

Saturday, the 18th ult., was the opening day. As on former occasions, on our arrival in the picturesque city of Gothenburg, we were met by some of the brethren who took us to the Saints in all directions for refreshments and dinner after which we proceeded to headquarters where warm handshakes were indulged in and by-gone reminiscences were again made more vivid in our memory. At 8 o'clock p. m. the attractive hall, made so by the sweet smelling asters and roses, was filled with Saints. We were favored with the presence of Rulon S. Wells, president of the European mission, and his counselor, Brother Joseph McMurrin, who, with Presidents C. N. Lund of the Scandinavian mission and H. M. Pearson of the Gothenburg conference, occupied the stand. A part of the evening was spent by the presidents of the different branches reading the reports of the work performed since last spring, all of which showed that the Elders have been diligent and progressive in the labor assigned to them. The fruit of the harvest for the past five months was 49 baptisms, which is considered a good average nowadays in this country. Remarks on the work accomplished were made by the presiding authority and Elders Wells and McMurrin spoke briefly in the English language which was interpreted by Elder Pearson. The next day meetings were held in a larger hall at 10 a. m. and 4 p. m. Advertisements in the different papers and 4,000 hand bills distributed on the streets with posters here and there brought a fair audience who listened with keen attention to the subjects, Can Salvation be Obtained After Death? and the Gospel of Christ in general. Meeting was also held at 8 p. m., after which conference adjourned till next spring.

A Priesthood meeting convened at 9 o'clock Monday morning and all had a time of rejoicing in bearing testimonies and receiving good instructions. To close our happy time together an entertainment was given on Tuesday evening, where songs and recitations made the hours pass too soon. By the kindly spirit that prevailed it is evident that all had an enjoyable time during conference, not soon to be forgotten.

If there is space, allow me to cite an experience in my labors in Skorde branch, where I employed my time during the long summer days in the land of the midnight sun. In my day book I find the following: "June 14th, 1897. This is a day that will ever center around my memory. At 8 a. m. we left Brevik for Beateberg and after a hot day's travel of twenty miles came to Mr. Haag's place at 10 p. m., where we found them anxiously waiting for us. After a short rest Brother John W. Lawson and myself, with Mr. Haag, his wife, mother and sister, could have been seen wending our way through the tall pines to the lake. The hour was midnight when the shore of Lake Viken was reached, which lay dreaming and whose face reflected the dome above. The holy ordinance was performed and the birds singing in the trees told us that the sun had begun to climb up the eastern sky, although it was only a little after midnight, and we hurried to the house for a well-earned rest which we sorely needed, having walked in all during the day twenty-five miles." We have also had the privilege of baptizing others in Lake Vattern this summer and in Flamsstätt Lake, which lies in a very romantic part of the branch.

Such events are pleasures that will ever impress themselves upon an ambassador of Christ and which will not fade away.

WILLIAM ANDERSON.

DOMESTIC SCIENCE

"Wee Willie Winkle" makes the tour of the town much earlier these crisp October evenings, and the small people whose prayer "for just a little longer" was sometimes granted in the long twilights of July and August, should now be snugly tucked in bed soon after supper. Sleep and plenty of it is a most important desideratum to the growing child. It is a great mistake for mothers to allow any child under the age of fourteen to get into the habit of sitting up until his elders retire, or until he himself falls asleep on chair or sofa from sheer weariness, and has to be dragged an unwilling captive to bed. For the little children, let the supper be light but nutritious; then after a little playtime, or a half hour of reading or storytelling, carry them off to bed. Let them early learn to go to sleep alone, without a light if near the rooms where the family are sitting, but if some distance off with a night light, especially if the child is apt to be at all nervous or afraid.

For older children 9 o'clock should be the limit, and if possible books should be laid aside a half hour before that to give the brain a chance to rest. "Early to bed" is not only a distinct benefit to the children themselves, but the busy mother especially needs the evening to herself. When the children all "in the fold," her mind is at rest, and she can take time to enjoy the new magazine, the neighborly call, the evening entertainment, the church prayer meeting, without the constant mental query, "What is Howard doing?" "Is someone looking after the baby?" "Are Tom and Dick quarreling?" or "Is Mary sitting in the draught?" It is all a matter of habit with the children, and the sooner they understand that "Willie Winkle," running "upstairs and downstairs, in his night-gown," must find "the weans in bed," and no "waukrife laddle that winna fa' asleep," the better for all concerned.

