

About the House.

DEAR DAFFODIL.

Brown earth parts to give thee room,
Though the air is chill;
Is there any dearer bloom
Than thee, daffodil!

Thou and I hast heart in one,
We would ever seek the sun,
Ever smile, and ever cheer,
Daffodil so dear!

Sturdy, heartsome little maid,
In a lemon dress arrayed,
Spring's own messenger art thou,
She's here now!
Though the air is very cold,
Thou hast opened heart of gold,
Human hearts with joy to fill,
Dearest daffodil!

SOME PORK RECIPES.

Macaroni and Pork.—Chop 2 lbs. of raw pork fine, add a teaspoon of parsley, a large onion, a half teaspoon of sage, all minced fine. Mix well and add 2 large raw tomatoes chopped, a teaspoonful of salt and a pinch of cayenne. Make these into small balls with floured hands and fry them a nice brown. Boil one pound of macaroni in salted water until not quite done, drain. Grease a large pudding dish, put a layer of macaroni in the bottom, then a layer of the pork balls, more macaroni and meat balls, until the dish is full, with macaroni on top. Pour over a quart of stewed tomatoes, place in a moderate oven and bake one hour. Serve hot.

Pork Gumbo.—Cut into small dice 2 lbs. lean pork. In these recipes where the pork is stewed or baked in tomatoes or water, salt pork may be used, provided it is well freshened. Fry the pork a pale brown, add 2 sliced onions and when these are brown add 3 bell peppers sliced, and 32 qts. peeled tomatoes, with 2 teaspoonfuls salt. Let boil gently, stirring frequently for 1-2 hours. Peel and cut small one pint of young tender okra pods, and add. Cover again and boil half an hour longer. Cook in a lined saucepan, as tin will discolor the okra. With this serve a large dish of rice or hominy. Corn may be used in place of okra if the latter is disliked. The corn should be cut from the cobs and added half an hour before dinner time.

Pork and Onion Scallop.—Slice some pork thin and fry brown. Put a layer in a large baking dish, cover with a thick layer of onions, sprinkle with pepper, salt and a little chopped sage. Fill your dish in this way. To a 3-quart dish add a pint of water, cover and bake slowly for three hours. This is an excellent dish to serve on washing or ironing day, as it requires no care beyond an occasional glance to note if too dry; if so, add more hot water. Serve with potatoes and apple sauce.

Succotash.—Boil a piece of lean pork about 5 lbs. in weight, in 3 qts. water, until the meat is tender. The next day take out the pork, and remove the grease risen on the liquor from the pork during cooking. To three pints of the liquor add one pint of milk and 1-2 pints lima beans. Let them boil until tender—about one hour—when add 1-2 pints corn cut from the cob. Let the whole cook for ten minutes, add a teaspoon of salt if necessary, half a teaspoon of pepper, and drop in the pork to heat. When hot, pour into a tureen and serve.

Pork Pillau.—Take a piece of pork, about 4 lbs., and 2 lbs. bacon. Wash and put to boil in plenty of water to which add a pepper pod, a few leaves of sage and a few stalks of celery. One hour before dinner, dip out and strain 2 qts. of the liquor in which the pork is boiling, add to it a pint of tomatoes, peeled, a small onion cut fine and salt if necessary, boil half an hour, when add one pint of rice well washed. When it comes to a boil draw to the back of stove and steam until the rice is cooked and the liquor absorbed. The pork must boil three or four hours. Have it ready to serve with the rice. This makes a good dinner, with a little green salad, bread and butter and a good apple pudding.

Pork in Casserole.—A casserole is a deep earthen dish with close-fitting cover. It is very useful for the busy housewife, as food cooked in it requires no attention while cooking, and has a delicious flavor, as none of the juices are lost. Cut 3 lbs. pork in small pieces. Put them into a casserole with 3 large onions sliced and place on top of the stove to brown; add a quart of water, cover closely and simmer in a cool oven or on top of stove for three hours. Add a pint of carrots peeled and cut small, and a pint of shelled green peas with a tablespoon of salt and a teaspoon of pepper, cover and simmer another hour. Lima beans may be used in place of peas.

