

GENERAL BANKS DEAD.

The Veteran Commander Expired at Waltham, Mass. General Nathaniel P. Banks died at his home in Waltham, Mass., at 8 o'clock p. m., from brain trouble after a long illness.



GENERAL N. P. BANKS.

Learned the trade of machinist in a cotton mill. During his leisure hours he studied law, gave lectures and edited a local paper. He was admitted to the bar, and in 1849 was chosen Member of Congress by the coalitionists.

SIX MEN LYONCHED.

Suspected of Barn-Burning. They Are Shot by a Mob.

News comes of the lynching of six colored men two miles west of Millington, Tenn., a village on the Chesapeake and Ohio Railroad.

VIKING SHIP SUNK.

The Famous Craft Goes to the Bottom of the River.

After sailing thousands of miles over the Atlantic Ocean, up the St. Lawrence and through the lakes to Chicago without a mishap, the Viking ship was sunk in the Chicago River during the late storm.

SIGNALING BY SUNLIGHT.

Messages Flashed Between Pike's Peak and Denver.

A message was signalled with sunlight from the top of the Equitable Building, Denver, Col., to the summit of Pike's Peak, sixty-six miles.

FARM AND HOME OWNERS.

They Number 12,760,152 in the United States.

The Census Office has made public the principal results of the investigation of farm and home proprietorship, which was made in all of the States and Territories.

In the cities and towns of 8000 to 100,000 population are 1,749,579 home families, of which 39.90 per cent. own their homes and 64.04 per cent. hire, while of the owning families 34.11 per cent. own subject to encumbrance and 65.89 per cent. without encumbrance.

In the cities that contain over 100,000 population there are 1,948,834 home families, of which 22.83 per cent. own their homes and 77.17 per cent. hire, while of the owning families 37.80 per cent. own subject to encumbrance and 62.20 per cent. without encumbrance.

SWEPT BY THE FLOOD.

An Awful Catastrophe Overwhelms Uvalde, Texas.

A terrible catastrophe befell the thriving town of Uvalde, Texas, and there is mourning in many households.

MANY LIVES LOST.

Chinese Flower Boats Burned on the Canton River.

A terrible fire occurred on the Canton River, China. A flower boat caught fire, and the flames spread rapidly until hundreds of these crafts were destroyed.

TWO RECORDS IN A DAY.

Lucania to New York and Campana to Queenstown.

The Cunard line steamships smashed two transatlantic records in one day. First, the news came that the Campana had lowered all eastward records one hour and twenty minutes by reaching Queenstown from New York in five days, ten hours and forty-seven minutes.

Among the architects who are preparing plans for the new mint building in Philadelphia is Edward V. Williams, a colored man, who resides in New York City, and who has designed some very dainty suburban cottages.

NEWSY GLEANINGS.

CALIFORNIA has female tramps. The bicycle rage has spread to India.

CHICAGO'S present area is 185 square miles. GREAT BRITAIN has eighty profit-sharing firms.

CAR-FARE is 2 1/2 cents in Chemnitz, Germany.

PERU and Ecuador are "spoiling for a fight."

DUBLIN, Ireland, has neither cable nor electric cars.

AMERICAN securities show a substantial gain in London.

ATLANTA, Ga., is going to have a new eight-story hotel.

The Populists failed to carry a single county in Arkansas.

NEW YORK CITY is overrun with buyers, mostly from the South.

The new Criminal Court House, New York City, was formally opened.

The Mid-winter Fair surplus is expected to amount to about \$200,000.

GERMAN-RUSSIAN colonists in Kansas are returning to their old homes.

CONTINUED improvement in business is shown by the trade reviews.

The Peary relief expedition has been reported "as well" at Godhavn.

The Salvation Army is planning a campaign in the Hawaiian Islands.

The long drought is causing great loss to farmers and dairymen in New York.

The fast this year among the rich people of the East are bicycles and outboats.

It is now estimated that Chicago's drainage canal system will cost \$250,000,000.

The financial condition of Texas merchants is said to be better than for years.

CHINESE in Japan and Japanese in China are under the protection of American consuls.

Since last May at least 40,000 French-Canadians living in the United States have returned to Quebec.

SMOKE from forest fires became so dense in Boston, Mass., that artificial light was necessary at noon.

ADVICES from China indicate that the war party is now in power and a vigorous policy is to be pursued.

ENGLISH wheat crops are looking very bad in consequence of almost continuous rain for three weeks.

