

COOKING RECIPES.

Corn Batter Bread.

Sift together six teaspoonfuls of flour and three of cornmeal with a little salt. Whip up four eggs and add to the flour, with enough milk to make a thin batter. Bake in small pans in a quick oven.

French Toast.

Beat one egg thoroughly, mix with it one teacupful of sweet milk and a pinch of salt. Slice fine white bread, take off the crust, dip in the mixture, allowing it to absorb a little, then fry in hot butter.

Home Pudding.

Beat together two eggs, two tablespoonfuls of butter and one of sugar; add one cup of sweet milk and a full pint of flour sifted with two teaspoonfuls of cream of tartar; one teaspoonful of soda dissolved in a little hot water. Steam thirty minutes. You may add fruit when steamed one hour.

Graham Cookies.

One egg well beaten, one cup of sugar, one-fourth cup each of butter and sweet milk, one-half teaspoonful of soda, a little nutmeg, and graham to mix stiff. Mold them in flour, rub the top with white sugar and bake in a quick oven. Or if you have cream, use a cup of sour cream instead of the butter.

Lemon Tea Cakes.

Rub one ounce of butter into one pound of fine flour; add two ounces of caster sugar, one teaspoonful of soda, and one of cream of tartar, the juice and grated rind of a large lemon, and a well beaten egg. Mix to a moderately stiff dough with milk, and bake in patty pans or very shallow round tins. Split and butter while hot.

Baked Stuffed Fish.

Wash thoroughly and dry by rolling in a towel. Salt and pepper to taste; fill the cavity with stuffing sauce as used for fowl, sew up and place in a baking pan with a cupful of boiling water and two ounces of butter. Bake two or three times during one hour, which it will take to cook it. Serve with white gravy or mashed potatoes.

Chocolate Marble Cake.

One cup of sugar, two cups of flour, one half cup each of milk and water, three eggs, one teaspoonful of cream of tartar, and one-half teaspoonful of soda; when mixed, take one teacup of the mixture, stir in one tablespoonful of grated chocolate, which has been softened by setting in a saucer over the teakettle; fill the pan one inch deep with the yellow batter, then make two or three circles of the dark, then a layer of the yellow, and continue till you have as much as wished in the pan.

Crisp Sweet Cakes.

Put a teaspoonful of carbonate of soda to one pound of flour, rub in six ounces of butter and eight ounces of caster sugar. Beat up a large egg, mix it with the flour, and add as much milk as will make a stiff dough. Roll out very thin and cut into round cakes, putting a slice of citron or a blanched almond on the top of each. Bake in a very quick oven till of a light brown. If stored when quite cold in a dry place and covered with confectioners' paper these cakes will eat as crisp after several weeks as when first baked.

Timbales

Line little dariole molds with fine, short pie crust, cut into squares a raw piece of fillet of veal weighing about a pound and a half; pound it to a paste, add five or six chicken livers, if you have them, if not, two large ones will do nicely. Fry the livers in a little butter, add them to the veal, and pound the whole till it is a well mixed paste; add three tablespoonfuls of rich gravy. Rub the veal paste through a sieve, add a quarter of a pound of ham cut in dice, season the mixture with salt, pepper and a few drops of onion juice; add a little rich sauce—only enough to prevent the mixture becoming dry. Fill the buttered timbale molds and let them bake twenty-five minutes. At the end of this time remove them from the oven, turn them out on a platter, and serve them with a nice brown mushroom sauce. The recipe is excellent with macaroni substituted for the paste. Select long strips of macaroni (do not break them); boil them in water for ten minutes to soften them; be-

gin at the bottom of the timbale molds and line them with the macaroni, curving it around to fit the bottom and sides. As soon as the timbale molds are lined with the macaroni, mask it with a little of the veal mixture mixed with the white of a raw egg; then fill the timbales with the mixture. Truffles and bits of tongue cut in ornamental pieces, are frequently used to decorate timbales. These little dainty entrees are as often served without a sauce on a napkin as in any other way.

An Egyptian Will.