Pork with Potatoes.—Put a leg of pork to boil in a large stock pot, which nearly fill with water, so as to cover the pork well. If salt pork is used, be careful to have it well freshened by soaking in water. Boil slowly two hours, when add 6 carrots, 3 turnips, 1 onion stuck with four cloves, two large green peppers, and some outer leaves of celery tied in a bunch with a little parsley. Boil two hours longer, or as long as it requires to make the pork tender. Put 1-2 pint sifted corn meal into a dish, add a teaspoon of salt and stir to it some of the boiling water in which the pork is cooking. Make it just stiff enough to stir—you need perhaps a quart, it depends upon the dryness of the meal. Let stand until cool enough to bear the hand, add two eggs well beaten. Mix it into the meal, and pour it

hands, drop into the pot with the pork and boil 20 minutes. Dip them out with a skimmer, and serve with the pork. With them serve a sage and onion sauce, and a big dish of carrots and turnips. For the sauce use 2 cups chopped onions and a tablespoon chopped sage leaves. Fry brown in a tablespoon of butter, add a cup of water in which the pork was boiled, and cook 10 minutes. Then add 1-2 cup fine bread crumbs, and let them stand where they will be hot. Beat up with a spoon until smooth and free from lumps, boil again, adding a pint of the pork water, salt if necessary and a pinch of cayenne. Strain and serve.

Pork with Pea Pudding, English style.—Boil the pork as directed above and do not omit the vegetables, as they flavor the meat and the pudding. Use the yellow split peas and soak a pint in cold water over night. Drain and tie them loosely in a pudding bag and boil the pork for three hours. An hour before dinner remove and press through a colander, add a teaspoon salt, half a teaspoon pepper, and 3 eggs well beaten. Chop enough parsley to make a teaspoonful, add to the peas with a little grated nutmeg. Beat up well, sift in half a pint of flour and pour into a pudding bag. The same bag used before will do if well washed. Tie it up tightly, drop into the pork water again and boil another hour. Remove, let drain in the colander a few minutes, when turn out onto a dish. Serve with the pork, and any preferred sauce; mint sauce is good to serve with pork, and a tomato sauce is always good. In fact, it is a natural hygienic instinct which ordains a tart fruit or vegetable to be eaten with pork. The Germans, who are noted for their freedom from skin diseases, add sour fruit sauces to inordinately fat meats.

TO KEEP CUT FLOWERS.

It is often hard to get flowers; but when obtained it is still more difficult to keep them in a satisfactory condition. To arrange them tastefully and effectively requires time and thought. The immediate removal of one fading flower will often preserve the others.

Every morning flowers are taken from the vases, and, beginning with the stems, refreshed by a bath of pure water—two or three minutes being long enough for the immersion—then taken out and sprinkled lightly with the hand. The water should be changed, every day, and the water used for sprinkling must be fresh and pure.

Sunshine resting on cut flowers, is very injurious, and the room in which they are kept should be cold rather than warm. Gas saps the very life of delicate blossoms, and a bell-glass placed over them at night will be found an excellent protector.

But measures for the preservation of flowers should be taken before they reach the house. There is a great difference in their lasting powers; but the most fragile ones may be kept in excellent condition for forty-eight hours, if gathered before the sun can stare them out of countenance and placed at once in tepid water. Those who show any signs of drooping should be dipped head foremost in cold water and gently shaken. Flowers that have travelled a long distance are speedily revived by this treatment.

Nasturtiums, heliotrope, and, above all, roses, should be gathered at night, if possible. Their stems, and those of all flowers, kept in water, should be cut daily.

The wistaria is a beautiful but perishable blossom that seems to pine away in disgust when transferred to the house; but the Japanese have conquered this propensity by the most heroic treatment. They burn the cut stem of the graceful drooper, and then immerse it in spirits. Other woody plants, like hydrangea, branches of fruit blossoms, etc., can be treated in the same way.

In sending flowers away, long narrow boxes are more desirable than round ones, and square ones are between the two in keeping-powers. Tin is the best material, and wood the next best; yet stout pasteboard often delivers its perishable contents in good condition. Especially in the case of pasteboard is a stout, rough, brown paper lining, over top and all, a desirable addition, after wetting it thoroughly in cold water.

The flowers must then be carefully arranged in layers, each layer resting on its own bed of fresh green ferns made very moist. Slender sticks should be wedged in place, and when ferns are not available, cotton batting arranged in the same way will make a good substitute. Strong-scented ones shut up in close quarters with those of more delicate perfume will almost invariably destroy the dainty charm of the latter.

A SIMPLE RECIPE.

Every owner of highly polished natural woods, and each piano owner knows what an annoyance the "blue shade" is.

