved. Stir cold water, dissolved soap, and borax well together, and put in flannels. Let stand two or three days and then rub soiled parts lightly with the hands, rinse twice in cold water, wring dry, shake and dry quickly, without freezing. Flannels washed in this way do not shrink, remain soft, and wear longer. For a family of six it takes about three pails of water. Blankets washed in this way never mat, but remain fluffy and soft until worn out. Hang blankets outside to dry when there is a little wind and it does not hurt them to remain in the sun a day or two longer, waiting for a good drying day. Crocheted or knit shawls, jackets, or caps washed this way and dried on a sheet, not hung up, in any warm place, are like new again.

From one and a half millions in 1901, the number of horses in Canada has risen to nearly two and a quarter millions at the close of 1910.

## THE SUNDAY SCHOOL STUDY

INTERNATIONAL LESSON,  
JULY 2.

Lesson I.—Isaiah's Prophecy Concerning Sennacherib, Isa. 37.

14-38. Golden Text, Psa. 46. 1.

Verses 14-20.—The prayer of Hezekiah in the temple.

14. Spread it before Jehovah.—The act was symbolical, intending to bring to Jehovah's attention the haughtiness of the Assyrians. The letter contained the threat of Sennacherib, to the effect that no nation had yet resisted him successfully. This warning was reinforced by the events which had brought the Assyrian forces through a series of conquests to Jerusalem. It was a time of severe testing. But the King of Judah was no doubt fortified by the assurances of Isaiah.

15, 16. Hezekiah prayed.—His invocation of Jehovah consists, first, of an address to him as the God of Israel, the reference to the cherubim signifying no doubt the two figures which were over the ark in the Jewish temple. But Jehovah is also the God of all the kingdoms of the earth, a doctrine of the solitary divinity of Jehovah derived from the fact that he alone has created heaven and earth.

17. Sennacherib, who hath sent to defy the living God.—See Isaiah 36. 18-20.

19, 20. The work of men's hands.—Thou art Jehovah, even thou only.—The two ideas stand in contrast. The worthlessness and nothingness of idolatry are often pointed out by such contemptuous references to wood and stone (see Deut. 4. 28; 28. 36; 29. 17; Isa. 2. 20; 17. 8; 31. 7). In this extremity of the nation Jehovah is to show that in him alone abides the true power of actual Godhead.

21-25.—The prayer answered in the form of a message from the great prophet. This word of the Lord has two distinct sections: (1) verses 22-29, which is essentially a poem taunting Sennacherib because of his pride and declaring his doom. Verses 30-32 are a sort of postscript, addressed to Hezekiah. (2) The rest of the message foretells the certain deliverance of Jerusalem.

22. The virgin . . . hath laughed thee to scorn.—Isaiah anticipates the retreat of the Assyrian king, and thinks of Jerusalem as intact. In the Old Testament, shaking the head means to act derisively.

23. Whom hast thou defied?—Sennacherib is blind to the sort of being he has been trifling with, none other than the Holy One. He has exalted his voice in arrogance, and lifted his eyes in pride, not against Israel, but against the living God.

24-25.—Through his messengers the Assyrian has made vain boasts, and these are the blasphemy against Jehovah. With swelling pride and extravagant hyperbole he brags of his triumphs over all barriers. As a matter of fact no Assyrian army had set foot in Egypt, and Sennacherib was not to see his dream realized.

26. I have done it.—Unconsciously the aggressive Assyrians had been only the instruments in the hand of Jehovah. It was he who, through them, had been subjecting the fortified cities and their inhabitants to such humiliations as those indicated in the blasting of the unrepented grain (27).

28. I know . . . thy going out.—Compare Psa. 139. 2. All the activities of the Assyrians are under the closest scrutiny of Jehovah. Their raging and arrogancy (29) are not to go unnoticed. With hook and bridle Jehovah is to drag them back like wild beasts.

30-32. The sign.—By a series of natural occurrences, Judah is to be made certain of her deliverance from her trials, according to the prophecy of Isaiah and the eternal purpose of Jehovah. This year (30) the people must eat what growth of itself, the scanty crop which springs up from the shaken grain of the previous harvest. Then, with the devastation and waste of war on all sides, they must still another year suffer lack, subsiding upon the bare products of which spring from the roots of the corn. But after these two years of suspended operations in the fields they will be able to plant and reap freely, for their enemies will be gone.

