

Hints for Busy Housekeepers.

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

CAKE.

Chocolate Sponge Cake.—Cook to a syrup one and one-half cups of sugar and five tablespoons of boiling water. Separate six eggs, beat whites ten minutes, then beat yolks very light, add and beat together five minutes. Add syrup a little at the time and beat all ten minutes. Add slowly two cups of pastry flour, pinch of salt, teaspoonful of vanilla, and two teaspoonfuls of baking powder. Bake forty-five minutes in moderate oven. Do not look in oven for twenty minutes. **Iceing.**—Melt over teakettle two squares of bitter chocolate, add cupful of sugar and add boiling water, one tablespoonful at a time until dissolved, but do not add more than three tablespoonfuls. Spread on cake while iceing is warm.

Orange Cake.—Cream half a cup butter with one cup sugar, add yolks of two eggs, half cup milk, and half cup of orange juice, and a little of the grated rind, 2 small teaspoonfuls baking powder sifted with two scant cups flour, then the stiffly beaten whites of the two eggs. Bake in layers and spread with orange iceing made as follows: Boil one cup sugar with one-quarter cup water until it threads, then add gradually to stiffly beaten white of one egg and whip, slowly adding one-quarter cup orange juice, one teaspoonful of lemon juice and a little of the grated orange rind. Beat until thick and cream.

Ice Cream Cake.—One cup butter, two cups sugar, one cup milk, three and one-half cups flour, two teaspoonfuls baking powder, whites of eight eggs, one-quarter teaspoonful salt. Mix dry ingredients, cream, butter, and sugar, add milk then flour, and beat. Add whipped whites and beat again. Flavor with almond extract. Bake in three jelly tins in hot oven and when cold put together with boiled icing flavored with almond extract.

Devil's Food Cake.—Butter, one heaping teaspoon; sugar, one cup; beat to a good cream, then add yolks of two eggs. Cut up one-fourth bar of chocolate, put in saucepan, add one-half cup of cold water, let come to boil, then pour over above. Next add one and one-half cups of flour scant, with one teaspoonful baking powder. Lastly add one-half teaspoon scented baking soda to half cup boiling water, then add to above contents. The secret in making this cake is to have the batter thin. Take the whites of the two eggs for boiled icing.

Lightning Cake.—One scant cup sugar, one full cup flour, one teaspoonful baking powder; stir these together in the mixing dish. One-third of a cupful of soft butter, break into the cup on top of the butter two eggs, fill the cup with milk; stir this for an instant, enough to break the eggs, and pour the contents of the cup into the flour, sugar, and baking powder. Add one teaspoonful vanilla and stir all together for a moment. Then bake in two layers or one larger sheet for from twenty minutes to half an hour. This is easily made and a light cake. It makes a good dessert by cutting into squares and covering each piece with a generous portion of maple or white sugar boiled frosting.

ICED DISHES.

Violet Sherbet.—Boil together for five minutes a pound of sugar and a pint of water; add the juice of two lemons. When icy cold add one pint of grape juice and free. When frozen stir in a meringue made from the white of one egg and a tablespoonful of powdered sugar and re-pack. Let this stand one or two hours to ripen. Serve in punch or wine glasses, garnished with fresh violets, or they may be garnished with candied violets.

Mint Punch.—Remove the leaves from twelve large stalks of mint; chop fine; put them in a mortar with four or five tablespoons of sugar and grind to a paste; or you may rub them in a bowl with a spoon. Boil together for five minutes a pound of sugar and a quart of water; add the juice of three lemons and the mint; when the mixture is icy cold, freeze. Serve in punch glasses.

Iced Fruit Salad.—Boil together a pound of sugar and quart of water five minutes; add grated rind of an orange and two lemons; when cold, strain. Add the juice of three lemons and the orange; strain again. When cold, freeze, turning slowly at first, rapidly at the last. Put this in a border mold, cover the joints in a border of muslin dipped in melted paraffin; pack in salt and ice two hours. Cut three oranges in half, take out the pulp, add half pound white grapes cut in halves, one banana cut in tiny blocks, a few pineapples, and a half bottle of cherries. Dust with

half cup powdered sugar, put in tin kettle and pack in salt and ice. They must not be frozen, but must be icy cold. At serving time plunge mold in hot water, turn the water ice on a high compote dish; garnish outside with fresh flowers; head fruit in center and send at once to the table.

FAVORITE DISHES.

