

Hints for Busy Housekeepers.

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

BREAD.

Bran Bread.—Four cupsful bran flour, two cupsful white flour, one-half teaspoonful salt, two rounded teaspoonfuls soda, two eggs beaten light, two cupsful buttermilk, six tablespoonfuls molasses, one-half package seedless raisins. Mix well with hand and bake in moderate oven one hour. Try with a straw before removing from oven. Bake in a deep bread pan in order to retain moisture. This makes one loaf and is good for constipation.

Bread.—Early in the afternoon previous to baking day take three cooked potatoes, mash with a spoon in a large bowl, then add about four heaping tablespoonfuls of flour and one teaspoonful of sugar; mix together, then seal with boiling water, stirring, until smooth and thick. Dissolve half a yeast cake in a cup with a little lukewarm water; when the mixture has cooled until barely warm stir in the yeast and place to rise in a fairly warm place during the afternoon. At night take two quarts of lukewarm water, a tablespoonful of salt, and stir in as much flour as can be stirred with a spoon, then add the yeast, which should be foamy and light. Cover warm by the stove till morning if the weather is chill and allow plenty of room for rising. In the morning mix stiff with flour, let it rise till twice the bulk, then mold into loaves. Allow these to rise till nearly twice the bulk, or for about an hour, then bake about one hour in a moderate oven. This recipe will make six medium sized loaves. Before mixing in the morning if two cupsful of the mixture is set aside in a cool place it may be used instead of the fresh yeast cake for the next baking and will make six more loaves.

Rusks.—Two cups raised dough, one cup sugar, one-half cup butter, two well beaten eggs, flour enough to make it a stiff dough; set it to rise and when light mold into high biscuits and set to rise again; place in oven. When done rub tops with granulated sugar and milk and place in oven to dry.

SALADS.

Shrimp and Tomato.—Cut a piece from the blossom end of each fair ripe tomato of fair size and dig out the pulp. Fill the cavity thus made with cold boiled shrimps (canned are good for the purpose). Arrange them neatly with the backs up. Line a chilled dish with endive or with lettuce leaves and set the tomatoes within these. Or lay each upon a separate bed of the leaves upon individual plates. In either case send around mayonnaise dressing with it in a sauceboat. Crab salad—Make as above, using crab meat instead of shrimps.

White Fruit Salad.—One can pineapple, diced; one can California white cherries, stoned; one pound white grapes halved and seeded; three bunches celery, white part only, cut fine; 15 cents' worth English walnuts, blanched. Dressing: Yolks three eggs, beaten stiff; three heaping teaspoonfuls sugar; a pinch of mustard, salt, and pepper; stir in this six tablespoonfuls boiling vinegar; stir over fire until thick, add one teaspoonful butter. When ready to serve add one pint whipped cream; mix with fruit.

Beauty Salad.—Cut in small pieces six oranges, mix with half a can of sliced pineapple diced. Add a dozen of marshmallows cut into bits, then add broken English walnuts. On each salad plate place a lettuce leaf and some of the salad, dot over with mayonnaise dressing. This has been pronounced delicious, besides being a beautiful decoration in color for the table.

PUDDING.

Noodle Custard.—Boil in boiling salt water for twenty minutes about half a pound of dry noodles, drain, cover with cold water, and drain again. Now in another dish make a custard of two eggs, beaten, two cups sweet milk, two tablespoonfuls sugar, butter size of walnut. Put this over the noodles and bake about half an hour. Serve warm. Extra nice if eaten with sweet cream.

Sago Custard.—Boil sago, in double boiler, with milk (as you do rice) until done. In a bowl beat one or two eggs, add two scant teaspoonfuls flour, one-half cup milk, a little nutmeg. Add this to the boiling sago, and let it boil until thick. Serve hot, with or without milk or cream.