The discovery of the earliest known will is an event which possesses an interest for others besides lawyers, and there seems no reason to question either the authenticity or antiquity of the unique document which Mr. Flinders Petri has unearthed at Kahun, or as the town was known 4,500 years ago, Illahun. The document is so curiously modern in form that it might almost be granted probate to-day. But in any case it may be assumed that it marks one of the earliest epochs of legal history, and curiously illustrates the continuity of legal methods. It is, however, needless to labor at the value socially, legally and historically of a will that dates back to patriarchal times. It consists of a settlement made by one Sekhenren in the year 44, second month of Pert, day 19—that is, it is estimated, the 44th of Amenemhat III, or 2550 B. C., in favor of his brother, a priest of Osiris, of all his property and goods; and of another document, which bears date from the time of Amenemhat IV, or 2548 B. C. This latter instrument is, in form, nothing more nor less than a will, by which, in phraseology that might well be used to-day, the testator settles upon his wife Teta all the property given him by his brother for life, but forbids her in categorical terms to pull down the houses "which my brother built for me" although it empowers her to give them to any of her children that she pleases. A "Lieutenant" Sibn is to act as guardian of the infant children. This remarkable instrument is witnessed by two scribes, with an intestation clause that might have been drafted yesterday. The papyrus is a valuable contribution to the study of ancient law, and shows with a graphic realism what a pitch of civilization the ancient Egyptians had reached at least from a lawyer's point of view. It has hitherto been believed that in the infancy of the human race wills were practically unknown. There, probably never was a time when testaments in some form or other did not exist, but in the early ages it has so far been assumed that they were never written, but were nuncupatory, or delivered orally, probably at the death bed of the testator. Among the Hindoos to this day the law of succession hinges upon the due solemnization or fixed ceremonies at the dead man's funeral, not upon any written will. And it is because early wills were verbal only that their history is so obscure. It has been asserted that among the barbarian races the bare conception of a will was unknown; that we must search for the infancy of testamentary dispositions in the early Roman law. Indeed, until the ecclesiastical power assumed the prerogative of intervening at every break in the succession of the family, wills did not come into vogue in the West. But Mr. Petri's papyrus seems to show that the system of settlement of disposition by deed or will was long antecedently practiced in the East.—London Standard.

One of the greatest drawbacks to the growing of carrots and parsnips is the slow germination of the seeds, which permits the young weeds to take possession of the ground before the carrots and parsnips appear. As the rows are thereby obliterated it is difficult to use the hoe. To obviate this sow radish seed in the rows with the seed of carrots and parsnips. As the radish will quickly appear the rows will be plainly seen, and can be worked. When the radishes are large enough they can be pulled out and used on the table.

Lamp burners that have become dim and sticky can be renovated by boiling them in strong soda water, using a tin tomato can for this purpose; then scour the burners with sapo and they will be as good as new.

A QUESTION NOT UNDERSTOOD.

Bishop Lyman Talks Upon the Race Problem in the South.

Episcopal Bishop Lyman, of North Carolina, who is on a visit to New York, is quoted by the Star as saying: "The Southern people know how to handle the negroes; they know just what they want and need, and if we are left alone we will provide for and take care of them to their satisfaction and our credit. We are glad we continue to feel that our affairs attract the attention of the North, and we believe that in our struggles upward we have their sympathy, even as we have received their assistance in regaining our commercial prestige. But there is one question that I do not think they fully understand. That is the race question. I will not touch the whole broad question, which is a vast thing, but dwell for a moment on the late negro exodus from my own State; on what I know to be the prime factor in that movement. It is not the hostility of the Southerners that has driven the negro away; it is not that all crops have been lost for the past three years; not political disfranchisement, incompatibility, fear or any of the other ridiculous causes attributed by the Northern press. But it is the action of the railroads and their satellites or scalpers. This traffic would be small to a large northern railroad, but that it has been profitable to the lines of North Carolina, and more especially to the agents, let me cite as an instance only one case, and I could give you many. One railroad agent has sent 30,000 negroes out of the State, and his commission was \$1 a head—a total of \$30,000—and a very handsome fortune, I think. In the city of Raleigh and the town of Rocky Mount the people rose up in righteous anger and drove these immigration agents out of the State. And I believe they were justified in doing so, for it was a mere matter of traffic with those people, and resulted in cruel hardship to the poor negroes. The glowing promises of equality and profitable employment in Kansas and other States held out to them by these wretches would, of course, never be realized, and the penniless negro had not the means to return to the country which had, at least, given him shelter and subsistence. And I am sorry to say that in too many instances the exodus has been assisted by the statements made in northern papers, which have been not one whit less highly colored than the agents' arguments. I had in my family an intelligent colored boy to whom I paid \$12 a month. The second year I paid him \$14. He received a letter from an acquaintance in the North stating that he could earn \$25 a month as a waiter. I did not press him to remain, believing that he would return to me in very short time, and he went to New York forthwith. In three months my servant returned, ragged, attenuated and heavy at heart. And when I consented to receive him again there was not a happier boy in the South. He had actually walked all the way from Washington. He informed me that while his wages in New York had been doubled, his expenses had kept more than even pace with them, and that what with a swallow-tail coat, other appropriate clothing and the high life of Thompson street he was soon in great distress."

Storm Indications.

Soot burning on back of the chimney.

Wild geese flying over in great numbers.

Coal burning alternately dim and bright.

The weather usually moderates before a storm.

Red clouds at sunrise, and the aurora when very bright.

Distant sounds heard with distinctiveness during the day.

Peafowl utter low cries before a storm and select a low perch.

Oxen or sheep collecting together as if they were seeking shelter.

Fire always burn brighter and throws out more heat before a storm, and is hotter during it.

When a heavy cloud comes up in the southwest and seems to settle back look out for a storm.

It is said that blacksmiths select a stormy day in which to perform work that requires extra heat.

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