33. Therefore.—Some think that this word definitely unites this section with the "whereas" in verse 21. At any rate, verses 33-35 contain in emphatic form the substance of the promise of deliverance from the threatened invasion.

35. For mine own sake.—This is one reason for preserving Jerusalem, that Jehovah may justify his way with Israel his people, and so preserve his own glory before the nations. In addition, he is willing to do it in order to preserve the glory of the throne of David, his servant.

36. The angel of Jehovah went forth.—Sennacherib, while besieging Libnah, one of the unlocated, defended cities of Judah, got news of the advance of the forces of Tir-

hakah, the Egyptian, whom he set out immediately to confront. His precipitous retreat is now a part of history. The Assyrian army reached the outskirts of Egypt, at a place called Pelusium. There the awful calamity befell him as here described, 185,000 soldiers meeting their fate. The instrument of this disaster was undoubtedly a pestilence, inasmuch as the neighborhood of Pelusium was noted in antiquity for its power of plague.

From Egyptian sources, through Herodotus, we find that by night a multitude of field mice ate up the quivers, bowstrings and shield-ropes of the Assyrians. This is probably a picturesque way of describing the pestilence, the mouse being a symbol of sudden destruction.

38. Smote him with the sword.—See above. This was twenty years after his leaving Palestine. In that time he conducted several successful campaigns, but never again attempted to invade Palestine. He had learned his lesson, that the Lord is God alone.

## HOME OF THE GREAT GUNS

## DEMAND FOR BRITISHERS

MANY OTHER THINGS MADE AT THE KRUPP WORKS.

Materials for Railroads, Engines, Tools and Mills are Turned Out.

Essen, the home of the great Krupp gun works, is one of the most conspicuous examples of a one man town. It is practically just a hundred years old. In 1811 when the first crucible furnace for casting steel was set up by a poor hard-working young man, Frederick Krupp, the total population of Essen was under 4,000.

In 1891 it was 183,500, of which the Krupp contingent numbered about 84,000. This, and a great deal more, says Cassiers Magazine, is essentially the work of one man, and it is unparalleled in the history of industry. The corporation now owns iron and coal mines and over 4,000 houses.

The products from Krupp's are varied. Compare this with the highly specialized condition of the industries in this country. The Krupp's fame is chiefly associated with war materials, but all kinds of finished or unfinished materials for railroads, engines, tools, mills and other industrial appliances are turned out in large and small quantities.

The shops have been built at different dates and vary accordingly, but as a whole they possess in a marked degree that order and cleanliness which are the most distinguished features of German factories. This extends to the foundries, where one usually finds dust, SMOKE AND CONFUSION.

A specialty here is the casting of very large ingots of crucible steel. It is a remarkable sight and an object lesson in German methods. Ingots of eighty-five tons are cast, a feat which is not attempted in any other place. The steel is melted in small crucibles, which are carried by hand and therefore contain no more than two men can lift.

Scores of such crucibles go to the making of an ingot of considerable size and they occupy many furnaces, which are ranged on both sides of the foundry, with the ingot mould in the centre. At the signal the furnaces are opened and the crucibles drawn out and seized by a small army of workmen, who run them down to the mould and pour them in.

It is clear that to do the thing on a large scale perfect method in preparation and order in execution are necessary. The manoeuvre is carried out with military precision and promptness. In a moment the place is aglow with the white heat of the furnace, the figures run from all sides and come staggering down in pairs with the pots full of liquid steel. It is a scene of intense activity, but without confusion.

One after another the glowing pots are emptied; the molten lead runs like thick soup and plumps into the mould.

### WITH A BRIGHT SPITTER.

In a few minutes it is all over; the furnaces close again, the used crucibles are thrown aside and already the cast mass begins to congeal and change color, while presently it dulls to yellow and the tint deepens as you watch. The steel so made is the purest known, close grained, homogeneous and uniform throughout.

This is not done in the United States, where the impatience of local processes, which is characteristic and had led to such remarkable development of automatic machinery, has its weak side. The most recently built workshops at Krupp's are quite up-to-date in their construction—light, spacious and airy; but they are no way superior to the ones in Sheffield, England.

The most striking feature of German iron and steel factories is their clean, orderly and well kept condition. These qualities seem to be universal, and they extend to the dirtiest and most untidy departments. The German foundries are a revelation to me. They are as clean and well kept and almost as light as any other shop.

