

Culinary.

To keep pudding sauce warm if prepared too long before dinner is served set the basin containing it in a pan or pail of boiling water; do not let the water boil after the sauce-dish is set in it, but keep it hot.

In place of any known preparation sold under the name of "baby powder," use some fine starch. Put a few lumps in a cup and pour over it enough cool water to dissolve it. After you are sure it is dissolved let it stand until the starch has all settled and the water is clear; then turn the water off. Let the starch dry, and then powder it and put it in a soft muslin bag, through which it will sift out. This is very healing, and answers admirably any purpose the powder is supposed to do.

An Indian pudding made after this recipe, although unlike the Indian pudding of our fathers, is delicious: Take four eggs, and the weight of three of them in meal, half a pound of sugar and a quarter of a pound of butter, and the juice and grated rind of one lemon. Beat the sugar and butter together till light, then break the eggs in the dish with them and beat briskly; then stir in the meal. Bake in a quick oven; serve in saucers, and pour over it some thin jelly or jam or wine sauce.

BAKED SALMON TROUT.—Clean thoroughly, wipe carefully and lay in a dripping-pan with hot water enough to prevent scorching; bake slowly, basting often with butter and water. When done, have ready a cupful of sweet cream, into which a few spoonfuls of hot water have been poured; stir in two tablespoonfuls of melted butter and a little chopped parsley and heat in a vessel of boiling water; add the gravy from the dish, and boil up once. Place the fish in a hot dish and pour over the sauce.

ENGLISH CARROT PUDDING.—One pound of grated carrots, three-fourths of a pound of chopped suet, a half-pound each of raisins and currants, four tablespoonfuls of sugar, eight tablespoonfuls of flour, and spices to suit the taste. Boil four hours, place in the oven for twenty minutes and serve with wine sauce.

POTATO SALAD.—Two tablespoonfuls of mustard, four of vinegar, four of salad oil or melted butter, a little salt and pepper. Mix the oil and mustard and then add the vinegar. Add a small onion chopped fine and half a dozen cold potatoes chopped; also a hard boiled egg. Mix all well-together. It is an excellent relish for cold meats.

BRAISED RIBS OF BEEF WITH MACARONI.—Bone and roll the ribs of beef, and braise with white wine; when cooked remove the beef, pass the sauce through a tammy, skim off all fat, pour into a sauceboat, and add the remaining half to some boiled macaroni; season with salt, pepper, a lump of fresh butter, and grated Parmesan or Gruyere cheese; place on a dish and lay the ribs of beef on it.

HARICOT BEANS A LA BRETONNE.—Mince half a pound of onions, blanch and drain. Brown in five ounces of butter, and when a good color add an ounce of flour, some salt and pepper; leave on the fire for five minutes; moisten with a pint and a half of stock, and cook for twenty minutes, stirring all the time; then add a pint of haricot beans, which have been well boiled, and an ounce of butter; warm and serve.

SCALLOPED HALIBUT OR COD.—Take cold flakes of halibut or cod, the day after they are boiled, and place a layer of them in a yellow nappy or a pudding-dish, seasoned well with salt and pepper, and a very little chopped onion or parsley. Place over them a layer of bread-crumbs and add bits of butter to them. Fill up the dish in this manner, having the upper layer of bread-crumbs and butter. At one side of the dish turn in four or five tablespoonfuls of new milk, and bake until well browned in a hot oven. Thirty minutes will usually cook it sufficiently.

RHUBARB PIES.—A rhubarb pie is not a work of art, but it should be a work of time, for it is much better if baked slowly, unless the rhubarb is stewed before filling the plates. Great care should be used in pressing the crusts together, but in truth rhubarb pies, like all others, are better if the lower crust be baked separately. Very nice tarts may be made by mixing a pint of stewed rhubarb with a mixture of four ounces of sugar, a pint of cream, two ounces of powdered cracker and three eggs. Beat these together and mix them with the rhubarb just before filling the plate in which the crust has been baked. Cover with crosswise strips of paste and bake slowly.