Fortunate are they if in a weak moment of despair they have not resorted to some sticky mixture to remove the tinge. And now "a piano man" says, "Use only tepid water and soft cloth, rub hard, and dry well with a chamois skin." How simple! For white spots on varnished furniture, or to conceal scratches apply kerosene oil with a rag.

If the spot is ancient or the bruises deep rub it once a day, for two or three days. We never knew the third application to fail.

Simplest ways are often the best ways, and surely it is so as regards blue mold and white spots.

ABYSSINIAN STEAKS.

In Abyssinia the natives cut steaks from the live cow and eat the meat warm with natural heat.

THE MARVELS OF SURGERY

WONDERFUL OPERATIONS OF THE MODERN SURGEON.

How These Feats Compare With Those Performed in the Olden Times—How Lord Nelson Suffered Through the Ignorance of the Foremost Surgeons of England.

The feats of modern surgeons are indeed truly marvelous and wonderful. There is nothing they will not attempt to save life or render it easier to the sufferer. The defects of nature, as well as the results of accidents are set right. A girl of 8 years, though of normal physique, had no intelligence. Her parents had noticed this from her first year and though everything had been done for her in the way of education, she did not know the letters of the alphabet, nor could she talk intelligently. A surgeon, who was consulted, gave as his opinion that the brain had ceased to develop, owing to the premature coalescence of the bones of the skull. He removed several small portions of bone from the top of the head and by thus relieving the pressure on the brain gave it room to expand. Within twenty-four hours of the operation its effects were seen. The child cried for its parents, took notice of everything and within eight days could talk well and amuse herself intelligently. In cases of injury to the skull, the pieces of crushed-in bone are removed and the vacant spaces covered by silver plates.

The modern surgeon, indeed, can replace any part of the human body which may be injured, and rig up an entirely new set of limbs. A housemaid in an hotel was struck in the face by a descending lift and her nose severely injured. Attempts to patch up the damaged organ failed, and it was determined to make a new nose. A black-bird was killed, and before its body was cold its breastbone was fixed to the woman's face, and what remained of the old skin was drawn over it. The strange substitute knitted itself to the face, the operation being

A COMPLETE SUCCESS.

The operation of rhinoplasty is a very common one at Heidelberg, as the students there have an ugly habit of slashing each other's noses in their famous duels. A flap of skin is almost detached from the forehead and brought down over the nose which has been almost destroyed. This skin is then stitched down on either side of the nose, and in time becomes grafted thereto. Skin grafting, indeed, is quite common in cases of severe burns. Small strips of skin are taken from the untouched parts and cut into small pieces distributed over the raw surface. In time they take root and grow and spread, until they completely cover the place. The skin of frogs, recently killed for the purpose, is frequently used where human cuticle can not be conveniently obtained.

A month or two ago a doctor was called in to attend a boy whose ear had been completely bitten off by a vicious horse. The surgeon determined to try and replace the ear, as failure to do so could not result in a worse deformity. The missing ear was duly found and handed to the doctor, who was then engaged in bathing the severed part in warm water. He had neither instruments nor dressing with him, and as the half-hour's delay to obtain them would have been fatal to success, he stitched the ear in its place again with a common needle and thread. This was followed by antiseptic treatment, and in six weeks the ear had become reunited to the head again and completely healed, leaving no scars. Even had this been a failure, an aurial appendage, made of a wax composition, and an exact facsimile of the other ear could have been made and fixed. In some cases it has been necessary to remove the tongue, but by raising the floor of the mouth and thus in some way filling the place of the missing organ, the patient has been enabled to speak almost perfectly. The fitting of glass eyes is well known, and the complete destruction of the jawbone has no terrors for the modern surgeon.

THE CRUSHED BONE

is removed and a piece of silver or aluminum, the exact shape of the lost jaw, fitted in its place. After this has become firmly fixed, teeth can be fitted to it. If a man's throat is defective the operation of tracheotomy—the insertion of a silver tube in a windpipe with an orifice opening to the throat—provides him with a new breathing apparatus. Artificial legs and arms are now so perfect that with them a man can walk, skate and even cycle. There is a story, also, of a man who, injuring his spine in a railway accident was fitted with a steel casing for his backbone and so enabled to walk and ride.