A tapioca apple pudding recipe that lays this flattering unction to its soul, "All men are fond of it," hails from Philadelphia. Soak one-half cup of tapioca over night. In the morning cook until clear and tender in a pint of water, not allowing it to become too stiff. When clear, sweeten to taste, add slices of tart, tender apples, and put in oven just long enough to brown. Send to the table in the baking dish, and serve with sugar and cream. This is also delicious with fresh peaches, cut in little pieces.

The sale of cooking thermometers for household as well as hotel use is decidedly on the increase, according to the house-furnishing dealers. This is attributed to the fact that cooking is coming to be regarded more and more as a science, requiring accuracy in its prosecution in order to produce the best results. For some time it was necessary to buy the imported thermometers, which were very expensive; but American manufacturers have risen to the occasion, and excellent ones can now be purchased here for about \$3. They are made of iron and porcelain, the standard holding the mercury inclining backward, so that the marking can be readily read. The correct heat for baking various different foods is thus set down in the thermometer: For roasts - in ovens: pork, 320 degrees; beef, 310 degrees; veal, 320 degrees; mutton, 300 degrees. Puff pastry requires a temperature of 340 degrees; bread, 340 degrees; pastry, 320 degrees, and meat pies 290 degrees.

When preparing sandwiches for a large company, it is sometimes necessary to make them several hours in

advance of the serving. If a napkin is wrung out of hot water and wrapped around the sandwiches, which should then be placed in a cold room, they will keep as fresh and moist as though just spread.

Never put meat away in the wrapping paper in which it comes from the butcher's. Take out, lay on a plate, and cover with a clean cloth kept for that purpose.

In brushing the teeth, says a skillful dentist, put the powder on the sides of the brush instead of the face, as is commonly done; then brush the teeth with an up-and-down motion instead of side-ways. This not only prevents the waste of the powder, but reaches the interstices between the teeth much better than can be done in any other way.

A novel but efficacious method of washing glasses in Turkey is to put them in cold water and scrub them with green leaves, usually figs. This gives them a superb polish, without the uses of soap.

While the pig per se is not a specially attractive subject for prolonged study, there are some points for the treatment of his porkship, after he becomes such, that every housekeeper can bear in mind with advantage to herself. These points, succinctly stated, are: That Western pork is better than the Eastern, because it is corn fed.

That in ordering pork for a roast you should always call for your pork.

That the reason some pork cooked with beans cooks away to a sea of greasy, crumbly fat is because it is from an old hog.

That the way to distinguish good pork when buying is that salt pork from young pigs or yearlings is firm, hard and close in texture, and its skin is thin and smooth; while that from an old resister is rough, scaly and full of bristles.

That clear, white pork is better than that with a pinkish or yellowish tinge.

That pork tenderloin alone is tasteless, and has to be treated with various high condiments to be made palatable.

That in boiling a ham you should add one cup of vinegar and one cup of sugar. That the liquor in which ham is boiled makes a good foundation for pea soup. That it is much cheaper to buy a fresh shoulder of pork and corn it for yourself, allowing one gallon of salt to five gallons of water.

That pork drippings make one of the best frying mediums for chickens or fish. That apple sauce should always be an accompaniment for roast pork.

That cold roast pig, sliced thin, is almost equal to the breast of a turkey.

That the leaf lard from the kidneys is best. That old or very old ham should be parboiled five minutes before boiling.

That fried ham cooked too long will become hard and dry.

While the evolution of home-made sausage is now usually considered to be a work of supererogation, it is well to know how to do it if occasion demands, or if one would fain be sure of what he is eating. An excellent family rule calls for ten pounds of sweet fresh pork, one-third fat and two-thirds lean; chop fine, or get the family butcher to grind it. Season with one-quarter of a pound of salt, one ounce of pepper and half an ounce of sifted sage. Mix thoroughly. Make stout cotton bags, a yard long and four inches wide. Wring out of strong salt water and dry. Press the