



Holy Spirit. We are too cold, too afraid of deep feeling, too conventional, not too practical, but too inclined to let our practice of good works be barren of love and devotion.

## WHEN FRYING FISH

SOME THINGS TO REMEMBER AND TO AVOID.

Fine White Bread Crumbs the First Requisite in Order—Use Deep Pan or Fat, Entirely Free of Water.

To "egg and crumb and fry" is an expression which is used exceedingly often, and as often as it is used I have no doubt that many understand, but I am equally certain that there is some one who does not. To the latter it must be a very exasperating expression.

Properly fried, fish is generally egged and crumbed, so we will begin with that as being about the easiest thing. Whether plain or flleted, the whole surface must be thoroughly coated, and is best skinned.

Suppose, then, there are some pieces of flleted fish to egg and crumb. Have plenty of fine white bread crumbs passed through a sieve and laid on a sheet of paper. Now brown bread crumbs, remember, for properly fried fish. A deep pan of fat is required, which is perfectly clear of crumbs or any sediment, and which is entirely free of water. Put this pan of fat (with the lid on to keep down smell) on a fire or gas when preparing the fish.

There being a good quantity, it takes some time to get the right heat, and it must not be heated too quickly.

Beat an egg on a plate; add one tablespoonful of water and one of oil. Put one piece of fish into the egg, brushing it over with a small brush or turning it with a knife until completely covered. Drain and cover it with bread crumbs.

The fllets are now ready to be fried in the smoking hot fat—Chicago Inter Ocean.

To Make Cream Whipped. Many housekeepers who like whipped cream as an accompaniment to broths, chocolate or desserts think they must order cream of a special richness. This generally must be done the day before and always costs double the price of ordinary cream.

One young woman discovered last winter a way of easily making her daily supply of cream whip. She merely added a teaspoonful of granulated sugar to every pint, had it ice cold and quickly whipped it to a thick froth in the churn.

A special whipped cream churn is, by the way, an investment that pays for every housekeeper. The old method of using a fork and skimming off froth as it comes to the surface is a waste of time that the modern woman can not afford.

Chow Chow. Chop one peck green tomatoes; drain. Scald tomatoes in salt water; one tablespoonful salt to four quarts water. Don't let boil, as that tends to soften it. Drain until cold. Put in jar and cover with vinegar. Let stand 24 hours; drain and return to jar. Take one gallon good vinegar, three pounds brown sugar, one tablespoonful cloves, allspice, ginger, mace two of cinnamon; put in bag and seal in vinegar. When hot pour into jar. Chop 12 medium onions, eight small green peppers (remove seeds), one pint grated horseradish; two ounces whole white mustard. Mix thoroughly.

Irish Potato Pie. Peel and boil potatoes and mash them well, with enough butter to enable you to beat them to a cream, adding salt as you do so. If you have enough potatoes for two pies, add to them three well-beaten egg yolks, sugar to taste and enough milk to make thin custard. Add the juice and grated rind of a lemon. Fill open crusts with this mixture. Bake. When done spread with a meringue made of the egg whites and sugar and return to the oven long enough to brown slightly.

A Cheap Custard. Is made by boiling a pint of milk and pouring it onto a tablespoonful of flour worked into a paste with cold water; stir till all is nicely mixed and cooled a little. Add two beaten eggs, sweeten, and flavor to taste, set in a clean saucepan, which has been rinsed with cold water, and simmer while stirring until the custard tastes cooked. Stir occasionally till cool, and then place in custard glasses.

Oriental Stew. Take one large white onion, mince fine and brown in a stew pan with butter; add some rich meat gravy and lay in the pan a few slices of meat that has already been cooked, such as roast beef, lamb, veal or mutton. Let simmer for a while and when the stew is thick and well cooked season with salt, pepper, a little paprika and curry powder and serve with poached eggs on top.

Keeping Kitchen Clean. To whitened kitchen tables, floors, etc., mix together half a pound of sand, half a pound of soft soap and four ounces of lime. Work all into a paste with a stick. When scrubbing, lay a little on the board and scour as usual. Afterward wash the wood with plenty of clean water. Wood thus treated can be kept spotlessly clean.

