

lay no claim to originality in the original manufacture of this fairy-like ware—its having been introduced here by English workmen from the potteries at Stoke-upon-Trent, in England, and in beauty and elegance of form, the American products are acknowledgedly unsurpassed.

For the benefit of those who desire to identify any specimens of Belleek which they may have, the following distinctive marks which appear on the Belleek porcelains are given: The Belleek factory in Ireland have most appropriately chosen for their mark, the four Irish emblems—the harp of Erin, the watch tower, the hound and the shamrock, printed in green and black. The word "Belleek" appears on a scroll below. The original English Belleek ware bears the name and family crest of W. H. Goss, the eminent potter who first invented the body of the ware some thirty-seven years ago. The crest is a falcon with outstretched wings and a ducal coronet encircling its neck.

Of the American potteries, the Cook company products are marked by the letters O. & B., the initials of the original proprietors, rising from a crescent. The Ceramic Art company have their monogram, C. A. C., enclosed within a circle, broken by a painter's palette. This design is printed in red. The Willets Manufacturing company's products are also marked in red, the design being a serpent looped in the form of a W. The Columbian Art pottery have a shield enclosing the initials of the firm, M. W., while the word Belleek appears above and the address, Trenton, N. J., stands below.

Among the pretty pieces of Belleek ware now especially popular are the cracker and cheese sets in pale yellow. Filled with golden cheese and crispy crackers, they are a delight to the eye as well as incentive to the palate.

While "marrow bones" have for some time appeared as a special course at "swell" dinners or luncheons, it may have been forgotten that they are especially nourishing for invalids or delicate people. Have the butcher cut the bone in pieces about three inches long. Scrape clean, wipe with a damp cloth, cover the ends 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 for an hour. Toast a slice of bread, a delicate golden-brown; scrape the marrow out of the bone and spread upon the toast, sprinkle lightly with salt, add a dish of peprika if desired, and serve while very hot, on a pretty dish. Prepared in this way, no one can blame "Taffy," of the nursery tale, for stealing a marrow bone.

One of the best disinfectants for a sick room is a basin of water. Water is a great absorbent of noxious gases and water left in the ewer of a sleeping room over night is unfit to drink. 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.

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), ten ounces; water (previously boiled), five ounces; milk sugar, six teaspoonfuls (six drams); common salt, eight grains; lime water (add just before feeding), one ounce (two tablespoonfuls). Although somewhat troublesome to prepare, this is the nearest imitation to mother's milk, and babies are said to thrive remarkably well on this 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 mixture 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 leave for one-half hour. Then push corks in tightly, and put in the refrigerator until used.

Among the sensible novelties in house furnishing are felt 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.

Melt 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, or a bit of allspice if a Philadelphia in 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 curry favor with the men, is made in this wise: Soak one-half cupful sago, or tapioca, in cold water to well cover until soft. Put in 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 ice-box until time to serve.

The latest addendum to the chafing-dish outfit are sets of table mats. These usually come in five pieces—ample sizes, all of them—and are outlined or embroidered as fancy may suggest. The edges are usually scalloped and button-holed, though hemstitching is also in order.

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

EMMA PADDOCK TELFORD.

### AS TO CITY HIGH SCHOOLS.

The Salt Lake High School is the pride of the city's public school system. It is the institution above all others on which the eyes of ambitious boys and girls are riveted. They look upon it as the one accessible avenue through which they can cheaply and successfully pass to a university career. It is in fact a regular stepping stone to such a course. It offers a hearty welcome to the sons and daughters of the rich and poor alike. In this regard it knows no distinction, though it is of far greater benefit to the latter than the former. The reason for this is plain. The wealthy can afford to send their children wheresoever they will; and in many cases they do it. Not so with those who possess less of this world's goods. In these times of distress they involuntarily turn to the High School which opens wide its doors to the graduates of the

grade schools and bids them enter and drink freely from the fountain of knowledge for four years more. Then if they desire to further pursue their studies and become professionals they must do so elsewhere, on their own responsibility and at their own expense.

This High School problem as it has come to be called is one which the board of education has considered in all of its details. The members of the board do not consider it as a "problem" but as a necessity. There is not one of them who is unfriendly to the institution—not one of them who does not want to see its present high standard of excellence maintained and increased. I am also of the opinion that this is true with reference to the general public.

All this being true, why should a hue and cry be raised against the High school? Who is responsible for it? Certainly not those who are most conversant with the great good it is accomplishing. The claim is made that it is duplicating the work of the University. But this is wholly incorrect and is based upon a misconception of the following question: "Is it not true that Latin, Greek, German, French, etc., are being taught in the High school and the University?" The answer is, "Yes," but the Latin, Greek, French and German as taught there are of an advanced character entirely beyond the reach and scope of High school work.

But what about the preparatory department? That is simply a High school for the benefit of outside cities and counties who are unable to support such an institution at home. Students who attend it must complete their regular courses before they can enter the University proper. Both the High school and the preparatory department of the University are serving the purposes for which they were created and it is difficult to comprehend how either can be interfered with at present without serious injury to the educational interests of the city and State. Let us hope that no such an attempt will be made.

JOHN E. HANSEN.

### SCIENTIFIC MISCELLANY

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 sciences seem to have arisen out of the need of the useful arts—geometry out of measuring the rising of the Nile, arithmetic out of counting the hosts of a Persian despot 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 mathematics, 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 neurophysiology.

On a small grass plot in the city of Worcester, England, is settled a remarkable colony that seems to be quite new to the locality—a band of highly phosphorescent earthworms. This anomaly, according to Mr. J. Lloyd-Bowward in Nature, is round, pellucid, about two inches in length, and apparently without segmentation. It is en-