About the House.

STRAWBERRY DAINTIES.

There is no more delicious fruit than the strawberry, nor one which can be served in a greater variety of ways. Whether for breakfast, luncheon, dinner or supper, strawberries are equally appetizing What can be more effective for a centrepiece, than a low, quaint-shaped bowl, heaped high with the large, luscious berries resting on a bed of their own green leaves?

Cunning individual dishes containing a dozen large berries with the hulls left on, with a little pulverized sugar on the side, are frequently served as a first course for breakfast or luncheon. Below are given a number of choice recipes for serving this fruit:

Fresh strawberry pie.—Line a pie plate with a nice crust, and bake as for lemon or cream pie. Have ready a quart or so of fresh ripe berries, cut in two or three pieces with sugar sifted over them so they will be juicy. When ready to serve, fill the crust, and if desired, spread whipped cream over the top. Never fill until ready to serve. Individual pies can be made in muffin rings.

Strawberry tarts.—Make puff paste or roll out ordinary pie crust, and spread with butter, folding it, and roll thin. Cut out the desired shape, and bake in a quick oven. When they come from the oven, brush over with white of an egg, sift fine granulated sugar over and return to the oven for a moment. Cool before using. Fill with thin strawberry jams or fresh berries. If the latter, drop a spoonful of whipped cream over each,

Strawberry punch.—Soak two tablespoonfuls of gelatine in a cup with four tablespoonfuls of cold water, and let it stand half an hour. Place over the fire one quart of water and one and one-fourth pounds of granulated sugar until dissolved, add the grated rind of one orange, let it boil five minutes, remove from the fire, add the gelatine, and strain through cheese cloth. Squeeze the juice of two lemons and one orange, and after straining add to the syrup. Mash and squeeze enough strawberries to make one-half pint of juice. Add this to the syrup, and after mixing, set away to cool. When cold pour in the freezer and turn slowly until stiff. Serve in sherbet glasses with angel's food.

Strawberry ice.—Pour two pounds of granulated sugar over two quarts of fresh berries, and let them stand two hours, then squeeze through cheese cloth, add an equal quantity of water and freeze until stiff. At that stage allow the whites of three eggs well beaten to each quart of juice, and freeze until firm.

Strawberry ice-cream. — To every quart of cream allow one quart of berries and one pound of granulated sugar. Let the sugar stand on the berries fully one-half hour, then mash and rub through a collander. Afterward strain through cheese cloth, and add the cream. Turn the freezer slowly at first. When stiff, add a pint of whipped cream to every two quarts of frozen cream, and freeze until firm.

Strawberry float.—One quart of fresh berries after they are hulled and one quart of fine sugar mashed together. Beat stiff the whites of six eggs, and add gradually the berries. Continue to beat until the mixture will stand up high. Serve in a glass dish.

Frosted Strawberries.— Beat the whites of four fresh eggs with six tablespoonfuls of cold water. Select large handsome berries, and leave the hulls and stems on, dipping each one separately into the egg, then into a dish of fine sugar. Let them dry, and then arrange on a glass dish

Strawberry cream.—One quart of ripe berries mashed with one and one-half cupfuls of white sugar. Soak one-half box of gelatine in enough cold water to dissolve for one hour. Strain the berries and add the gelatine, set the dish containing this into a pan of chopped ice and beat until it begins to get thick, then add one pint of whipped cream. Pour in a mould and set in ice box.

A LAUNDRY LESSON.

The purpose of boiling is to expand the fabrics by steam, and thus to loosen the dirt and allow it to drop out; there is no good but actual harm derived from "cooking" the clothes; they do not require "cooking" but cleansing, and when they are cleansed that is sufficient. Hence, within half an hour after the water first begins to bubble they should be immediately removed and plunged into clear, cold water. While the clothes are boiling they may be turned with a clothes-stick, but must not be punched or lifted in such a manner as to tear them. The common custom in many households of putting the second boilerful of clothes into the boiling dirtied water from which the first boilerful has been taken, is wholly opposed to good laundry work. When the cook wishes to keep the juice in the meat that is to be cooked by boiling she plunges it into boiling water. When she wishes to extract the juices and have them in the water for soup, etc., she puts the meat on in cold water. If you wish to get the dirt out of clothes instead of driving it into the fibre, put the clothes on in cold water, and do not allow them to remain in the boiling water soiled by them till they are dyed yellow.