George J. Romanes, in a recent lecture in Manchester, told of the benevolence of a cat. A hungry and miserably thin stranger cat came into his garden, and Tabby was observed carrying some of her own meal to the wanderer. Soon, seeing that the hungry cat was not yet satisfied, Tabby went and brought out a new supply of meat, which the stranger seemed to accept with every evidence of gratitude.

Domestic Economy.

MINUTE BISCUIT.—One pint of sour or buttermilk, one teaspoonful soda, two teaspoonfuls melted butter. Flour to make soft dough—just stiff enough to handle—mix, roll and cut rapidly, with as little handling as may be, and bake in a quick oven.

BAKED WHEAT.—Cracked wheat is a very nice dish if baked with plenty of water added from time to time as it is needed, to allow the wheat to expand. It should be baked slowly for from five to six hours, and it will then be found to be remarkably sweet and wholesome. It is delicious if baked with milk instead of water, but will then need more attention when in the oven to prevent scorching.

BAKED EGGS.—Fry six or seven eggs into a buttered dish, taking care that each is whole and does not encroach upon the others so much as to mix or disturb the yolks. Sprinkle with pepper and salt, and put a bit of butter upon each. Put into an oven and bake until the whites are well set. Serve very hot, with rounds of, buttered toast or sandwiches.

FRENCH PUFFS.—A pint of sweet milk, six ounces of flour, four eggs, half a teaspoonful of salt; scald the milk and pour over the flour, beat until smooth, whisk the eggs to a froth and add to the flour and milk when sufficiently cool. Have ready a kettle of boiling lard, and drop one teaspoonful of batter at a time into the lard, and fry a light brown; sift white sugar over them, or eat with syrup.

DESSERT.—Make a batter as if for waffles; to one pint of milk allow two eggs and enough flour to thicken; one teaspoonful of baking powder should be stirred into the flour. Fill a sufficient number of teacups with this and fruit in layers. Then set the cups in the steamer and let the water boil underneath it for a full hour. Serve while hot with sugar and cream. Any jam is nice for this, or raw apples chopped fine.

VEAL CUTLETS A LA MILAESAIRE.—Brown some veal cutlets quickly in hot lard; then take them out the pan and thicken the hot lard with flour; stir until the flour browns; then pour in sufficient water to make the gravy the consistency of cream. Fry some finely minced onion in butter; then add it to the gravy. Put in the veal cutlets and place round them about six sliced tomatoes. Season to taste. Simmer gently about two hours or until the cutlets are tender.

COCONUT PIE.—Open the eyes of a coconut with a pointed knife or gimlet, and pour out the milk into a cup; then break the shell and take out the meat and grate it fine. Take the same weight of sugar and the grated nut and stir together; beat four eggs, the whites and yolks separately, to a stiff foam; mix one cup of cream, and the milk of the coconut with the sugar and nut, then add the eggs and a few drops of orange or lemon extract. Line deep pie-tins with a nice crust, fill them with the custard, and bake carefully half an hour.

CREAM PUFFS.—Melt half a cup of butter in one cup of hot water, and, while boiling, beat in one cup of flour; then take off the stove and cool; when cool, stir in three eggs, one at a time, without beating; drop on tins quickly and bake about twenty-five minutes in a moderate oven. For the cream: Half pint of milk, one egg, three tablespoonfuls of sugar, two large tablespoonfuls of flour; boil same as any mock cream and flavor with lemon. When baked, open the side of each puff and fill with cream.

THE COMMODORE'S CHOWDER.—Take four tablespoonfuls of chopped onions that have been fried with slices of salt pork, two pilot biscuits broken up, one tablespoonful minced sweet marjoram and one of sweet basil, one-fourth bottle of catsup, half a bottle of port wine, half a grated nutmeg, a few cloves and peppercorns, six pounds of fresh cod and sea-bass cut in slices; put all in a pot, with water enough to cover it about an inch; boil it steadily for an hour; stirring it carefully. Serve hot in a large, deep dish.

Origin of Popular Phrases.

