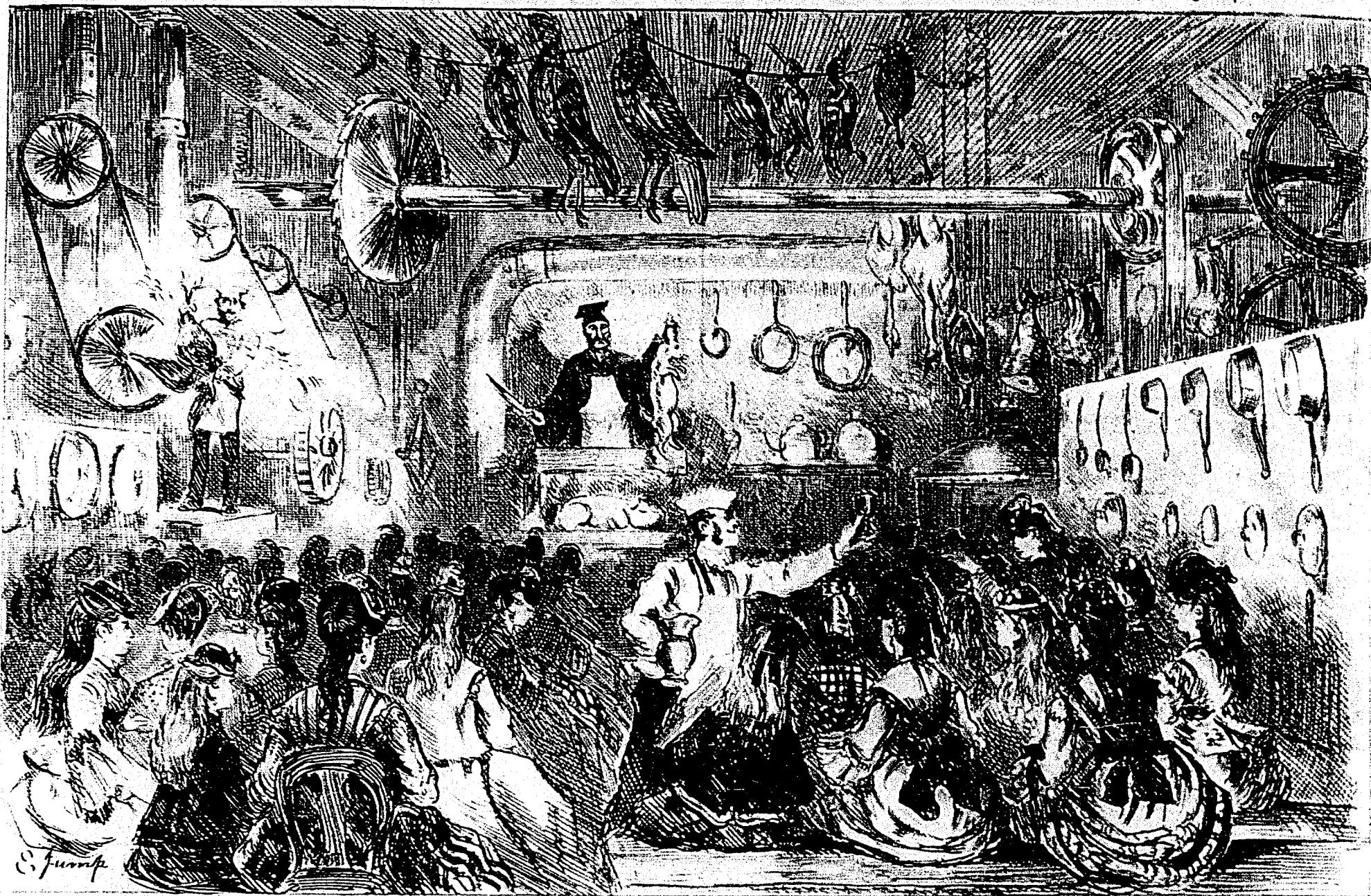


THE DOMESTIC QUESTION AS DEVELOPED AT RECENT MEETINGS.—From sketches by E. Jump.



THE PROPOSED CULINARY CLASS AT THE UNIVERSITY

PROFESSOR.—"The Baron of Beef requires exposure for some hours to a Temperature of from 289° to 360° Centigrade. It is important to retain the Kreatine and Kreatinine in the exuded juices, partially converting them by Torrefaction into Osmazome which is a highly nutritious Amide, for which the Carbonaceous Caramel is an insipid and worthless substitute."



RETURNING FROM THE LECTURE.

MAMMA.—"Well, girls, tell me all about the lecture."

LUCK.—"Oh, mamma, isn't this funny"—reads, "In the manufacture of Ice Creams, the object is rapidly to deprive water of its latent heat and reduce it to a crystalline solid."

AMELIA.—"How it makes one's mouth water. I call it a 'crystalline delight.'"

MAMMA.—"My dear, I never heard of latent heat; it must be 'Patent Heat.' I know somebody advertises a Patent Freezing Machine; but Heat's a funny name for a refrigerator."



SCIENCE AT A DISCOUNT.

COOK.—"Please 'm, I've come down to give you notice once more, for the likes o' this I never did see, nor will I stand. 'Ere's Miss Amelia a poking her glass thing-a-bob inter my mince pies to try their tempers, and well I knows as it tries mine, a lettin' down the 'eats and coolin' the hoven. Has for Perfesser Cook, I'm tired o' 'earin' of 'm, and I don't b'lieve there's no sich person as 'ud talk sich nonsense."