

HOUSEHOLD MATTERS.

SELECTING TRIPE.

Great care should be taken in selecting tripe. It must be perfectly sweet and well cleaned. The honey-comb tripe is generally considered the best; however, as that is a matter of taste, select that which you like best. The farmers in Herkimer County prepare and cook tripe deliciously. It is done after the following recipe: After the tripe has been thoroughly cleaned, cut it in four-inch squares, lay them carefully in a stone crock, sprinkle with enough salt to season well, then cover with vinegar which has been reduced to one-half its strength with water, or if the vinegar is very strong reduce it two-thirds; place a heavy earthen plate over the tripe to keep it down in the liquor, then cover the crock and stand it in a very cold place. Let it remain in this pickle two days, then it is ready for cooking. Take the pieces out, dry them in a coarse linen cloth, dip them in fine bread crumbs or cracker dust, and fry in hot beef suet. This will be found a most appetizing breakfast dish.—New York Telegram.

TO CLEAN CARPETS.

It is often the case that accidents happen when one is far away from a cleaner's, or when, perchance, the carpet may not be worth the expense of the professional's service, but would be extremely useful if put in good order.

A simple and effectual means of cleaning is to rip the breadths apart, if the carpet is large; take one breadth at a time over a common kitchen table or wide board and scour with prepared soapsuds, if necessary, or naphtha. If that substance is to be used, scrub the carpet thoroughly with an ordinary scrub brush. If the washing is done with soapsuds, it is well to rinse the carpet thoroughly, which may be done by throwing on pailfuls of water and scrubbing it out with the brush to rid the fabric of the suds as nearly as may be. If the carpet shows symptoms of fading, or if the colors threaten to run, it is quite worth while to go over it again and again with the brush and with soft cloths and remove the water as rapidly as possible, meanwhile having the board or table tipped at an angle so as to allow all surplus water to drain away as quickly as it can. This is rather slow work and hard work; but if well done, the result will be a carpet entirely cleaned, perfectly wholesome and quite good enough for an upper room or for the rugs and pieces that are required in every house.—New York Advertiser.

DRY-CLEANING CLOTHES.

It is commonly supposed that articles sent to the cleaners are cleansed by some mysterious process known as "dry-cleaning." For the most part, however, these garments are put in a tub and washed very much like the week's washing. Where soap and water can be used, the soap is the variety known as palm oil. A bit of the goods is always experimented with beforehand, and if this is not satisfactory they are dipped in a vat of benzine or naphtha. If not too soiled or too complex in make they are laid on a slab and scrubbed with either palm oil suds or benzine. Many garments supposed to have been restored to their natural colors are really dyed over. Fast colors in wool and silk are washed in soap bark. The secret of the use of this material is to have it strong. Two tablespoonfuls are used to two quarts of water, which is then boiled down to one-half, strained and added to a pailful of warm water.

Single grease spots are covered with prepared chalk, laid between two flannels and pressed with a warm iron. Lace is washed in borax, soap and water, stiffened with borax, pinned between flannels and pressed. Flannels are washed in borax, ivory soap suds and tepid water, and while drying are pulled the way of the warp and weft many times.

The trouble with made-up garments consists, not in the washing, but in the ironing, and for this cleaning and

dyeing establishments have irons of all sizes and shapes.—New York Advertiser.

RECIPES.

Boiled Icing—Boil one cup of granulated sugar with four tablespoonfuls of water until it drops from spoon in threads. Have ready the beaten white of one egg, and pour the syrup slowly into it, beating all the time. Flavor, and spread on cake while warm.

German Potato Salad—Boil six good-sized potatoes, peel and slice while hot, and pour over the following: Cut one-half pound lean bacon into small dice and fry brown. Season potatoes with salt, pepper, and finely sliced onions. Mix thoroughly with the bacon fat and dice, and then add one-half cup of white vinegar. Garnish with sliced hard-boiled eggs.

Gems—Allow three cups of flour, shaken down in the cup, to one cup of cold water and one cup of sweet milk. Add the water and milk gradually, so as to smooth out the lumps. Then beat steadily just five minutes. Have ready hot and buttered gem pans. The pans should be heated very hot on top of the stove, then fill them even full. Bake a nice brown in twenty-five minutes. They can be made of graham flour.