"Devil take the hindmost."—This far more expressive than elegant saying occurs originally in Beaumont and Fletcher's play of "Bonduca." It also occurs in Butler's "Hudibras," Prior's "Ode on Taking Nemur," Pope's "Dunciad," and in the poem "To a HagGIS," by Robert Burns. "Enough is as good as a feast."—One of the oldest of all the popular sayings in use. It has been traced as far back as 1433 occurring in a book entitled "Dives and Pauper," published in that year. It is also found in Gascoigne's "Memories," 1573. Ray's "Proverbs," Gieling's "Covert Garden Tragedy," and Bickerstaff's "Love in a Village."

"As good as a play."—An exclamation of Charles II. when in Parliament attending the discussion of Lord Ross' divorce bill. Macaulay, in his review of the life and writings of Sir William Temple, refers to the saying as follows: "The King remained in the House of Peers while his speech was taken into consideration—a common practice with him; for the debates amused his sated mind, and were sometimes, he used to say, as good as a comedy."

"Rebellion to tyrants is obedience to God."—From an inscription on the cannon near which the ashes of President John Bradshaw were lodged, on the top of a hill near Martha Bay, in Jamaica. Randall, in his "Life of Jefferson," has this to say of the quotation in question: "This suppositious epitaph was found among the papers of Mr. Jefferson, in his handwriting. It was supposed to be one of Dr. Franklin's spirit stirring inspirations."

"Blessings on Him who Invented sleep."—Miguel de Cervantes, 1547, died 1616, originated this well-known saying. It occurs in a passage in Don Quixote, as follows:

"Blessings on Him who invented sleep, the mantle that covers all human thoughts, the food that appeases hunger, the drink that quenches thirst, the fire that warms cold, the cold that moderates heat, and, lastly, the general coin that purchases all things, the balance and weight that equals the shepherd with the King and the simple with the wise."

"Dies Irae."—The name generally given (from the opening words) to the famous medieval hymn on the Last Judgment. On account of the solemn grandeur of the ideas which it brings to the mind, as well as the deep and trembling emotions it is fitted to excite, it soon found its way into the liturgy of the Church. The authorship of the hymn has been ascribed to Gregory the Great; St. Bernard, of Clairvaux; Umberto, and Franzipani, the last two of whom were noted as Church hymnists; but in all probability it proceeded from the pen of the Franciscan, Thomas of Celano, a native of the Abruzzi, in the Kingdom of Naples, who died about the year 1255. When the Church adopted it, and made it a portion of the service of the mass cannot be entertained with any exactness, but it must have been in any case before 1385. Several alterations were then made in the text; that, however, is believed to be the original which is engraved on a marble tablet in the Church of St. Francis at Mantua. Germany has produced many translations of the hymn, such as those of Schlegel, Fichte and Runsen. It was translated into English by Richard Cranshaw, in the seventeenth century, and by Lord Macaulay, Lord Lindsay, the Rev. Isaac Williams, of Woodford, and others in our own day. Sir Walter Scott has introduced two or three of the opening verses into his "Lay of the Last Minstrel."

At a wedding in a fashionable church recently, the bride took a hairpin from her head and fastened her glove button during the ceremony. A young woman of Troy, who has been crossed in love, has gone into a boiler shop to work. She says the din of the hammers is the only thing that keeps her from thinking and insanity. The majority of the better class of New York shop girls are said to remain single "because the men they may marry are not refined enough for them, and the men they would marry never ask them."

When ground was broken for the new Methodist church at Youngstown, O., the young ladies of the congregation asked to be allowed to begin the excavation. One hundred of them went to work with new spades.

Fifty stalwart men stood on the bank of the river at Saginaw looking at a boy who had been upset from a boat, and doing nothing to aid him. Lillie Pomeroy, a girl fourteen years of age, came along and without hesitation jumped into the water and rescued the boy.

Considering that so many more men than women are in a position to display their abilities, the number of successful women is by comparison scarcely to be counted small. As to the question of ability to manage a newspaper, Miss Booth, who is both managing editor and leading editorial writer of Harper's Bazaar, and who has made that journal the brilliant success which it is, has clearly demonstrated that it is not a matter of sex. Very few men are capable of managing a great newspaper, most journalists admitting that it is one of the most difficult positions which an editor can fill, a post which requires tact, talent and training in the highest degree.—Philadelphia Press.

