

worthy the occasion. If larder, store-house and cellar be full, giving her an abundance from which to draw, so much the better; but even a slender purse and frugal stores, as limited as those from which our Puritan mothers evolved the first Thanksgiving feast, offer a fascinating study for the housewife who believes in the triumph of mind over matter. If oysters are out of the question, holl cod with egg sauce—that good old-fashioned New England dish—makes an excellent substitute. If even the honored bird—the turkey—flies too high for the housewife of limited resources, "mock duck" can essay its place at a quarter of the cost, while succotash, baked apple sauce, pumpkin pie, pop-baked apples, apples—all historical, corn, butternuts, affords affordably in keeping with the day—a menu not to be despised. At this season there is not so much to tax the energies of the housewife. There is no burden of present giving; her house is in "apple-pie" order from the fall cleaning, the autumnal sewing is mostly out of the way, and the housewife at liberty to devote herself for a few days to the delights of hospitality, tendered or accepted. All through the fore-handed American chateaufall has been added to her larder or laine has been added to her anticipation her store of decorations in anticipation of the time so dear to the hearts of our forefathers. She thought of this day when the jars of crispy, homemade pickles were covered and set away, and the molds of translucent jelly were pasted over with the sum-mer's sunshine in their fragrant depths. For this, the peaches were spiced, the nuts gathered, the reddest apples and mellowest pears set aside. During her summer rambles in the country it was the thought of Thanksgiving that filled her arms with silvery stalks of oats and bright green bunches of barley. For this she pressed autumn leaves and ferns, and plucked the clambering bittersweet and crimson barberry, until today, under their transforming power, the chill November atmosphere takes on the aspect of glorious summer.

In decorating the dining room, a pretty idea is to bank the mantel with fruits, small vegetables and leaves, and bunches of grain or grasses; while the green ropes of club-moss or the long, gray festoons of Southern moss make graceful and effective draperies for pictures and chandeliers. In the center of the table there may be a tall vase of the lovely fringed chrysanthemums, or, if fruit decorations be preferred, a half pumpkin, scooped out and filled with purple and white grapes, crimsoned-cheeked apples, ruddy pears and golden oranges. Even a cabbage may be metamorphosed into an effective jardiniere by stripping off its outer leaves until on-ly a circular ball of tender light green leaves remains. The top may then be cut off, the inside hollowed out with a sharp knife, and the cavity filled with damp moss or sand. The bottom is then leveled off so that this novel bowl will be able to stand upright, and pink chrysanthemums, or ferns, and white wax berries placed therein.

In selecting the Thanksgiving turkey, a personal attendance upon the market will usually prove most satisfactory. Select a short, plump, white-fleshed bird, noting particularly that the end of the breast bone is soft and flexible. Avoid too large a turkey as the meat is neither so sweet nor so tender as smaller ones. Turkeys weighing from eight to ten pounds are usually best. Beware of long hairs or sharp scales, which are the signs of turkey senility. If, however, the fates are unpropitious, and nothing short of

a patriarch is available, do not despair; as an hour's preliminary steaming will plump him, make him tender, and in good condition for roasting. It must be remembered in this case that an old turkey requires a richer stuffing than a young one. A little salt pork or sausage meat being usually esteemed an improvement. If you use pork, chop very fine and add a little chopped pickle, capers, parsley and sage. If a very light dressing is preferred, add to every two cups of the stuffing a tea-spoonful of baking powder, and a level tablespoonful of flour, mixing thoroughly.

In preparing the turkey for the oven, singe and draw, putting salt on the hands to keep them from slipping. Wash the bird thoroughly inside, and out, adding a little soda to the water if at all strong. Dry carefully; cut the neck off near the breastbone, leaving enough of the crop-skin to turn over. Break the leg bones close below the knee, pulling the tendons from the thighs; stuff the cavity left by the crop and the body, and sew up with coarse thread or darning cotton. Before putting in the oven wipe all over with melted butter, and dredge with salt, pepper and flour. Put in a hot oven, and when it has cooked long enough for the flour to brown pour two cups of boiling water in the pan and reduce the heat of the oven. Allow ten minutes to the pound for roasting, basting frequently, but adding no more water unless necessary. Roast a fine brown. A good test to tell when it is done is when the leg begins to cleave from the body.

