

a pale straw color; add two table-spoonfuls of flour and stir briskly until smooth; add one pint of hot milk, milk and water, or water, pouring slowly and beating hard; add one-half teaspoonful of salt, one-half salt-spoonful of white pepper and a speck of cayenne; just before serving, add a tablespoonful of butter to it. To make a brown sauce for soups, stews, gravies, let the butter and flour brown.

To cook spring carrots, wash, scrape and parboil for ten minutes, then drain off water and return to the fire. Add one heaping tablespoonful of sugar, one cupful of stock, tablespoonful of butter, and boil until tender, which will take about half an hour; then remove the cover and boil fast until the stock is reduced to glaze. Sprinkle a little chopped parsley and serve with the glaze on them. If any are left, reheat in a white sauce.

For young beets, cut the tops off, leaving a bit of the stalk on the beet; scrub well, but do not break or cut off the rootlets; lay into boiling water and boil rapidly until tender, which will require about three-quarters of an hour; drain, and drop into cold water, slip the skins off by hand, slice, and pour over them a sauce made of one tablespoonful of butter, one tablespoonful of sugar, two table-spoonfuls of vinegar, half teaspoonful of salt, and a dash of pepper; boil up once and pour hot over the beets.

To cook egg-plant, peel and cut them into half-inch slices, sprinkle with salt and pepper, pile in stacks on a tipped plate and let drain for three-quarters of an hour; or lay in salted water for the same length of time; (this, to extract the bitterness). Make a light batter with one egg, flour and a little water, dip the slices into it and fry in butter or nice lard. Egg and cracker may be used instead of batter. To bake them, parboil them until tender, remove the inside carefully, mix it with butter, pepper, salt and bread or cracker crumbs, put the mixture into the hulls, set in a pan and bake in the oven.

Query Box.

Mrs. B., Mab., Young Mother, and others.—See article in another column entitled "Sterilizing the Milk for Baby."

Mrs. J. B.—Many housekeepers prefer not to black the top of their range, but wipe it off with a greasy cloth kept for that purpose.

Housewife.—If the corn is fresh and tender, fifteen minutes is long enough for it to remain in boiling water; take out and wrap at once in a thick napkin, for if allowed to dry hot the skin will toughen. It is sometimes cooked with the silky inner husk on.

Hostess.—The size of eggs and the sharpness of vinegars, are so variable that the sauce made from one pint of oil may not at all times be the same. If the vinegar is too sour, substitute a table-spoonful of water. A true mayonnaise dressing contains no sugar, though sugar may be added, if liked.

Mrs. Hull.—For green tomato pie, peel and slice green tomatoes, add four table-spoonfuls of vinegar, one of butter, three of sugar; flavor with nutmeg or cinnamon, and bake with two crusts slowly. This much for one pie.

Summer Girl.—If the sauce curdles or breaks, it is probably from the oil having been added too fast; in that case, take a fresh, cold yolk in another bowl, beat until thick; add to this, by the half-spoonfuls, the curdled sauce, slowly at first, but more freely as it smooths, beating hard all the time.

Annie.—Tomatoes, to serve raw, should be set on ice at least a half hour before serving. Plunge them, two or three at a time, in boiling water, leave while you count five, remove instantly to cold water, slip the peel off, slice and set on ice. Let the water always be boiling before dipping another lot. They may be eaten with a sprinkle of salt, or with sugar, as a fruit.

Beginner.—A spoonful means that

the material should lie as much above the edge of the bowl as the bowl lies below it—a rounding teaspoonful; a heaping teaspoonful should be twice as high above the edge of the bowl as the bowl is below it; a level spoonful is one that the top of the material is level with the edge of the bowl. Salt, pepper and spices are measured as "level" spoonfuls, unless otherwise stated. A speck is what will lie in a quarter of an inch square space—about a quarter of a salt-spoonful. Nearly all cook books contain tables of measures and proportions, and the time required for the various cooking processes.