Long silk gloves are finished around the edge by two deep ruffles of lace the color of the glove. Sometimes the ribbon of the same shade is tied about the end of the glove in a small or large bow.

MISPRONOUNCED WORDS.

Gamin—gá-máng, not gám-in nor gá-min. This word, though becoming common, is not yet fully naturalized, and the French pronunciation is alone proper. Gape—gá-pe, not gá-pe nor gáp. Gaseous—gáz-e-us, not gass'e-us. Worcester allows gá-ze-us. Genealogy—jén-e-al-o-ly, not jé-ne-al-o-ly nor jé-ne-ál-o-ly. Generic—jén-nér-ik, not jén'er-ik nor jé-nér-ik. Gerund—jér-und, not jé-rund. Giaour—jowr, not gi'oor, ji-our nor jé-oor.

This is not strictly a common word, yet readers of Eastern romance, and of Byron, would hardly class it otherwise; but whether or not, it is so universally mispronounced as to claim admission in this catalogue.

Gibbet—jib'-bet, not (g hard) gib'-bet. A constant remembrance of the elementary rule, g (and c) hard before a, o and u; soft before e, i and y, will tide us over the danger of mispronunciation here and in similar cases.

Glamour—glám-ór, not glám-mer. Worcester justifies glám-mer, but the former is conceived to be the more elegant.

Gneiss—nia, not nés nor gnés. Gondola—gón-do-la, not gón-dó-la. Gourmand—góór-mánd, not górr-mánd.

Gout—gowt, not góót. Government—gáv-ern-ment, not gáv'er-ment.

Gramercy—grá-mér-sy, not grám'er-sy. This word was formerly in more frequent use to express thankfulness with surprise.

Granary—grán-á-ry, not grá-ná-ry. Gratis—grá-tis, not grát-is. Grenade—gré-náde, not grén-áde.

Guardian—gár-de-an, or gár'd-yan, not gár-dé-an. Guerilla—gé-ril'-la, not gúr-ril-la. Guerdon—gér-don, not gwer'-don nor jér-don.

Guild—gild, not gíld. Guipure—gè-púr, not gwi'-püre. Gunwale—gún-nel. This nautical word is sometimes and not improperly spelled gunnel.

Gutta Percha—gút-ta pèr-sha, not gút-ta pèr-ka. Gyrfalcon—jér-faw-ken, not jér-fál-kun.

Jottings.

THE business outlook this week, while not particularly cheerful, affords no grounds for great apprehension. Trade is dull and prices generally tending downward, but money is easy and in limited request. Legitimate business is favored by the banks, but loans for speculation are contracted and meet little favor. The bank reserves of New York, our great commercial centre, foot up near \$6,500,000, with Treasury payments of about \$5,000,000 for called bonds, so that a monetary stringency is but little if at all feared. Imports are less. The exports equal to the general average of past seasons. Railroad earnings are satisfactory and speculation only is dull. The possibility of a panic is scarcely maintained, but here and there a sporadic case of bankruptcy and ruin appears, but general business on the whole is prosperous and promising. In finance, as in other things, "it is the unexpected that happens," and panics that are predicted are apt always to be prepared for, and for that reason very seldom seen under such circumstances.

Martin Chatten of Chester Valley, Pennsylvania, recently set a hen with the usual number of eggs, all of which but one had been laid by her hen. In due course of time the eggs hatched out, the happy mother bestowing all her motherly affection on the chicks hatching from the eggs she had laid, but utterly repudiating the product of the one alien egg. A two-months old rooster or biddy, taking compassion on the helpless little outcast, adopted it and became a virtual mother to it, scratching for it and sheltering it under its diminutive wings in true hen style. I am sorry to add that a duck has since killed the little biddy.

GAME LAW.—The following is a list of periods during which the game laws prescribe that the game mentioned may be shot: Woodcock, July 4 to January 1. Plover, July 15 to January 1. Rail bird, September 1 to December 1. Reed bird, September 1 to December 1. Squirrel, September 1 to January 1. Wild fowl, September 1 to May 15. Ruffed grouse, October 1 to January 1. Pinnated grouse, October 1 to January 1. Quail, October 15 to January 1. Rabbit, October 15 to January 1. Wild turkey, October 15 to January 1. Deer, September 1 to January 1.

