stitution, which makes money the standard of valuation for all taxable property. The value of all property, can not be determined in nowever, can not be determined in the same way. Because of its dis-similarity, the process by which the judgment is formed must vary, and probably as to all property except money, perfect equality in valuations money, perfect equanty in valuations and assessment is unattainable, ow-ing to the fallibility of the human judgment. The value of a dollar may be determined by ascertaining that it

be determined by ascertaining that it is what it purports to be.

The legal value of a dollar in money is a dollar, and therefore to value and assess it at more than a dollar, cannot assess it at more than a dollar, cannot be a valuation and assessment, "according to its value in money." This being so, the court will take notice, as matter of law, that money cannot be assessed for more than its legal value. Hence, from the nature of things, the State hoard can not change the valuation of money on the assessment roll already assessed at its legal value, and thereby make it cease to conform to the mandate of the Constitution. It may be that the failure to except

It may be that the failure to except money, of itself, might not render the order void, but when that fact is considered in connection with the further fact, as shown by the record in this case, that the action of the board did case, that the action of the board did case, that the action of the board did not conform to the statute, the order can not be upheld as a proper exercise of authority, and is therefore void. Having reached this conclusion, it is unnecessary to discuss any other question presented in this case. Judgment must be entered in

question

Judgment must be entered in favor f the relators that the order, in uestion be set aside.

The opinion is written by Justice artch and the judgment is concurred y Chief Justice Zane and Justice

The time allowed by statute for the State board of equalization to sit in any year having expired, the assessment as fixed by the county board must stand for this year. county board

DOMESTIC SCIENCE

The preserved fruits of Constantino-ple have long been celebrated, not only for their luscious flavor but for their perfectness of form and beauty of colperfectness of form and beauty of col-oring. A point in their preparation may serve as a peg for Western housekeepers to hang new ventures on. Several hours before the preservon. Several hours before the preserving proper the fruits are carefully peeled and put into a large jar of cold water, in which a double handful of lime has been dissolved. This renders the fruit firm and compact, so that it does not break during the cooking process, preserves the color in all its original beauty, and at the same time is a certain preventive of the entrance of germ life. A rich syrup of sugar and water or honey and water is then made, and when boiled clear, the fruit is dropped in. About five minutes before removing the fruit from the fire a small bunch of rose geranium leaves is dropped into the kettle. The richer preserves designed for holidays are put up in small cut glasses, with richer preserves designed for holidays are put up in small cut glasses, with papers pasted over the top, while the sweets for everyday use are placed in earthen jars, resembling the old Roman amphorae. The choicest sweets are those made from the "fishne," or sour cherry, the grape or rose leaves; while for the commoner use various fruits are used in combination. A favorite mixture is composed of eggplant, cut in small bits, ripe figs and grapes. Frequently, squash or tomatoes are added to the milange with the results most satisfactory to the favored participant,

carelessness with fatal results, is told with only slight variations of name and place. Most frequently the mistake oc-curs at night when the one adminiscurs at night when the one administering the dose thinks it unnecessary to strike a light, trusting to Providuce, rather than eyesight. The innumerable fatal results that have followed this careless procedure should impress everyone with the absolute necessity of looking at the label of a bottle not only hefore dropping out the medicine, but after, as well, to make assurance doubly sure. Great care should be taken to have all bottles distinctly marked, and bottles containing poison should not he kept where they poison should not he kept where they are easily accessible In case of an ac-cident, however, the following list of or-

cident, however, the following list of or-dinary poisons, with their antidotes, might well be cut out and pasted where it could be readily consulted. For all alkaline poisons, such as strong ammonia, washing fluids or powders or lye, the antidote is vinegar, lemon or even orange juice, mucilagin-

For acids—Muriatic, hydro-chiorate, sulphuric or oxalic, administer soda, chalk, magnesia, lime-water, whiting, even lime scraped from the wall, whatever can be got hold of most quickly; stirred in a glass of hot linseed tea, rice

stirred in a glass or not have water, or strong soap suds. For carbolic poisoning there is no chemical antidote; but Epsom salts, oil or milk will be of assistance. For arsenical polsoning send to the nearest drug store for peroxide of iroh, though in the interim magnesia and soap suds will be of some help. For sugar of lead or paint, give Epsom salts. For opi-ates, laudanum, paregoric, morphine, opium, etc., which induce stupor, give large quantities of strong coffee and make every effort to keep the patient awake, even to causing him pain. A smart switching will sometimes be of assistance

For iodine, give boiled starch or pota-

For nitrate of sliver, salt.
For mercury, raw, white of egg, as for phosphorus mucilage or magnesia.

