

HOUSEHOLD MATTERS.

HOW TO MAKE FRENCH ROLLS.

Roll four potatoes of ordinary size, having peeled them first, and mash them up fine in the water in which they were boiled. Stir the potatoes into a quart of flour, adding the usual quantity of yeast. Make the dough thick, as hard as it will hold together. In rising, it softens so much that it can just be kneaded without sticking.

The kneading is an important part of the operation. A quarter of an hour's kneading ought to suffice for a small recipe like the one here given. Knead by drawing out one end like a rope, and rolling the other portion over and over. The object of making the dough thick and stiff to begin with is to avoid putting in flour after the dough is light, for the mass softens so much by putting potatoes in that it will be just right when fermented.

After the kneading, put the dough away to ferment again, and, when light, knead as before. A third kneading still improves it, but it is not necessary. No butter should be put in these rolls, or in bread either, as it makes it like a short cake in grain, which is precisely what one desires to avoid.

Good rolls ought to be puffs of wheat flour baked; they ought to tear in shreds or strips, have a fibre or grain like the husk of a cocoon, and a fragrant wheat smell; and, lastly, have a rather tough spring or tear to them, and a crackly crust. In form they are round at the sides and bottom, and this is attained not by rolling them up between the hands, as many suppose, but from the potatoes, and the way in which they are kneaded. Each roll must be cut off of the mass of the dough; that is to say, the dough must not be kneaded and then shaped into rolls, but must be kneaded and put back into the pan again to rise in a lump. When raised, and kneaded the last time, turn it all out on the board, cut off each roll from the mass without tearing or disturbing it, or even touching it with the hands (a little practice will enable one to do it), and place them gently in the baking-pan about an inch apart. After standing a few minutes—say five or six—they will be ready to go into the oven, and ten minutes ought to bake them if they are light.

Before they are put into the oven they should be cut down the middle with a knife dripping with melted butter. This prevents the cut sides from coming together and makes the cleft clear and well defined.

As to the trouble involved in the process, I leave that to the judgment of housekeepers. At six in the evening we set our rolls, at nine they are ready to knead. They are left all night to rise again, and the first thing in the morning, before the fire is made, are kneaded again. When they are light, which will be in an hour, they are ready to bake.—Harper's Bazar.

REASONABLE SOUPS.

At this season of the year, writes Mrs. E. R. Parker in the Courier-Journal, rich soups are heavy and heating to the system, and should not be served on the family table. Many very appetizing soups are made from vegetables and delicate meats that will be found wholesome and nourishing.

Cream of Asparagus Soup—Wash a bunch of asparagus, put in a saucepan of boiling water, and boil half an hour; take from the water, cut off the tops, put them aside until wanted. Put a quart of milk in a saucepan to boil; press the asparagus stalks through a colander, add them to the milk. Rub a tablespoonful of butter and two of flour together; stir in the boiling milk, and when thick add the asparagus tops, with salt and pepper to taste. Take up and serve.

Green Pea Soup—Shell half a peck of peas; wash the pods, but in a soup kettle and cover with water; boil until tender, drain, put the water back in the kettle, put the peas in and let boil until tender; take out a pint and mash the rest through a sieve; put them in the kettle, add three pints of milk, let come to a boil, put the pint of whole peas in; rub two tablespoonfuls of butter in two of flour and stir in the soup, season with chopped parsley, pepper and salt. When ready to take up add a tablespoonful of sugar and a sprig of mint.

Spinach Soup—Take a peck of spinach, steam until tender, rub through a colander, put in a kettle with a quart of soup stock, a cup of cream, a tablespoonful of butter, salt and pepper; let boil ten minutes. When ready to take up drop in a raw egg for each person. Serve with dry toast.

Soup Maitre—Prepare a bunch of celery, a head of lettuce, and a handful of parsley; put in a saucepan, cover with water, and stew fifteen minutes; add half a pound of butter and two sliced onions, let cook slow, sift in a tablespoon of flour, pour over a gallon of water, season with salt and pepper, let boil slowly, beat the yolks of two eggs, and add with a teaspoon of walnut catsup.

Egg Soup—Slice two white onions, fry brown in butter, add three pints of water, and let boil, season with salt and pepper and a teaspoon of sugar, stir until the soup thickens, take from the fire, mix in gradually the beaten yolks of four eggs. Serve with sippets of fried bread.

Lima Bean Soup—Put a quart of young tender beans in a saucepan, cover with boiling water and boil slowly for twenty minutes; drain and press through a colander, put a quart of milk on to boil, add to the beans, rub a tablespoonful of butter and flour together, add to the soup, stir until thick, put in a pint of white stock, let boil up once and stir in the beaten yolks of three eggs. Season with pepper and salt.

Delicate Chicken Soup—Put a well-grown chicken in a soup kettle with three quarts of cold water, let come to a boil, skin carefully and let simmer slowly until the meat drops off the bones; add a slice of onion and a sprig of parsley, let simmer fifteen minutes, strain, return to the kettle, add half a teaspoon of rice, let boil half an hour and serve.