D. L. MOODY will conduct a non-sectarian convention of Christian workers, clerical and lay, in Chicago, on September 18, 19 and 20. Mr. Sankey will be present, and will lead the musical exercises. At the close of the convention the two evangelists will return to the East, and about October 1 they will sail for Ireland.

SINCE January 1, the dividends declared by the various mining companies aggregate \$6,916,412, as compared

with \$9,950,384 during the first eight months of 1882 and \$10,288,349 for the corresponding period of 1881, showing a falling off of \$3,033,972 as compared with 1882, and \$3,371,937 compared with 1881.

TAPIoca CUP PUDDING.—This is very light and delicate for invalids. An even tablespoonful of best tapioca soaked for two hours in nearly a cup of new milk; stir into this the yolk of a fresh egg, a little sugar, a grain of salt, and bake it in a cup for fifteen minutes. A little jelly may be eaten with it.

Mulch your raspberries if you want them to bear well. Do this all winter and in the spring till the fruit be gathered—rough straw or wilted green weeds will answer.

It is said that the smell of fresh paint in a room may be effectually gotten rid of by placing therein a pail of water in which a few onions have been sliced.

By a recent decision of Judge Nelson the Chinese ten year law does not apply to Chinamen from Hong Kong—that Island being a British possession.

Half the coal used in Russia is imported there, notwithstanding the country has immense beds—want of transportation facilities is the cause.

Lancaster is proud in the possession of two big sunflowers measuring respectively forty-two and forty-nine inches in circumference.

It has been stated that the increase of the orthodox wing of the Society of Friends in America has been 13,000 from 1872 to 1882.

UNHAPPY PHILADELPHIA.—According to the Record, 116 cases of divorce are now upon the records of the courts of that city.

Baroness Burdett Coutts single ornament at the last ball of the London season was a solitaire worth \$140,000.

Dried or wilted leaves of the wild cherry are poisonous to cattle. The green leaves are not poisonous.

THE August Report of the cotton crop makes a bad showing, excepting in Florida, Arkansas and Tennessee.

Water-melon rinds preserved with green ginger and limes make a delicate sweetmeat.

There are 6,000,000 miles of fencing in the United States.

The peanut crop in this country is valued at \$3,000,000.

Scraps.

Young man, know thyself. A twelve dollar silk hat may look well on some persons—on Jay Gould, for instance; but we really cannot say we think it becomes a young fellow whose salary is too weak to stand up to one dollar a day.

Wife of his bosom: "Well, this is a pretty time of night to come home. And you're drunk, as usual, you brute." Brute: "Yes, m' love, that's qui-right. There's nothing left for me now—both the Blue Ribbon and the (sic) grave."

Married men have nothing to say in disapproval of the "shingled bang." As a rule, a married man doesn't care what his wife does to her own hair so long as she keeps her fingers out of his forehead.

"Yes," said Col. J. L. Whelan, describing a duel with another railroad man, "he gave me a worse slur after we got on the field than he did in provoking the quarrel. He said he should shoot at my heart and deliberately fired at my boots."

We are willing to bet a picayune that it is much pleasanter for General Grant to read his own obituary notice than it is for Lotta to read of her marriage that has not taken place.

Older Than He Looked.

Colonel George L. Perkins, of Norwich, Conn., who celebrated his 96th birthday last Sunday, and is as hale and hearty as most men at 50 years, was a witness in the Tilton-Beecher trial in 1875. When his name was called the crowd in the court-room saw a good-looking, dignified gentleman, apparently about 60 years old, step briskly to the stand. Having answered the usual questions as to his name and residence, Mr. Evarts propounded the succeeding question: "How long have you lived in Norwich, Colonel Perkins?" "Eighty-seven years," responded the Colonel with the utmost gravity. The lawyers dropped their pens, the spectators stared, the Judge looked puzzled, and the jury were in evident doubt whether there was a lunatic loose or a new liar had arrived. A ripple of merriment succeeded as Mr. Evarts, with great seriousness, inquired a moment later: "Colonel Perkins, may I ask where you have spent the rest of your life?"

