DOMESTIC SCIENCE IN THE HOUSEHOLD.

While buckwheat appears upon the average American table more frequently than any other meal, the cook who uses it to perfection is a rare treat. To be at its best, a steak should be from one inch and a half to two inches in thickness, and will require about twelve minutes to cook. If a porterhouse, cut off the lower portion, which is too tough to broil, but makes a welcome addition to a stew or the stock-pot. Remove a part of the fat, and broil the remaining fat in two or three pieces, being careful not to cut into the lean. If it is to be broiled over the coals, see to it that the fire is clear and bright; if coal gas, have the oven heated at least five minutes before broiling. Have the gridiron in the oven that it may be perfectly heated, and wipe it over with a bit of suet. Arrange the steak on it compactly, and if broiling by gas, put upon a small pan. This will economize the drippings and prevent them taking fire. Sear the steak quickly one side, then turn on the other. In broiling by gas, it will need but three turns; but if over coal, it should be turned every twenty seconds. To ascertain when the steak is done, press it with the back of a fork. As soon as it feels elastic it is done. Have a little butter hot on a pie plate. Turn the steak on a hot platter, and season with salt, pepper and butter. A little finely chopped parsley makes a good garnish, while a mushroom or tomato dressing is considered an improvement by many. A mushroom dressing is made by slicing a few mushrooms in thin crescent shaps, and cooking slowly in butter, with a little salt. This draws out the juices of the mushroom. They must cook very slowly or they will harden.

The days are all busy ones now for the housekeeper with the winter's sewing stacking her in the face, the newly resumed club work making its insistent demands, social and church duties crying for recognition, and the household machinery still a little rusty from the summer's disuse. But let the work go, lay aside the half-prepared paper on "Woman's Contributions to Civilization," send regrets to the Mothers' Meeting, Health Protective association, shirt club or five o'clock tea, and take the children out for one more afternoon's stroll in forest or park before the "winding chill of winter" alters their aspect altogether. Give the children one more of nature's exquisite pictures to "hang in memory's hall." The trees are already being stripped of their garments, and the gorgeous colors of October have lost much of their brilliancy, but in the half-tones of November there is still a beauty quite its own. Along the roadside, clumps of goldenrod, grown so somber and gray, it must be confessed, still nod and wave a welcome to the children's outstretched hands. The clusters of queen's lace have lost their pristine purity, but gathered into feathery green bunches they are not to be ignored as destitute of charm. Now and then a stalk of "tiger and eggs" gives sturdy defiance to Jack Frost's mischievous fingers while the soft, fat leaves of the gray-green mullein seem suited for the winter. Clusters of scarlet bittersweet burn bright among the branches of the pine and hemlock; while a red-cheeked apple here and there among the gnarled apple boughs, the dainty coral of the hips and haws on the wild rose-bushes, the rich pendants of the barberry bushes, and the few brilliant maple leaves still fluttering from the parent stem, give touches of color all the more vivid in contrast with prevailing grays and browns of the November landscape.

Not all the stacks of corn or rye-ditch buckwheat have yet been harvested, and though their crisply rattling leaves, and soft sighs among the stubble, the field mice scamper about, busily completing their arrangements for winter. Along the river the sedge grass is fading away to a Quaker brown that is quite in keeping with the steady glint of the river. Let the children gather great handfuls of grasses, of the running checkerberry vines, of the silvery goldenrod and glistening pine cones, and carry them home as trophies of the last balmy breath of autumn.

Hot lard can be tested to see if it is at the right heat for frying by putting in a small piece of bread. If it browns on both sides while you count forty it is at the right temperature for cooked foods, like croquettes, fish balls and the like. If it allows the counting of sixty, its temperature will be right for uncooked foods.

In some of the trips to the seashore do not forget to bring home some clean sand. This will be found most useful for filling the birdhouses in which catbalie and grasses are arranged, for holding the stems of table decorations in place, for scouring the kitchen tables, for the baby to "enable he" with a big iron spoon, and for the bottom of the canary's cage.

The housekeeper who prides herself on her china, feels that there is a most decided "crumple in her rose-leaf," if among her collection she fails to number some pieces of the lovely, earthy Bulleck ware.

Not every one, however unless a connoisseur in china, realizes that many of the daintiest and most artistic pieces come from our American potteries at Trenton, New Jersey. While we can lay no claim to originality in the origin and manufacture of this fairy-like ware—its having been introduced here by English workmen from the potteries at Stoke-upon-Trent, in England, and its beauty and elegance of form, the American products are acknowledged to outrival.