The English apple crop is reported to be very short. Last year's was the heaviest known in twenty years.

PITTSBURGH cotton manufacturers find that the market for their goods is better than for some time.

The first ocean cable ever laid in New York City has just been put down by the Commercial Cable Company.

The California dried apricot crop this year will reach the enormous total of 12,000 tons, or nearly double that of any previous season.

FEARING pleuro-pneumonia the Belgian Government has ordered quarantine of all American cattle for forty-five days after arrival.

Mrs. ELIZABETH H. W. LORD, who died in a squall in Brooklyn, had \$13,000 in bank and South Sea stock, which she left to Mrs. T. De Witt Talmage.

The National Treasury has been lifted out of the financial rut. The Treasury receipts for August foot up more than ten million dollars in excess of expenditures.

The establishment of a permanent bureau for the exhibition of the resources of the Southern States was decided on by the development convention at Washington.

It is estimated that on an average 4000 bushels a day, containing 250 oysters to the bushel, or in all 10,000,000 a day, are reaped in New York City alone during the season.

An unflattering sign of the revival of business is the increased demand for money at the banks and its incident higher rates for loans. This is the business condition reported.

The Rev. Dr. Burtell arrived at New York City from Rome, and said that an Apostolic Delegation would be established to pass upon all questions affecting the Roman Church in this country.

By the burning of the home of Mrs. Irene Taylor, at South Aton, Mass., there were destroyed priceless heirlooms and historical articles of colonial times intended for the Massachusetts Historical Society.

STRETT'S sloops measure seventeen inches. His arm is a muscular manliness and physicians who have examined him say he will last longer than any pitcher in the history of the game.

THE LABOR WORLD.

In Italy bakers get \$4 a week. GERMANY has 240,000 Union men.

MEXICANS in the far West are on strike. The K. of L. claims 750,000 members.

DETROIT box makers have organized. TELEPHONES employ 10,000 Americans.

MINERS employ 835 a month. FIFTEEN American firms cut diamonds.

ST. FRANCISCO has Chinese shoemakers. COLORADO has a co-operative association.

DEBS spoke at Omaha, Neb., on Labor Day. BUSINESS is improving among the building trades.

DIAMOND cutters from Holland are locating in Providence, R. I. The cost of the British Labor Commission will be over \$230,000.

In Illinois mines last year sixty-nine miners were killed while at work. ONE man can make 6000 tin cans a day by the aid of improved machinery.

STRAICER (N. Y.) teamsters struck against increasing the size of wagon boxes. The Amalgamated Society of Carpenters, organized in 1851, has 41,000 members.

The dues of the Newbury's Union of Oakland, Cal., are twenty-five cents a month. St. Louis carpenters protest against firemen doing their work around engine houses.

In the textile trades and mines of Austria a week of seventy-two to ninety hours is not uncommon. An impression is growing that strikes against large corporations are hazardous experiments.

This year, for the first time, Labor Day was celebrated throughout the country as a National holiday. TWENTY-FIVE thousand men are said to be employed in producing and handling New York's oyster crop.

A DIAMOND cutting factory is in course of establishment by a firm from Amsterdam, Holland, in Brooklyn. COLORED men are being imported to take the place of striking miners at Roslyn, Wyoming. The miners get eighty cents a ton.

The Chinese laundrymen of Boston are about to form a trust for the purpose of keeping prices for work up to the proper standard. EMPLOYEES of a Manchester (England) iron works have done more and better work in a year under the eight-hour plan than ever before in nine hours.

The Boston Board of Aldermen has decided against contract labor on city work, and advocates that not less than \$2 a day shall be paid to laborers. The report for the year of the Brotherhood of Locomotive Firemen shows 25,500 members and an expenditure for death and disability claims of \$1,500,000.

EDWARD PEAR, the oldest locomotive engineer in Canada, was crushed to death in Westville, Nova Scotia, by the wheels of his locomotive. He had been running an engine on the tracks of the Intercolonial Mining Company for a quarter of a century.

THE NATIONAL GAME.

BOSTON won the series from Cleveland. BECKLEY leads Pittsburg in batting and fielding.

BROOKLYN has released infielders Shindle and Gilber. The Pittsburg team has been a huge disappointment.

GANZEL, since his re-engagement by Boston, has caught finely. BROOKLYN and Pittsburg are the most erratic teams in the League.