Bones destroyed by accidents or decayed by disease are replaced by others taken from animals or amputated limbs. A bone in a man's foot was attacked by caries, which gradually ate the bone away. A lamb's shank was procured, the bone cleaned, boiled in carbolic acid, pounded into a powder, and made into a paste. The foot was opened and all the decayed parts of the bone scraped away, simply leaving a hollow shell. This was packed with the paste of the lamb's shank and the wound stitched up. It speedily healed and the free use of the foot was soon recovered.

It was during the attack on Santa

Cruz in 1797 that Nelson lost his arm. He was shot through the right elbow, and after binding it up with a handkerchief, he continued to direct the fighting. When the battle was over, Nelson was examined by the surgeon, who decided amputation was necessary. The sea was rough, the cockpit badly lighted, and chloroform, of course, unknown. In tying up the separated arteries the surgeon accidentally bound up the median nerve also. This "unlucky" circumstance, as Nelson called it, was productive of

INTENSE SUFFERING

to the gallant Admiral, but the foremost surgeons in England could not devise any treatment to relieve him. To a modern surgeon the course would be straightforward and simple. The wound would be opened and the nerve relieved from the silk ligature. Where nerves have been accidentally cut during an operation or by glass, they have been successfully joined together again. An artisan, falling from a height, severely hurt his right arm. It was operated upon, and though specifically successful, the arm wasted and was quite useless, preventing the man from following his trade. It was thought that a nerve had been severed, either by the surgeon during the operation, or torn in the fall. The arm was opened, and this was found to be the case. A rabbit was procured, rendered unconscious, and the two sciatic nerves extracted and stitched to the ends of the severed nerve in the man's arm. Within a month the man had recovered the full use of his arm, which also regained its normal size and appearance, and he was soon able to follow his trade again.

Even to the heart itself has been applied the ordinary treatment of wounds. A patient was brought to a hospital, stabbed to the heart. The surgeon laid bare the heart, and, finding the site of the wound, on the right side, calmly stitched it up. The heart beat most violently during this operation, but afterward quieted down, and the patient recovered from what has been usually regarded as

A FATAL WOUND.

Though these performances sound marvelous to modern ears, the civilization of prehistoric times furnishes instances quite as remarkable. The operation of trephining—the cutting out of a piece of the skull which has been crushed in, and replacing it by a silver or gold plate—which is one of the most delicate known to modern surgery, was performed by the ancient Incas of Mexico and Peru. In the Smithsonian Institute, Boston, there are nineteen skulls of prehistoric date which bear traces of this operation having been performed on them. From one skull a piece of bone four inches long and an inch and a quarter wide had been removed and the vacant space filled by a silver plate. Sir John Lubbock also speaks of skulls of the neolithic age on which trephining has been performed. The principal weapons were spiked clubs and stone adzes, which would inflict wounds necessitating trephining. And the surgeons of the period, though their instruments were of flint, and antiseptics unknown, were fully equal to the occasion.

THE SUN BOX CURE.

A Remedy for Consumption and How to Use It.

Sun boxes for the cure of consumption away up in mountainous regions have long been in use. There are many people who never heard of the remedy and who haven't the slightest idea as to what a sun box is.

A sunbox, then, is a structure about 6 by 10 feet, made with a frame of quartering and a covering of weather boards. If you haven't got boards, bark will do.

There is this difference, however, between a hut and a sunbox, that the former is a fixture, unless a bush fire or a hurricane comes along, whereas a sunbox should be constructed on a pivot, or, failing that, on wheels, so that its front may be readily turned away from the wind. The reason is that while fresh, pure air and sunlight mean renewed health to the consumptive patient, the wind is injurious. If you have no sunboxes the patient must be taken indoors whenever the wind blows, but given your sunbox to present its back to the wind, no matter what quarter it comes from, and the patient may remain there all day. In each of these boxes from two to three patients are placed on mattresses, and there they lie all day long, and drink in the pure mountain air. If they are very weak their food is taken to them, otherwise they get it in the home.

The sunboxes do not cost much—probably from \$25 to \$50 each. Placed in a pure, sunny atmosphere, these simple appliances are the very latest that medical science has to recommend for the cure of consumption. The patients, of course, must be given abundant food.

A COLONY OF OUTLAWS.

Writers of fiction have frequently pictured the idea of an unknown tropical paradise turned into a general asylum for outlaws and criminals. In the Bonin Isles, not far from Japan, such a refuge has been discovered. Men of every nationality who have made civilization too warm for themselves, having decamped to this ideal rendezvous, leaving the police to record the unsatisfactory result of their investigations as "gone abroad." No rates or taxes have to be paid, and government seems to be entirely dispensed with. The discovery was made by a Japanese vessel which called at the island. In future the aliens will have less freedom, and consequently less happiness, for the Japanese dominion will have to be recognized. Their dream is over.