Apricot Pudding.—A dainty pudding, the colors being gold and white, can be made in the following manner: Boil one pound dried apricots until tender; press through a sieve; return to the fire with one cupful sugar; cook thick, then add two tablespoonfuls Keystone sil-ver white gelatine dissolved in three tablespoonfuls cold water, and stir until gelatine is dissolved; remove from fire. Prepare a boiled-cus-

tard, using one quart of milk, three eggs, half a cupful of sugar; cook until it thickens, then add two tablespoonfuls of gelatine dissolved in three of cold water; add one tablespoonful of vanilla. Put the apricot jelly and the custard into a mold in alternate layers; allow each layer to become thoroughly set before adding the next. Serve with either plain or whipped cream. This looks pretty when molded in sherbet glasses and served with a large spoonful of whipped cream on top.

FRUIT RECIPES.

Pineapple Dainty.—Dispose a square of angel food in a tall glass and on this put a round of canned pineapple. Add a little sugar and lemon juice to the pineapple juice and cool; add enough marshmalo to tint the syrup (or tint with color paste or red raspberry juice) and pour it over the pineapple and cake. Pipe whipped cream above the pineapple and finish with a cherry. Serve at any time when ice cream would be served.

Apple and Date Salad.—Pare and core about three choice apples. Cut them into matchlike pieces; cut should be about one pint. Squeeze the juice of half a lemon over the apple. Pour boiling water over half a pound of dates, separate them with a silver work, and skim out upon an agate dish. Let them dry off in a hot oven. When cold cut each date into four or five strips, rejecting the stone; sprinkle with one-fourth a teaspoonful of salt and three or four tablespoonfuls of olive oil. Mix the apple and date and put aside in a cool place about an hour. When ready to serve add a tablespoonful of lemon juice and one or two tablespoonfuls of oil if the mixture seems dry. Mix thoroughly. Serve in a bowl lined with lettuce hearts.

USEFUL HINTS.

Zinc or tin, if badly discolored may be cleaned with a paste of whiting and paraffin.

A cheap red coloring for cookery is made thus: Chop a large beet-root very fine and pour a little boiling water over; strain and use.

If after frying fish a slice of toast be put into the fat for about two minutes and then taken out, anything may be fried in it, and it will not taste of the fish.

If a few drops of glycerine be added to the starch for linens, it will be found that the iron will not stick, and that the linens will have a beautiful gloss after they have been ironed.

Old pieces of velvet make excellent polishing cloths and can be used instead of chamois skin. When soiled, wash in soapy water and dry without rinsing.

To test nutmegs, prick them with a pin, and if they are good the oil will instantly spread around the puncture.

If the handles of ivory knives are spotted, dip a chamois skin in water, then in powdered pumice, and rub hard.

Eggs are best twelve hours after they are laid. They can be kept for months, packed without touching, in salt, small ends down.

Long spurs and pale legs are signs of an old turkey. The gobler, while it has less white meat, is supposed to have a better taste than the hen turkey.

When making fruit pies, damp the edge with milk instead of water. It holds better, and the juice is not so liable to boil over.

To prevent the oily look often seen on furniture polished with furniture polish add a little vinegar to the polish and you will be pleased with result.

To clean carpet on floor, take four ounces alcohol, one 10 cent cake soap, two ounces borax, shave soap and dissolve in two quarts water boiling hot. Add borax when dissolved, add one gallon of water, boil fifteen minutes, take from fire, and add as much water as necessary. Take good stiff brush and go over one width of the carpet at a time, dipping brush in fluid often, then go over all again with clean water. Your carpet will look like new.

Washing Fluid.—Sal soda (washing soda) one pound, stone lime, one-half pound—lime must not be crumbly—water five quarts; boil a short time, stirring occasionally. Then let it settle; pour off clear fluid in stone jug and cork for use. Have your boiler half full of water, add one-half bar laundry soap, and when near scalding add one teacupful of fluid. Wring clothes through water put in boiler and boil thirty minutes, then put clothes in tub, rub lightly through suds if you wish, although it is unnecessary. This fluid will not darken clothes, as the lime bleaches. You may first rub flannels through remaining suds, then colored clothes—it brightens colors. It saves time, labor, clothes and soap.