The Pittsburg Club released Catcher Merritt and Cincinnati signed him. LACHANCE, first base, is doing about the best playing for Brooklyn just at present.

The Cleveland team must be strengthened for another year or it will be out of the race. PITTSBURGH has released Shortstop Demontreville, the boy wonder. He was too slow.

A REVISION of the old-time baseball players and writers in New York next fall is a possibility. NEW YORK has the best array of pitching talent that was ever collected together in a single club.

The Washingtons have won more games of Philadelphia and St. Louis than from any other club. The New York team is in mighty good shape for 1905, and very few changes will have to be made.

STREIBER, the new shortstop of the Pittsburg, is another Marjory in build, and, like him, an ex-collegian. BASEBALL is having a big boom in Connecticut, where they played the game well twenty-five years ago.

It's not always so easy to replace the old-time ball players with youngsters. Take the case of Philadelphia, for instance. TAYLOR, of the Philadelphia, is one of the few real star pitchers this season, although little has been made about him.

CAPTAIN NASH, of Boston, makes very little fuss for a man who has held a team in the front of the race for the last four years. BRISTOL, of St. Louis, weighs but 140 pounds, though his arm is as full of speed as the heavyweights, Busie and Sivert.

The Baltimore have, undoubtedly, made rapid progress in head work. Their team work is excellent, and almost equal to that of Boston. GLASSCOCK, the shortstop released by Pittsburg, announces that he will never play ball again. He will manage a team at Wheeling, W. Va., next year.

THEIR good batting makes good fielding is shown by the fact that the fielding standard has been raised, and he must now be a superior player, in fact, who can hold his own in League company. The greatest number of fielding chances accepted by a single outfielder last season was by Brown, of the Louisville, who had 377. It is expected that several records will be broken this year, partly because of the heavier batting.

SAYS the Hawaiian Gazette: The Crossens resigned from the League yesterday, and a baseball in Honolulu will probably take a sudden drop. This action was taken because the Hawaiian refused to call last Saturday's game a draw. BALTIMORE leads the League in fielding and ranks second in batting. Few of the players who betrayed the Players' League have had any luck since and most of them have drifted into obscurity. This season Erving, Clarkson and Glasscock received their reward.

THERE is a movement among the respectable baseball players against being compelled to associate with the rowdy element in the profession, and the League at its next annual meeting will undoubtedly be called upon to take some radical legislation on the subject. There has been a great baseball year in Baltimore. Interest has been maintained there as it has in no other League city, with the possible exception of New York, and today is at a higher pitch than it has been since the team left for its Southern practice trip in March.

A PECULIAR accident happened to Ernest Woods, the eighteen-year-old pitcher of the Whitehouse Athletic Club, at Whitehouse, N. Y. Woods delivered a swift ball, and immediately his arm fell limp to his side. An examination developed the fact that his arm was broken above the elbow. STRETT'S sloops measure seventeen inches. His arm is a muscular manliness and physicians who have examined him say he will last longer than any pitcher in the history of the game. The Boston pitcher, however, is not in love with his work. He says he prefers playing the outfield. WHEN the baseball sharp begins to size up the surprises of the season of 1904 he won't be impressed so much by the superb showing of Baltimore, as he will by the unexpected drop of Cleveland and Pittsburg. Ours 1903 form it wasn't apparent how they could fail to become the first three in 1904, and yet Pittsburg will have to hustle to get into the first division.

PROMINENT PEOPLE.

QUEEN VICTORIA pays over \$4000 a year in doctor's fees. SENATORS CHANDLER and Hill are warm personal friends.

THOMAS BAILEY ALDRICH gets \$200 for a poem of two verses. TAWHIA II, the Maori King, is dead. His death was due to influenza.

It is estimated that the Emperor of Germany travels about 18,000 miles a year. HELEN GOLDBY will marry Robby N. Y., the birthplace of her father, by building a lake. DOUGLAS TILDEN, the young artist who is making so great a reputation as a sculptor, is a deaf-mute.

The living war Governors are Sprague of Rhode Island, Curtis, of Pennsylvania, and Ozlesby, of Illinois. COSENT CAPRINI's organ, the Rebhote, is an artistic cultivation of better relations between France and Germany.

GENERAL HARRISON has had his hair and whiskers so closely cropped that his intimate friends scarcely recognize him. It was the boast of the late John Arkins, of the Rocky Mountain News, that he went through the war without rising above the rank of corporal. A DEATHWATCH announces the death of Kildyart, of Ireland, of Lieutenant Hana, owner of the cutter Galatea, which competed for the America's cup in 1855.