One, two and even three rinsing waters are not too much to put the clothes through, as they should be free from every trace of suds before being put in the bluing water. If ammonia, javel water or washing powders are used the clothes require much more rinsing than if only soap is used.

Each piece should be thoroughly shaken out in the rinsing water and then put through the wringer into the bluing water, which is blued by stirring into the water a pint of blue water obtained by shaking a ball or square of powdered bluing strongly wrapped in a piece of flannel into the water. The clothes should not stand in the blue water but should be wrung out immediately and hung upon the line. There is a great "knack" in hanging clothes properly, the inexperienced hand always showing in a jagged, woe-begone-looking array of clothes hung up regardless of looks.

Colored clothes, ginghams, calicoes, etc., should never be boiled. Men's overalls and blouses need boiling even at the risk of fading the color, but they must not be allowed to "cook" until the color deserts them.

IRONING-DAY DESSERTS.

Indian Pudding.—Make corn meal mush just as you usually do using say three pints of water. When it has cooked ten minutes add slowly one pint of hot sweet milk, one scant cup of molasses, and a teaspoon of butter. Let it cook while you beat two eggs in a large pudding dish. Then pour on the hot mush, very slowly, stirring well, so the eggs will not curdle. When well mixed, bake in a moderate oven two hours. We like this hot with milk and with butter when cold. Sometimes we have corn pone made by this recipe:

Corn Pone.—Three cups corn meal, one cup whole wheat flour, two cups sour milk, one cup sweet milk, two-thirds cup molasses, one teaspoon each of salt and soda. The batter should drop from the spoon, so you may need little more meal or flour. Pour this into a well-greased, deep pudding pan set in another pan of boiling water, put tin lid over the pone and bake three hours. The last half hour take off the lid and take out the pan of water and let the pone brown. The water pan must be kept filled. The pone is best hot. Eat with butter:

Bread Custard—Soak 1 pint of fine bread crumbs in a quart of sweet milk half an hour: Then add three well beaten eggs and two-thirds cup of sugar, or sweeten to taste, flavor with nutmeg. Bake in deep pudding dish one hour, serve without sauce when cold, or nearly so.

ADVENTURES OF MISSIONARIES.

How Dr. Lowry Defeated a Chinese Mob in the Streets of Peking.

War itself does not afford occasion for greater deeds of valor than the life of a Christian missionary in pagan lands. Often he must face great odds and defend those near to him at the risk of his life. The recent assault in the streets of Peking, upon the family of Bishop Earl Cranston of the Methodist Church, shows how the perils of the fight for the faith may come to missionaries even in the streets of a great capital.

On September 30, 1898, Bishop Cranston brought his family to Peking from Tien-Tsin. The bishop had been staying at the house of Doctor Lowry in Peking, and proposed to take his family there. There was some difficulty in obtaining chairs and vehicles to carry the family from the station, Bishop Cranston remained at home, and Doctor Lowry, who knew the city, took his little daughter Mabel and went with the chair-bearers to the railway station.

In the square near the Chinese Temple of Heaven a mob hurled stones at Doctor Lowry and his daughter. Mrs. Cranston and her three daughters were at the station. She and her daughter Ethel started home in a chair borne by coolies, behind them came Mabel Lowry and Laura Cranston in a donkey-cart, and Doctor Lowry and Ruth Cranston followed in another donkey-cart.

Having been attacked at the square, Doctor Lowry ordered his drivers not to go back that way, but they disobeyed and did so. Seeing the mob, they then turned out of the square into a side street not more than eight feet wide. The mob followed, throwing mud, cement and pieces of brick, and finally bearing down on the carts.

Doctor Lowry dismounted and, the coolies having deserted him, faced the mob alone with one of the rods which he had broken off the Sedan chair. Several Chinese he knocked down with this weapon, and belabored others. The street was so narrow that he could thus fight to advantage; his daughter Mabel stood at his side, while the other women of his party crouched behind the carts.

