

in the wedding cake, has again been revived at several recent weddings.

A new and pretty fancy for luncheons is the placing of small doilies, the color of the lamp shade, at each plate for the bread. When this is done, individual butter plates are of necessity provided.

While the indiscriminate use of foreign terms, where plain English is quite as explicit, is rightly deemed an affectation, the employment of the specially significant phrases employed in French cookery, urges Miss Parloa, ought not only to be condoned, but incorporated in our own culinary vocabulary. In frying, for example, the French say the fat must be in such a condition as to "surprise" the article immersed; that is, harden its surface at once before it has time to absorb fat. The little bubbling condition that accompanies a simmer is called *sourire*, to smile; pan frying, *saute*, to jump up; and something that rises rapidly by season of the air enclosed, a scuffle, puffed up.

A competent instructor in Swedish gymnastics claims that housework affords the very best of exercise if care is taken to maintain a correct posture in the performance of the various tasks. Bed-making is especially commended as a chest developer of the best sort.

"If a person working over a desk," says the same teacher, "would bend from the waist, holding the chest up, he could work without the slightest injury to the chest."

While nearly all kinds of food supplies absorb flavors and odors to a greater or less degree, chocolate, cocoa, tea, flour, butter, milk and eggs are especially apt to partake of the natures of their near neighbors. To avoid this complication, care should be taken to keep them from close contact with bananas, onions, cheese cabbage, salted fish, or any other specially pervasive product whose flavoring is not to be desired. This same property of absorption may be turned to good account when it is desired that butter should be redolent of clover, violets, roses or nasturtiums for the popular flower and wiches. Wrap the butter in a clean napkin and set in close covered basket, surrounded with the flowers whose flavor is desired. A pretty English custom is to cover the butter with fresh cut grass, which gives the very pastoral effect of new mown hay. The French housewife puts in a bit of vanilla bean in her box of wafers or sugar, which not only gives a much more delicate flavor but is economical as well.

In making hot water applications to the head or chest, do not leave the surface uncovered while wringing out the cloth afresh. Keep two cloths in use, applying the heated one the moment the other is lifted from its place.

With the change in milling, the old-time test of good flour, by pressing in the palm to see if it retained its shape, becomes of no avail. Under the new process the best flour is too granular to submit to any impression. A good test now, aside from its pleasant odor, and yellowish tinge, is, according to Miss Parloa, to wet a small quantity of flour with cold water, and work into a rather stiff dough. If it becomes smooth and

elastic, giving out a little crackling sound as it is drawn out, the flour will make good bread.

The old time admonition to children, "Put your shoulders back," is likely to go out with the century. The newer and approved cult says: "Let the shoulders alone. Tell the children to hold their heads back and chins in—and the shoulders will take care of themselves."

In preparing celery for the table, allow only enough for the meal, as it, spoils quickly after being wet.

The radical stand taken by the progressive young women of the Civitas club of Brooklyn, against the slaughter of birds, will not only remove from their shoulders the onus of responsibility so frequently and justly laid upon fashionable women, but will point out a practical solution for this criminal destruction of bird life as well.

"It is the demand, they say, that creates the supply; and not until women stop using aigrettes, stuffed birds, and wings, will the wanton destruction stop." To this end, the society has agreed that in their spring hats all cause for offense shall be done away with, and that in furtherance of this policy, a competitive exhibition of hats trimmed as beautifully as possible, without the use of aigrettes or birds, be now held in their club parlors. All milliners and the young women students of the millinery classes at Pratt Institute, are invited to send hats conforming to this regulation. These may be offered for sale if desired. Ostrich feathers are not included in the general ban, as they are removed at moulting time, without injury to the bird.

This places the young women of Brooklyn on record not only as humanitarians, but as eminently practical in their dealings with one of the serious economic problems of the day.

The fondness of the Scotch for their national dishes, and the tenacity with which they cling to certain family recipes, handed down for generations, is proverbial.

The following recipe for Scotch cakes, that has been a feature of the celebration in one family for years, outranking the memory of any now living, is this furnished by one of the old Scotch families of Philadelphia. One pound of butter (the very best), one and one-eighth pounds of flour, one pound of sugar, one dessert spoonful of caraway seed, one tablespoonful of ice water, and candied caraway seed to sprinkle on top if desired. Have the butter, the bowl in which the cakes are to be mixed and the hands, as cold as possible. Cut the butter in small pieces, add the flour, and work together thoroughly and quickly, add the sugar and mix quickly. Sprinkle in the caraway seeds and mix through, adding the tablespoonful of cold water at the last. Make the dough into a ball, flour the moulding board, put the dough on it, roll out quickly, and beat level and smooth with a rolling pin. Fold over the ends and beat again. Do this three times, the last time rolling it to the shape and size of the pan it is to be baked in. This should be properly a shallow sheet iron pan. Line with paper which does not require greasing. Put the cake in about three-fourths of an

inch thick and bake twenty minutes in a steady oven. It should be an even light brown on top and brown on bottom. Test with a straw. If it browns too quickly, put white letter paper over the top. Remove the paper when cool, and when thoroughly cold lay fresh paper over the cakes.

EMMA PADDOCK TELFORD.

## PRIESTHOOD MEETING.

The Priesthood of the Salt Lake Stake of Zion met in the regular monthly meeting in the Assembly Hall, Salt Lake City, today (Saturday, April 3rd,) at 11 a. m. Elder Angus M. Cannon, President of the Stake, presiding; present Counsellors Joseph E. Taylor and Charles W. Penrose. There were also quite a number of Elders, presidents of other Stakes of Zion, and other prominent brethren on the stand.

Singing. Prayer by Elder Thomas E. Ricks, president of the Bannock Stake. Singing. Roll called and responded to by two High Counsellors, three Patriarchs, Elder Elias Morrie and William C. Dunbar of the presidency of the High Priests' quorum, seventeen presidents of Seventies, and twelve home missionaries.

All the wards of the Stake were properly represented excepting the Second and Twelfth city wards, and Riverton, West Jordan and East Jordan of the county.

The First, Second, Fifth, Sixth, Eighth, Ninth, Tenth, Eleventh, Twelfth, Thirteenth, Fourteenth, Fifteenth, Sixteenth, Eighteenth, Nineteenth, Twenty-first, Twenty-second and Twenty-fifth quorum of Elders were represented by their presiding officers.

The Lesser Priesthood were represented by members from the Second, Ninth, Tenth, Eleventh, Thirteenth, Fourteenth, Twentieth, Twenty-first and Forest Dale, city ward, and Mill Creek, Big Cottonwood, Draper and Riverton.

The Sabbath Schools were represented by Elder Thomas C. Griggs, Stake superintendent of this organization.

Elder George Teasdale of the Council of Apostles, Elders Abram Hatch, president of the Wasatch Stake of Zion, Wm. Parkman, president of the Juab Stake, Thomas E. Ricks, president of the Bannock Stake, and Chas. W. Penrose and Angus M. Cannon of the Salt Lake Stake of Zion, addressed the meeting; the burden of their remarks being the great necessity there is for all the Priesthood and people living righteous lives continually, the great importance of stemming the tide of wickedness of all kinds now introduced by the evil one to lead our people down to death and destruction; the importance of all the Latter-day Saints being holy and pure in every particular, and becoming indeed the chosen sons and daughters of God.

Apostle Teasdale read from the revelation concerning adultery, and proclaimed with much warmth against this great evil.

Adjourned until the first Saturday in May, at 11 a. m., with singing.

Benediction by Elder David H. Cannon, president of the St. George Temple.