Rub Baby with Olive Oil. Rub baby's chest and spine with olive oil and it will prevent her from getting cold during the cold weather.

ABOUT PERFECTION IN SOUP. Try the French Method of Preparation. It with Vegetables.

While this has been given before in

these columns, it is such a satisfactory soup that I want every housekeeper, young or old, to add it to her stock recipes, and pass the secret of its making on to her friends, says a writer in the Chicago Inter Ocean. The ingredients required are: Two cupfuls each white turnip cut in cubes and potatoes cut in cubes, one cupful carrot cut in cubes, one cupful leeks (the white part), one large onion, a clove of garlic, one eschalot, a tablespoonful salt, three tablespoonfuls butter, one teaspoonful sugar, a third teaspoonful of pepper, and two quarts of water. Cut the onion fine and cook in the butter for half an hour. This must be done slowly, protecting from scorch. Then add the boiling water and carrots and cook half an hour longer. Add turnips, potatoes and seasoning and cook an hour. If you have parsley or celery add a tablespoonful minced about ten minutes before serving. This soup is improved if some bone or trimmings of meat be added, but this is not essential. A most delicious cream vegetable soup is made by rubbing a portion of the soup and a little salt to season. Let come just to the boiling point and serve with fried or toasted bread.

## The Home.

Keep tacks in bottles. It saves opening many boxes to find a particular kind.

When cleaning house use plenty of turpentine in the scrub water. It means certain death to moths.

Left-over cereals need not be wasted. They are excellent fried like mush and eaten with sirup or honey.

Covering the pan when fish is frying is apt to make the fish soft. A solid, firm meat, that is at the same time flaky, is what the good cook likes.

Ammonia should not be used in the evening or near a fire, nor should the bottle be allowed to remain uncorked. It is inflammable and its fumes are not specially healthful.

A loaf of bread will keep fresh much longer if placed in a covered stone crock. Wrap in a large cloth to exclude air and keep the crock in a cool place. It is nicer than a tin vessel and much better than keeping bread in the refrigerator.

Peruvian National Dish. Take half a dozen onions, chop and fry till brown; take half a dozen dry red peppers, soak two hours, then chop peppers fine and run through a colander; put peppers in with fried onions, add about a quarter of a pound of cheese (sliced), good lump of butter, size of an egg; take two slices bread, cut off crust and soak in one pint milk and put all in with onions and peppers; salt to taste, let simmer half an hour and keep stirring. Then boil half a dozen eggs 20 minutes, cut eggs in half and pour in dish. Serve with boiled potatoes, and you will have a delicious dish.

A little garlic will improve it.

Gumbo Soup. Use a chicken, which need not be young, and one-half pound of bacon cut into small slices. Put the bacon in the bottom of the kettle, add the cut up chicken and fry to a nice brown. Add three quarts of water, one finely cut onion, and any sweet herb that may be preferred; boil slowly for three or four hours; strain off the liquor; skim off the fat; cut the meat into small pieces, and boil half an hour longer with a teaspoonful of boiled rice and a half teaspoonful of okra. Just before serving add a dozen oysters, cut in halves, and their juice.

To Dose Children. Pills and tablets may be easily swallowed if encased in a little snow. The average child will think it fun to swallow a tiny snowball. Before giving him a nauseating remedy like castor oil let the child hold ice in his mouth for a moment. The cold blunts the bulbs of taste and lets the medicine go down with greater ease. Teach the little tots to gargle their throats with plain water when they are well. It will not be necessary to teach them the trick when their throats are sore and need to employ gargle.

Mustard-Making. In making mustard it is a good plan to add a pinch of salt before mixing in the water. A spoonful of vinegar should always be used to moisten the dry mustard in the first instance, while a better result can be attained by stirring in warm water instead of cold when the mustard is not required in haste.

Honey Muffins. Sift together 1½ pint flour, two teaspoons salt. Work in two tablespoons butter; beat and add three eggs, one teaspoon honey and half a pint of sweet milk. Pour in hot buttered muffin pans and bake in a hot oven.

Rub Off Feathers. An easy way to remove down from a duck or pin feathers from a chicken is, after the fowl has been well scalded, to take a rough towel and rub the fowl. This method saves much time and a tedious task.