Canned Peaches.—Peaches canned without cooking when opened are like fresh peaches, especially if served with cream. Allow one pint of water and one cupful of sugar for each can and boil this mixture five minutes. Pare the peaches and pack in cans whole; leaving the pits in gives more of a peach flavor. In each filled can put one tablespoonful of pure alcohol, then pour the hot syrup over all till the cans are brimful, and seal. These will keep perfectly two years or more.

Pineapple Help.—Pare and cut out eyes of ripe pineapples, strip all pulp from core with silver fork. To a pint of this add a pound of granulated sugar. Stir constantly until sugar is dissolved. Put into fruit jars. This will keep a long time.

Brown Sugar Pie.—Two-thirds cup brown sugar, one tablespoon butter, two tablespoons milk, cook until waxy looking; then take yolks of two eggs, one heaping tablespoon flour, one and one-half cups milk; mix all together, smooth, add to the above ingredients, cook until thick; add vanilla; have a baked crust; use the whites beaten stiff for top; return to the oven for a minute or two.

TESTED RECIPES.

Eggless Fruit Cake.—Two cups sugar, two cups buttermilk, one pound seedless raisins chopped fine, four cups flour, one-half cup butter, one tablespoonful soda dissolved in a little hot water; spices to taste; a cupful of rich preserves or pear or strawberry jam adds to the good fruit taste so well liked by many. Bake in a slow oven.

Sea Foam Candy.—Cook three cups brown sugar and one tablespoonful of vinegar until the syrup forms a hard ball when dropped in cold water; pour it slowly over the stiffly beaten whites of two eggs, beating continually until the candy is stiff enough to hold its shape. Then, if liked, work in a cup of chopped nuts and half a teaspoonful of vanilla. Drop in small pieces on waxed paper.

Muskmelon Frappe.—Remove the tops of small nutmeg melons so as to form a cover. Take out all the seeds and membrane and scoop out as much of the soft pulp as can easily be removed. Cut this latter into small pieces. Place the seeds and membrane in a sieve to drain the juice, then add the latter to one quart of whipped cream, sweetened; turn this into an ice cream freezer and turn until stiff. When ready to serve take the shells, which should have been chilled on ice, place the frappe cream in alternate layers with the melon pulp. Fasten a narrow ribbon looped bow on the lids with long pins; set the melons on lace paper doilies and serve with cake. An excellent company dessert.

Devised Crackers.—Devised crackers are very nice to serve with salads. Cover the top of the crackers with finely grated cheese, using a mixture of plain and Parmesan. Put in the centre of each cracker a teaspoon of tomato catsup and a dusting of salt and pepper. Place in a baking dish in a hot oven until the cheese is melted and the crackers are crisp. They should be served hot.

Homemade Corn Beef.—Make a brine of three quarts of water, one cup of coarse salt, one-half cup brown sugar, and saltpetre size of a hazelnut. Boil all together and let cool. Select the piece of meat you prefer, put it into a crock, and turn the brine over. Let stand about six days with a weight on it to keep under the brine, when it is ready for use. Cover with cold water and cook over a slow fire. You will think it the best you ever ate.

THE PRESERVE CLOSET.

Much of the success of the canning of fruits depends upon the arrangement of the preserve closet. The position is a serious matter. If possible the closet should face a north or west wall, never a south or east window, for low temperature maintained without special refrigeration is essential. The shelves of a model closet for preserves are not deeper than six or eight inches—just wide enough for one row of jars. When two or three rows are placed on the shelf it necessitates constant moving. No one needs to be told that preserves

should be moved as little as possible after the covers have been tightened for the last time. All shelves should be adjustable instead of fixed. In this way one may economize space and utilize all there is without crowding.

DOMESTIC HINTS.

When a pie-dish or anything used in the oven becomes burned or discolored, rub with a piece of waste emery-cloth or with powdered bath-brick.

Rancid butter can be restored to freshness if broken up into small pieces and put into a bowl of new milk. Let it remain there for about an hour, then drain it, wash in cold salted water, and form into pats again.

To remove finger marks from paint, rub them with a soft damp cloth dipped in prepared chalk. Never use soda in cleaning paint; it injures the color and dries it, making it liable to crack and peel off.

To remove iron-mould or rust, the best way is to stretch the spots over a bowl and moisten with salts of lemon until the spots disappear. Then the soiled part should be thoroughly rinsed in warm water to remove the acid.

Articles of food that are damp or juicy should never be left in paper. Paper is merely a compound of rags, glue, lime, and similar substances, with acids and chemicals intermixed, and, when damp, is unfit to touch things that are to be eaten.