WHEN NEWS TRAVELS FAST.

Intelligence of the hanging of Deeming in Australia Outran the Sun.

An interesting instance of the magic of the telegraph, an illustration of the way it can annihilate space, outrun the sun and perform mystifying jugglery with old Time's hour-glass and with the calendar, and an object-lesson in every-day science, are afforded in connection with the execution of the sentence of murdering Deeming in Australia. Deeming was hanged at 10:01 a. m. and the news and details of the execution were read by the readers of American papers at the early breakfast table, and even before daybreak that day. If the execution had been on any other day the news would have been printed in the evening papers the day previous to that of the execution, for the news of Deeming's death was received in America before 9 o'clock on Sunday evening, apparently thirteen hours before he was hanged. The news was in San Francisco soon after 5 o'clock Sunday evening, having been sent by way of Montreal. The telegraph beat the sun by almost a whole day. The message had to travel the course traversed by the sun, too, and did not make the gain by cutting across lots or doubling back and stealing a lap. With a cable under the Pacific the message might have doubled on the sun's track and gained a day in a minute or so. Telegrams from Australia must take the western or sunward course, and make the full circular tour. The message left Melbourne, on the far side of Australia, very soon after 10 o'clock Monday morning, traveled about 15,000 miles, was transmitted thirteen times through as many different stations and different lengths of cable, reached New York at 8:50 p. m. Sunday and was in the Sun office before 9 o'clock. The difference in time between New York and Melbourne is fourteen hours and forty minutes, so that when Deeming was on the gallows it was 7:30 Sunday evening in New York, and the message traveled the 15,000 miles in the remarkably quick time of less than an hour and a half.

This was the route, the message passing from one cable and one set of instruments to another at each station. From Melbourne across the Australian continent by land line to Port Darwin, thence to Banjowangie, in Java; to Singapore, to Madras, across India to Bombay, under the Indian Ocean to Aden, in Arabia; under the Red Sea to Suez, along the Suez Canal to Alexandria, under the Mediterranean to Malta, Malta to Marseilles, across France and under the channel to London, thence to Ireland, under the Atlantic to Cape Canoe, Nova Scotia, and thence down the coast, via Coney Island and the Brooklyn bridge, to Broad street, New York. The time occupied by a cable message in reaching any distant point is taken up by the number of transmissions, the actual electrical transmission through any one cable being instantaneous. Taking that into consideration, the New York Sun thinks the news traveled remarkably fast. It might seem from the foregoing that by traveling around and around the earth one might have the same day and date for an indefinite period, provided he kept pace with the sun. But the day must end somewhere; and end very abruptly, and the point where the old day dies and the new one is born is out in the Pacific Ocean, about midway between San Francisco and Yokohama, and running due north and south. That line of demarcation in the calendar runs through Behring Sea, cuts across and among the Fiji Islands and just scrapes the end of New Zealand, but for convenience sake and not to have it Sunday mid-day on one side of the street and Monday noon on the other in some islands of the Pacific, the line has been crooked so that it does not cut any island. As the earth turns before the sun, midday of Sunday would advance around the world until it struck that line, when it must perforce change or every day would be Sunday. The change is recalled at midnight. It may require a little thought to straighten out the subject, but it will come straight eventually.

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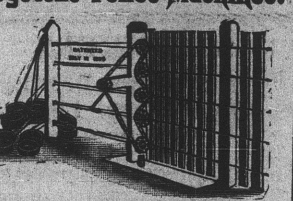
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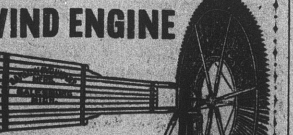
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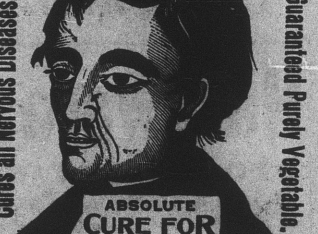


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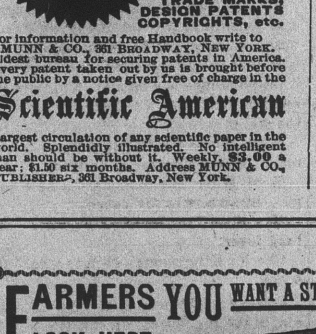
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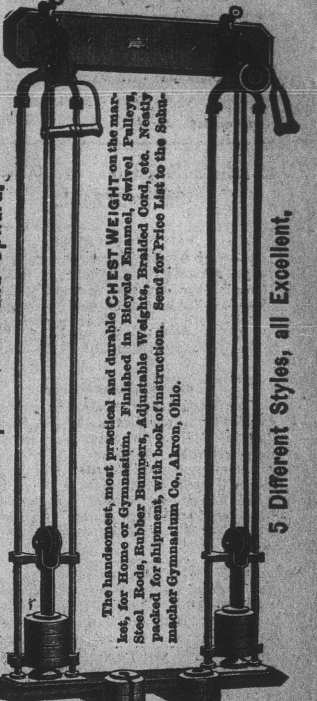
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