

to fade from the family bill of fare along with crimson berry, whose name it bears. Raspberries furnish no mean incentive to the best endeavors of this dainty dish, while peaches furnish forth a feast quite fit for the gods. For this a sponge cake foundation is better than the biscuit dough, which is the proper setting for strawberries. Bake the cake in rather thin sheets, cover with fresh peaches sliced and sweetened, and smother in whipped cream. The cakes may be piled in layers two or three deep, or served with but one layer of cake.

The yellow stains often left on white goods by sewing machine oil may be removed if the spots are rubbed with a cloth wet with ammonia before washing with soap.

Notwithstanding all the diatribes which periodically and persistently descend upon the humble and unobtrusive dish of hash, nearly every one is fond of it if well made and carefully seasoned. While corned beef makes the best hash, roast beef or even beefsteak well minced and freed from all the bone, gristle and skin, is not to be despised. The proportion of meat and potato may be equal, or two parts of potato may be allowed to one of meat. A very little fat is an improvement, and a suspicion of onion should "animate the whole." A New Hampshire addendum which gives zest to this domestic dish is a few sliced beets or the same of sour apples chopped with the potato, seasoned to taste with salt and pepper. Put a large tablespoonful of butter in a spider, and add about two tablespoonfuls of hot water. As soon as the butter melts, put in the hash and let it simmer until it has absorbed the water, and forms a delicate crust. When this is attained, fold over like an omelet. Have some fresh eggs carefully poached, serve an egg on each spoonful hash, and you have a breakfast or supper dish that is sure to find a welcome.

Just here comes a plaint from the "city boarder," who had gone for the summer to a farm house among the Berkshire hills. "It was a beautiful location," sighed this lady, and the house was so clean and fresh that we all felt at once, here we can rest and fairly "sing ourselves away to everlasting bliss," if we felt so inclined. But here came "the rift in the lute" that left us no accompaniment to our song. We are not a fussy family. Our tastes are simple in the extreme. We do not care for pastry nor rich cake. We are all very fond of fruit, and much prefer it in its natural state. We like simple puddings or a plain gingerbread occasionally, but do not care to have our landlady spend strength or time in evolving a multiplicity of "pies and things." What we do crave, however, (and what we miss, having been accustomed to dine at night), is something warm at the six o'clock supper. We would not care how simple the dish might be—baked potatoes, hash, stewed tomatoes, boiled corn, eggs in any form, fish, anything, so long as it was warm and hearty. This I suggested to the hostess, but she frowned me down with the announcement of her platform: "When my dinner work's done," she said, "my kitchen fire goes out. You needn't think I am going to get up at five in the morning and bake a big batch of pies an' marble

cake an' jelly cake, an' gold cake, an' then have a fire at night, too. No, sir. I'm goin' to dress up after my dinner's out o' the way, and I shan't cook anything after that for nobody. If city boarders aren't satisfied with three kinds of cake an' preserves for supper, without my hevin' to make a fire an' git all thet up, they can go back where they came from."

So, this good, New England woman still persists in stewing all the delicious berries, curran's and plums (which we would infinitely prefer fresh) and stirring up innumerable cakes and multitudinous pies, while we suffer the consequences."

A new after-dinner confection are dates stuffed with marshmallows. Wash the dates thoroughly, make an incision on one side and remove the pit. Tuck in the space thus made a bit of marshmallow, close the date and roll in powdered sugar.

In serving watermelon, do not forget that the easiest and prettiest way of arranging this delicious fruit is to cut it in halves lengthwise, and, with a table-spoon, cut out cones of the pink centre. Place them on a platter lined with grape or maple leaves, and serve. This is really more economical and a vastly more convenient method than the old-time dispensation, when each person was left to struggle with a slippery hemisphere, that overlapped the most conspicuous dinner plate and left an amount of debris behind it, that put to shame, by its affluence, even the most modest consumer.

In putting up cucumber pickles, cover the jars with horseradish leaves, as they contain strong antiseptic principles that prevent mould.

EMMA PADDOCK TELFORD.

SCIENTIFIC MISCELLANY.

A new and simple method of studying the stomata, or breathing pores of leaves, has been suggested by Mr. Francis Darwin. It consists in the use of "Chinese sensitive leaf," a thin sheet of specially treated horn, which acts as a hygroscopic and curves away from the source of moisture if the stomata of a leaf on which it is laid are open, remaining stationary if they are shut. A simple scale may be made to record the degree of curvature. The apparatus opens the way for a variety of experiments by home botanists, and shows, among other things, that the stomata regularly close at night as the leaves pass into something like a "sleep" often opening again in the darkness if that be long continued.

Though Trowbridge wrote this year that electromagnetic waves could not be detected more than 100 feet from their source, Marconi's wireless telegraph has already sent signals eight miles!

British astronomers are taking a lively interest in the next eclipse of the sun, to take place on January 22nd, 1898, and the Royal and Royal Astronomical Societies are arranging to send out three parties of observers. The central line crosses Western India, the duration of totality at the most favorable stations being about two minutes. The prospects of fair weather are consider-

ed exceptionally good, as the January skies of India south of Bombay are remarkable for their freedom from cloud, and the probability that any given January day will be rainy is less than 1 in 150 in the Konkan.

In the evolution of the trotting horse, Mr. A. J. Meston, of Pittsfield, Massachusetts, has traced the predominant influence of one horse—Hambletonian 10 (1849—1876.) This influence has extended to 92 per cent of the 2,10 trotters and 84 per cent of the 2,10 pacers; and the pacing speed without Hambletonian blood has fallen two seconds behind the best record, and the trotting speed four seconds.

Some astonishing changes in the physical type of races as a result of intercourse with foreigners have been pointed out by M. Albert Gaudard to the French Ethnographic Society. The Japanese, who since the revolution of 1868 have been rapidly adopting European modes of life, are losing the eccentricity of their eyes and the prominence of their cheek bones, while recently born children have less flattened noses than their ancestors with a skin not so yellow. Europeans settling in Japan, on the other hand, gradually lose the rosy color of their skin, and tend to acquire an eccentricity in the eye. Another instance is reported by Adhemar Leclerc, who has observed in Cambodia a striking change in his countrymen, the French residents soon beginning to acquire the type and the gait of the natives.

The aerial sea that surrounds the earth is in constant but unequal agitation, certain parts of it being little disturbed, while other parts are rapidly varying from very high barometric pressure, marking a heaping up of the atmosphere, to very low pressure. A study of the "centers of action of the atmosphere," or regions of mean barometric maxima and minima, has been made by Dr. H. H. Hildebrandsson, of the Meteorological Observatory of Upsala. The monthly differences of pressure from the mean were calculated for the years 1875 to 1884 at 68 widely distributed stations, and show that the differences are greater in winter than in summer and increase from the equator towards the poles, the barometric variations at certain localities—as the Azores and the vicinity of Iceland—being almost opposite in sign, and that the greatest differences are found in January and July in the vicinity of Greenland and Iceland, on the one hand, and the north of Russia, between the White Sea and St. Petersburg, on the other. The fact seems to be established that a kind of oscillation exists at all places in the pressure of air between a center of action of high pressure and an adjacent center of low pressure.

A yellow or orange yellow coloration of glass is found by M. Lema to take place when the glass is heated to 550° to 600° C. in contact with any salt or silver. Glass into whose composition salt has entered is especially susceptible of coloring in this.

Natural perspiration and the extracts of perspiration and the extracts prepared from it have been found by M. Arloing, a French biologist, to produce poisoning when injected into the veins, large doses causing the death of dogs and