

They abused us and threatened us if we did not leave this country inside of three days.

When they were through we took our grips and escaped into the dark. We were impressed to leave the road and, just as we did so, there came a shower of bullets whistling down the road. But we escaped the hands of those wicked men and soon came up to Mr. Benton's house. His son had reached the house just before we did and his father, Mr. Joe Benton, had got up and loaded his gun with buck shot. We went into the house and on our knees thanked God for sparing our lives. Mr. Benton guarded the house and we sought our bed and went to sleep.

We filled our appointment for the next night and, also another, but the house was guarded by the good citizens of the settlement. All is well now.

Elders Faux and Brown took their departure for Tallahassee this morning. Mr. Lish Andrews wishes me to have his name and address published. He extends a warm invitation to every one of the Mormon Elders that are passing this way to stop with him. Here it is: Lish Andrews, Susina, Thomas county, Ga., 12 miles southwest of Thomasville, Ga.

DOMESTIC SCIENCE.

The tempting green and white of the cauliflower—that dainty vegetable which Mark Twain declares is "cabbage with a college education"—is still prominent in the markets, and a favorite with nearly every one. In selecting one, be sure that the head is firm and white and the leaves fresh and green. Dark spots indicate one too long exposed. Pick off the coarser outside leaves, and soak top downwards in cold salt water for an hour, to bring out any tiny insect or worm that may lurk within. Tie in a piece of cheese cloth or coarse net to prevent breaking, and cook in boiling salted water (uncovered) fifteen or twenty minutes, until tender. Use no more water in the cooking than is absolutely necessary, as cauliflower, like cabbage, loses much of its food value by the action of the water. Drain. Serve with a cream sauce, or, to give it additional nutrient value, add to the cream sauce three tablespoonfuls grated cheese, pour over the cauliflower, sprinkle three tablespoonfuls more over the top, then a light layer of bread crumbs. Set in a hot oven for about twenty minutes, or until a rich golden brown.

Although the last sheet of fly paper—that hateful but necessary adjunct to the summer's well-being—has been relegated to the druggist's deep drawer until another vernal season rolls around, in almost every home, some well-nigh imperishable traces of its presence may still be found on furniture or wardrobe, to point the moral of an unguarded moment, or wanton breeze. To the housekeeper who has tried "everything" with no apparent results, take comfort! A dry woolen cloth, heated very hot, and laid upon the offending spot, is said to remove the offense, leaving no vestige behind.

The prosaic steel coat frame or extender that has long been recognized as a useful but not specially ornamental member of society, has succumbed to the growing fancy for even aesthetic closet furnishings, and now appears habited in silk and redolent with the faint pervasive perfume of roses, violets or lavender. One seen recently at the Woman's Exchange was covered with pink silk, terminating at either end, where it enters the sleeve of bodice or top-coat in lump

sachets perfumed with rose and tied in place with baby-ribbon. Thus appareled the coat-extender bids fair to be one of the season's popular novelties for a Christmas gift.

An excellent bit of advice for every nurse to take to heart, is this, with which Dr. Gunning S. Bedford, a famous New York practitioner, astonished his students. "And now, gentlemen, some advice better than great knowledge. Look well to your boots before you answer a call. There must be in them, when even entering a sick chamber, where dwells nervousness, no creak of leather or heavy sole, for your silent footfall will be a medicine of itself. Then you must cultivate your voice to soft, melodious accents, and your touch must be like the fall of a rose-leaf. Never whisper to the sick, for it is a funeral sound. Cultivate tact, for it is the open sesame to confidence from a patient.

In making the seasonable hot lemonade, allow to each lemon two tablespoonfuls of sugar and one pint of water.

"The furnace fire's out" is one of the disheartening announcements that darkens the wide horizon of domestic joy, and makes the question timely. "Is life worth the living?" To the family prone to this unhappy experience the following simple directions given by Miss Parloa to her class of young housekeepers may afford consolation. For the morning work first close the check and put in a thin layer of coal. Then take up ashes in bottom of furnace. By this time the fire will have burned up. Next shake the fire, and with the long poker draw from the bottom of the grate all the clinkers, then put on a thick bed of fresh coal, and if you have hods or ironclad barrel take up ashes. Let the fire burn about ten minutes after the fresh coal has been put on. Then close the little damper, but leave a portion of the slide to the lower door open until the fire has burned up well.