THE SUNDAY SCHOOL STUDY

INTERNATIONAL LESSON,
MAY 14.

Isaiah's vision and call to service,
Isa. 6. Golden Text,
Isa. 6. 8.

Verse I. The year that king Uzziah died—The exact date cannot be determined, and for our purposes is not important. It is the event itself, with all its stern meaning, and its contrast to the exalted heavenly Sovereign, to which the prophet calls our attention. The splendor of Uzziah's court, and the triumphant success of his long reign doubtless had made a deep impression upon the future prophet's imagination. The terrible judgment which had befallen the proud monarch, his hero, and his awful death, must have been a rude shock to one who had basked in the sunshine of this earthly sovereignty. It was at this crucial moment in his career that the vision of another throne came to him, on high and lifted up above all that is human.

His train—The skirts of his garments filled the entire space of the temple, the very place where Uzziah had committed his sin and met his fate.

2. Above him . . . the seraphim, nowhere else mentioned as angelic beings, are here represented as the attendants of the Lord, stand above him in the attitude of service. By their presence and actions they suggest the ineffable majesties of God. They seem to have been at least partly human in form, with two wings covering the face, that they might not see, and with two covering the feet, that they "might not be seen."

3. One cried unto another—They sang in antiphon, some crying, Holy, holv. holy, a thrice repeated tribute to the divine holiness (denoting a sense of distance, or contrast to the imperfections of the people), and the rest responding, in terms that describe the manifestation of the divine holiness in nature, and anticipate the universal diffusion of his glory.

4. The foundations of the thresholds—Meaning, of the temple, which had been polluted by the hypocritical worship of the nation. The smoke was not that of acceptable sacrifice accompanying the pure worship of the seraphs. It was like the mist which arises when fire and water come together, for here the sanctity of the divine comes in contact with the profanity of the human. Compare Rev. 15. 8. The smoke is a fitting antecedent of the unworthiness of his people as expressed in the following verse.

5-8—The impression made by the vision, the symbolic act expressing the divine pardon, and the ready response to the Lord's call to service.

5. A man of unclear lips—He would faint join in the praise ascribed to Jehovah, but he feels himself deprived of the right because of his mortal imperfections. These, in a man standing upon the threshold of a prophetic career, would most naturally show themselves in the lips, the organs of speech.

A people of unclear lips—Their worship, in startling contrast to that of these sinless seraphs, seemed to Isaiah corrupt and profane. Their lips, and therefore their acts of worship, were impure and unacceptable, because their lives were so. The man whose eyes had rested upon the august presence of the King could no longer tolerate the practice of sinning socially and politically, and then trying to worship God religiously.

6. A live coal—This was a simple domestic device for transferring fire from the hearth to the place where it was required. Thus it superseded the intricate and clumsy ceremonies ordinarily connected with sacrifices for sin in the temple. Isaiah in his own altar; he acts his Lord. In that divine presence Isaiah in his own altar; he acts his guilt in his own person, and so he feels the expiratory fire come to his very self directly from the heavenly hearth.

7. This hath touched thy lips—Since he feels all his sin concentrated there, it is fitting the purifying fire should thus be applied to the organ of expression. We can understand from this act, which brought him the assurance that his iniquity was forgiven, and upon the simple condition of penitent confession, why Isaiah railed against the costly and elaborate ritual service by which his people thought they could propitiate an offended God (Isa. 1. 10-17).

8. I heard the voice of the Lord—His sin being removed, it was possible for him to come into direct communication with God, and not depend upon the medium of seraphim. And what he heard was not a command, but an entreaty, and he answers, not under compulsion, but with unhesitating freedom.