Grease from Wall Paper. Grease may be removed from wall paper, also marble and wood, by rubbing gently with a soft cloth dipped in gasoline. Care must be taken not to use too much gasoline on the paper and spotting it.

Clutching at a Straw. Gaston burst like a whirlwind in upon his friend Alphonse. "Will you be my witness?" he cried. "Going to fight?" "No; going to get married." "Alphonse after a pause inquired: "Can't you apologize?"—From the French.

Conscientious, Indeed! "I notice that a leading actress telephoned that her automobile was broken down and she couldn't attend a meeting of her creditors." "Wasn't that sweet of her! Going to all that trouble for a lot of fussy old creditors."—Milwaukee News.

## CONDENSED NEWS ITEMS.

Thursday, December 24.

James O'Brien, aged sixty-two years, a noted detective, died at Wilkes-Barre, Pa., of heart trouble.

New York state spent \$2,500,000 for charity during the fiscal year just closed, according to a statement made by the state board of charities.

George Schrecongost shot and killed his wife on the street at Dubois, Pa., and then turning the weapon on himself, inflicted a probably fatal wound.

Figures compiled at the Pennsylvania state highway department indicate that the state has thus far completed 542 miles of good roads and that 223 miles are under contract or in course of construction.

Saturday, December 26.

Notice was issued that the Buck Ridge colliery at Shamokin, Pa., operated by Irish Bros., would resume operations Jan. 4.

Thomas Jackson, a young farmer of Bath county, Ky., shot and fatally wounded his father, Henry Jackson, during a quarrel.

Herman Wade, sixteen years old, and Lyle Miesner, fourteen years old, were drowned in Stone lake, at Casco, Mich., by breaking through the ice while skating.

In a collision between an automobile and a trolley car in New York, George C. Hurlburt, the aged librarian of the American Geographical society, and his daughter were fatally injured.

Monday, December 28.

Sixteen West Point cadets have been dismissed for deficiencies in discipline and mathematics.

While skating at Jewett City, Conn., Robert Trefrey and Hector Gingras, boys, were drowned.

John Kusalaris, a well known musician and all-around athlete, was fatally burned by a gas explosion at Maplehill colliery, near Shenandoah, Pa.

Claus Sprockels, one of the foremost German-American citizens of the United States and known as the sugar king of the Pacific coast, died of pneumonia at San Francisco.

Harry Erwin died at Locust Gap, Pa., from injuries received by being flung under a train Christmas eve, when he was in a hurry to reach Ashland to see his mother before she died.

Tuesday, December 29.

The annual encampment of the G. A. R. will be held at Salt Lake City from Aug. 9 to 13.

Judge Hart, at Nashville, Tenn., has refused bail to Colonel Cooper, Robin Cooper and John D. Sharp, charged with the murder of Senator Carmack.

Out of work and heart broken over the loss of a six-months-old boy, who died two weeks ago, Louis Lotz shot and killed himself in his home in Philadelphia.

Wednesday, December 30.

Fire destroyed the sawmill plant and basket factory of the Lovelace Lumber company at Brewton, Ala., entailing a loss of \$200,000.

Three trainmen were killed and one was seriously injured in a head-on collision between two freight trains on the Big Four railroad at Knightstown, Ind.

Mr. and Mrs. Peter Nashulin, of Cleveland, O., were found dead from gas poisoning in their room in the home of the husband's stepbrother, Peter Palowka, in Brooklyn.

Steel has arrived and work begun on the new 20,000-ton battleship Florida at the Brooklyn navy yard, and there is talk of laying the keel on March 4, as a mark of honor to the inauguration of Mr. Taft.

MARRIED A CHINAMAN

Beautiful Granddaughter of Confederate General the Bride.

Meridian, Miss., Dec. 30.—Miss Ollie Patton, granddaughter of the late General W. S. Patton, a former Confederate officer and past grand master of Mississippi Masons, married a Chinaman. The marriage violates the state law forbidding intermarriage between white and persons of color or Mongolian blood. Miss Patton is young and beautiful and an orphan.