The fires in the woods at South Millis, Mass., have burned over hundreds of acres. The drought in that section has become very serious.

The Tobacco Crop.

While there will be some fine tobacco this year, it is useless to disguise the fact that much of the tobacco from present indications will not come up to the expectations of the growers; especially is this the case where it was planted on low land. Some farmers have very fine crops with large leaves and report it equal to any they have ever raised, but while this is the case in a number of instances, there are many others whose plants are small and have not made that rapid growth that was anticipated. We noticed a day or two since, while passing through a portion of Lancaster county that about the same state of affairs existed in that county, and besides this considerable was damaged by hail in that section. When we consider that there is a smaller acreage in tobacco this season; that some of it is foxy and will be of little or no value, and others of only a medium to fair quality, it is quite evident, that the growers of fine leaf, who have this year good crops, may expect a good price for the weed of this year's growth. We believe from what we have seen of the Lancaster tobacco, especially that along the railroads, that we of York county can this year claim the better crop of the two counties. We advise our growers not to be in too much of a hurry in selling this year's tobacco, where they have a fine quality. It will pay to hold it for a while.—York (Pa.) Dispatch.

Rubbish in Cheap Segars.

A Chicago tobacco dealer, when asked the other day what cheap cigars are made of, replied:

"Well there you have me. Ask what does not enter into their composition, and I can name a few articles that are too bulky. But perhaps I am wrong. They may be part of the nickel cigar, after all. I cut one open, the other day. In it I found a rusty tack, two long straws, a piece of cotton cloth, some mud, and the balance of the filling I conjecture was tobacco. It smelled like it, but it was dirtier and more broken up than any tobacco I ever have seen, except that which exists in the stub a man throws away as worthless."

"Are stubs collected?"

"Of course they are. It's no tradition. It's an open practice in the East, and, if you watch the streets closely, you will see small boys gather up the fling-away cigars from the gutter. Competition is too strong. It forces adulteration into the trade. You may put it down as a fact that the nickel cigar, which is wholesaled for about one-fifth of that price, is a fraud. Often the cover is nothing more than paper. Seldom is it better than cheap Connecticut or Wisconsin waste leaves. And the filling—go in to the shops and see the rubbish and dirt that is piled in heaps, mixed with waste cuttings of weak leaves, the fragments and odds and ends collected from every scource, including the gutter, see this mess rapidly rolled in cylinders, and these put on the market, and you'll wonder, as I do, that there are many human constitutions strong enough to stand them."

Shedding Tobacco.

A general mistake in hanging tobacco is in the neglect to carefully examine each plant as it is passed up, for green worms; but then there is not a stage in tobacco culture that this care is not equally necessary.

Cigar leaf is to be hung but two or three tiers high, and so that when wilted there will be free circulation of air around each plant. In wet seasons like that of 1882, this is especially necessary to induce regular and free evaporation of sap with which stems and stalk were so fully charged. It is best that in hanging Seed Leaf and Domestic Havana not to split the stalks, as the dry out will be too rapid. This may be more objectionable in dry seasons. The more experienced growers of Domestic Havana recommend lath or poles with eight penny nails driven in about eight inches apart on which to hang the tobacco, the lath or lighter poles to set about the same distance apart, thus giving plenty of air to carry off the moisture, curing up the large, juicy stems, as well as the fat green stems and any unripe leaf that may have been cut, and checks the tendency of the heavier stems to soften and rot. If desirable, the lath may be placed closer together after the curing is well under way.—Edgerton Tobacco Reporter.

It is stated at the Treasury Department that, by reason of the vigorous action of the Government in prosecuting opium smugglers on the Pacific Coast, the duties collected at the port of San Francisco on opium during the past fiscal year were more than \$1,000,000 in excess of the collections from that source the previous year.

Key West has 81 cigar factories employing nearly five thousand hands, and turning out nearly seventy-five million cigars per annum.