

Hints for Busy Housekeepers.

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

TESTED RECIPES.

Lemon Butter.—Grate the rind and squeeze the juice of two lemons, one-quarter pound sugar, one-half pound butter, five eggs, beat in double boiler till thick. This quantity makes two glasses delicious filling for cakes.

Date Pudding.—One cup white sugar, two eggs, beaten, one cup dates, seeds taken out, one cup English walnuts cut in half, two tablespoons flour, one teaspoon baking powder, one teaspoon vanilla; steam one hour; serve cold with whipped cream.

Cheese Relish.—One half-pound cheese, one small green pepper, one small onion, one-quarter teaspoon salt; put all through food chopper; then make smooth with cream; makes fine sandwich.

Rhubarb Jelly.—This vegetable is not made into jelly as often as should be done. Rhubarb makes a delicate pink fine flavored jelly. Cut one large bunch into fine pieces without peeling, add a large chopped apple, peel and seeds included. Cover with hot water and cook until done. Mash fine and strain through jelly bag. To every cupful of juice add one cupful of hot granulated sugar. Boil juice until it begins to jell or about twenty-five minutes. Turn into scalded jelly glasses and seal with paraffin.

Roast Beef.—The roast beef of old England is presumably the finest in the world and has been celebrated in both song and story, but we seldom hear of the many other excellent ways in which English cooks prepare this meat. One of the most pleasing dishes is beef-steak stewed without the additions of water or any other fluid. To prepare this have three or four pounds of rump steak cut about an inch thick. Put one tablespoonful of butter in the frying pan and let it melt without browning. Wash the steak quickly in cold water and put it in the frying pan, cover closely and let it slowly become hot. As soon as it is thoroughly heated add one teaspoonful of salt and a saltspoonful of white pepper, then keep it just simmering (never allowing it to boil) until perfectly tender. It should be closely covered all the time. It will require about an hour and a half to cook it just right. When done place the steak on a heated platter and add half a teaspoonful of walnut or tomato catsup to the gravy in the pan; let this get hot and pour over the steak. Sometimes a slice or two of onion or carrot is added to impart a delicate flavor to the steak, but it is quiet delicious without.

SANDWICHES.

Peanut.—One-half pound shelled peanuts, mayonnaise, butter, white bread. Chop fine by running through meat chopper one-half pound of shelled peanuts. Add to this one-half parts each of butter and mayonnaise dressing. Mix thoroughly and spread between thin slices of buttered bread.

Bacon.—Six slices breakfast bacon, three stalks celery, six stalks lettuce, mayonnaise dressing. Run bacon through meat chopper; then place in frying pan and fry brown. When cool add celery and lettuce stalks finely chopped; mix with mayonnaise and spread between thin slices of buttered bread on which has been placed a fresh, crisp lettuce leaf.

Raisin Brown Bread.—Two loaves Boston brown bread, one-half pound seeded raisins, one-quarter pound pecan meats, mayonnaise dressing. Chop alternately in meat chopper a handful of raisins and one of the nuts until all have been run through the meat cutter; mix with mayonnaise and spread between thin well buttered slices of Boston brown bread.

Salmon.—One-half pound can salmon, six sweet pickles, one pimento, three stalks of celery. Spread salmon and mix with pickles, celery pimento, and mayonnaise dressing. Spread between thin slices of white bread well buttered.

Baked Ham.—One pound boiled ham, one pimento, one-half cupful pecan meats, two hard boiled eggs. Run all through meat chopper and mix with mayonnaise. Cut thin slices of bread, butter and spread with mixture.

Cheese.—Mix finely grated cream cheese with one pimento and one-half cupful pecan meats. Add mayonnaise dressing and spread between well buttered slices of rye bread.

Olive.—Use thin slices of white bread, buttered, cut in heart shape. Between each two slices place a layer of Neufchatel cheese mixed with equal quantities of cream and salad dressing and cover with chopped olives.