### ONE CROWNLESS KING.

Of the long line of kings which have ruled our land since the days of William the Conqueror, nearly 900 years ago, there has only been one uncrowned king. King Edward V., the boy-king, who met an untoward fate in the Tower of London in 1483, is the only monarch who reigned without receiving the Church's blessing or the formal homage of his subjects. Some people include Lady Jane Grey among our monarchs. If this doubtful claim is allowed, our only uncrowned queen ranks with Edward V., and deprives him of one distinction.

Four man eating lions were recently captured at Gwalior in India by means of fly-papers, which, getting on the faces of the animals, made them an easy prey.

SOLDIERS WHO FOUGHT UNDER FOREIGN FLAGS.

Admirals and Generals Who Enjoyed Great Reputations in Their Adopted Country.

The republics of South and Central America have always found a foreign leader since the days when the great Admiral Cochrane enabled them to break loose from the yoke of Spain.

At the present time the little fleet of Ecuador is under the command of a native of co. Waterford named Power. Admiral Power, who also holds a commission in the army of the same republic, is a fine looking man, with kindly brown eyes, and a firm, but quiet manner, and his rich Irish brogue has survived thirty years of exile. He is full of pluck, and not long ago, after suppressing a fierce outbreak of revolution, coolly drove through Quito in an open carriage, quite unattended. It was a brave deed, for every window might have sheltered an assassin.

Again, Columbia's best naval officer is Captain Harry Marmaduke, who is a tall and sinewy native of the United States. He has reorganized the Columbian navy, and is so popular that he had more recruits in his first six weeks, than he could find room for in his ship.

### ADMIRAL KILLICK,

who commanded the navy of the black republic of Hayti, was a Scotsman. A fine fighter, he died, facing terrible odds, under the fire of the German cruiser Panther.

Scotsmen have always been to the fore in the field of war. The most famous of modern Scottish fighters who have taken service for other countries is, of course, Kaid Maclean, who for many years was supreme in Morocco.

Another native of North Britain who enjoyed a great reputation in a foreign country was General Macdonald, who died four years ago at Warsaw. Born in 1853, General Macdonald joined the Russian army at the age of twenty, and rose rapidly. He was employed by the Government in the construction of fortresses in the Far East, and saw fighting in Turkestan. The Russian "Novoe Vremya" says that his Scottish birth explains his "tireless energy, enterprise, and love of work."

Mulai el Hafid, the present Sultan of Morocco, owed much of the success which he formerly enjoyed to Kaid Belton,

### A YOUNG ENGLISH OFFICER,

who began his career in the South African War.

In 1907, when a captain in the Border Regiment, he retired and went to Morocco, where he offered his services to the new Sultan. The latter asked a good many questions but neither accepted nor refused the offer. A month passed idly. Then one day Captain Belton received an imperative summons to proceed to a certain spot, where he found a force of four thousand men, whom he was requested to manoeuvre in review order.

Seeing that Belton knew nothing of the language, it was no easy matter to handle these wild legions; but the Englishman performed his task so well that he was at once made Commander-in-Chief.

China has always had numbers of foreigners in her employ. In July last the Chinese Government offered Lord Kitchener any terms he liked to name to go to China, and take over the formation of the entire army system of the Empire. Commander-in-Chief of the army of the most populous Empire on earth is not a position to be sneezed at, but Lord Kitchener is too important an asset of the British Empire to be spared.

### REAR-ADMIRAL GAMBLE.

Turkey, however, has an Englishman at the head of her new navy. Rear-Admiral Gamble, M.V.O., is getting three thousand a year from Turkey to supervise the reconstruction of her effete navy. The new Turkish navy is to cost £17,860,000, and will be manned by 30,000 officers and men.

At the same time that Admiral Gamble was lent to Turkey, another English naval officer took service with another foreign power. Lieut. J. M. Bugge (retired) has given his services to the little black republic of Nigeria. At present Nigeria's navy consists of one steam yacht, armed with six little guns, and a searchlight, but no doubt it will soon increase both in ships and men.—London Answers.

In 1904 there were only two motor-cabs in London. By 1909 they had grown to 3,956, and at the end of March this year the number was 7,165.

Dated 1492, the original marriage agreement between Beatrice, Queen of Hungary, and the King of Poland has just been sold in London for \$77.

Built in the year 700, the mansion belonging to Count Matuschke at Winfel-on-the-Rhine, Germany, is held to be the oldest inhabited house in existence.