It is said that the Ohio Southern Railway has the youngest railway superintendent in the world. His name is Honor T. Dick and he is twenty-three years of age. A WAR correspondent, in the person of Julian Ralph, has gone out to Japan to gather incidents of the Oriental conditions for the benefit of Harper's Weekly.

THE diploma conferring the freedom of the city of New York on Prince Bismarck is the thirty-first document of the kind received by the ex-ambassador. SAMUEL J. KIRKMAN, Iowa's war Governor, died a few days ago at Iowa City. He had been falling gradually for some time. He was born December 20, 1813. He was President Garfield's Secretary of the Interior.

CONDITION OF THE TREASURY

Decrease of the Public Debt and Increase in Cash Receipts.

The monthly statement issued from Washington shows a net decrease in the public debt, less cash in the United States Treasury, during August of \$3,174,642.63. The interest-bearing debt increased \$80,000, the non-interest-bearing debt decreased \$91,977.55, and the Treasury increased \$8,992,745.24.

The balance of the several classes of debt at the close of business August 31, were: Interest-bearing debt, \$639,942,670; debt on which interest has ceased since maturity, \$1,831,750,26; debt bearing no interest, \$379,967,593.47, total, \$1,616,742,913.73.

The certificates and Treasury notes, offset by an equal amount of cash in the Treasury outstanding at the end of the month were \$615,350,572, a decrease of \$1,621,757. The total cash in the Treasury was \$701,707.85. The gold reserve was \$59,219,900. Net cash balance, \$71,931,197.27.

In the month there was an increase in gold coin and bars of \$996,033, the total at the close being \$129,855,969.43. Of the surplus there was in national bank deposits \$17,830,877.29, against \$17,466,136.52 at the end of the previous month.

For the first time in two years and more the receipts of the Treasury for any one month have reached \$40,000,000, those of August, as stated in the statement issued aggregating just \$40,417,605. This is nearly six million more than the receipts in July. The sources of an amount of receipts for August were: From customs, \$11,804,914; internal revenue, \$27,562,273; miscellaneous, \$1,050,412.

While the receipts in August were abnormally large, the expenditures, owing largely to the fact that but little interest on the debt was paid in that month and much in July, were \$5,000,000 less than in July. The expenditures were on the following accounts: Civil and miscellaneous, \$9,526,488; war, \$5,669,911; Indian, \$3,446,272; Indians, \$476,815; pensions, \$11,334,569; interest, \$911,579. As compared with those of July and August, 1903, the expenditures for the same two months this fiscal year were \$1,500,000 less. This saving is shown alone in pensions and war expenses.

ORONOTATEHA, a Mohawk Indian, who lives in Ontario, drew \$10,000 a year as a pensioner of the Order of Foresters in Canada, and has an income as a practicing physician. He looks forty-five and is supposed of being seventy.

In France the forage crops, artificial and natural meadows, promise so well that no imports of hay will be necessary this year.

THE MARKETS.

Late Wholesale Prices of Country Produce Quoted in New York.

MILK AND CREAM. Notwithstanding increased receipts, the trade has been fairly active the past week. On Sept. 1 the Exchange price was raised to 2 1/2c per quart, making the surplus at the market \$1.47 per cent of 40 quarts.

Receipts of the week, fluid milk, condensed milk, gals. 1,529,810 14.09 Cream, gals. 51,797

BUTTER. Creamery-Extra, extras 23 @ 27 1/2 Eastern, extra 21 @ 25 1/2 Western, thirds to seconds 15 @ 20 State-Extra 22 @ 25 1/2 Firsts 19 @ 21 Seconds 16 @ 18 Thirds 14 @ 16 Western Dairy 13 1/2 @ 17 Factory, June, firkins 14 1/2 @ 16

CHEESE. State-Full cream, white, fancy 10 1/2 @ 10 3/4 Full cream, good to prime 9 1/2 @ 9 3/4 Western-Full cream, Part skims, choice 7 1/2 @ 7 3/4 Part skims, com. to prime 4 @ 4 1/2 Full skims 3 @ 3 1/2

EGGS. State & Penn.-Fresh 18 @ 18 Jersey-Fancy 19 @ 19 Western-Fresh, best 17 1/2 @ 17 1/2 Ducks eggs-South & West 16 @ 16 Goose eggs 15 @ 15