Breaking Moose to Harness. Utica, N. Y., Dec. 30.—Henry Trudell, of Mountain View, in the Adirondacks, has just procured in the Canadian northwest a trained moose. It is being broken to drive in harness, and the owner says the moose will outdistance the swiftest race horse.

PRODUCE QUOTATIONS.

The Latest Closing Prices For Produce and Live Stock.

PHILADELPHIA—FLOUR steady; winter extras, new, \$3.75@3.90; winter clear, \$4.40@4.55; city mills, fancy, \$5.00@5.10.

RYE FLOUR dull, at \$4.10@4.15 per barrel.

WHEAT firm; No. 2 red, western, \$1.02½@1.03; No. 2 white, local, 66¢@66½¢.

CORN steady; No. 2 yellow, local, 66¢@66½¢.

OATS quiet; No. 2 white, clipped, 66¢@66½¢; lower grades, 54¢.

HAY steady; timothy, large bales, \$15 per ton.

POULTRY—Live firm; hens, 12½@13½¢; old roosters, 9¢@9½¢. Dressed steady; choice fowls, 14¢; old roosters, 9½¢.

BUTTER steady; extra creamery, 34¢.

EGGS steady; selected, 38¢@40¢; nearby, 34¢; western, 34¢.

POTATOES steady; per bushel, 83¢@85¢. Sweet Potatoes steady; per basket, 40¢@50¢.

Live Stock Markets.

PITTSBURG (Union Stock Yards)—CATTLE active and higher; choice, \$6.50@6.75; prime, \$6.20@6.40.

SHEEP higher; prime wethers, \$4.75@5.00; culls and common, \$3.25@3.50; lambs, \$5.75@6.00; yearlings, \$4.50@4.75.

HOGS higher; prime heavies, \$5.25@5.50; mediums, \$5.00@5.25; heavy Yorkers, \$4.10@4.20; light Yorkers, \$3.75@3.90; pigs, \$5.50@5.60; roughs, \$4.50@5.50.

Ruse That Didn't Work.

"I've walked many miles to see you, sir," began the tramp, "because people told me you were a very kind to poor chaps like me." "Indeed?" said the genial, white-haired old man. "Are you going back the same way?" "Yes, sir." "Ah. Well, just contradict that rumor as you go, will you? Good morning."—Milwaukee News.

## Origin of Muslin.

This favorite material of the "summer girl" derives its name from being first made at Mosul or Moussul, a town in Turkish Asia. From there it was introduced into India, and first brought to England in 1670. A few years afterward it was manufactured in large quantities in France and England, and in the present day English-made muslins rival in fineness the most delicate of gauzy muslins made in India.

When the Sea Flows into the Seine. A strange phenomenon takes place at Little Caudebec twice a year. The sea, announced by a thundering sound and an undulating swell that runs along the river's face, comes up from the channel and flows into the Seine. Tranquil and hitherto unruffled, the river receives this violent visitor in one unobtrusive wave that rushes like a tide along the surface of the water.

—Harper's Monthly Magazine.

Why Not? "All the parts of the universe I have an interest in: The earth serves me to walk upon, the sun to light me; the stars have their influence upon me; I have an advantage by the winds and such by the waters; there is nothing that you heavenly roof looks upon so favorably as me. I am the darling of Nature. Is it not man that keeps and serves me?"—Montaigne.

The Unattainable.

The fiery orator was predicting that the bank guaranty scheme would win yet in spite of everything.

"But can you guarantee that the slot machine will deliver the stick of chewing gum?" demanded his hearers.

Completely nonplused, he changed the subject.—Chicago Tribune.

Think It Over.

She—if a man loves his wife as much as she loves him, he will stop wasting his money on cigars if she asks him.

He—Yes, but if his wife loves him as much as she ought to love a man who loves her enough to stop if she asks him, she won't ask him.

Matter of Faith.

"If you want help," asked the practical housewife, "why don't you apply to the Salvation Army?"

"Me an' the Salvation Army, ma'am," suddenly answered Saymold Storey, "differs in our theological views."—Chicago Tribune.

Why Not?

Lawyer—Do I understand you to say that you are acquainted with both parties?

Witness—Why—er—I don't know whether you do or not. Do I hear you ask me the question?—Chicago Tribune.

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