FRUIT RECIPES.

Cherridale Dessert.—Put one pint of cherry juice (either from fresh or canned), one teaspoonful of hot water, the juice of one-half lemon, and one cupful of sugar over

er the fire in a saucepan. When boiling add two level tablespoonfuls of gelatin which has been dissolved in one-half teaspoonful of hot water. When slightly thickened, wet a mold and put the gelatin mixture in alternate layers with one heaping teaspoonful of stoned dates. Set on ice to chill. Turn out in a flat dish at serving time and add a border of whipped cream. The combination of the flavors of cherries and dates is new, novel, and exceedingly delicious.

Pineapple Dreams.—Small can of sliced pineapple, 5 cents' worth marshmallows, 5 cents' worth English walnuts. Chip walnuts, split marshmallows, cut pineapple in small pieces. Alternate layers of pineapple and marshmallows, and sprinkle walnuts between. Put in the ice box one to five hours. Dish and cover with whipped cream.

Strawberry Sherbet.—Two boxes strawberries, mashed; add two pounds of white sugar and juice of one lemon; let stand one hour and strain. Measure juice and add as much water as you have juice. Pour in freezer and as it begins to freeze add whites of two beaten eggs.

Strawberry Pie.—Make nice, rich pie crust, put over the bottom of pie pan turned upside down on table; put three or four fork holes in the crust to keep from raising up from the pan. Bake by itself. When baked light brown take the crust, turn on to a plate, then the crust is ready to fill. Have ready one quart fresh picked strawberries, sweetened to taste, fill the crust with the strawberries, cover the top of the berries with the whites of two well beaten eggs, sweetened with sugar. Put in the oven just long enough to light brown the whites of the eggs.

LAUNDRY HELPS.

Tack a piece of oilcloth over the bottom of your clothes basket to keep snow and dirt from clogging the wicker work and soiling the clothes.

Never wring linen from a clothes wringer. It makes wrinkles that are hard to iron out. Starched clothes are easier to iron if sprinkled with hot water half an hour before ironing.

Starch for a black lawn or organdy dress, that will make it look like new and will not show on the surface of the dress goods, can be made in this way: Take black dye, dissolve as you would for coloring, and keep it bottled. Make the starch quite thin, strain the dye and mix a little of it with the starch. Proceed as usual and the dress will look like a new one when laundered.

Do not pad the ironing board with wool blankets, which hold moisture and make your clothes hard to iron dry. Cover the top with a thick layer of cotton batting—one pound will be sufficient—then cover with one thickness of cotton flannel, drawing the cloth tightly and sewing or tacking on the under side. Cover this in the same way with one thickness of smooth muslin, and you will find an excellent surface for ironing.

For a handy and convenient clothes stick to lift boiling clothes from the boiler to the tub, have one made as follows: It is two and a half feet long, round, and one and one-quarter inches in diameter through most of its length, but the end used to lift the clothes is widened to three and one-quarter inches, and made thinner so that it is like a paddle. A "V" shaped cut is made in the end of the blade leaving two prongs which are also "V" shaped, with blunt points about one and one-half inches thick. A thrust and a slight twist into the boiler will draw something out easily and quickly.

THE SEWING ROOM.

When your corset steel breaks make a slit near the bottom of the broken steel, on the inside, insert a steel taken from the side of an old corset. This strengthens the broken steel and does the same service as a new one.

Upholsterer's Linen.—Upholstering linen makes desirable suits for children. It comes mostly in the tan shades, either tan or striped, and is not expensive. The more it is laundered the better it looks.

Plait Help.—After the skirt is completed turn it wrong side out and sew a tiny seam down the back of each plait within an inch of the bottom of the skirt. The plaits will always hang straight and require one-half the pressing. This is a great help in wash dresses as it makes the ironing of the plaits very easy, as they will be perfectly straight and easily put in.