Egg Sauce—Put two eggs over the fire to boil hard. Put in a saucepan over the fire a tablespoonful each of butter and flour, and stir them until they are smoothly blended, then gradually stir in a pint of boiling water, season with salt and pepper. Let the sauce boil and place where it will keep hot; when the eggs are hard, shell them, cut into small dice, and put them into the sauce.

Cabbage Salad—Cut a solid, tender head of cabbage very fine, and place it in a deep dish. Put in a saucepan over a rather hot fire one cupful of thick sour cream. Stir in while heating the yolk of three well-beaten eggs. Add half a teaspoonful each of made mustard and sugar, and butter the size of an egg, with a dash of red pepper and salt. While cooking stir in half a cupful of strong vinegar. This makes a smooth, thick dressing, with a delicate creamy taste. Pour over the cabbage while hot and mix thoroughly.

Terrible Struggle With a Lion.

The British Central Africa Gazette gives particulars of the death of Dr. M'Kay, surgeon on board her Majesty's ship Pioneer, who was killed by a lion on October 20. It appears that the doctor was left by the Pioneer for a few days' shooting at a village near the southwest corner of Nyasa. Two days later he started with three boys to shoot elephants. After walking for some hours they came to a pool of water, and, seeing a lion and lioness a few yards distant, Dr. M'Kay fired twice at the lion. He wounded it, and both animals made off for the jungle. Two of Dr. M'Kay's native attendants ran away, but the doctor and his Zanzibari boy Musa went in search of the wounded lion. They espied the beast crouching down fifteen yards away, and M'Kay fired at the lion's head. At that instant the lion sprang upon the doctor with a terrific roar, and a deadly struggle took place. Dr. M'Kay lost hold of his rifle in endeavoring to keep the lion off his throat. The beast seized his left arm in its jaws and clawed his right. The doctor kicked at the lion, which threw him down and began to tear his flesh. He then called to Musa, "Musa, my arm is broken; my leg is broken; bring the rifle." Musa took it, and M'Kay, unable to hold it up, made Musa sit down, and, resting the rifle on his shoulder, shot the lion dead. A rough stretcher was made and Dr. M'Kay was carried into camp. He suffered much, and died on the 26th at 4 p. m. On the same day, a little later, the Pioneer returned, to find him dead. He was taken to the Universities' Mission Station at Likoma, and buried in the cemetery there.

Instead of one Italy, as Europe has, we have two, the Gulf Coast and the Coast of Southern California.

SIX WEEKS IN THE WATER.

A Hospital Patient's Prolonged Bath and the Success Which Attended It.

George Hennessy, who had been immersed in water for six weeks, was taken out Tuesday evening, says the St. Louis Republic. He declared that he felt like a fish that had just been landed and said he was much more comfortable under water than he was out of it. He is a patient at the city hospital and was suffering from a particularly virulent abscess which had formed on his back. When he was taken to the hospital it became necessary to wash the abscess so often that Dr. Marks decided that the best way to treat him was to put him in a bathtub and have a stream of water flow over the sore all the time. At first Hennessy wanted to get out of the tub, but in a few days he became as comfortable as could be expected and did not object. A large portion of his body was under water nearly all the time, and the afflicted part has been constantly under water for six weeks. The temperature of the water was regulated so that it was the same heat as that of his blood, and at last Hennessy actually enjoyed his experience. Last night he said that he could not go to sleep without hearing the rippling of water as usual. Dr. Heine Marks says the experiment has been an eminently successful one, for the man has almost recovered and is able to walk about. When he was taken to the hospital he could hardly stand. Dr. Marks at that time asked him if he was accustomed to bathing regularly, and Hennessy truthfully replied that he was not.

"I think I'll give you a bath," said Dr. Marks, and he gave him one which lasted six weeks.

The object in keeping Hennessy in the water all the time was to have the sore kept clean all of the time and to keep down the fever, which destroyed the tissues. The case is a novel one and will doubtless inaugurate a new method of treating abscesses, although the French surgeons at the Bicetre have adopted a cure somewhat similar to this one.