For the benefit of those who desire to identify any specimens of Bulleck which they may have, the following distinctive marks which appear on the Bulleck porcelains are given: The Bulleck factory in Ireland have most appropriately chosen for their mark, the four Irish emblems—the harp of Erin, the watch tower, the round and the shamrock, printed in green and black. The most "Bulleck" affixes on a scroll below. The original English Bulleck ware bears the name and trade-mark of Wm. H. Goss, the artist potter who first invented the body of the ware some thirty-seven years ago. The mark is a facsimile of a butterfly with outstretched wings and a dual coronet enclosing its neck.

Of the American potteries, the Cook company products are marked by the letters C. O. C., the initials of the original proprietors, either from a coronet. The Ceramic Art company's mark is a monogram, C. A. C., enclosed within a circle, broken by a painter's palette. This mark is affixed in red. The Willetts Manufacturing company's products are now marked in red, the designs being a scroll bearing the name of a W. The Columbian Art pottery have a shield enclosing the initials of the firm, M. W., while the word Bulleck appears above and the address, Trenton, N. J., stands below.

Among the pretty pieces of Bulleck ware, now available popular are the cracker and cheese sets in pale yellow. Bulleck will, when used for cheese and crackers, vary not a delicate in the eye as well as tasteful to the palate.

While "marrow bones" have for some time appeared as a special course at "swell" dinnerie bachelors, it may have been forgotten that they are specially nourishing for invalids. Order a marrow bone from the butcher on the bone in pieces about three inches long. Scrape clean, wipe with a damp cloth, saw in the middle of the bones with a stiff dough made of flour and water to prevent the marrow escaping, and cook in just boiling water enough to cover it, for an hour and a half. Dissolve a delicate golden-brown serpent the marrow out of the bone and spread upon the toast, sprinkle lightly with salt, and a dash of paprika if desired, and serve while very hot, on a pretty dish. Prepared in this way, no one can blame "Tommy" of the nursery tale for stealing a marrow bone.

A milk mixture commended by a celebrated physician for the first six months of an infant's life consists of cow's milk (mixed dairy), lime water, water (boiled and filtered), five ounces; milk sugar, one teaspoonful (six drams); common salt, eight grains; lime water (cold lime, before filtering), one ounce (two tablespoonfuls). Although some what troublesome to prepare, this is the nearest approach to mother's milk, and babies are said to thrive remarkably well on the diet. Mix the total amount for twenty-four hours every morning. Have a number of bottles corresponding to the number of feedings required. Fill not quite full, and cork lightly with rubber stoppers. It is quite necessary to warm the milk, care to blood heat before putting in bottles. Then have a vessel nearly filled with boiling water, and stand bottles in it. Set aside, not on stove, and have for standard hour. Then push corks in tightly, and put in the refrigerator until used.

One of the best disinfectants for a sick room is a basin of water. Water is a great absorber of noxious exhalations, and water left in the ewer of a sleeping room over night is apt to become impure. For the same reason, any water left standing over night in the kitchen should be thrown out, and the tea kettle replenished from water freshly drawn. If city water is used, allow the faucets to run for some time before using.

Among the sensible novelties in house furnishing are foil brooms for polished floors.

One of the most appetizing supper or lunch dishes for this time of the year are creamed oysters.

Wash carefully one quart of oysters and parboil in their own liquor until plump, and the edges begin to ruffle. Meanwhile a tablespoonful of butter in a saucepan, add two tablespoonfuls of flour and cook together until creamy. Pour in gradually one cupful of hot milk, stirring all the time; add salt and pepper to taste, if a lot of allspice if a Philadelphian is taste, and pour the cream over the oysters.

A delicate, inexpensive, but "tasty" pudding that will please the children, agree with the dyspeptic members of the household, and satisfy every taste, can be made in this wise: Soak one-half cupful sago, or tapioca, in cold water to well cover until soft. Put into double boiler or one vessel set in a larger one, containing hot water, and cook until clear. Sweeten to suit the taste; add the juice of one lemon, and the whites of two eggs, beaten to a stiff froth. Make a boiled custard of the yolks of the two eggs: one-half cupful sugar, one cupful water, and two level tablespoonfuls flour. Cook until smooth and creamy, and flavor with lemon or orange. Pour in individual dishes, putting in the white part in one diagonal half, and the yellow custard in the other. Set in icebox until time to serve.

The latest addendum to the chafing-dish cult are sets of table mats. These usually come in five piece-sample stack, all of them—and are outlined or embroidered as fancy may suggest. The edges are usually scalloped and button-hole, though hemstitching is also in order.