Before administering these remedies, the stomach should be emptied if possible by a stomach pump, if the poison is the poison is nit of a corrosive character, or by means of an emetic. Mustard water, allowing one tablespoonful of mustard to one cup of water, followed by plenty of warm water, acts usually the quickest, though salt and water, cold water ad libitum or the mechanical resources of tickling the throat with a finger or a feather are also efficacious. When all is said and done, however, the conclusion remains the same that the ounce of provention is worth far more than the pound of cure.

and learn" was never more true than in the science of household economics Many old housekeepers have yet to discover that egg shells have yet to discover that egg shells dried and kept in a convenient recepta-cle near the kitchen sink will he found useful in the cleansing of carafes, bot-tles and vinegar cruets. Crush fine, partially fill the bottles with warm soap suds add a handful of the chells, shake well and rinse.

In the matter of the milk supply New York has occasion to feel that she is abreast of the times and that her sysof milk inspection is now as near perfect as possible. Milk permits are granted to venders of milk with the understanding that they remain in force during the pleasure of the board of health, which revokes them on the secgrapes. Frequently, squash or tomatoes are added to the milange with the results most satisfactory to the favored participant,

Over and over again comes the start-ling headline: "Mistook Poison for Medicine!" and the same old story of drawn from animals fed on distillery

waste, milk from which any part of the cream has been removed, and milk from cows kept in crowded or un-healthy places. That this system of inhealthy places. That this system of in-spection has been of immense value may be gleaned from the fact that in the samples of milk tested in 1895, 393 cases of adulteration were discovered. while last year the inspection and test showed only 233.

To make whole wheat bread—the quick process—as taught at Pratt institute school, add to one plnt of thin oatmeal porridge one pint of thin milk and two compressed yeast cakes dissolved in a little lukewarm water. and two compressed yeast cakes dissolved in a little lukewarm water. Beat well, add again two rounded teaspoonfuls sugar, six level teaspoonfuls shortening, one rounded teaspoonful salt, and whole wheat flour until you can stir it no longer with the back of a knife. Cover lightly and set to rise. When twice its bulk, divide into small loaves and again set to rise; then bake in a moderate oven about forty minutes.

To any one in whose hreast there still haunting memories of the pography of the genuine old-fashioned New England "card gingerbread," that flourished during the early part of this century, there will come a feeling of century, there will come a feeling of thankfulnes for this family recipe, handed down for several generations from mother to daughter: Two cupsful of Porto Rico molasses, one cupful sugar, one cupful drippings (or haif butter and half lard), one cupful of cold water, a dessertspoonful ginger, one tablespoonful soda, and flour to make a rather soft dough. It may be baked as of old, in sheets about two inches thick, barred crosswise with the sharp edge of a tin, or rolled into cookies. In either case, it will be found an admirable concomitant to the morning cup of coffee; or an assuager of that cup of coffee; or an assuager of that "aching void" with which the small boy comonly returns from school.

To remove stubborn rust-spots from steel, put oil and quick-lime on and leave for several days. Then rub with oil or rotten stone or Bristol brick.

One of the most wonderful sights in the Royal Gardens are said to be the Pineries. There are eight pits of a total length of 400 feet. On a hot morning when the pits are opened and each ripening pine, according to the raconteur, "sits like a crowned queen on her splendid throne of huge sword-edged grevygreen leaves the sight! edged grey-green leaves, the sight is most imposing, while the perfume can be sented half-way across the gardens." Pines for the queens table are grown of about eight pounds weight, and are served to her all the year

strainer should never be wiped r washing. Wash thoroughly, after washing. Wash thoroughly, scald and hang up to dry.

A nutritious and appetizing jelly to tenipt the capracious appetite of an invalid—who rebels at broth and gruel—is made in this way. Take a quart of strong beef broth, without a particle of fat, and clear with the white and shell of one egg, as per bouillon. Season as you wish, with celery seed and thin shavings from a half lemon, or with cinnamon and other spices, and set away to harden. Turn out on a pretty dish, and serve while cold and firm. A nutritious and appetizing jelly

On no one thing is the comfort of an invalid more dependent than on the careful making of the bed. Anything that makes the sleeper restless takes so much from his strength. The bed to be perfect should support all parts of the hody equally. Wire springs and a good hair mattress do this. The covers should be light, warm and washed