Domestic

BY MAUREEN.

Tip-top Cakes.

One and a-half breakfast cupfuls of sugar, one cupful sweet milk, one egg, two an a-half cupfuls flour, one tablespoonful of butter, two teaspoonfuls of baking powder; flavor to suit the taste with nutmeg or extracts. These may be baked in small cake tins.

Banana Pudding.

Crumble four ounces of cracked biscuits, pour over them a pint of hot milk, soak well; beat two eggs, one ounce of butter and sugar, add this with any essence liked, and four bananas cut into small pieces. Pour into a buttered mould, cover with buttered paper, and steam for one hour. Serve with sweet sauce.

Fruit Fritters.

Almost any kind of fruit, either fresh or canned, may be used in fritters. Cut up and sprinkle with sugar, add a little grated lemon rind, if liked, and let stand for two or three hours if possible. Then drain, and, if cut in slices, dip them in the batter before frying. If chopped fine, stir into the batter and fry in spoonfuls.

Care of Ferns and Palms.

Women who take a pride in having beautiful ferns in their rooms should take the following advice. Once let a fern become really dry and thirsty and it will be ruined. Palms should be watered every other day thoroughly. The earth must be wet at the bottom of the pot, but not to such an extent that water stands in it. The leaves of the palm should be kept carefully dusted, so that they will look fresh; indeed, they may be washed with advantage daily.

Raspberry Queen.

A quarter of a pound of breadcrumbs, a small teaspoonful of carbonate of soda, a quarter of a pound of beef suet, a tablespoonful of caster sugar, two tablespoonfuls of raspberry jam, a piece of butter the size of a walnut, and two eggs. Mix the ingredients well together. Half fill a well-buttered mould with the mixture, tie down with buttered paper, and steam for two hours. Heat a little of the jam with a little water and lemon-juice, strain it round the pudding, and sprinkle a little sugar on top.

Orange Delight.

Five oranges, one teacup of white sugar, one pint of milk, three eggs, one tablespoonful of cornflour. Peel the oranges and cut in thin slices, removing all the pips; sift the sugar over them; heat the milk in a double saucepan; mix the cornflour smoothly with a little cold milk, and add to the hot milk, also the beaten yolks of the eggs. Stir till thick, and pour over the oranges. Beat the whites of the eggs to a stiff froth, add a tablespoonful of white sugar, and put on top of the custard. Put in the oven to set the meringue and serve cold.

Household Hints.

Salted meat requires longer boiling than fresh. Put it into cold water, quickly bring it to the boil, then let it simmer. Allow longer time than for fresh meat, as the fibres will be harder.

To shine boots quickly, do not blacken, but rub with a piece of orange. Let the juice dry in, and then polish with a soft brush, when they will shine like a mirror.

To remove tartar from the teeth, sprinkle a little powdered magnesia upon the toothbrush and rub the teeth upon which the tartar has collected. Should one application not remove it, a second cannot fail to do so.

Curtains that are starched with flour will last longer than if the ordinary starch is used, because flour does not rot them the same as the starch does. Three tablespoonfuls of flour mixed to a paste with cold water; then pour boiling water on as for proper starch. This will do two pairs of curtains, besides a few smaller covers, etc.

Maureen

Science Siftings

BY 'VOLT.'

Utilising Pine Needles.

The Germans make underclothing of the fibre of the pine needles, while knitting and darning yarns, cork soles, quilts, wadding, pine needle soap, incense, and even cigars made from the same material have been exported from Germany for years.

Electric Light in Hen Houses.

A cable message from London states that Mr. William Cook is experimenting with 6000 Orpington hens. He has fitted up electric-lighted hen houses, which are lighted early in the evening and in the morning, thus artifically lengthening the hens' day. The output of eggs has increased by 34 per cent. The growth of young chickens in winter is accelerated one-third.

A New Explosive.

An explosive, ten times more powerful than dynamite, has been discovered. The discoverer is Professor Darsonville, of the College of France. Important results are expected from it. Professor Darsonville has just made his discovery public at Leraure. The new explosive gets its force from the liquefaction of gases. It probably will be called Darsonvillite, and consists simply of a mixture of lamp black and liquid gas. Many experiments have been made with it in quarries near Paris, and it is said to have been satisfactory in every way.

Wonderful Railways.

For really exciting railway travel one must go to South America. There engineers have had to break all sorts of world's records to connect up the line at all. In Peru there is a railway which runs between Callao and Lima and on to Oroya. It threads in and out of intricate Andean gorges, and passes along the edge of precipices; and, with its sixty-three tunnels, it pierces the mountain chain at a height of over 15,000 feet, at one part reaching 15,645 feet. There is another railway in Peru, that from Arequipa to Puna on Lake Titicaca, which crosses the mountains by a cutting 14,660 feet above the sea. Neither of these lines is long, yet they both cost considerably over £4,000,000 to construct.

Below Sea Level.

All the continents, with the possible exception of South America, contain areas of dry land that are below sea level. According to the United States Geological Survey, the lowest point in North America is in Death Valley, California, 276 feet below sea level. But this is only a slight depression compared to the basin of the Dead Sea in Palestine, where the lowest point of dry land is 1290 feet below sea level. Until recently it was thought that most of the Sahara desert was below sea level, but such is not the case. The lowest point known in Europe is on the shores of the Caspian Sea; it is 86 feet below sea level. In Australia the lowest point is at Lake Torrens, about 25 feet below sea level.

The Surface of the Moon.

When Professors Hanksley and Janssen, two well-known astronomers, declared that life existed on the moon, the observers at the Yerkes Observatory were able to show that the surface of this satellite is composed of extinct volcanoes, and there being no trace of water, air, or vegetation on the moon, it was impossible for life to exist there. There are two distinct kinds of telescope—refractors and reflectors. In the first of these you look through a convex lens at a star, while in the latter you merely see the reflection of the star in a concave mirror. The Yerkes Observatory possesses the most powerful telescope in the world. It cost £250,000. It is a refractor, and we get an idea of its power when it is remembered that it virtually brings the moon to within thirty-seven miles of our earth. If there were buildings upon this satellite as big as our cathedrals the Yerkes telescope would quickly announce their presence.