Skirt Help.—When making a child's new dress or even your own wash dresses, make the skirt longer than required, to allow for lengthening. Make a deep hem, take up what you allow for lengthening by small tucks, or one or two large ones, on under side of hem. When skirt is too short let a tuck or two out. Your skirt is longer with small labor and you won't be

able to see there had been a tuck, which is the case when tucks are placed above the hem and let out.

Buttonholes in Lace.—The owner of a white waist with a lace yoke is sometimes at a loss to know how to fasten the yoke, as it is hard for a person to pin her own yoke in the back. Baste small squares of lawn underneath each place where you wish to make a buttonhole, then cut the buttonholes and work them. Cut away the surplus lawn around the buttonholes, leaving them firm and strong. Also put tiny squares of the lawn under the yoke as you sew the buttons on.

"MIND YOUR P'S AND Q'S."

One Theory Is That the Saying
Originated in Printing Office.

Several explanations have been given of the origin of the phrase, "Mind your P's and Q's." One is that it is derived from an old custom of hanging a slate up in an alehouse on which was written P or Q—that is, pint or quart—against the name of each customer according to the quantity which he had drunk; to be paid when the wages were given on Saturday night.

Another explanation given in the Dietetic and Hygienic Gazette is that the sentence originally was "Mind your toupees and queues." The toupee was an artificial lock of hair and the queue was the pig-tail of olden time.

A riddle used to be in vogue as follows: "Who is the best person to keep an alphabet in order? Answer: A barber, because he ties up the queues and puts toupees in irons."

Charles Knight gives the most plausible explanation, as follows:

"I have always thought that the phrase 'Mind your P's and Q's' was derived from the schoolroom or the printing office. The forms of the small p's and q's in the Roman type have already been puzzling to the child and the printer's apprentice. In the one the downward stroke is on the left of the oval; in the other, on the right.

"Now, when the types are reversed, as they are in process of distribution they are returned by the compositor to his case, the mind of the young printer is puzzled to distinguish the p from the q. In sorting pi or a mixed heap of letters, where the p and the q are not in connection with any other letter forming a word, I think it would be almost impossible for an inexperienced person to distinguish which is which upon the instant."

DEARER EVERYWHERE.

Cost of Living in Berlin, Germany,
Now and Ten Years Ago.

Dr. Friedel publishes in the Berlin Tageblatt, as the result of exhaustive enquiries in shops, stores, etc., an interesting comparison between the expenses of a Berlin household of to-day with its expenses ten years ago. He carefully allows for the increased demand for luxuries and the improvement in the quality of the articles sold, but, after making all allowances, arrives at the conclusion that there is an average increase all round of 25 per cent. in the cost of living.

If the ladies of Berlin were willing to dress in the simpler manner, and in the perhaps poorer materials of ten years ago, say the ladies' outfitters, they would still have to pay from thirty to forty per cent. more than they did then.

Furniture costs 25 per cent. more than it did ten years ago and in the last year has risen nearly ten per cent. The price of the coal briquets, with which the German porcelain stoves are heated, has risen from 22 cents per 100 to 31 cents. Meat, as the housewife buys it is on an average, 25 per cent. dearer. The price of bread is about the same, but even burlais have become more expensive. A funeral which cost \$125 ten years ago now costs \$175.

SENTENCE SERMONS.

We may with advantage at times forget what we know.

You should hammer your iron when it is glowing hot.

What is left when honor is lost?

A fair exterior is a silent recommendation.

When Fortune flatters she does it to betray.

Powerful, indeed, is the empire of habit.

Amid a multitude of projects no plan is devised.

When two do the same thing it is not the same thing after all.

FACT AND FANCY.

One good thing about the liquor dealer is that he is never out of spirits.

The banana is 95 per cent. nourishment.

It is especially in love-making that the new woman finds there is something of the man about her.

He who is bent on doing evil can never want occasion.

The fear of death is more to be dreaded than death itself.