"It feels queer to have the water flowing over you all of the time," said Hennessy last evening. "Some of the time I imagined I was drowning, and sometimes I thought I was a diver. I got so used to hearing the rippling of water, though, that I cannot go to sleep without hearing it now. There is no music so sweet as the constant sound of falling water. I have heard it so long that it has become just as indispensable to me as a bed when I wanted to go to sleep. I wanted to stay there longer, but Dr. Marks told me that if I did fins might grow on me, and then I would have to be put in a glass case, so I thought I would not object to coming out."

Prison.

A suggestion for improvement in prison construction provides for cells built of iron or steel pipes which intercommunicate, so that water may be kept under pressure in them. If any attempt be made to break into or out of such a cell, the smallest puncture in a pipe will cause a leak and give instant notice through the reduction of pressures which actuate a system of electric alarms.

Sympathy.

Scene—In front of Mrs. R.'s house. Mrs. R. (paying the cabman)—You look all right to-day.

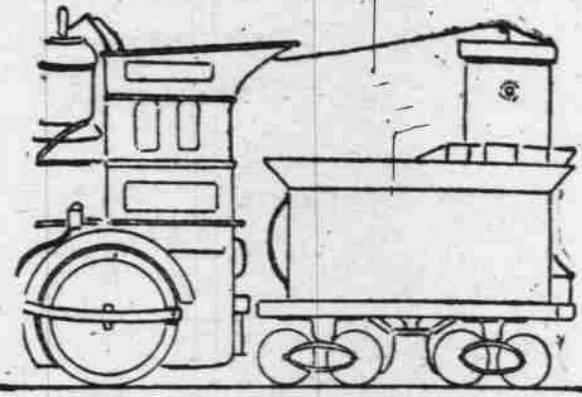
Cabman—Ah, mum! my looks don't pity me. I suffer from a tarpaulin liver.

Mrs. R. (correcting)—A torpedo liver, you mean. (Cabman accepts the correction and an extra shilling.)—Punch.

DISCOURAGING TRAIN ROBBERS.

A Louisiana Convict Invents a Bullet-Proof Tender Turret.

Frank Ryan, a convict in the Louisiana State prison at Baton Rouge, has patented an invention for the prevention of train robbers, which, he says, is bound to revolutionize the express business. He points to the fact that in the years of 1891 and 1892 there were twenty-two trains robbed on the different roads throughout the United States, and that in nineteen of these the robbers boarded the engines and



A ROBBER-PROOF LOCOMOTIVE.

compelled the engineer and fireman to go with them to the express car. He adds: "It has always been conceded that anything to prevent these robberies would come from the brain of a convict."

The "Messenger Revolving Picket" is the name of this convict's patent, and it is an ingenious system to protect the engineers and firemen. It consists of a bullet-proof house on the back of the tender, in which an armed guard takes his place when the train pulls out from the depot. This house is made either of boiler plate or steel, and it does not exceed 500 pounds in weight. It can be detached from the tender at any time.

The little house is about four feet in height, so as to allow a man to sit down in a comfortable position and yet not so high as to strike bridges or the tops of tunnels. In the front there is a door that is fastened on the inside with a bolt after the guard enters. There are portholes in the door and sides, which the guard can open at will, thus giving him a good view of the engine and of the country at large.

The picket house revolves like the turret of a man-of-war, and under each corner there is a roller. To fasten the picket house on the tender there is a socket and four rings, and on the inside there are four chains with snaphooks which catch in the rings. The whole is held in place by a pivot in the center.

When the train is made up the express guard mounts the engine, examines the picket house and places his rifles, revolvers, etc., inside. When the train pulls out he enters and fastens the door and sitting down, lights a cigar and begins to keep his eye out for train robbers.

When the train nears a water tank or station he covers the engineer, and it would take a man with more than ordinary nerve to attempt to board an engine with a rifle barrel or a shot gun looking him in the face. In the event of the train being cut in two the engineer could tell in a moment by the jumping of the reverse lever and by the motion. The guard could hand to the engineer and fireman each a rifle, and by backing up to the detached portion of the express train they could protect the express train.

Convict Ryan says of this patent: "I claim for my invention that it affords complete protection for the engineer and fireman, with no danger to the guard unless it be that the engine is thrown from the track. With a determined man on the inside of the picket, it would be an utter impossibility for an armed body of men to stop, dynamite and rob the express car."

Highest of all in Leavening Power.—Latest U. S. Gov't Report

Royal Baking Powder

ABSOLUTELY PURE