9-13—Isaiah's commission, and the outcome, first, to deepen the spiritual insensibility of the sin-hardened people, and, secondly, to pour judgment upon the nation un-

til only a remnant remained.
9. Hear . . . but understand not—This, of course, is to be the result of the prophet's declaration of the word of God, but here it is described as if it were a purpose. There is almost a contemptuous thrust in the words, this people, as if Jehovah were thoroughly disgusted with this callous generation.

10. Make the heart . . . fat—The stubborn rejection of the message from God will result in their unfeeling hearts becoming still more unfeeling. The seeming harshness of such a revelation is due to our referring it to God, as if he willed their spiritual death. But the meaning is simply that the unbelief of these people is nothing more nor less than an incapacity for the will of their Maker (Compare Matt. 13. 14; Rom. 11. 8).

11. How long?—Isaiah is certain that this condition of things cannot continue indefinitely. Exterminating war, humiliating subjugation, and devastating exile, leaving many forsaken places in the land (Isa. 6. 12), can be the only answer. It is by such judgments that Jehovah must bring the people to their senses.

12. A tenth—In this doctrine of the remnant of Israel the prophets found special comfort and hope for the future (Isa. 1. 9; Amos 5. 3). The thought is illustrated by the figure of the destruction of the turpentine tree, and the oak. Though the stump may be burned after the tree has fallen, yet a principle of vitality is likely to endure. So Israel in ruins still has hope because of the indestructible spark of life contained in the faithful remnant.

OLD WEDDING KNIVES.

Few Specimens Left of This Once Common Gift to Brides.

Of the many dainty and curious relics belonging to old wedding customs none is more interesting and beautiful than the once indispensable bride knives, specimens of which still linger here and there among the cabinets of old country houses, says The Queen.

Or you may discover a slender, quaint old pair of these ancient posy knives in their delicate, faded cases, hiding behind the glass in some sleepy, provincial museum.

You scarcely realize as you examine them that without her wedding knives duly attached to her girdle the mediaeval and seventeenth century bride would hardly have considered herself dressed. So completely a part of the marriage ceremony that they once came to be considered almost as necessary to an orthodox marriage as the veil and the ring itself. The old plays teem with allusions to them.

And who can forge the figure of Juliet, wearing her wedding knives, as she stands in tragic anguish in the friar's cell, and again when she is about to take the sleeping potion? Shakespeare in the old quarto of 1597 made special reference to his heroine wearing them.

Of the 101 delicate trifles of the ancient wedding toilet, few were invested with more tender fancies or mystic symbolism than these knives; there was the idea of the severing of the knot of love, and then the more practical suggested emblem of good housewifery and domestic policy.

They were not worn in England alone, but all over Europe wedding knives formed part of the bride's regular accoutrements. The highest invention was often brought to bear upon their metal, brocade and shagreen cases and sheaths. In the old Flemish pictures they may be seen hanging from the ladies' girdles beside the bodkin, scissors and other personal articles of the new wife.

Very beautiful indeed are some of the quaint old blades and handles, and all were of superior quality and artistic ornament. As the rank of the bride rose so they became more elaborately chased, and sometimes they were jeweled to a standard of immense value. It is very curious to learn that many of the finest English specimens emanated even in those remote days from Sheffield.

The precise origin of the custom of wearing wedding knives is lost in obscurity, but their decline from sea to sea have set in after the reign of William and Mary. In the time of Anne and the early Georges the custom was already obsolete and archaic. There is something almost mysterious in the way in which these beautiful little mementoes have completely vanished from modern usage, disappearing almost concurrently with the ill-fated Stuarts.

THE WORLD'S SHEEP FLOCKS.