Fault-finding, like charity, often

THE SUNDAY SCHOOL STUDY

INTERNATIONAL LESSON,
APRIL 30.

Lesson V.—God's pity for the heathen, Jonah 3. 1 to 4. 1. Golden Text, Matt. 23. 19.

Verse 2. Nineveh—A city with a great population and one of wonders of the ancient world. It was situated on the upper Tigris, capital of Assyria, noted for its temples, palaces of marble and gold, hanging gardens, libraries, broad walls, and elaborate water system. The city proper was about nine miles in circumference, but beyond its walls lay miles of common dwellings, making a great city some sixty miles around. It was to this greater Nineveh (an exceeding great city meaning, literally, "great from God's point of view"), a city whose diameter was a three days' journey (3), that Jonah was called a second time (1) to go.

4. Into the city a day's journey—The distance a man could go in a day, of course, varied. Probably through the crowded sections of a populous city, preaching as he went, Jonah would go no more than six or seven miles.

Nineveh shall be overthrown—This was the message which Jehovah had hidden him to proclaim the first time, and Jonah had refused, not so much because of fear as because of his presentiment that God wished him to be something more than the agent of Nineveh's destruction, to be, in fact, nothing less than the channel of the divine grace (Jonah 4. 2) to these heathen, whose wickedness (see Nahum) he believed called for a speedy doom. The actual overthrow of Nineveh took place in B. C. 606.

5. Believed God.—That is, they accepted the preaching of the prophet of God as direct from heaven, and believed their city was doomed. So they organized a public fast, reaching from the king to the lowliest subject. Their putting on sackcloth was the outward sign of mourning and penitence. The custom probably grew out of the ancient habit of wearing merely a loin cloth, woven from goats' and camels' hair, for a daily covering of the body. From this it became the garb of religious ceremony. The reality of the repentance is further evidenced by the people's sitting in ashes (6).

7. The decree of the king—A national rather than an individual repentance is the only kind a writer of this period could conceive in such a case. The inclusion of the beasts is intended to give a heightened effect to the picture of a people prostrate in sorrowful supplication. This is in keeping with the temper of Orientals, to make every possible outward expression of their sorrow. They believed God would not overlook the sight of their sackcloth and ashes, and their cries and the cries of the neglected cattle. Perchance, when he saw these works (10), he would repent of his harsh purpose.

And so he did. But the change was not so much in God as it was in themselves. Just as he had suited his warnings to the moral state in which they were (compare Jer. 18. 8), so now he suits his actions to the moral state indicated by their sorrow for their evil.

Chapter 4, verse 1. It displeased Jonah—He was jealous. It did not set well with the Israelites that God should postpone the doom of the heathen while the world seemed to wait with groanings for justice. And that they should repent was particularly offensive to them.

2. Tarshish—So far as Israel was concerned, this represented the ends of the earth, for it was a country in the extreme southwest corner of Spain. Taking ship to Tarshish was a kind of proverb for a long journey. By fleeing to this distant port, Jonah hoped to put forever behind his back the odious commission of God. The magnitude of his sin is measured by the fact that he knew God to be gracious, merciful, slow to anger, and, in spite of this knowledge, evaded the duty of making this known to the hated heathen. And now that he saw at length the unfolding of this abundant loving kindness of God, and his willingness to repent upon condition of the heathen's turning from their evil, he thought it hardly worth while to live (3).

4. Doest thou will to be angry?—Here he gives no answer, for he doubtless is silenced by the sting of the rebuke. But later, he concludes (9) that it is well for him to be exceeding angry, even unto death. He felt that it was right that his prophecy should be absolutely fulfilled, and he could not tolerate any divine forbearance with the foes of his people. In this he was a true type of Israel, for even after the exile they continued to chafe at the prosperity of the Gentiles. In their pride as the chosen of God they nourished a fear that others than themselves might be the objects of the infinite grace.