A brick thrown by the mob broke one of Doctor Lowry's ribs, but still he fought on, his daughter refusing to leave his side. At last he succeeded in beating the mob back so that a start could be made for home.

Then another calamity arrived, giving Mabel another chance to distinguish herself. The donkey which she was driving took fright and ran away, whereupon she climbed on its back and brought it to a stop by pulling the reins.

NOT GUILTY.

Father—Tommy, stop pulling that cat's tail.

Tommy—I'm only holding the tail the cat's pulling it.

Interesting for Women.

"Lead an outdoor life as much as you possibly can" is the prescription many a doctor has given to fair patients whose health and nerves were shattered. There are many ways of filling this prescription — golf, wheeling, rowing, tennis. There is one more method, and Miss Rose Meyer of San Francisco has adopted it. She is one of the few women who have turned to the gun and field to bring back the roses which ill health had stolen from her cheeks. For years Miss Meyer has lacked the one thing she most longed for, health, but she has long hesitated to adopt the common-sense suggestion of her family physician—to pass most of her time in the open air. Finally she decided to go on a hunting trip, and, having done so, was so greatly benefited that ever since she has indulged in the sport. The trim little figure of this modern Diana is a familiar sight to sportsmen who tramp the marshes about Shellville or the uplands bordering on Sonoma Creek. Almost every week, in company with a relative, she made a pilgrimage to some favorite haunt of wild game, and her skill with the gun is evidenced by a well-filled game bag which she invariably brings back. On a recent visit to the Sonoma marsh she bagged seven teal, five English snipe, besides several quail, all killed on the wing. Her mentor says that she bids fair to become one of the most notable wing shots in San Francisco. Miss Meyer is said to be petite, weighing little more than one hundred pounds, but there is a suggestion of strength in every line of her supple figure which only exercise in the open air can give and a light in the eyes which denotes perfect health.

Word comes from London that it is now strictly correct for society women to lavish their affections on the small animal which is generally supposed to be the terror of womankind—the mouse. The society mouse has many pleasing shades, from pure white to glossy black. At a recent meeting of the Medway Fanciers Association, held at Rochester, England, this new pet reached his highest popularity, and met with universal admiration. Here 117 of the little creatures were exhibited, and the favorite and chief prize winner, except his eyes, which were two little beads of brilliant black, was the property of Mrs. Atlee of Royston, Herts. Exhibitors came from Scotland, Ireland, Wales and all parts of England. The colors of the animals were black, fawn, chocolate, white, cream, Dutch-marked, tortoise, sable, golden agouti and blue. In form, appearance and manners they resembled diminutive tame rabbits. One of the originators of the British National Mouse Club was Miss Cockburn Dickenson, the "missing heiress," whose mysterious disappearance was a nine-day's sensation a year or go since. Miss Dickenson was never found, and the club has preserved, stuffed in a glass case, her mouse, "Champion Queenie," with which she was the first winner of the club championship cup.

Many people are now wondering what will become of Achilleon, that wonderful palace on which nearly half a million sterling has been spent, and which the Empress of Austria bequeathed to her sister. The greatest possible interest was taken in every detail of this superb residence by the empress herself, who chose the site in the secluded island of Corfu, where the castle was erected. From the marble terrace an unrivaled view of the sea between the bays of Garitza and Chalkoapuls, in the Aegean Sea, can be obtained. Her majesty took almost childish delight in illuminating the whole of the beautiful Greek building with electric light, and in her private sitting-room was a button which, being pressed, the building and the gardens became instantly outlined with tiny lamps. The empress only resided at Achilleon for a few weeks on seven occasions.

London society declares the two prettiest American heiresses to be Miss Waldorf-Astor and Miss May Goelet. Miss Goelet is probably the handsomer, and her fortune is between $1,000,000 and $3,000,000. She is a slender brunette and 19 years of age. She has been educated in France, Germany and England. Last year she was presented in London and at court. Her special liking in frocks is for crisp tulle, which she always wore at dances and dinners last season except once, when she wore a white satin frock sewn with jewels at the Duchess of Devonshire's fancy ball. With this gown she wore in her hair a huge pear-shaped emerald, and pending therefrom a diamond, quite the largest in the room. Miss Astor is a sweet girl, who resembles her beautiful mother. She is said to preside with grace beyond what one expects of her years at her father's table upon all state occasions.

