

clusively represented the Stake organization. I need not add that it is fair to presume that excellent results will follow the efforts of these young men whose labors appeared to be so well appreciated.

On Sunday, the 26th, ward conferences were held at Meadowville and Lake Town. At the former place excellent meetings were held and a good spirit influenced the proceedings and counsel; and, excepting some extra special meetings, the oldest inhabitants say that the largest attendance ever in their meeting house was that on Sunday last. Here a good time was enjoyed, never better. Elders Budge and Bagley capably represented the Stake presidency, and favored us with brief remarks. Remarks were also made by Elders Joseph Irwin, Joseph Weston, A. W. Nebeker of Randolph, John S. Braumwell of Plain City, William Cook of Garden City, Price of Round valley and others. As usual, at both places, the local authorities were unanimously sustained. On Saturday afternoon the Laketown Y. M. M. I. A. was reorganized by the local bishopric and the visiting Stake officers.

The county court having ordered the road supervisor here to prosecute whomsoever may be responsible for the flooding of our roads hereabouts, said order resulted in the arrest and prosecution of N. M. Hodges, proprietor of the Rich county flouring mills on this charge (he having in possession the control of the Laketown canyon creek and dam). It was originated in Justice Joseph Robinson's court here, but, on the motion of the defense, a change of venue was obtained, and the trial had before Justice Tucker of Garden City. I learn that the case continued in all eight days. Prosecuting Attorney Aquila Nebeker, with Joseph C. Rich associated, represented the county, and the defense was conducted by Attorney James H. Hart, assisted by J. W. Satterthwaite. Justice Tucker took the case under advisement, and today he rendered his decision, fining Mr. Hodges \$299. Sending a purposed appeal to the district court, Mr. Hodges, by the filing of a bond to the satisfaction of the officers was released on bail.

It would be more desirable if it could have been settled in a cheaper and more amicable way; and doubtless would have been; and even now, may by the adoption of a spirit and policy of conciliation toward the people in their vested rights and I am sure would not only come half way but well nigh over to the other side.

So far as I can learn, the general health is good; a better feeling seems to prevail hereabouts, notably so in what is sometimes termed spiritual lines. Respectfully yours,

JOSEPH IRWIN.

LAKE TOWN, Rich Co., Utah.

IT MAY be proper to hitch a big, blooded courser to a spavined cayuse that has broken down under a heavy load, in order that the load may be drawn; in like manner it may be proper to hitch Utah to Nevada.

CARELESSNESS IN the use of the convenient and slightly folding-bed resulted in the death of fifty-six children in the one city of New York last year.

In Woman's Sphere.

By One of the Sex.

The Food We Eat.

We are discussing meat and its preparation, and next to steak, roast meat is oftenest used for dinner. I do not think that either one of these ways is the best or most wholesome of cooking meat, but both are used in preference to boiling or broiling. If you wish a roast, order the amount you think your family will use, and don't plan to have much left over, as it requires time and much skill to use warmed-over meats. A rib roast is the commonest, and if the beef or mutton is young and fat, this makes a very good cut. The porter house has the loin in, but the other side is not very juicy. Some people get a roast from the round, but that is dry and comparatively tasteless. Have the butcher cut out the bones and tie up your roast, and allow a quarter of an hour for every pound in roasting, if you wish it rare. If you have one of the patent double baking pans, all you need to do, is to pepper and salt the meat, put a lump of butter or drippings on top, and with a dust of flour your roast is ready for the pan. It can be closed up, and left to work out its own glory with no further care from you. If you use the old fashioned baking pan, you must turn some boiling water, be sure it is boiling, on the meat as you put it in the oven, and then every ten minutes after the baking is well on open the oven door and baste the meat. If you do not attend to this your meat will be dry and poor, no matter how good it might have been under other circumstances.

Everybody thinks she can make roast meat gravy, but the lumpy, thin, or over thick stuff which I sometimes see on tables convinces me that many people don't know much about gravy. Americans are great people for gravy, and it would be a good thing for their digestions if they were not quite so fond of this greasy, and useless article. However, if you must have it, make it good and palatable. For any kind of meat gravy, see that you have not too much grease in the pan, then take a spoonful of browned flour (you can brown this in the oven,) rub it into the grease as it boils, and pour a pint of cold water in. Stir it well to remove all lumps, and season it and see that it is neither too thick nor too thin. Don't put gravy in the bowl in which the thickening was stirred up—it is such an offense to the eye. If you people must have gravy every day, keep a little pot liquor on hand and with that and a bit of dripping you can make tolerably good gravy.

Cold roast meat can be arranged in many ways. Hash is a frequent second appearance of cold meat, and meat pies if made with a good crust and plenty of juice are good and are liked by children. Stews of cold meat must be prepared by an accomplished cook if they are to be palatable. Still, for hungry boys they can be made if care is used not to make the gravy too thick nor thin, and to brown the flour so as to avoid the white pasty look so common to stews.

To roast a beef's heart, wash well, then stuff with breadcrumbs and butter, two eggs, a little parsley and chopped onion. Cut off all the fat about the heart, as this fat is hard and spoils the gravy, as well as the roast itself. Cook a medium sized heart two hours and a half in a moderate oven.

In the next paper I will tell you something about the cooking of boiled meats.

The Clothes We Wear.

The spring always brings bright colors and fresh tints. The darkness and cold of the winter months, which have been more or less reflected in our clothing, give way to a riot of light and warmth and fresh beauty. Before the March days have reached us, the weary woman who is much upon the streets either for business or pleasure is hunting in the hat shops for something cheap yet spring-like and breezy. The milliners have hardly prepared themselves in Salt Lake for this feeling this spring and numbers of anxious buyers are put off with the assurance that in a few days some of the longed-for spring hats will be in. Chips are to be popular this spring, and rough straws hold high favor. The newest shapes seen in the east are broad brimmed yet irregular in outline, with higher crowns that we have had for a little while. With the advent of the dress modes of our grandmothers, which are called the 1830 styles, will come the poke bonnet in more or less modified form. We had this same bonnet style with us about twelve years ago, and suppose we shall endure it with as much cheerfulness as we did then.

Little girls are promised to retain their own simple styles of dress while the charming effects of Greenaway and Gretchen styles will long have their influence upon the dress of tiny girls. It is a comfort to know that if one has to modify one's own dress styles every year or two, there is every evidence of retaining the easy and comfortable fashions for children which have so long obtained. It is a great help to the mothers of little boys to go to the stores for every article of clothing, her boy wants after he has once advanced to the dignity of trousers. By the way, why is it that boys' trousers can be called pants with impunity, when it is so reprehensible to use that term for the pantaloons of men. If pantaloons or trousers is the correct term for that part of men's wearing apparel, why is it not the only correct term for that same article when worn by a boy?

Girls in large schools are adopting the simple and healthful blouse and short skirts for school wear, and it is not only simple but it is a great help to the mother. However, it necessitates a new dress for school wear, instead of a fixing over of the last winter's best dress. Do you ever ask yourself what becomes of the immense numbers of rags made by city people's wardrobes, when you remember how many yards of carpet were made from the few and carefully treasured ragbags of our mothers? I might suggest to the mother who hates to throw away or burn any sort of useful material, that the Relief society still finds use for this article, and that the Deseret Hospital is a most excellent place to send all your white rags to. It is as wicked for us to waste if we are worth thousands as if we were worth nothing at all. President Young used to say that