

Domestic

BY MAUREEN.

Assorted Cakes.

Four eggs, three ounces of sugar, three ounces of flour, three ounces of butter, one level teaspoonful of baking powder, and one teaspoonful of vanilla extract. Beat up the eggs and sugar together over a saucepan of hot water for twenty minutes; remove the basin from the pan and beat up the contents until they are cool. Sift in the flour and baking powder, add the butter, melted. Mix carefully, adding the extract. Turn into a flat buttered and papered tin, and bake in a moderately hot oven for twenty minutes. When ready, remove the paper, and when cool cut into neat cakes. Cover them with pink, white, and chocolate frosting.

To Dry Herbs.

Herbs should be pulled on a dry day and just before they flower. Cut up the roots and free them from dust; it may be necessary to wash them. Put them either in a slow oven or in the sun till they are quite dry and crisp, but not at all brown. Pull all the leaves off and rub them down, then rub them through a coarse sieve and bottle for use, or they may be tied in bunches by the stems and hung till dry, then put in paper bags for use. Mushrooms may be dried slowly in the same way, pounded, and rubbed through a sieve. This mushroom powder is excellent added to soups and stews.

Rutland Crumpets.

Half a pint of buttermilk, half a pound of flour, a pinch of salt, half an ounce of sugar, a pinch of bicarbonate of soda, one egg. Put the flour and salt in a bowl, add the sugar, make a well in the centre of the flour, put in the beaten egg, add a little of the buttermilk, stirring the flour with a wooden spoon from the sides into the centre, beat well to get out the lumps, add the rest of the buttermilk, blend the bicarbonate of soda in a little buttermilk, and add last thing before cooking. Heat a very clean griddle, rub over with a small piece of dripping or lard, take a spoonful of the batter, and pour on the griddle as many spoonfuls as it will hold; cook until a light brown on one side, turn over and cook through. Butter; put two crumpets together and serve very hot.

Household Hints.

Sponges that have lost their freshness should be soaked in milk for several hours, wrung out, and then rinsed thoroughly in warm water to which a teaspoonful of carbolic acid has been added. They will come out as good as new.

Three tablespoonfuls of baking soda in a quart of water applied with a rough cloth will remove the old varnish very easily when you wish to revarnish furniture.

To cleanse a frying-pan which smells of onions or fish, fill the pan with water, and when it boils drop in a red-hot cinder. Afterwards rinse and wash in the usual way.

Apples cut in irregular pieces will cook more quickly in a pie than if sliced, for they do not pack closely as slices do, and so the hot air comes more easily in contact with the fruit and cooking is facilitated.

If you get a cut that will not stop bleeding, there is nothing like cold water. Don't bandage the hand, but hold it above the head and pour the coldest water procurable over it. The worst case of bleeding will usually yield to this treatment.

For hoarseness bake a lemon as one would an apple. Squeeze a little of the thickened and heated juice over lumps of sugar and take frequently.

Maureen

Science Siftings

By 'VOLT.'

A Large Block of Stone.

Probably the largest block of stone ever moved in Australia was moved by explosive force at the Harcourt granite quarries recently. This stone is in one piece, and measures approximately 60ft long, 54ft wide, and 30ft deep. It contains between 90,000 and 100,000 cubic feet, and weighs nearly 8000 tons. The preparations for this blast included the blasting out of a gullet 60ft long and 30ft deep along one side of the block. Parallel to the gullet, and at a distance of 54ft, a natural joint runs through the block. The object was to make a break from this joint to the gullet. A hole 4in in diameter and 20ft deep was drilled in the solid stone, and charged with half a hundredweight of powder. When exploded, the block was broken across 54ft of solid stone 30ft deep, and shifted bodily a distance of 4in from the break.

Saving the Dust of Metals.

In copper smelting there is an immense waste due to the dust of metals which is thrown out by the smelter smoke. One great smelting works in the Western States of America, having complaints of the damage done to the crops of the surrounding farmers due to the deposit of arsenic, copper, etc., spent £200,000 in building long flues to endeavor to get some of the metallic dust deposited from the smoke into such flues, and during the first year saved £100,000 worth of copper in the shape of dust. A few years later analyses were made of this same smelter smoke, and in face of such large saving something like 4000lb of copper, 4775lb lead, 6000lb zinc, 4300lb antimony were still being discharged into the atmosphere in the shape of dust, representing about £80,000 worth of metal annually. Now it has been discovered by Sir Oliver Lodge that by means of an electrical apparatus which diffuses electrical currents amongst the fumes, a great part, as much as 90 per cent., of the metal dust can be recovered by precipitation; and if this process turns out to be satisfactory many millions of pounds per annum will be saved in the shape of such dust. In wool sorting there is a dust which, to the ordinary man would appear absolutely useless. Yet from Bradford alone the Kent hopfields received 1200 tons of this dust, which is a valuable fertiliser.

The Thermometer.

Thermometers are of interest to the great majority only in extremely cold or extremely hot weather. Physicians say that what is called 'the thermometer habit' is apt to be a bad habit in hot weather, when a visible rise in temperature seems to accentuate the heat itself and to increase the suffering. Thermometers are of comparatively recent invention. According to Sir Samuel Wilkes, Fahrenheit constructed his thermometer from one made many years before by Sir Isaac Newton. He invented an instrument for measuring the degree of heat in fluids by taking a tube and filling it with linseed oil. On this he marked the freezing point at zero by putting the tube in ice, and in the same way he marked the point when placed in boiling water. The very awkward scale which we now use is evidently that of Newton, for, the decimal system not being then in use, he took the number 12 to denote the heat of the body. This he found and made it the starting point of his scale, both upward and downward. It was some time after this that, for the sake of convenience, the degrees were divided into two, and thus the body heat was 24 above zero and boiling point 53. When, many years afterward, Fahrenheit made his instrument and used mercury instead of linseed oil, which was far more convenient, he again divided these degrees into four, so if the number be multiplied accordingly we have 212 for the boiling point and 96 for the body heat. Fahrenheit, finding he could get a lower temperature than freezing, made this point zero, which brought the number 8 of Newton's to 32 of Fahrenheit. In this way the thermometer was constructed.

IN COLD WEATHER

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