BEANS AND PEAS. Beans-Marrow, 1893, choice 3 3/4 @ 3 3/4 Medium, 1893, choice 1 1/2 @ 1 1/2 Peas, 1893, choice 2 60 @ 2 60

FRUITS AND BERRIES-FRESH. Prunes, 1/2 basket 2 00 @ 2 00 Pines, No. 1 8 @ 14 Peaches, 1/2 basket 40 @ 1 00 Cranberries, Cape Cod, 1/2 bbl 7 50 @ 8 50 Muskmelons, 1/2 bbl 1 50 @ 2 00 Apples, green, 1/2 bbl 1 25 @ 1 50 Green peas, 1/2 bbl 1 50 @ 2 50 Lima, Cal., 1893, 1/2 bbl 2 55 @ 2 60 Green peas, 1/2 bush 2 @ 1 17 1/2

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SOYAS. State-1893, choice, 1/2 bush 8 @ 9 1893, common to good 5 @ 7 Pacific Coast, choice 1 @ 8 Common to prime 5 @ 8 Old odds 4 @ 4

HAY-GOOD to choice 1/2 100 lb 45 @ 55 Clover mixed 40 @ 50 Straw-Long rye 40 @ 50 Short rye 35 @ 40

LIVE POULTRY. Fowls, 1/2 bush 10 @ 10 1/2 Spring chickens, 1/2 bush 10 1/2 @ 12 1/2 Hens, old, 1/2 bush 6 @ 8 1/2 Ducks, 1/2 pair 50 @ 80 Geese, 1/2 pair 90 @ 125 Pigeons, 1/2 pair 20 @ 30

DRESSED POULTRY. Turkeys, 1/2 bush 7 @ 11 Chickens, Phila, broilers 13 @ 17 1/2 Jersey, 1/2 bush 10 @ 12 Fowls, 1/2 bush 11 @ 11 1/2 Ducks, 1/2 bush 14 1/2 @ 15 Geese, 1/2 bush 1 25 @ 2 00 Squabs, 1/2 doz 1 25 @ 2 00

VEGETABLES. Potatoes, Jersey, 1/2 bush 1 25 @ 1 61 1/2 Sweets, 1/2 bush 1 50 @ 1 75 Cabbage, 1/2 100 5 00 @ 6 00 Onions-Yellow, 1/2 bush 1 50 @ 1 75 Red, 1/2 bush 1 50 @ 1 75 Squash, marrow, 1/2 bush 75 @ 1 00 Egg plant, 1/2 bush 50 @ 75 Celery, 1/2 doz roots 8 @ 25 String beans, 1/2 bush 60 @ 75 Green peas, 1/2 bush 1 25 @ 2 00 Green corn, 1/2 100 25 @ 1 01 Tomatoes, 1/2 bush 20 @ 40 Cucumbers, 1/2 100 10 @ 15 Lima beans, 1/2 bag 50 @ 1 25 Cauliflower, 1/2 bush 1 50 @ 2 00

GRAIN, ETC. Flour-Winter Patents 3 00 @ 3 20 Spring Patents 2 75 @ 2 90 Wheat, No. 2 184 1 @ 28 September 1 @ 28 1/2 Corn-No. 2 64 @ 65 1/2 Oats-No. 2 White 36 1/2 @ 36 1/2 Rye-State 1 @ 1 1/2 Barley-Ungraded Western 1 @ 1 1/2 Lard-City standard 8 1/2 @ 8 1/2

LIVE STOCK. Beaves, city dressed 6 1/2 @ 8 1/2 Mink, cows, com. to good 7 1/2 @ 10 Calves, city dressed 6 1/2 @ 10 Country dressed 6 1/2 @ 10 Sheep, 1/2 100 lbs 2 00 @ 3 00 Lambs, 1/2 100 lbs 2 00 @ 3 00 Hogs-Live, 1/2 100 lbs 6 00 @ 6 50 Dressed 5 @ 5 1/2

HOUSEHOLD AFFAIRS.

WASHING FLANNELS.

"All shrunken up and absolutely good for nothing," said the mother of a family as she looked over the stock of summer flannels bought with the utmost care and at great expense. "And the worst of it all is that, say what I will, I cannot get my flannels washed carefully. One of my handresses is an enthusiast on cold water; another has always regulated her work by the thermometer, and the third declares it makes no difference whether the water is hot or cold, they will shrink anyhow, and I do not think that there is any wonder that they do, considering the way they handle them."

