

HOUSEKEEPERS' HINTS.

Never wait for a thing to turn up. Go and turn it up yourself. It takes less time, and it is sure to be done.

Eggshells crushed into small bits, and shaken well in decanters three parts filled with cold water, will not only clean them thoroughly, but will make the glass look like new.

Be very particular about disinfecting the kitchen sink. Washing soda, two tablespoonfuls to a gallon of boiling water, makes an excellent wash to pour hot into the sink at night after you have finished using it.

To make a gloss on white linen mix up cold water starch and add to it a very small quantity of borax and four or five drops of turpentine. Iron the articles until perfectly dry, after which damp the breast again with a damp cloth, and iron again, rubbing hard until a brilliant gloss is obtained.

It is said that flies may be kept from windows, mirrors, glass-cases, etc., by washing the glass with water in which an onion has been soaked long enough to give the water a slight onion smell. A writer in a horticultural journal says that green fly and other insects may be kept from plants by washing them with an infusion of quassia, 1 lb. to 1 gallon.

To remove ink from paper or parchment the end of the pen holder is dipped into the fluid and applied to the writing without rubbing. When the ink has disappeared the fluid is taken up with a blotter. To remove stains from laces, etc., the stained part is dipped into the fluid and then rinsed in clean water.

After long use sponges are liable to smell very badly unless carefully cleaned every day. By rubbing a fresh lemon thoroughly into the sponge and then rinsing it several times in lukewarm water it will become as sweet as when new.

Paro a fresh lemon very carefully, without breaking the thin white inside skin, put it inside a wild duck and keep it there for forty-eight hours, and all of the fishy taste so disagreeable in wild fowls will be removed. The lemon should be removed and a fresh one put in its place as often as every twelve hours. A lemon thus prepared will absorb unpleasant flavors from almost all meat or game.

Game of all kinds, rabbits or deer, can be kept sweet a long time by putting finely pulverized charcoal in a thin muslin bag and placing it inside the game. Change the charcoal every day. It is excellent to keep any meat, fish or fowl pure and sweet. Wash clean before cooking.

CUBAN COFFEE.—Put three pints of rich, sweet milk in a coffee pot, and let it boil. When boiling put in a tea-cupful of ground coffee, and boil five minutes. Strain, and serve.

HOW TO MAKE SOAP.—I like old-fashioned, home made, soft soap best for all ordinary rough work. I did not know how to make it, so I have always had my grease made up away from home. But it was not always satisfactory, and on due deliberation, I determined to make soap myself. A scholarly lady of many years' experience as a housekeeper told me that no one without a good, practical knowledge of chemistry could succeed in making soap. Unfortunately, I was like Miss Pallas Andora Von Blurkey—my knowledge of chemistry was murky, chemical experiments being twenty years behind me with my school days. But I had made up my mind to make soap, and "when a woman will, she will, you may depend on it." Instead of chemical knowledge I thought I would substitute perseverance with what little common sense I could muster, and so I went to work.

The wood we burned was hickory, sugar beech, and oak, cut green and dried before using. I was careful to save ashes that were free from burnt walnut shells or stone coal ashes, as either will prevent the formation of soap. When a sufficient quantity of ashes had been saved, I made a small platform with a bench and some boards, covered it entirely with a piece of zinc, having the back part a little higher than the front, so that the lye could be caught conveniently. I placed a barrel upon this platform, from which a part of the bottom had been removed, put a little clean straw, and filled it about one fifth full of ashes. I then sprinkled a gallon of slacked lime in the barrel, after which I filled full of ashes, pressing the contents occasionally with a stick of wood. I poured rain water on this, and in twenty-four hours the lye began to run.

I have a large, iron kettle, and an iron ring with three long feet; the kettle fits into the ring, and I am not troubled with forked sticks and a pole upon which to swing my kettle. A stationary kettle is much more convenient than a swinging one. I put six gallons of very strong lye into the kettle, together with eighteen pounds of clear lard and tallow. After boiling it a short time it began to look soapy, but continued boiling did not improve it. By testing it I found it to be very strong, so I poured three gallons of rain water into the kettle, and the result was eleven gallons of very excellent soap. I think I might have made as much more from that barrel of ashes.

One of my neighbors called across the fence and told me that, as I had gone into the soap business, she wanted me to try her mode of making hard soap. I did so, and made twenty pounds as white as the Ivory, at a cost of forty cents. The following is the recipe: 5 pounds of soda ash, 2½ pounds of lime (unslacked), 12 gallons of rain water, 10 pounds lard, 2 ounces borax. When the water boils add the soda ash, lime and borax. After it is thoroughly dissolved, pour the mixture into a tub, and when it is cool, pour off carefully, avoiding the sediment as much as possible; then put this mixture and

the lard into the kettle and boil fast for two hours. When cold, cut it out and dry.

Two New Foods.

It is said that two extremely valuable articles of food are now prepared from skimmed milk by a new process. It has long been known that skimmed milk was a most useful food for fattening pigs. On the same principle, perhaps, it has been utilized as food for human beings in a form which is claimed to be highly healthful and nutritious.

The process used separates the solids of the skimmed milk from the water, and makes of them two food articles. The skimmed milk is heated and rennet mixed with it, which separates it into curds and whey. The curds are pressed and dried and cut into blocks. These blocks of caseine are then mixed with bran or meal and form a most valuable food for cattle. They may be mixed with linseed meal or cottonseed meal.

Now for the whey. It is mixed with a like amount of skimmed milk. All the water is next evaporated from the mixture. A solid, cheesy, substance remains. It is cut into blocks and roasted. This product is what is claimed to perform so important a part in human food. To the roasted substance is given the name lactoserine. The way to use it as food is to grind it and add it to coffee or cocoa in the proportion of a third or half. It makes coffee less stimulating and more nourishing and digestible.

By the introduction of lactoserine into coffee and chocolate these drinks will become at once cheaper and more healthful. An excellent drink can be made from the lactoserine alone, by steeping and slightly boiling it, a drink at once delightful to the palate, and containing the richest of food materials besides Lactoserine, indeed, might to some extent take the place of meat.

THE EIFFEL TOWER.—In addition to the lighthouse there are several points connected with this great tower of interest to electricians. During the building of the tower the telephone proved of great use as a means of communication between the men at work at the top and those engaged below; and the various platforms are now all permanently in telephonic connection with one another. Special provision has been made to protect this huge lightning conductor from lightning. Eight cast iron pipes, 19 inches in diameter, connected to the ironwork of the structure, pass through to the water-bearing strata 60 feet below the level of the Seine, while at the summit soars a long pointed rod of the ordinary description. Bent on vindicating the practical utility of the Eiffel Tower, the French have been at great pains to enumerate the various scientific possibilities of the structure. First and foremost, there is the laboratory at the top, for which great things are predicted in the way of meteorological observations and discoveries in atmospheric electricity.