Irons require to be kept very clean, but in case of their becoming rusty through long disuse, the following will be found a good way of cleaning them: Make the iron fairly hot, and then rub it over with a little beeswax tied up in a piece of rag or cloth. When the rust has been removed by this application, wipe the iron over with a clean cloth.

Holes in walls, caused by nails which have been taken out, are exceedingly unsightly, and it is not always possible to conceal them by means of pictures or ornaments. They may, however, be rendered hardly noticeable by filling them with fine sawdust mixed into a thick paste with glue. Apply this while it is wet, and when dry it may, if liked, be painted over with the same color as that used in the room.

There is nothing to equal milk, especially stale milk, as a remedy for an ink-stained carpet. It must, however, be applied the moment the ink has been spilt, before it is left to dry in, as is often done. Blotting-paper or an old rag should be used to soak up the milk and ink, a little more of the former being added until the mark has disappeared. Finally, the spot must be gone over with a cloth wrung out in hot water to remove the mark of the milk.

To stiffen starch.—Dissolve five cents' worth of gum arabic in eight ounces of water. Bottle up. When wanted for use, add one tablespoonful to the pan of starch while it is wet, and when dry it may, if liked, be painted over with the same color as that used in the room.

Frying Help.—When frying veal, either steaks or chops, first dip the meat in a little sweet milk. Then place it in a frying pan containing hot butter or a mixture of hot butter and lard. Fry over a good fire and see the results. The milk causes the meat to brown beautifully and imparts to it a delicious flavor and unusual tenderness. Veal fried in this way browns quickly and the juice of the meat is retained, which is not the case when frying is continued for a long time.

COURTSHIP IN SARDINIA.

Wooing is a slightly more complicated mated in Sardinia than it is here, says the Gentlewoman. The marriage customs are very curious. If a father has a marriageable daughter the would-be suitor applies to him for permission to see her as she goes to church, or in the event of her not wishing to be seen he communicates with her by means of a species of telephone which has been in use since time immemorial. It is a long string with a wooden knob at each end. The father's permission having been given, the lady drops one knob out of the window and, the shutters being closed, places the other knob to the ear, while down below her would-be lover pours his protestations into the knob she has thrown into the street. Sometimes this curious form of courtship continues for two or three years, the man never seeing the face of his innamorata.

Lady: "Why should I buy an egg-beater?"
Peddler: "Well, the lady next door thought you might return hers if you did."

THE SUNDAY SCHOOL STUDY

INTERNATIONAL LESSON,
OCTOBER 22.

Lesson IV.—The foundation of the second temple laid. Ezra 3. 1 to 4. 5 Golden Text, Psa. 100. 4.

Verses 1-3.—Building the great altar of burnt-offerings.

1. The seventh month was come—Of course several months had elapsed since the start from Babylon, for a long stretch of desert eight hundred miles wide lay between. Of that nothing is said. The important thing is the work to be done. And no more favorable month could be chosen than Tisri (our October), which was the month of the great feasts of Trumpets and Tabernacles, and Atonement.

The people . . . as one man—It was a popular movement, in which the multitude was in full co-operation with priests and aristocracy. The first temple was the work of a king; this undertaking was the humbler work of returned exiles. They assembled apparently almost on the ruins of the old temple.

2. Jeshua—He was the son of one of the exiles (1 Chron. 6. 15), and was now high-priest. Since the work about to be accomplished was a sacrificial work, he and his brethren, the leading men of families. The order is reversed in other places. In such a ceremonious act as the building of the altar, these chief men represent the whole people. The altar, a huge, square structure of rough stone, was the all-important symbol of Jewish worship. For fifty years, sacrifices had been at a stand-still. Now they were to be resumed in full force before anything was done toward the refunding of the temple. "The worship itself is felt to be more important than the house in which it is to be celebrated."

Written in the law of Moses—The law concerning the offerings for the first day of the seventh month is found in Num. 29. 1-6. Burnt-offerings had a peculiar sacredness to the Jews, since they symbolized the self-dedication of the worshiper. Moses is several times in the Chronicles spoken of as the man of God.

3. Set the altar upon its base—Perhaps this may mean that they cleared away the accumulated rubbish and set the new altar upon the foundations of the old. The marginal reading, in its place (that is, the place it was permanently to occupy), is, however, the probable meaning. They did this in haste on account of fear of the peoples of the border countries. The erection of the altar, which was a rallying-point for the whole people, would tend to inspire confidence in themselves.