"These women, good, careful souls, every one of them, put the flannels out to the washboard and literally maul them and grind them in their efforts to make them clean, all of which is as unnecessary as it is ruinous. Sometimes in despair I do them myself, and the consequences are that they do not shrink. I use soda, pretty strong, and with a very little sal soda in it, and just as hot as I, by any possibility, can handle the flannels in it. If it is nearly boiling, so much the better. I put the flannels in the tub, pour on the soda, cover them up and let them stand for fifteen minutes, then take them up by belts or collars as gingerly as possible with my very finger-tips, let the water drain from them, dip them again and repeat the draining process."

"If there are any particularly dirty spots, I have soap dissolved in water to a pasty consistency and put a bit of it on the spots and leave them a few minutes longer. I do not rub the soap in, neither do I rub the flannels. I simply rinse them up and down in the water, and this not more than is necessary to clean them. When I think they will do, I lay them where they will drain until the water is nearly out, then prepare fresh hot suds and put them through in the same way. Under no circumstances would I wring them or press them any more than is absolutely necessary. They are hung out dripping, and, if it is cold weather, they may freeze all they choose. I have had my fine French flannels brought in so stiff that they would stand up against the wall, and I have some of them now that are worn to rags that are as soft and pliable as the day they were made up. Before the garments are fully dry they may be ironed. Never use partly cool irons and rub them again and again, for this is worse than the wringing and squeezing process, but take an iron as hot as may be without any danger of scorching, and manage so carefully that once passing over the fabric will smooth it. In this way flannels will last to a good old age and preserve their original quality intact."

-New York Ledger.

RECIPES FOR COOKING APPLES.

Apple Cream-Half pint of cream, one pound of apples, half a saltspoonful of grated nutmeg, eight ounces powdered sugar, fifteen drops essence of lemon, half ounce gelatine, one gill of water. Approximate cost, forty-five cents. Peel the apples, place them in a stepan with the nutmeg and sugar, cook them till tender, pass the apples through a sieve, and let them get cold; whisk up to a stiff froth the cream, with the essence of lemon, add the apple pulp, and the gelatine, boiled in a gill of water; mix well together, pour into a mold and stand aside to set.

Apple Custard-Two pounds cooking apples, three cloves, one pint of milk, ten ounces loaf sugar, two or three bay leaves, a little lemon-juice, four eggs, half pint cream. Approximate cost, fifty cents. Peel and core the apples, boil them gently with the cloves in a little water, with half a pound pounded sugar; when they are quite soft beat them up with a fork and remove the cloves; put the apple pulp into a glass dish and cover with a rich custard made as follows: Into a lined saucepan put one pint of milk, two ounces loaf sugar, two or three bay leaves and a little thin lemon peel; let them stand on the side of the stove for half hour; remove the bay leaves and lemon peel; put into a jug four eggs, and whisk them well; pour the milk over the eggs; put the jug into a saucepan of boiling water; stir one way until the custard thickens. Take the jug out of the water, stir for a few minutes; set the custard aside to cool; when cold pour over the apples. Whip half pint of cream and put it on the top of the custard.

Apple Egg Pudding-Ten apples, half pound sugar, ten cloves, quarter pint of water, four eggs, grated nutmeg. Approximate cost, twenty-five cents. Peel and core the apples without breaking them, fill with sugar, and put one clove in each, set in a pie dish, pour the water over, and bake in a moderate oven. When sufficiently cooked, heat up the eggs with the remainder of the sugar and the nutmeg, pour in and over the apples, and return them to the oven for ten minutes; sift sugar and grated nutmeg over, and serve.

Apple Fritters-Six tablespoonfuls of flour, one of yeast, one breakfast spoonful of milk, two eggs, one ounce of sugar, two ounces of suet, three apples, one ounce of currants, the rind of a lemon, one-quarter pound of lard. Approximate cost, twenty-five cents. Mix the flour and yeast to a stiff batter with the milk over night; the next day add the eggs, well beaten, and the rest of the ingredients; knead well; the suet must be very finely chopped previous to mixing; when well mixed cut off pieces of the dough, make into an oval form about one inch thick, three inches wide and four and a half long, fry in boiling lard till of a golden brown, drain on blotting paper, and serve.-New York Recorder.