

largest and most commodious in the European mission.

Saints in Utah having relatives or friends in Norway will confer a great favor upon missionaries and do a great deal for the progress of the work of God by writing to Elders who may be laboring in parts where their relatives and friends reside. Mail addressed to Osterhansgarden 27, Christiania, will be forwarded to the Elders. J. P.

NORTH ALABAMA CONFERENCE.

LEMAR, Benton County, Miss.,

May 3rd, 1897.

The work in this (North Alabama) conference is progressing with rapid pace, and many of the people are investigating the truths of the Gospel, and contemplating embracing it; in fact, are even now converted to the truthfulness of the same, as preached by the Elders of the Church of Jesus Christ of Latter-day Saints. Yesterday, seven of the people here had the courage to and were baptized. GEORGE E. HILL.

DOMESTIC SCIENCE.

The popularity accorded the white enameled beds has borne fruit in the production of other pieces of enameled furniture equally suggestive of a sweet cleanliness. The newcomers comprise dressees, chiffoniers, washstands, tables and cheval glasses.

In baking brown bread, extra time must be given, as graham flour requires longer cooking than fine flour.

"After washing, bury in sawdust," say nearly all directions for washing cut glass. But there be sawdust and sawdust; and sawdust that has anything of a greasy or gummy consistency would be the worst thing possible to use.

In reality, but three kinds of wood are ever taken by jewelers for this purpose. Boxwood, basswood, and, occasionally poplar. This sawdust is as fine as powder; for anything that would scratch the glass is apt to bring inevitable destruction in its wake. Many of the mysterious breakages of glass, according to Miss Parloa, may be traced to so small a matter as a grain of sand in the dishpan, as the smallest scratch will often produce a long, clean break. In washing cut glass, use a cedar tub, or else spread a thick towel over the bottom and sides of the ordinary dishpan. Wash the article in warm suds, using a stiff brush through all the cuttings. Rinse the glass off in clear water of the same temperature, and let it drain on a clean towel spread on a tray. This precaution is especially necessary with dishes that are deeply cut on the bottom. If placed on polished wood, the moisture would leave a white mark. After a few moments, bring the article in a pan or box of the sawdust, filling all the cuts. Let it stand five or ten minutes, then remove and give it another brushing through all the interstices with a dry brush. Wipe inside and out with a lintless linen cloth. For decanters, oil bottles or carafes, broken egg shells or good potato parings cut very fine with warm water, no soap, will usually make them clear and brilliant. In specially obstinate cases, a few drops of diluted sulphuric acid added to the water in the bottle will do the cleansing. A word of

warning, however, is to add the acid to the water, not the water to the acid, which would be apt to result in an explosion. With care, cut glass should keep its purity for a hundred years.

With the advent of the sprinkling carts and the garden hose, it is well to remember that irrigation, if applied in excess, is unhealthy, and should not be constantly allowed near dwellings. While cooling the air and laying the dust, the constant dampness is an incentive to malaria, where a predisposition already exists.

When wiping a tumbler or any piece of glass, always hold the towel in the left hand, letting it lie between the glass and hand. A certain amount of friction is required to produce brilliancy; but it should be given evenly.

Ozone, that most delightfully exhilarating form of oxygen, is exceedingly particular regarding the location where-in it consents to abide. While rarely if ever absent in fine weather from the air of the country, preferring the mountain to the plain, it tenaciously clings to that habitat, turning its back upon the abodes of man. Rarely, indeed, does it visit the cities unless in a suburb, where the wind is blowing fresh from the country, while it persistently flees an apartment however spacious.

The old superstition of the wedding in May being the "certain forerunner of sorrow," seems to have lost its terror, and weddings galore are to take place along with the blossoming of the apple and the peach. The fin-de-siecle woman is notably practical, and old wives' fables and traditions find no answering chord in her calm breast.

Table impedimenta for the preparation of the meal under the personal surveillance of the "mistress of the manse," evidently grows by what it feeds on. The samovar or hot water kettle over its own alcohol lamp, came arm in arm with the chafing dish, receiving merited recognition at once. Now an egg boiler of hammered brass and a swinging Vienna coffee machine, consisting of a brass coffeepot with filter, mounted upon a china standard, each with their own burner, turns the breakfast table into a veritable laboratory, where raw materials may be transmuted into viands fit for the gods, before the eyes of the family. Not only this, but Bridget may come or Bridget may go; the kitchen range may sink or swim; the woman, armed cap-a-pie with all these various appliances for preparing an appetizing, hot and well-served feast, may snap her fingers at fate, and rise supreme.

While the rest of the world has given over the employment of honey for general use in sweetening, these many years, Turkey, with her anti-diluvian methods, still clings to the output of the busy bee with as much tenacity as the ancients, whose aspirations for delicate feasting could have no more significant expression than a "land flowing with milk and honey." Nearly all kinds of pastries and sweetmeats are concocted of honey; and the great honey jars, often pointed at the bottom like the ancient Amphora, are kept under lock and key in every careful housewife's storeroom. Honey is never served in the comb.

It is always carefully strained and the comb made into little balls is saved and sold to the shoemaker. The honey varies widely in various localities, depending upon the peculiar properties of the pollen of the different plants, from which the bees collect their store.

The honey of Mt Ida, in Crete, has always been held in highest esteem, as also have the honeys of Chamounix and Narbonne. On the other hand, that from Liebizone possesses poisonous properties, supposed to be derived from the rhododendron which blooms about there in great abundance. The consistency of the honey varies with the season; that of the early springtime being a clear fluid contained in a white comb, while later in the season, the honey is thicker and of a reddish or yellow color.

A pretty custom on the continent is the tree use of flowers for decorative purposes, in lines not yet attempted by Americans. At "swell" dinner parties, the napkin rings are a slender silver frame filled in with flowers, which the ladies slip over their wrists like bracelets. Gold and silver filigree skeletons of fans are on sale at all the first-class jewelers. These are sent to the florists to be filled with freshly cut flowers, for use at various social functions where, a fan is required.

One of the interesting and remarkable features in that most beneficent work carried on by the vacation schools among the children of the poor, is the avidity with which the little street urchins, who have had so few advantages of education or of observation, take hold of the study of natural history, as taught them orally by the teachers. After a talk one day on birds, the children were asked to write down what they remembered, adding anything they knew about the subject personally. The following was the very creditable version given by a little lad:

"Birds are vertebrates have a backbone, and a skelton inside of them. Birds feed on grane and fleas, the vulture is a bird which lives in Europe and follows armies going to war to take the dead bodies and to eat them if not it would create dasieses

"they are many kinds of birds, Swimmers waders scratcher nopper climbers divers singers and many other kinds the birds are the sparrow heron snipe canary pacock chicken turkey buzzard robin eagle and many kinds.

"We can not do without them, birds live in trees and others on the ground."

Another project entertained by the association for Improving the Condition for the Poor, is a vacation house for working girls of limited means, who can reduce their vacation expenses to a nominal sum, and at the same time have the advantage of training that will fit them to obtain good positions as domestic servants. Although this scheme is still on paper, it is so well formulated that it will doubtless take definite shape this summer. It is proposed to erect on West Coney island, to which the fare, which so often stands in the way of working girls taking a vacation, will be 25 cents, a building simple but convenient, that will accommodate about fifteen girls at a time. This will be presided over by a competent housekeeper, under whose practical supervision the