

## MISCELLANEOUS.

## DOMESTIC SCIENCE.

Great care should be taken in the selection of chocolate, not alone because it is exceedingly easy of adulteration and quite apt to be diluted with wheat flour, arrow-root or even—shades of departed Aztecs, forgive it!—with animal fat, but because many kinds are shown upon analysis to contain a soluble alkali that is exceedingly unwholesome and should never be taken into a delicate stomach. Good chocolate does not thicken in the cooking, as does that mixed with flour. Chocolate should never be boiled much, however, as that destroys the aroma. When pure and properly prepared it contains a great deal of nourishment, and is more wholesome than tea or coffee. To make it in perfection, cook together until smooth and shiny, two squares Baker's chocolate broken, two tablespoonfuls sugar and two tablespoonfuls hot water or milk. Add one level salt-spoon of salt. When smooth and shiny, stir gradually a scant three pints of milk. Flavor with half a teaspoonful of vanilla or one quarter teaspoonful cinnamon extract, the favorite flavoring of the Spaniards and Mexicans. To obtain the froth without which no connoisseur thinks a cup of chocolate complete, whip lightly with a Dover egg-beater, or pour from boiler to pitcher two or three times. Some use a chocolate muddler, thinking the orange imparts a pleasant flavor. A spoonful of whipped cream in each cup will, of course, add to its delicacy. In this case, put the cream in the bottom of the cup and pour the chocolate over.

Chocolate made in this way is justly popular in chafing dish luncheons or suppers.

When any dish in the oven is cooking, too rapidly and browning before its time, a small dish of water placed beside it will prevent scorching.

Tiny silk flags with the name of the particular sandwich they represent flying from a pile of the edibles is an English fashion that is already Americanized. When sandwiches vary so widely as to fillings, the choice becomes less puzzling when thus duly heralded.

The improved form of shawl strap, consisting of an ample canvas cover, bound with leather, divided into compartments, securely fastened with straps and carried by a stout leather handle, is of infinite delight and service in ocean travel. As the North Atlantic is apt to be cold and boisterous even in midsummer weather, a capacious carryall for the multitudinous wraps is really a necessity. These covers, which are 45 inches in length and 30 in width, comfortably accommodate rugs, pillow, mackintosh, heavy cloak and overshoes, while an outside pocket that can also be securely strapped is quite the place for gloves, Japanese sash, and book or two.

With the blooming of the rose, a most delicious rose brandy may be made that will be better for flavoring than the distilled rose water. Gather fragrant leaves without bruising; fill a pitcher and cover with French brandy. The next day, pour off the brandy and throw

away the leaves. Fill the pitchers with fresh ones and return the brandy. Do this until it is strongly impregnated with the perfume of the rose, keeping the pitcher closely covered during process of distillation. Bottle and keep in a dark place.

Among the novelties in bon bon dishes is one combining the dainty service of flowers and sweets. A slender glass vase in a silver holder contains violets or roses, while the wrought silver bon bon dish holds the preserved leaves.

In baking potatoes great care should be taken to scrub them thoroughly, because of the extensive use of Paris green by farmers.

That maid servants instead of men are now seen in many of the best houses, while first-class caterers send out waitresses instead of waiters when preferred. Even when butler and footmen are a part of well kept-up establishments, the actual service of the dining room, save the decanting of wines, is frequently relegated to the tidy maids, who are far easier to manage than the pampered footmen. The livery of these maids is a plain, well made black or gray alpaca frock, with tight fitting sleeves, long white apron, deep white cuffs and collars and tiny cap.

"Escargots, 25c. la douzaine," is the enticing legend that crowns the display of regularly arranged succulent snails in the Parisian fish stalls. Cooked in their own juices, judiciously mingled with fine-cut parsley and a delicate sauce, the dark brown speckled shells give just the stage setting required to set off their blandishments.

The "muzzling" order recently promulgated in London by the local government board has awakened a storm of indignation among the lady owners of dogs, which bids fair to shake even the House of Commons. The well-known fondness of the queen, herself, the princess of Wales, the duchess of Newcastle, the countess of Warwick and others of the nobility has made the cult one of the most fashionable of feminine fancies. As the most popular favorites are the choice and costly thoroughbred Pekinese and Japanese spaniels, the Chow and the Pug, and as these are all particularly difficult to fit with a muzzle, the plea of cruelty is the string upon which all the gentry are harping. They also argue that ladies' dogs—the best attainable, well bred and well cared for and kept in the pink of condition—are exceedingly unlikely to spread rabies. In this connection it has been stated that rabies is far rarer in pure-bred than in mongrel dogs. The plan of campaign as mapped out by the Ladies' Kennel association, is to appoint a lady of position and influence in each county to canvass her own county regarding the views of those members of her sex interested in canine pets, and then to bring the weight of their opinion before the House of commons.

Among the useful as well as ornamental English dishes that appeal to the

American housekeeper's heart are the "mince" or hash dishes, that without affectation tend to make that unjustly derided comestible worthy of respect. The new receptacle is of silver, supported by four well-turned legs. Underneath the covered service dish is a hot-water pan, kept to the proper temperature by an alcohol lamp. Well browned, carefully seasoned and hot "hash" in London, shines with a lustre usually unknown to its American confrere.

In place of the ugly little egg cups, familiar to most American tables, the English use either a very shallow cup of delicate china or one made of delicate silver wire, twisted about to form a graceful holder and standard. The soft-boiled egg is never taken from its shell—a procedure dubbed "exceedingly nasty" by them. A circular bit of the shell is removed from the top, either with knife and fingers or a tiny pair of egg scissors, salt, pepper and butter are added to taste, and the contents eaten from its shell with a small eggspoon.

French desserts although very ornate in appearance, are really simple and easily evolved, if attention is given to a judicious blending of materials, and arrangement of color effects. The "entremet" given at a recent dinner at the London and New York hotel in Paris, was a delight to the eye, as well as exceedingly toothsome. The foundation was nice, cooked until rich and creamy, sweetened and flavored with just a suspicion of vanilla, while through it were stirred tiny bits of pineapple, candied cherries and nuts. This had been poured in a form, and set in the ice-box to chill. When ready to serve, it was turned out in a glass dish, a few spoonfuls of lemon jelly were placed in a depression on the top, while more jelly, colored pink, and made very stiff, was cut in points and placed around the edge of the dish as a garnish. A few candied cherries, and leaves of angelica laid over the top, made a very elegant affair of a dish whose cost was comparatively trifling.

If boiled ham, tongue or beef be cooled in the water in which it was boiled it will be found much more tender and juicy. A tongue intended for slicing cold should be rolled compactly, then tied or skewered into shape, after the skin has been slipped off, and before cooling.

The hot water bag, so long in use and so indispensable in the household, has at last been superseded, in a measure, by the hot water coil. These are so simple and portable, combining the excellencies of the bag with the additional advantage of retaining the heat indefinitely, that it would seem the acme of perfection had been reached. The coil is composed of two rubber tubes, about an eighth of an inch in diameter, which communicate with a little hot-water reservoir, under which burns an alcohol lamp that can be moved from place to place as occasion requires. After the reservoir and tubes are filled and the lamp lighted, it takes but a few moments to attain any degree of heat needed, while by raising or lowering the lamp-wick, the heat may be maintained at any temperature desired. This arrangement is specially gratifying in cases of sickness where hot applications are desired, as there is none of the cooling and