Among the new cooking utensils, silver-plated corner seems facile princeps. It is easily kept bright, is not heavy, and seems to, in every way suited to the requirements of dainty kitchen work.

EMMA PADDOCK TELFORD.

SCIENTIFIC MISCELLANY

Science and Its Relations—An Interesting Colony—Merits of a Little-Tried Bard Steel—Drinking Water and Malaria—Intestinal Worms in China—A Musical Sapphire—Clay Fired Through True—The European Beaver.

In addition to the knowledge that is called skill or art, explained Dr. Pye-Smith at University College, Sheffield, there is another kind of knowledge that is contemplative and theoretical, and we call this science. The abstract science seems to have arisen out of the need of the useful arts—geometry to provide necessary for the rising of the Nile, arithmetic out of counting the heats of a persian deputy or the gains of an Indian money-lender; trigonometry out of setting landmarks, chemistry out of the alchemist's search after gold, botany out of materia medica, and anatomy out of surgery. Amply has the debt been repaid. At the present time all the progress in the useful arts is called "scientific," and rightly so, for all depends upon natural science. Agriculture rests on the basis of organic chemistry, geology and botany, navigation on astronomy, the working of metals on physics and chemistry, engineering on mechanics, medicine on physiology, and if ever the art of governing mankind is to be more than empirical it will rest on profound knowledge of palaeontology and anthropology.

On a small grass plot in the city of Worcester, England, is erected a remarkable colony that seems to be quite new to the society—a kind of logic of disappointed birds-eggs. This scientific, according to Mr. J. Lloyd-Bowtell in Nature, is round, polished about an inch and a half in length, and apparently without segmentation. It is entirely luminous. The phosphorescence which is under control, has the bright greenish color of the glow-worm's light, and it is when in other respects to be unusual, making a luminous trail. At night stamping on the ground or other projects causes the fibres to shine on the surface and light up.

Note of motherhood after by a Philadelphia chemist tends that it is scarcely forgotten, and that is made rather by operating and hardly by hard beating. It stands fine and tempering water, always as flavors where time and also very often does.

A few years ago chemical analysis was tried on to determine the fitness of water for drinking, and sufficient portion of poisonous matter was recorded as making it harmless. This is changed now. The problem is now looked upon as a biological rather than a chemical one, and the purity of the water is judged by the character of the organisms it will contain, the last being recognized that even the minutest possible quantity of foreign matter—if it be a disease germ—may be sufficient to start an epidemic. The danger consists not in the quantity of such organisms but in their power of growth under certain conditions. Typhoid fever, cholera and certain forms of dysentery are the chief diseases whose infection it is generally admitted can be by water, but Dr. M. A. Veeder, of Troy, N. Y., states that during the last ten years he has established that the term bacteria, meaning bad air, is a misnomer, and that diseases of this class are very largely, if not exclusively, conveyed in water. Admitting this drinking water brings two classes of danger. Water taken from near human habitations may be contaminated with typhoid and dysentery germs, and that from virgin soil and undrained districts may bear the germs of malaria. Shallow wells in alluvial soil also may yield malarial infection. In many localities safe water can only be had by purification, and for this an intermittent filtration taking advantage of a recently discovered antagonism between what are known as nitrifying organisms and disease germs—may be better than sand filtration alone, the water being allowed to stand in the filter until introduced nitrifying organisms have had time to destroy their foes. For home purification of water, boiling is most convenient. Dr. Veeder's plan is to allow the boiled water to deposit its sediment in a stone jar, then to transfer it to air-tight glass fruit jars, and store in a cool cellar or an ice-chest. Each water is clear and palatable, and keeps long.

A commendation to the Paris Academy of Medicine states that let more than 2 per cent of the entire children of Paris are affected by thread worms. Other small intestinal parasites are equally common in adults, as a result of the use of polluted drinking water and of raw vegetables from sewage irrigated fields. Dr. Dupouy, of Paris, who has comparatively pure water and cooked vegetables, being almost entirely unaffected. Tapeworms are the other hand, is found in 35 per cent of the Europeans, while it is very rare in the Chinese.