4. The feast of tabernacles—The most gladsome of the Jewish festivals, when for seven days, beginning with the fifteenth of the seventh month, the people celebrated the goodness of God in the final harvest, and the best of the vintage. It commemorated the wanderings in the desert, and from this time was to signalize the deliverance from exile. See Lev. 23. 34-44; Num. 29. 12-38. All this was a revival of ancient customs, and in careful conformity to the revealed will of God (as it is written).

By number—The passage in Numbers 29 gives a detailed list of the required sacrifices for this feast. Every day would have its own numerical requirement.

5. Afterward the continual burnt-offering—Implying that, after the feast of the tabernacles, the full sacrificial system, including these daily morning and evening sacrifices prescribed by Exod. 29. 38-42, which had been interrupted since the destruction of Jerusalem, was resumed. The new moons, although receiving no special attention in the Levitical code, was a popular day of religious practice. These burnt-offerings were also made upon the occasion of the set feasts (Lev. 23. 2-37 and 2 Chron. 8. 13), and upon the presentation of the freewill-offering on any of the great feasts by an individual, Jew or Gentile. That all this should be done before the foundation of the temple was laid (6) would seem a thing incredible to Jews of a later day, who inevitably associated sacrifices with a temple building.

7. The masons—As the stone for the altar was taken from the hill upon which the city stood, the masons probably included those who quarried the stone, as well as those who felled the trees. These were given money—apparently all that had been received from the freewill-offerings, since the timber for the temple was otherwise paid for.

Oil—It was used in the hot eastern countries for external application, and was looked upon as a necessity of life. Here it is classed with food and drink, a recompense similar to that given by Solomon to the workmen from Tyre and Sidon. It will be seen that the Jews had from the start been both diligent and deeply devoted. First, upon their arrival in the spring, they had patiently tilled the soil;

then, while waiting, they proceeded with the erection of the great altar; then, with the coming of the harvest, they generously celebrated the bounty of Jehovah with the freewill-offerings of the feast days, and gave the best of the first year's produce of their fields for the purchase of fine timber for the temple.

From Lebanon to the sea, unto Joppa—The cedar-trees from the mountain of Lebanon had a worldwide fame (Jer. 22. 23). The men of Tyre and Sidon, having carried the huge trunks from the hill country to the nearest coast, loaded them upon great rafts, and then floated them to Joppa, the nearest seaport to Jerusalem, a distance of thirty miles.

The grant . . . of Cyrus—This must be understood generally, inasmuch as Cyrus had no jurisdiction over the Phoenicians. The transaction was simply carried out according to his wish and under his favor.

8. Coming unto the house—Where the old temple had stood, and where the new was to stand. Here assembled, in the second month (April) of the year B. C. 536, the people, under the direction of their leaders, both lay and ecclesiastical, began the work on the second temple by appointing the Levites to bear the chief responsibility. Zerubbabel, as the head of the royal house, and the one to whom the commission had been given, is given the place of honor in the account. The Levites were comparatively few in number (seventy-four had returned from the captivity), but they had great influence. In the book of Numbers the limits of age are fixed for them at twenty-five and fifty. But under David the lower limit fell to twenty, and now, with their numbers so impoverished, it became even more needful to keep the standard as low as possible.

9. Jeshua—Not to be confounded with Jeshua the high priest. This one was a Levite, and the verse is best understood as a designation or catalogue of the Levites. Of these there appear to be three families; that of Joshua, that of Kadmiel (the sons of Judah, or Hodaviah, being a special branch of the family), and that of the sons of Henadad (see Neh. 3. 18).

10. They set the priests—The subject must be the leaders, not the builders. Their apparel was their white priestly garments.

11. Sang one to another—This seems to be an allusion to the common practice of antiphonal singing. The refrain, he is good, is a liturgical response, frequently used at sacred feasts, not a quotation from a written psalm.

12. Seen the first house—The destruction of the temple of Solomon took place B. C. 587, and the foundation of the new house of Jehovah was laid about fifty years later.

1. The adversaries—See Introduction above.

2. Esarhaddon—Reigned over Assyria B. C. 681-668.

3. We ourselves together—The undertaking was to be the work of the united Jewish people. While it seems like a narrow exclusiveness, not to say intolerance, it was a defensive measure on the part of a homogeneous community who feared treachery from those who could not be in total sympathy.

5. Hired counsellors—This was one effective means of opposition by which the Samaritans weakened the hands of the builders and put a stop to their work. In addition to open attacks, Syrian reports were paid to make false reports at the Persian court.

Darius—Reigned B. C. 521-485.