In extremely cold weather the fire must be shaken down at night and a good hed of coal put on. This is best done in the early part of the evening, that the house may be comfortable. Some time in cold weather it will be necessary to have the slide in the lower door open a tiny bit through the day; and in the middle of the night it will be necessary to put on a couple of hodsful of coal.

The rage for sofa pillows grows by what it feeds on, and the shops overflow with pillows of every size and dimension, and covers of every material, color and design imaginable. No college boy or girl feels his or her happiness complete unless fifteen or twenty of these luxurious aids to rest, adorned by skilful fingers, fill every chair, couch, window seat and corner of their rooms. A Smith College sophomore, with room already voluminously provided, carried back ten new pillows this fall, as the result of her summer's work. Some of the new fall ideas are especially dainty, while others are marked by originality, that gives them added value in the eyes of their possessor.

A "poster" pillow, for the college boy, is in great demand, evidently filling a long-felt want. On the background of the college color is outlined a beautiful maiden, surrounded by wide, white scrolls, on which are to be written the names of his "best girls." The college girl, not to be outdone, revels in pillows covered with white linen, on which her various masculine friends have written their names, which she has afterward outlined in gay silks. For the Princetonian there are covers of yellow linen emblazoned

with the fierce black tiger; for the Columbia boy, a large, white seal, outlined in blue on covers of light blue; while the heart of the Yale student is made glad with bachelor's buttons, and blue and white flags. There are also pillows galore for the holidays. A Thanksgiving pillow is idyllic, covered with cream white satin, on which is painted an old farmhouse, with a border made up of stalks of corn, pumpkins and chrysanthemums. The New Year pillow is made of olive green duck, on which is embroidered in gold and lavender this quotation: "Every day is a fresh beginning." It is finished with a double ruffle of green and cream Java print. The Christmas pillow is a golden brown silk, about eighteen inches square, on which is an embroidered wreath of holly berries and leaves in their natural colors.

At the close of a recent elaborate program at Sorosis when the applications of modern science to study, food, rest, exercise, and the general care of the individual had been up for discussion, one of the members arose and plaintively lamented the tendency of women to indulge in glittering generalities and vague statements, without telling one definitely what to do to improve matters. "For instance," she said, pointing her moral, "lectures on household economics tell us that the neck of beef is much more nutritious than porterhouse, besides being much cheaper; but they forget to tell us how to prepare the neck of beef so that our best-beloveds will prefer it to porterhouse."

While few people from choice would select the neck of beef for unlimited home consumption in lieu of the favorite American steak it, nevertheless serves a useful purpose whether utilized for mince meat, as a boiling piece, or for braising or cooking in la mode. A brown stew that is very popular in restaurant connected with one of the largest schools of the metropolis is made twice a week in this manner: Allow to every five pounds of solid beef (neck, shin or shoulder) six quarts of water, two quarts each of turnip and carrot cut in dice, two small onions sliced, four quarts of potatoes sliced or diced, five ounces of flour to thicken, five bay leaves, and a little clove and allspice, and chopped parsley. Have the butcher cut the meat in pieces an inch and a half or two inches square, and sear them in beef drippings. Cover with the water, add the spices tied in cheesecloth, and simmer slowly until tender. Three hours before dinner, brown the turnip, carrot and onions in drippings, thicken with the flour and add to the meat. About twenty minutes before serving add the potatoes, and five minutes before dinner the parsley, chopped fine.

After gas has been burning in a room for some time, change the air by opening a door or window for a few moments. Scientists say that an ordinary gas jet consumes as much oxygen in a given time as four human beings.

To remove the smell of fish from the hands, put a little turpentine in with the water and soap.

Tincture of myrrh dropped into water is one of the best things to use as a mouth or throat wash. It hardens the gums, leaves a clean taste in the mouth and a pleasant odor in the breath. Ten drops of myrrh may be allowed to a glass of water.

The economical housewife seldom buys lard. All the skimmings from soup stock, the drippings from steaks or chops are saved and clarified. Mutton fat cooked or uncooked, if