6. A gourd—Like Elijah, Jonah, thwarted in his purpose, withdrew to a solitary place where he could be alone with his distress. And

there God came to him, as he did to Elijah, in compassion. The gourd was a fruit of a vine that grew very rapidly and spread its broad leaves as a protection from the sun, when planted by such booths as that of Jonah, or near the trellises of houses.

10-11. Thou hast had regard for the gourd—The meaning of this part of the story is clear enough: If Jonah's care for the poor gourd is so great as to excite his pity and even anger when it withers away, shall not God show pity to the thousands of people of Nineveh, especially the helpless little children (these that cannot discern between their right hand and their left), and the innocent cattle? So the closing impression of the book is one of a compassionate heavenly Father who has regard for all the works of his hands.

CHINESE SPORTSMEN.

Fishing With Unbaited Hook—
Long Guns for Bird Shooting.

As we passed through the town-let of Houkou on the Nadoo Creek a crowd was on the bank watching the manoeuvres of two fishermen who were reaping a harvest of mussels and winkles. These fishermen were dressed in fowling costume—a cowskin coat and stocking all in one piece, with the hair turned inside, says the North China Mail.

The only apertures in the garment into which the wearers worked their way feet foremost were at the neck and the cuffs, which were securely tied before entering the water, into which the men waded up to their necks. As soon as their feet came into contact with any of the shellfish, which seemed to lie in beds, the fishermen loosened them as well as they could from the muddy bottom of the creek and then brought them up the "take" in a grasp net.

The men were eminently successful during the short time we stopped to watch them and piled up a big catch on the foreshore.

Another sight which interested us was a novel way of fishing. Two small boats were moving parallel with one another about thirty feet apart. The ends of a line about sixty feet long to which small, unbaited hooks were attached about four inches apart to two sticks were held respectively by a man in each boat. As the boats moved slowly along, first one man and then the other would give his stick a jerk.

Immediately that the hooks struck anything the line was gradually hauled in and invariably with success. We certainly saw fish struck four out of five times, many of them running apparently from a half pound to two or more pounds. It may be that China is the only place in the world where fish are caught with unbaited hooks.

The third incident we witnessed occurred at the well known Shapa, or, lower barrier. A native shooter had his ginsal with him—a most uncanny looking weapon. That there should be no question as to its length, it was placed upright alongside myself and towered above my head two feet two inches (measured), which would make the piece of ordnance over eight feet in length.

We foreigners sometimes growl at the 6 1-2 to 7 1-2 pounds our guns usually weigh. Fancy having to carry a twenty-four pounder which was what this man did all day long and for every day in the week.

He was accompanied by a small, weird looking animal, a most unrepresentable little wonk, on whom he laid great store. Curiosity impelled us to look at man and dog at work, and what we saw made such an impression upon us that we thought some little record of it might interest others.

A hen pheasant happened to drop into a furrowed field at feeding time. The native took her bearings, crept up as closely as he safely could, deposited his gun on a bit of higher ground and kept it trained on the bird. Meantime the dog lay down across the barrel of the gun as a screen for his master. The psychological moment had arrived, the gun was fired, the bird was killed upon the ground and the dog remained on the barrel until his master took the gun up to reload it.

VICTORY.

"I am truly sorry to give you pain, Mr. Hankinson," said the young lady, "but please do not allude to this subject again. I can never be your wife."

"That is your final answer, Miss Irene?"

"It is."

"Nothing can induce you to change your decision?"

"My mind is finally and unalterably made up."

"Miss Irene," said the young man, rising and looking about for his hat, "before coming here this evening I made a bet of five dollars with Perkins that you would say 'No' to my proposal. I have won. It was taking a risk, but I was dead broke. Miss Irene," he continued, his voice quivering with emotion, "you have saved a despairing man from the fate of a suicide, and won the life-long respect and esteem of a grateful heart. Good-evening."

WHERE THE SEA IS DEEPEST.