DEW PONDS IN GREAT BRITAIN

Among the most singular archaeological remains found in Great Britain are the ancient dew ponds, the construction of which is ascribed to the neolithic age. The purpose of these ponds was to furnish drinking water for cattle. An exposed position where springs were absent was selected and a broad, hollowed surface was formed and covered over with straw or some other non-conducting material. Above was spread a thick layer of clay strewn with stones. During the night the cold surface of the clay caused an abundance of moisture to condense from lower layers of the air. Some of these ancient dew ponds are still working.

A SENSITIVE SPIRIT.

Mrs. Moriarty owns a goat, for which she has a warm affection. All the neighbors regard Nanny as quite as much a member of the Moriarty family as is Michael or Kathleen.

One fine morning Mrs. Riordan came running across the street with her shawl over her head, and said, "Mrs. Moriarty, what is the matter with Nanny? Is she sick? I seen her 'anin' agin the corner of the house, and she was lookin' ill!" "The saints bless you, Mary Ann," replied Mrs. Moriarty. "Nanny ain't sick! She climbed up on the cinder-table last night and ate the mistletoe, and it made her sentimental, that's all!"

THE IRON

Does Not Always Succeed—Where It Has Failed.

They tell us an iron will is a very fine thing. A great General rules his forces by his will. A Parliamentary leader drives recalcitrant members into the right lobby by his will, if he has it. Napoleon, they say, controlled all France by his will. I have long had doubts, writes John F. Bunciman in the Saturday Review.

Napoleon never had to get an obstinate donkey out of the way of an express train, for there were no express trains, but had the task confronted him I doubt whether the iron will that conquered France would have moved the donkey. Nay, I do not doubt: I am certain it would not. And since men are a great deal more stupid and more than donkeys I am sure it was not by an iron will alone that Napoleon ruled the French.

The iron will only served to rule himself to keep him hard and incessantly at the working out of his great idea, the idea of convincing men that he was the ablest among them, that by following him they did best for themselves. A political boss does the same; there is no iron will involved: merely he shows his followers that they all gain by going with him.

And the same rule holds true in the case of band conductors. A military conductor can get his way because the men under him are punished unless they obey him; an opera or concert conductor may get his way because he can throw out of employment the men who do not obey him.

But the true born conductor, either military or civil, gets his way and fine results when his bandmen know that by paying close attention to him and putting their backs into their work they help to secure performances of which they may all justly feel proud.

When Nikisch first came here many years ago we were told how on the Continent he was wont to magnetize his men and make them insensibly yield; they would have been dismissed if they had not; but the magnetism did not in the least work in England. The men simply paid no attention to it; there might as well have been no magnetism at all; 'twas in vain Nikisch essayed to fix them with the glittering eye of which we had read so much, too much; the inhuman rascals refused to be fixed; the performances were poor and some one must have lost a fair sum of money over the concert.

See what happened when Nikisch returned not as master but as servant of the orchestra. The Symphony Orchestra engaged him; the glittering eye nonsense and the iron will nonsense were dropped, and at once artistic results were got. One might disapprove of many things he did, and especially of his affected readings but he gained the effects he wanted, and gained them in a legitimate manner, through the faith the men had in him.

A SELF-TRAPPED MOOSE.

Right Hind Leg Caught in a Cedar Root.

Many wild animals meet with accidents and are unable to help themselves. In a recent book, "With Gun and Guide," the author tells of an incident in his own experience in which, to his certain knowledge, a young bull moose was kept a prisoner for four days and a half, without food or water. The poor beast had suffered the misfortune of having his right hind leg caught in some manner behind a cedar root. The spot was about three feet from the shore of a lake. With his other feet free, he was trying all this time to free himself, and was constantly digging for himself a muddy grave. The water rushed in as fast as he dug, and the result was an enveloping compound of sticky mud.

I had heard him plainly on Friday and Saturday nights, because the wind was from his quarter. Sunday night it changed, and on that night and the following night we heard no sounds.

On Tuesday morning a guide and I passed right by him without seeing him, although, as I have already said, he was but three feet from the water.

On the return trip, however, the guide, who had left me more than a mile above, again heard the noise, and soon found out the cause. Going back to the camp, he enlisted the aid of one of our party, an expert photographer, and together they puddled up to the imprisoned moose. With an ax the cedar root was cut, and the animal's leg was freed.

The next thing was to get the beast out. They used a sapling as a lever, having placed it under his belly, with a log for a fulcrum. With one man pulling at his antlers, the other hoisting him by means of the lever, and the moose doing all he could to help them, he was at last liberated.

Both men say that with his eyes, and by turning round and looking at them at every step he took, until he waded across the thoroughfare, he thanked them as eloquently as any human being could have done.