UNEXPECTED HAPPENINGS

SOME RECENT MYSTERIOUS CASES IN ENGLAND.

A Man Found Drowned, but Doctor Said He Died From Heart Failure—An Incident of the Wreck of the Mohegan—A Lawyer Meets Death on the Railway on the Anniversary of Death of His Father.

It transpired at an inquest in London the other day that a man who had shot himself died from natural causes and this remarkable circumstance recalls some almost incredible incidents of the kind which have happened of late, says the London Daily Mail. Only a few weeks ago a man jumped from London Bridge into the river, and though he was picked out of the water quite dead the doctor declared that he was not drowned, but died from heart disease, and the jury returned a verdict to that effect.

Though the fact went almost unnoticed at the time, Baron Rothschild expired on his birthday, hardly an hour after reading a batch of congratulatory epistles wishing him "many happy returns," and the late Mr. T. B. Potter, founder of the Cobden Club, died on the very same day of the year and in the same hour as his wife, whom he survived twelve years. When the Fashoda crisis was at its height, two Congregational ministers, bearing the unusual names France and French, died in the same week.

A curious fact leaked out at a recent inquest in Bermondsey. The victims were two babies, who had been accidentally suffocated, and the evidence showed that all the parents retired to rest in the same hour, on the same morning, and that both mothers found their children dead at the same time. The superstitious will find food for reflection in the fate of a passenger by the unfortunate ship Mohegan, which was recently wrecked on the Cornish coast. The passenger wrote just before the departure of the vessel: "If there is any ill-luck."

ABOUT THE NUMBER 13.

I ought to get it, for I have taken No. 13 cabin and paid £13 for it." His friends found his body the thirteenth in the line of the dead.

The Margate surfboat, Friends of All Nations, was wrecked recently on the first anniversary of the terrible disaster which befell her in 1897, when nine of her crew were drowned in a storm, and another sea coincidence was noted at the time of the death of Dr. F. R. Lees, the veteran temperance reformer. A fishing smack had been named after Dr. Lees, and about the same hour that the doctor passed away the little vessel was totally wrecked off the coast of Holland.

Not very long ago a miner named John Holden was killed by a fall of roof in a Lancashire pit, and at almost the same moment his stepson was decapitated in another part of the mine. Almost at the same hour, on Boxing Day a death and a birth took place on the Semmering mountains. Many readers will have noticed a painful coincidence which occurred nearer home in connection with the murder of a popular actor. An intimate friend was with the actor at the time he met his death, and on the recent anniversary of the tragedy the same friend was at the graveside of his daughter, also an actress, who had committed suicide.

Not so long ago a case occurred of a woman who fell dead as she was leaving a house. A passer-by ran for a doctor, and rang the bell at the surgery door, but before he could deliver his message he fell dead at the doctor's feet. The other day, too, a woman living at Chadwell Heath visited her son in West Ham Hospital, he having been

RUN OVER BY A TRAIN

and after hurrying back to catch her train at Stratford, the mother fell down on the platform, dead.

A Liverpool solicitor travelling in the Manchester express put his head out of the window as the train approached the station and came in contact with the guard's van of another train. He was killed, and the accident happened on the first anniversary of the day on which his father had met with a similar accident on the same line.

An incident of quite a different kind but equally remarkable, occurred in Manchester. A lady in that city lost a gold ring, and was overjoyed a few days afterward to find it outside a jeweller's shop. Imagining that she had dropped it there, and that it had lain in the street unseen, she went into the shop to inform the jeweller of the circumstance, and it then transpired that a gentleman had found the ring a day or two before, and had gone to the jeweller to value it just before the lady entered. On feeling in his pocket for the ring, however, he declared that he had lost it. So that the ring had been twice lost and twice found, and had, by remarkable coincidence returned into the possession of its rightful owner.

A TEST.

You will never, never forget me? Never, Alfred! Yet would he test her. Accordingly, he bet with somebody that he could walk around the world in 30 days, starting penniless and coming back with \$100,000 in gold, and farmed forth amid demonstrations of the most intense public interest in his undertaking. For if a man isn't forgotten under those circumstances he'll never be forgotten.