Movable bubbles are often seen in quartz and other crystals, but the appearance and disappearance of inclosures of this kind is a bit of nature's magic and still unexplained. An interesting experience with a cerulean blue sapphire is given by Mr. W. S. Beck-man in The Microscope. This was a beautiful gem of 12 carats, but it had a flaw, and one morning he was astonished to see a moving bubble in the flaw as he picked up the stone. He hastened away to show this phenomenon to a friend. He could find no jeweler for his friend, and at home he sought in vain for a pin, that fitted to reason that it had in some way worked out of the stone. The search was resumed in the evening. Turning on the light there was the bubble in the bottle, but it was falling to pieces, and in a few moments had disappeared! Its vanishing was such which is temperature between 32 and 48 degrees Fahr.—which is the critical point of carbonic acid when under a pressure of 99 atmospheres—the bubble disengaged from a liquid to an invisible gas.

The firing of a candle through a door or pine plank will no longer excite incredulity, and every day furnishes illustration of the penetrative power of light matter at high velocity has been furnished by Capt. Cooper Key, R. A., in a possible explanation on firing gas in mines. For a bore-hole was employed a special gun, which was charged with a 1-inch cylinder, turned by pressed cylinders of raw dry clay three inches long and about two inches in diameter. The blasting acted in various mixtures of air, coal-dust, gas, etc., and to stop the source of the plug and break it into dust a cast-iron target plate, one inch thick, was placed 32 feet in front, at an angle of 45 degrees. After three or four shots the inch iron plate was penetrated by the clay plug, weighing 2 ounces.

The beaver appears to be gaining slightly in Norway, where it was once very numerous, as Prof. Collett estimates the present number at one hundred, while there were about sixty in 1845. A few specimens of the European species are still found in some districts on the Rhone, the Elbe, and the Danube.

The cause of the deterioration of power is to be investigated by a committee of the London Society of Arts. Much of the paper now made cannot be expected to endure many years.

JACK'S SERVICE.

I have had many a sleepless night, due to zoo, cats, creaking floors or other indirect causes, all of which were at the time attributed to burglars.

As I lived in a suburban town and the most of the houses was often absent for months at a time, I became an expert in looking for burglars. A seven shooter, every barrel of which was loaded, was laid in a conspicuous place close to my hand, and I cannot understand yet why I did not shoot myself or some member of my family in my various frantic grabs at the weapon when I heard or thought I heard some one ascending the stairs. I had read somewhere that newspapers spread on the stairs would make such a crackling sound if any one stepped on them that they made the best burglar detectives in the world.

I tried it, and the poor youngest hopeful fell down stairs in consequence the next morning and sustained a fractured arm. It was then that Jack came upon the scene. Jack was a hunting dog, part bloodhound, handsome to look at, but very ferocious to deal with. Either he was hard of hearing or he could not discriminate between friends and foes, but by the time I had owned Jack a certainty notes of my friends would cease to be.

So I followed the example of the clown at the circus who owned an electric dog. I took him in at night and let him out in the morning. Jack had his cage in the sitting room, close to a veranda and a window, from which the side gate could be seen and past which the sidewalk extended for a square or so, sure being the fast house on the block.

I sometimes wondered myself if I was not as much afraid of the new dog as of the burglars, but he never moved from his post, and I became used to his low growls and barks if any one passed, which did not other happen.

One day a company of friendswere from the city and staid overnight at my earnest solicitation. We sighed several times during the evening "Oh, for a man!" but there was not one of these useful objects in the company. After music and a late supper we told ghost stories and ended up with burglar experiences, by which time there wasn't a shiddeddar of breath among us—nothing but hysterical laughs and nervous tremors.

Then we had a good deal of trouble in composing the dog. Being now fagged enough to disturb him, and he was full of the ghosts that were threatening and bad friends. He wanted to lie at each one of my friends separately. Then he tried to take these collectively, but I hung on his collar with both hands, while Hannah coaxed him with a bone, and we finally landed him in the old chair, which was his throne by day in the wood shed and his couch by night in the parlor. Once there, he curled himself up for keeps, with the end of his mouth on stairs and shut ourselves into our several apartments.

It was the noon of night and as light as day with a full moon when I was awakened by hearing some one at my door and a much-muffled voice calling in hushed syllables, "Let me in-oh, let me in!" and I opened my door instantly and saw a company of ghosts in the hall, each one of whom whispered in accents that chime to the roof of her mouth:

"Burglars, burglars in the house!"

I whispered back, with chattering teeth, "It's Jack!"

Jack was indeed making a remarkable demonstration. He neither barked nor growled, but made a strange hissing noise that I am told is native to the bloodhound alone and is the most awe inspiring threat that a bloodhound can make.

"Don't," said one of my friends as I was about to turn on a light.

"If you do the burglars will see us. Let us lock out of the front windows. It is as light as day, and they will see what that we have seen them."