Australia leads the world in sheep farming, according to the following statement: Australia, 87,043,266; Argentina, 77,581,100; Russia, 58,510,823; United States, 54,631,000; United Kingdom, 30,011,833; New Zealand, 22,449,053; India, 18,029,181; France, 17,461,379; Spain, 16,119,051; Cape of Good Hope, 14,848,795; Uruguay, 13,915,796; Italy, 10,877,000; Austria-Hungary, 10,743,707. The estimated capital value of the Australian flocks is \$220,352,400, and the annual gross output of the flocks is estimated at 75 per cent. of the value.

THE NORTH AND SOUTH POLES

REMARKABLE STORIES TOLD BY FAMOUS EXPLORERS.

Both the Arctic and Antarctic Regions Are the eVery Reverse of Quiet.

On Polar seas the ice, though thick and solid as granite rocks, is hardly ever still. There are tides in the Arctic and Antarctic oceans and these lift and lower the huge ice fields causing low creaking, groaning noises.

Even as late as November the pack will wake up without warning and pile itself in huge heaps with indescribable crashings, groanings, and roarings.

During his last successful journey Captain Peary's ship was in movement of the ice. He speaks of the "rabid roar" of the "tumbling chaos of ice blocks." His Eskimos were terribly frightened, and set up weird howlings. The noise was terrific.

Every Arctic explorer gives similar accounts. Captain Hall, who led the Polar expedition, had an appalling experience. He speaks of masses of ice colliding around the ship with a series of TERRIFIC CRASHES.

The Polaris herself was "nipped," and there followed such a terrible rending and groaning that every one aboard was convinced that she was going to the bottom, and the crew all but twelve men were ordered out on to the ice.

They spent 196 days on a drifting floe, which carried them 1,500 miles. One amazing part of the adventure is that the Polaris did not sink, and the men left aboard managed to get her to a harbor, where they built a house and spent the rest of the winter.

Spring is the noisiest time in the Polar seas. When the ice breaks up the sound, to use a trite phrase, beggars description. Captain McClure, of the Investigator, compared it to heavy thunder or the sound of great guns, and another writer says that the movements of the breaking floe resemble the upheavals of a volcanic eruption.

Whether in the Arctic or the Antarctic regions the air is seldom so still, and gales are frequent. The winter winds of the Far North, says Peary, blow with almost UNIMAGINABLE FURY.

During the winter which he spent aboard the Roosevelt before his last successful dash for the Pole, he experienced a series of terrific storms.

In the cabins the sound resembled that of some gigantic power plant, everything vibrating to the pulsation of the machinery. The whole atmosphere was full of the deep, sullen roar of the wind, and so thick was the cloud of snow picked up and swept forward on the wings of the gale that powerful lamps were invisible ten feet away.

On high ground, such as inner Greenland, the wind is never still. Nansen tells of the constant sibilant hiss of the breeze laden with tiny speckles of ice which flowed along knee high like a shining white river glittering in the pale arctic sunlight.

In the Antarctic the storms are, if possible, more terrible than in the Arctic. The Antarctica expedition experienced a gale from the south-west which blew a heavy boat a distance of over sixty feet and smashed it to matchwood. It also shifted a heavy bag of fossils. The astonishing velocity of 85 miles an hour was registered, and then the wind gauge was

CARRIED AWAY BODILY. During such storms everything became charged with electricity. The tips of men's fingers glowed in the dark, and there was a snapping and crackling as they touched any metal object.

All along Arctic coasts huge rivers of ice extend to the sea. When these glaciers "calve"—that is, when bergs break off—the sound which ensues is quite indescribable. It beggars thunder or great guns. The very air trembles, and the sea is flung up into waves which resemble those formed by submarine earthquakes.

Nor is there lack of sounds caused by animal life. In the Arctic may often be heard the baying of wolves, and the barking of seals, while in summer the harsh cry of sea birds echoes along the face of the cliffs. In the South there are penguins by the million. Dr. Nordenskjöld writes of "the cackling colony of Seymour Island."

No, the Poles are not the places to go in search of silence. They do not compare in this respect with tropical deserts such as the Sahara nor with the open sea upon a calm, summer day.—Pearson's Weekly.