A woman who has just returned from China says that the first impression she received was of the beauty of the country and the rudeness of the men. "They would hustle a lady off the pavement," she said, "and as for making way for her that never entered their heads. Chinamen regard a woman as an inferior being, yet they often consult their wives about their business." In regard to the custom of deforming the feet, this woman says that words cannot describe the agonies girl children suffer in this crippling process. "I have known," she says, "of mothers who, in order to lessen the sufferings of the poor little girls, took a mallet and broke, once for all, the bones of the feet. Kind-hearted mothers often give the little girls opium to deaden the pain and so the opium habit becomes fixed. China can never rise to the height of her mission until this pernicious custom is abandoned. At least one child in ten dies from the effects of this foot binding. And even if they survive the process they feel the effects of it as long as they live. Their legs wither until they are like broomsticks, and they have absolutely no thighs. Even among the Christian Chinese the custom is still followed. But a beginning has been made in discouraging it, and it will eventually have to go."

Court etiquette is a fearful and a wonderful thing. It is told that on one occasion when the lamp in Queen Victoria's sitting room at Osborne was smoking her Majesty appealed to one of her ladies in waiting to lower the wick a trifle. The lady appealed to declined to recognize turning down a lamp as one of her official duties. She passed the information about the lamp to the next lady in waiting, who told the third lady, and so it travelled from attendant to attendant while the moments fled and the smoke continued to ascend. Finally the Queen rose herself and with her own hand performed the act which her haughty attendants had felt was below their dignity. This, if a fact, is interesting.

Fire brigades "manned" by women are not uncommon in England. There is one at Girton College, where the students have their own brigade and appliances. Several of the hospitals have separate brigades of the nurses and of the male attendants, and the nurses are said to be much quicker than the men. At Holloway College there is a brigade, formed of the girl students, capable of getting the engine at work in less than a minute. Several establishments in London having large corps of women employed have fire companies among the employees.

The Princess of Wales seems to have been a good deal of a mascot, at any rate to the eight bridesmaids who attended her at her wedding thirty-six years ago. In the language of an English paper, "the whole of those ladies are still alive, and nothing unusual has occurred to dim their happiness, although on Jan. 1, their united ages totalled up to the not insignificant figures 447." The Princess, with her daughter Princess Victoria, is now cruising in the Mediterranean on the Osborne.

The Duchess of Marlborough, who was Miss Consuelo Vanderbilt, is expecting to do some elaborate entertaining in London during the season which is about to open. She and her husband have taken Arlington House, which is one of the famous mansions of the big capital. Over there, gossip is saying that the Duchess's father, Mr. William K. Vanderbilt, has given her half a million dollars to be spent on entertaining in her town house.

An English girl had a sad experience recently. She bought part of her trousseau on credit, saying that her father would pay for it. When the bill reached that gentleman, however, he said he knew nothing about it and refused to pay it. There has been so much trouble about giving credit to married women that an English judge has proposed that there should be a register in which husbands who will not be responsible for their wives' debts can enroll themselves.

WELCOME PARISHIONER.

Queen Victoria Thought the Dog Was a Good Churchgoer.

A charming little story is told of Queen Victoria's first visit to Crathie church, near Balmoral. On that occasion a fine dog which belonged to the clergyman, followed his master up the pulpit steps, and lay against the door during the entire service. Although the dog made not the slightest disturbance, Sir George Grey, who was then in attendance on her majesty, regarded the animal's presence as somewhat disrespectful, and suggested to the clergyman that it had better be dispensed with in the future.

The next Sunday, therefore, the dog was denied his usual privilege of church-going, and remained sorrowfully at home.

A day or two later, the clergyman was honored by an invitation to dine with the royal family. To his surprise Queen Victoria presently inquired for his dog, saying she had noticed he was not at church on Sunday.

"I kept my dog at home last Sunday, your majesty," replied the clergyman, "as Sir George Grey thought his presence in church would annoy you."

"Oh, no," said the queen, heartily, "let him come as usual. I only wish everybody behaved at church as well as your noble dog!" added her majesty, with a decided spice of mischief in her tone.