For the housekeeper who wishes to keep abreast of the times in culinary ventures, oyster cocktails are commended for sounding the keynote to her Thanksgiving dinner. Mix thoroughly six teaspoonfuls each of prepared horseradish, tomato catsup and vinegar; twelve teaspoonfuls of lemon juice and one of tobacco sauce. Put five small oysters (Blue Points preferred) in each claret glass or ice shell, pour some of the dressing over, and serve very cold. The above quantity will be sufficient for a dozen plates.

Orange salad is the proper accompaniment to a game course, or it may be served with fowl. Line a salad bowl with crisp lettuce leaves, cut oranges in halves and scrape out the pulp. Put this over the lettuce leaves, pour a mayonnaise dressing over all, and serve at once.

If the dinner table is to be lighted with candles, see that they are lighted for a few moments, then extinguished and cut, so that they are ready for relighting just before dinner is announced.

Should punch form a part of the Thanksgiving dinner, it should be served after the turkey and vegetables are removed, and before the game or salad course. For a delicious Roman punch make a syrup too sweet for drinking of water and sugar. Boil twenty minutes, then cool, adding to a syrup composed of a pint of water and a pint of sugar, the juice of six lemons and two oranges, pulp and juice of one pine-apple, shredded and cooked with a little sugar, and one pint Ceylon or any strong tea. Freeze. When the consistency of ice cream add the whites of two eggs, beaten to a stiff froth, and just cooked by pouring on the mayonnaise composed of half a cup of sugar boiled with half a cup of water, and all beaten together; or a table-spoonful of Jamaica rum and a small glass of any dry wine. Beat well, remove the dasher, cover the freezer closely, re-pack with salt and ice in equal quanti-

ties, and stand one side for an hour or two to "ripen."

But while the happy housewife is on-hospitable thoughts intent for the special celebration of her own immediate kith and kin, let her not forget her duty and privilege to those outside the magic circle of

"Me and my wife; my son John and his wife, Us four, and no more."

There is no sadder day in all the year than this holiday to the homeless. The stranger in a strange city, the widow left desolate, the orphan bereft, the old man forsaken—to these the Thanksgiving bells calling to church seem more like funeral notes ringing a requiem over past remembered joys. Send a cordial note a few days ahead of Johnnie's teacher, whom you happen to know is far from her own people, or to one of the dear old ladies in the "Home for the Aged," or the new clerk who looks as though life was far from her—a bed of roses, or the widow and her daughter, who do the best they may to keep the wolf from their third story door, and bid the "come in." They will enjoy it—oh, so much—and you—you will hear deep in your heart, "Inasmuch as ye have done it unto one of the least of these my brethren, ye have done it unto Me."

Although "pie" is considered pre-eminently the dessert most suited to the Thanksgiving dinner—a frozen plum pudding—is always sure of an appreciative following. This is the recipe as lately given to a cooking class:

One cupful of sugar and one cupful of water holl together until the syrup begins to "thread," yolks of four or six eggs; one pint of cream (boiled and chilled or whipped); one-half pound candied fruit; one cupful ground or finely chopped almonds; one-half cup raisins, seeded or currants, or one full cup canned pineapple; one level tablespoonful gelatine, soaked in two tablespoonfuls milk and water. Stir the yolks in the cooked syrup, little by little, and return to the fire, to cook until quite thick. Beat until cool, put gelatine in and beat again until thick. Fold the cream in, add raisins and almonds. Freeze. When ready to pack, put candied fruit in in alternate layers. If a sauce is desired, served whipped cream, flavored with wine or almond, as desired.

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#### SCIENTIFIC MISCELLANY.

Reproductions in hard steel of objects in low relief, such as medals and electrotypes are obtained by a German electrician, Herr Josef Rieder, by a simple electrical process. Plaster of Paris is poured over the object, forming a short column, which is detached and fitted with an ebonite sleeve, leaving the top and bottom alone exposed. The cast is placed face upward in a vessel containing an electrolyte. The piece of steel to be etched is laid on the face of the cast—which projects above the surface of the liquid—and made the anode of the cell, the cathode being a wire spiral placed in the liquid. A moderate current of considerable voltage suffices. The current passes through the high parts of the cast, dissolving the steel and allowing it to settle until a complete copy of the original surface is obtained. Difficulties are the softness of the plaster and accumulation of carbon from the dissolved steel.

The liquefaction of fluorine, first announced last May, is an achievement of great interest on account of the intense activity of this element. Further study by Profs. Dewar and Moissan have shown that the gas is easily