There was an elopement a short time ago, and after a brief honeymoon the bride returned to the parental roof. "And you will give us your blessing?" she asked. "Freely," replied the old man; "no trouble about the blessing, but board and lodging will be at regular rates."

SENTENCED TO STRANGLING

THE METHOD IS VERY SIMILAR TO SPAIN'S GAROTTE.

How the Law's Greatest Penalty Carried Out in Different Countries.

Austria is the only country that employs the garrotting method of execution, but Spain's garrotte is very similar. The original method of garrotting was, in fact, nothing but strangling. The criminal was seated on a chair fixed to a post, a loop of rope was placed incircling his neck and the post, and by means of a stick or cudgel (Spanish, "garrotte") inserted between the post and the condemned man's neck, the cord was tightened until strangulation ensued, says Pearson's Weekly.

The modern garrotte consists of a brass collar containing a sharp-pointed screw. The executioner turns the screw, and its point penetrates the spinal marrow, causing instant death.

HANGING IN OLDEN DAYS.

Every civilized country does its best nowadays to make the dreadful task of execution as rapid and as painless as possible. Hanging as at present performed is a very different matter from what it used to be.

Till nearly the end of the eighteenth century, the condemned man was made to stand in a cart with the rope round his neck, and the cart was then driven away from under him. In 1783 Parliament abolished this practice as being too barbarous, and a platform was substituted for the cart. In 1874 this method was improved by proportioning the length of the drop to the weight of the body.

The drop is so nicely adjusted that the mere fall at once ruptures the ligatures of the spine, and so causes death at least as certain and instantaneous as the electric method which has been adopted in America.

The State of New York inaugurated the electric chair twenty-one years ago, but its only advantage over our method is that the man who switches on the current is out of sight of the death chamber, and so escapes the gruesome title of public executioner.

Formerly all criminals in this country died by the axe, and undoubtedly the axe in the hands of a skillful headman was as merciful an instrument of death as any which exists to-day. In Prussia decapitation by the axe is still the recognized method of execution, but the rest of Germany follows the example of France, and uses the guillotine.

THE FRENCHMAN'S "WIDOW."

Execution had become almost obsolete in France until public sentiment was aroused by the ever increasing number of brutal murders that in January of last year "the Widow," as the French term the instrument, was dragged out of its retirement, and four miscreants were publicly executed at Bethune, in the North of France.

The guillotine was invented by a doctor named Guillotin more than a century ago, but it is not true that the inventor fell a victim to his own device. He died quietly in his bed. The guillotine consists of two upright posts grooved on the inside. An immensely heavy and sharp steel blade is fixed to slide in these grooves, and the executioner has nothing to do but pull a rope, when the blade drops and decapitates the victim instantly.

A terrible peculiarity of French law is that in the case of parricide the sentence must be read aloud to the condemned man when he reaches the guillotine. This was actually done when Duchemin, who murdered his mother, was executed in September last.

Persia last year suffered from a revolution. Four conspirators who were caught in the act of throwing a bomb in the crowded bazaar at Teheran were hanged and quartered in the same fashion that prevailed in this country up to the seventeenth century. The remains of the wretched men were hung at the city gates as a horrible warning.

FLOGGED TO DEATH.

Morocco is perhaps the most mediaeval country in existence. Flogging to death is still in vogue. No longer ago than May last Mulai Hafid had the Sheriff Kitain executed in this horrible fashion.

The Amer of Afghanistan has peculiar methods of making the punishment fit the crime. A baker, for selling short weight, was roasted in his own oven, and a man who had started a scare that the Russians were advancing on Kabul was placed on a stool fastened on top of a tall pole, and kept there on sentry go till he died of sleeplessness and exhaustion.

There are a few countries where capital punishment has been abolished, notably Switzerland. In Italy, also, there have been no executions for civil offences for many years past.