Sir George Grey's feelings are not recorded, but it is said that the Crathie clergyman was warmed and comforted by this tribute to the good behavior of his favorite.

Mrs. Homespun, indignantly—Here's an article says that in Formosa a wife costs $5. Mr. Homespun, thoughtfully—Wal, a good wife is wuth it.

On the Farm.

CATTLE FOR THE GENERAL FARMER.

What kind of cattle shall the general farmer raise? The general farmer is the man that follows diversified farming, wheat, barley, hay, oats and horses, sheep and hogs. He neither devotes all of his land to raising one kind of grain, nor feeds all of his crops to one kind of stock. He does not depend upon one thing entirely for his income, as does the specialist. Stock are kept in order to feed the crops raised on the farm to the greatest advantage and to preserve as much of the fertilizer constituents of the crops raised as possible. But there are obstacles to specialized farming that at present seem insurmountable. Cattle are kept on these farms for two purposes, to furnish milk and butter and to produce meat. The milk and butter produced are primarily for the use of the farmer's family, and the surplus is usually sold in the open market. The calves are raised by hand on skim milk, and the steers are kept until they are two or three years old and then sold to local butchers or to shippers. The heifers are kept to replace their mothers, or else are sold as milch cows. It is very evident that the special dairy cow is not suited to this class of farmers, although she would admirably fill the requirements for milk and butter, yet her calves would be worthless for feeding purposes. On the other hand the special beef cow cannot fill the bill, because she cannot yield enough milk to supply the family wants and raise her calf. Neither can the farmer afford to keep both classes, one to supply milk and butter and the other to supply feeding cattle.

But the kind of cattle demanded must be a combination of both the beef and dairy animal, or as Prof. Shaw has christened them, the dual purpose cattle. They must produce a good quantity of fairly rich milk and their calves must make good feeding cattle. The cow herself must be of good size and capable of being fattened easily, so that when her days of usefulness are passed as a milch cow she may be easily fattened for beef. Although the dual purpose cattle stand midway between dairy and beef cattle they do not result from the first cross, any more than the hackney results from a cross between a heavy draft horse and a trotting horse. But they form distinct breeds and the breeding of dual purpose cattle requires as much and, if any difference, more skill than the breeding of special purpose cattle. The dairy quality must not be developed at the expense of the beef quality, nor the beef at the expense of the dairy. Both qualities must be advanced together, and it takes skill and experience in breeding to do it.

Probably no one breed is ideal as dual purpose cattle, but the Shorthorn, the Red Polled and the Devon approach most nearly to it. It is from these breeds that the general farmer must look for his supply of dual purpose cattle. The breeders of these should recognize the importance of developing both the beef and dairy qualities, and all tendency to breed for single or special purpose should be eliminated.

THE POULTRY YARD.

Remember the chicks.

Rolled oats or coarse oat meal is muscle and bone-builder.

Chicks should have animal protein.

Chicks must always have a plentiful supply of water and grit.

Granulated charcoal is eaten greedily by chicks; it absorbs the gasses in the bowels and regulates them.

If your chicks have diarrhoea a feed or two of middlings will oft-times stop it. If constipated feed a few feeds of bran.

Grease the heads of chicks with lard, dust the chickens under the wings with insect powder, clean their feed and water troughs with scalding water twice a week.

Never allow your chicks to roost on their own droppings. Change their coops often.

Onions chopped fine make a desirable relish for chicks.

As the chicks mature, separate the males from the females.

Dispose of surplus or cull cockerels as soon as marketable.

Watch forlice in the hen house. Kerosene will kill them, i.e., lice. Use plenty of lime slacked or in the form of whitewash in the hen house.

Feed plenty of grass, green weeds or anything green to mature, penned fowls.

After breeding season separate male birds from your females.

If your hens have formed the egg-eating habit, take a lot of egg shells, crush them up fine and feed them all they will eat. They can usually be found in quantities at bakeries.

Salt bacon cut into small pieces, rolled in corn meal, fed every two weeks, will usually stop cholera.

Hens running without males with them lay just as many eggs as if you had a dozen males in the flock.

If a hen becomes broody, let her sit on a nest prepared for her out of your hen house for a week or so. She will then be in better laying condition.