So we crept, hand in hand, with two frightened children clinging to us, to the windows, stooping low so that we could not be seen, and, sure enough, two men were walking along softly in the middle of the road, coming directly toward the house by the side where the dog was on watch, and no doubt they were quite unconscious that there was any dog on the premises, for when they reached the door they stepped upon the sidewalk, opened the gate noiselessly and climbed the two steps to the veranda.

During this time the dog had kept up that same peculiar expression of his anger, and I had seized the seven shooter and was grasping it in a cold and shaking hand, but the moment the two men stepped on the veranda Jack sprang from his chair to the table and threw himself against the window with a yell of rage that was like the roar of a wild animal, followed by that long, baying cry familiar to those who have heard a pack of bloodhounds give tongue.

We all thought the window was broken from the casement, that perhaps the men would shoot our only protector and make their way in, but it was evident they were unnerved. The noise the dog made prevented our hearing anything, but we saw the two men going away, at first slowly, then faster, and they went back the way they came.

Were they burglars? Wait till I finish my story. The next day I took my little family and accompanied my friends to their home in the city. We had each noted the peculiar and general appearance of the two men, one being tall and wearing a derby hat, while the other was short and wore a cap.

There was great excitement at our little suburban station, and a crowd of people had gathered about some police officers who had captured two men. We craned our necks and saw our two burglars.

"Who are they?" we asked breathlessly.

"Tramps, I reckon, said the station master. "They nearly murdered an old man up here in Harlem last night because he wouldn't give up his money. The old fellow was plucky and roused the neighborhood, and the officers are just taking him into the city."

We looked at each other when the station master had finished.

"It might have been us," I said, with a shudder. "It's hard to be safe for Fourthonas—and Jack."—Exchange.

He Was Economical.

The Marquis of Salisbury was for many years in very straitened circumstances, and his intimates were all surprised up in habits of the strictest economy. Lord Hugh Cecil, M. P., the premier's youngest son, enjoyed the reputation during his undergraduate days at Oxford of only possessing one suit of clothes. When Lord Hugh was elected a fellow of Hertford, the dons were scandalized by his dining at high table in this same well worn suit of diffus. Possibly some hint on the subject was dropped, since his hardship disappeared from Oxford for a fortnight, and when he next appeared at high table he was attired in the ordinary garb of society.

About 805 tons of gold are estimated to be in actual circulation as money in the United Kingdom, that being approximately the weight of 110,000,000 pounds.

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9 00 a m	9 40 a m	10 00 a m	10 40 a m
3 00 p m	3 40 p m	4 00 p m	4 40 p m
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For Ogden, Denver, Kansas City, Omaha, St. Louis, Chicago and intermediate points ..... 6 25 p m
For Ogden, Butte, Helena, Portland and San Francisco ..... 8 45 p m
For Mercur, Tooele, Provo, Nephi, Manti and intermediate points. 7 30 a m
*For Provo, Milford, Nephi, Manti and intermediate points ..... 6 00 p m
*Milford Train for Garfield Beach, Tooele and Terminus ..... 7 45 a m

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From Chicago, Omaha, St. Louis, Kansas City, Denver, Park City and Ogden ..... 3 10 p m
From Helena, Butte, Portland, San Francisco, Ogden and intermediate points ..... 9 30 a m
From San Francisco, Castle Valley and intermediate points. 7 15 p m
From Chicago, Omaha, St. Louis, Kansas City, Denver and Ogden 3 30 a m
*From Provo, Milford, Nephi, Provo and intermediate points ..... 9 05 a m
From Mercur, Tooele, Provo, Nephi, Manti and intermediate points. 6 20 p m
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No. 4—For Provo, Grand Junction and all points East ..... 7 40 p m
No. 6—For Bingham, Lehi, Provo, Mt. Pleasant, Manti, Richfield, Marysvale, Richfield and all intermediate points ..... 6 00 a m
No. 8—For Lucin, Payson, Provo, and all intermediate points 3 00 p m
No. 3—For Ogden and the East 12 10 p m
No. 1—For Ogden and the West ..... 12 30 p m

Arrive Salt Lake City.

No. 1—From Bingham, Provo, Grand Junction and the East ..... 12 20 p m
No. 3—From Provo, Grand Junction and the East ..... 9 00 p m
No. 5—From Provo, Bingham, Eureka, Richfield, Salina, Manti and intermediate points ..... 8 25 p m
No. 2—From Ogden and the West. 3 25 a m
No. 4—From Ogden and the West. 7 40 p m
No. 7—From Eureka, Payson, Provo and all intermediate points 10 10 a m

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