Mrs. J. B. M.—Bouillon is simply beef tea made on a large scale, and should be prepared like a plain soup stock, allowing one pound of meat and bone to each pint of broth, put over the fire in cold water and boiled slowly to extract the juices from the meat, seasoning with pepper, salt, celery and, if desired, other flavoring. Make the day before it is wanted, and set on ice over night. Remove every particle of grease while cold. When the stock is thoroughly done, it should be strained into earthen jars, and if kept in a cold place, will be good for several days. When ready to serve, re-heat to boiling point and strain through a thick napkin. Serve in cups.

Grace J.—There are quite a number of floral magazines published, any one of which would serve your purpose better than a book on floriculture, as the information they give each month is more up-to-date; the subscription price is small, and the subject matter helpful and reliable. The florists usually do their advertising in the early fall and spring, and if you do not see what you want in the advertising columns shortly, I will gladly give you the addresses of several, if you send me a stamped, self-addressed envelope. I am always willing to aid flower-lovers. Do not cut the sprouts from about the canna; every sprout bears a bloom stalk, and the more sprouts the more bloom. The canna wants heavy mulching with rough manure, or other material, plenty of water—the house-slops will answer—and lots of sunshine.

Standing Pat.

Senator Marcus Aurelius Hanna has given the republican party a new shibboleth, to-wit: "Stand pat." It is culled from the choice vernacular of the poker table. It means the player who does not discard. It is the trick of the bluffer who hopes to win the stake on nothing.

But in politics it may mean other things. For instance, when the postal system was looted and plundered by Rathbone and Neeley, Ohio republicans stood pat; and not even the looters were disturbed. The bluff seems to go at that.

So now, with scandal after scandal being exposed in the postoffice department, showing a villainous public service and a corrupt party situation the republican organization stands pat right through.

Down in Kentucky the law awaits one Taylor who is charged with complicity in the assassination of the governor of the state while acting as governor himself. The governor of Kentucky says to the republican governor of Indiana, "Please grant a requisition that Taylor may be tried," but the republicans of Indiana from governor down stand pat, and so it goes.

The question now arises, how long will the American people stand pat in the game.—Poughkeepsie News-Press.

The Charm of Palestine.

So amid the beauty of a Palestine springtime we have journeyed through the Holy City. To describe the seven weeks' stay in detail would require a volume. There has been here set down but the merest outline of travel. We have seen the land of Israel from

the sands and palms of the coast of the Beika, where, the Arabs say, "the cold is always at home;" from Hermon on the north to the desert beyond Hebron on the south. All climates are found within the limits of this peculiar land; it is like the world in miniature. From Nazareth we saw at a single glance the snows of Lebanon, the olives of the lowlands, the wheat-fields of Esdraelon, the land where the Bedouin dwells in goats' hair tents and cotton clothing, and the Jordan valley where is never trace of snow or frost. Yet across this entire stretch of country from the sea to the desert mountains—between which are four zones of climate—is but a scant seventy miles. No one may go through this yet fertile land, study its physical geography and note the life of its people, without observing its wonderful adaptation to the mission of the Jewish people. None may visit it without noting that the Book finds testimony to its genuineness in the Land. It helps to right understanding of the lives of the patriarchs and prophets, kings and apostles. More than all it affords a new glimpse of the manliness, dignity and grace of Him who walked its holy fields. For the chiefest charm of the Holy Land is not its splendid scenery nor the quaint life of its people, nor yet the history of the wonderful Hebrew nation that dwelt there, but that the Almighty manifested upon its hills and plains His glory and unfolded the promise of His redeeming grace, that Bethlehem is here, and Calvary. The Land appears to have been formed as a framework for the Book, and the Book was written that "ye may believe that Jesus is the Christ the Son of God, and that believing ye may have life in His name."—From "Some Saints and Some Sinners in the Holy Land," by Walter Williams.

Words of Jefferson.

These "Words of Jefferson" live today. Are you interested in them? He said the judges should not be dependent upon any man or body of men.