One Place in the North Pacific Has 31,099 Feet of Water.

The ocean has been sounded in nearly all directions with modern appliances and these soundings show that the floor of the ocean consists of vast undulating plains lying at an average depth of about two and a half miles beneath the surface of the waves. In some places huge ridges and cones rise from these submerged plains to within a few hundred fathoms of the sea surface, or they may rise above the surface as volcanic islands and coral atolls.

The greatest depth hitherto recorded is in the Challenger (or Nero) Deep in the North Pacific—5,269 fathoms. If Mount Everest were placed in this deep 2,000 feet of water would roll over the peak of this, the highest mountain in the world.

The greatest depth in the Atlantic is in the Nares Deep between the West Indies and Bermuda—4,662 fathoms. The greatest depth in the Indian Ocean is 3,323 fathoms, in the Wharton Deep, between Christmas Island and the coast of Java. We have now fifty-six of these deeps where the depth exceeds three geographical miles, ten areas where the depth exceeds four miles and four places where it exceeds five miles.

The sea is saltiest where strong winds blow across the surface, as for instance, in the trade wind regions and in the Mediterranean and the Red Sea. It is less salt, says Harper's Magazine, toward the poles and in the deeper layers of the ocean. It has long been known that the very salt water of the Mediterranean flows as an undercurrent outward through the Strait of Gibraltar and thus affects the salinity of the deeper waters of the Atlantic over a wide area.

Although the amount of salt in sea water varies the composition of sea salts remains very constant; slight differences have, however, been noticed along the continental coasts, in the polar regions and in the water in direct contact with deep sea deposits.

The temperature of ocean water varies at the surface from 28 degrees Fahrenheit at the poles to over 80 degrees Fahrenheit in the tropics. The cold water toward the poles has an annual variation of less than ten degrees Fahrenheit at any one spot and the warm water of the tropics also an annual variation of less than ten degrees Fahrenheit in a band that nearly encircles the earth; this is the region of coral reefs and atolls. Between these regions of small annual variation there are two bands surrounding the earth where the annual variation is greater and may exceed in certain regions 40 degrees Fahrenheit at any one spot.

GOOD THINGS TO EAT.

Novel Combination of Fresh Mushrooms With Sausages.

"Have you ever tried broiled sausages with mushrooms?" asks a correspondent of the Epicure.

"As a matter of fact the sausages are not broiled at all, but the smallest of breakfast sausages are laid in a sizzling hot frying pan and cooked brown on one side, then turned and taken out to drain on paper when sufficiently cooked."

"Some fresh mushrooms that have been peeled are then set cooking in the sausage fat, and are served with the sausages on slices of toast which have been buttered. For a change add a few slices of bacon to the dish of sausages before cooking the mushrooms."

"A certain egg dish that was invented in a Latin Quarter studio in Paris is delicious. Butter some little earthen dishes such as are used for shirred eggs and break one or two eggs into each. Sprinkle with salt and pepper, grate on a liberal quantity of dry Gruyere cheese, add some bits of butter, pour over cream to cover and bake in a hot oven until the eggs are set."

"For another dish: Put a sweet Mexican pepper or Pimiento morones—the tinned variety—in the bottom of a custard cup or earthen egg cup, break in a fresh egg, add salt, pepper and butter, and bake until the egg is sufficiently cooked. Serve with fingers of crisp buttered toast."

HE KNEW A THING.

Irritable Father—"Want to marry my daughter, hey? I suppose she thinks I am idiot enough to take such a young man as you are into my family, does she?"

Young Man—"No, sir. She didn't think it would be of any use for me to ask you. She said you were so cross and so contrary you would order me out of your office the moment I spoke to you about it."

Irritable Father—"Oh, she said that, did she? Well I'll show that impudent young thing she doesn't know what she is talking about. You can have her, sir, any day you please!"

Practice is the best of all instructions.

All the world's a stage, and all the men and women want to be stars.