The law of the majority is the natural law of men.

It is better to abolish monopolies in all cases than not to do it in any.

I am not among those who fear the people. They, and not the rich, are our dependence for continued freedom.

The whole art of government consists in the art of being honest.

Where the press is free, and every man able to read, all is safe.

If a nation expects to be ignorant and free in a state of civilization, it expects what never was and never will be.

Those who bear equally the burdens of government should equally participate of its benefits.

Wealth acquired by speculation and plunder is fugacious in its nature and fills society with the spirit of gambling.

Do not be frightened into the surrender of true principles by the alarms of the timid or the croakings of wealth against ascendancy of the people.

What a cruel reflection that a rich country cannot long be a free one.

If we can prevent the government from wasting the labors of the people, under the pretense of taking care of them, they must become happy.

I think we have more machinery of government than is necessary, too many parasites living on the labor of the industrious.

Take not from the mouth of labor the bread it has earned.

The persons and property of our citizens are entitled to the protection of our government in all places where they may lawfully go.

Whenever there is in any country uncultivated lands and unemployed poor it is clear that the laws of property have been so far extended as to violate natural rights.—Chicago American.

A Touching Story.

Count Cassini, Russian ambassador to the United States, relates the following story:

"A Russian manufacturer had in his employ a mechanic who for some time had been pleading as an excuse for absence, that his child was ill. When the man did appear for work his face bore unmistakable signs of dissipation, according to the employer's point of view. The workman said it was due to loss of sleep.

"One morning when there was an important piece of work to be done (for the mechanic was a fine artisan), a fellow workman came in and reported to the manufacturer that the irregular mechanic could not come. The child was very sick.

"Angered, the master demanded the place of residence of his lying workman, and he himself would go and rout him out of his drunken stupor.

"The fellow-workman, however, gave such a detailed and intricate plan of the district in which the house could be found that the manufacturer did not go to investigate.

"Next morning the workman again reported that the mechanic could not come.

"I will find him," said the irate employer, "where does he live?"

"Very simple matter," said the workman.

"Simple," roared the manufacturer, "yesterday you made believe that it was almost impossible to find him."

"True," said the man, falteringly, "now you just look for the house with crape on the door."—Toledo Bee.

Assimilation.

After all the Philippines treaties seem to be in the assimilating business. About 25 per cent of the soldiers we have over there are sick or on the verge of collapse and the surgeons say Americans at the best cannot withstand the climate more than three years. A significant fact has lately leaked out to the effect that General Davis has been looking for a site in Benguet for a sanitarium with a capacity of 6,000, "where soldiers may be sent to recuperate." This tells whole volumes in a few words.—Johnstown (Pa.) Democrat.

Dog Day Don'ts.

- Don't hurry.
- Don't walk on the sunny side of the street if you can avoid it.
- Don't wear a heavy black hat and thick stuffy clothes. A light crash suit will mean money in your pocket and comfort in your frame.
- Don't drink alcoholic liquors, or beverages rich with sugary syrups or ice cold water. Pure water, or carbonated mineral water, cold but not icy, is best for quenching thirst and far best for the health. Drink it freely, but in small quantities at a time.
- Don't wear a high, tight collar. Even the fool fashions to which men make themselves slaves will permit you to put on a collar half an inch lower and half an inch longer than you wore in cool weather.
- Don't ask your neighbor if it is hot enough for him.
- Don't worry.
- Don't fill your stomach with rich, highly spiced, carbonaceous food. A bowl of bread and milk is better than beefsteak a l'enfer.
- Don't swear at the weather fore-caster. He is doing his best.
- Don't run to catch a car. Walk slowly and catch the next one, or the one after that.—Exchange.

AN OLD AND WELL TRIED REMEDY.

MRS. WISELOW'S SOOTHING SYRUP for children teething should always be used for children while teething. It softens the gums, allays all pain, cures wind colic and is the best remedy for diarrhoea. Twenty-five cents a bottle. It is the best.