

Domestic

By MAUREEN.

To Make Cheese Cakes.

For the mixture, beat 1oz butter to a cream, with one tablespoonful of sugar; then add a level tablespoonful of flour and one well-beaten egg; then another tablespoonful of flour, a pinch of salt, and a tablespoonful of marmalade. Stir till thick and smooth. For the paste, 6oz flour, 3oz butter, one tablespoonful sugar, a pinch of salt, one teaspoonful baking powder; mix with as little water as possible to a stiff paste; roll out to the thickness of a penny; cut out round; lay in greased patty tins; put a teaspoonful of the mixture in each, and bake in a quick oven fifteen minutes.

Poor Knights.

Ingredients—Flour, milk, one egg, two rounds of white bread with the crusts cut off, apricot jam. Method—Mix the flour, milk, and egg to a thick batter; cut the rounds of bread (which should be about $\frac{1}{2}$ inch thick) into four, and soak in the batter for about 15 minutes. Then fry in boiling fat till a nice brown; place in the centre of each piece a teaspoonful of the jam, and serve at once. This same recipe can be made with rusks, and both are cheap and useful, as all the ingredients can be found in any household, and can be made in a short time.

Rich Plum Cake.

Brush a rather large cake-tin over with warm butter, and line it with a buttered paper, putting four pieces at the bottom. When the tin is finished, dust it with flour and castor sugar equally mixed. In a mixing-basin put half a pound of butter and the grated peel of a small lemon. Beat the butter till soft, then add seven ounces of sifted castor sugar, and continue beating for twelve minutes. Work in, one at a time, five fresh eggs, allowing two minutes' beating between each. Add by degrees half a pound of fine dry flour, four ounces of picked sultanas and four ounces of currants, after both have been rubbed on a sieve with a little flour, two ounces of shredded peel, a few drops of vanilla, and an egg-spoonful of baking-powder. To darken the cake, stir in a spoonful or two of caramel. This is made by boiling together till a dark brown the strained juice of a lemon with two ounces of lump sugar, then adding a quarter of a pint of water, and boiling for a few minutes. Use the liquid when cold.

Rhubarb in Batter.

Required—Two or three sticks of rhubarb, one egg, 4oz of flour, half a pint of milk, a pinch of salt. First prepare the batter. Sieve the flour and salt into a basin. Make a hole in the centre of the flour. Having made sure the egg is good, put it in the hole in the flour; and pour on to it about two tablespoonfuls of the milk. With a wooden spoon stir the egg and milk round and round, working in the flour gradually. When the mixture is as thick as good cream, add more milk, and continue stirring until all the flour is mixed in and about half the milk. Then beat the batter for about ten minutes, or until the surface is covered with bubbles, then add the rest of the milk, and let the batter stand for about an hour if possible. Meantime prepare the rhubarb. Wash and wipe the rhubarb and cut it into pieces about an inch long. Thickly butter a pie-dish or baking-tin. Lay the rhubarb in this, then pour in the batter, and see that each piece of rhubarb is coated with it. Put the dish in a moderate oven, and bake the pudding for about three-quarters of an hour, or until the batter is crisp and brown. Cut it into convenient sized pieces, sprinkle them with castor sugar, and serve them on a hot dish. This batter pudding may be varied by using for it any kind of fruit that happens to be in season—gooseberries, currants, plums, or apples. Always serve with it either custard or cream, as something of this kind is a great improvement.

Maureen

Science Siftings

By 'VOLT.'

New System of Train Operation.

Edward Rowe, a resident of Indiana, Pennsylvania, has invented a new system of train operation by means of a telephone working in such a way as to keep the train in touch with the 'block' office, and through that office with the division dispatcher. In addition to this, the electric connection operates an 'indicator' which shows the position of the train as it completes each one-fourth mile of its trip over the block. As the engine passes each contact rail the contact is recorded on an indicator in the operator's office and shows how far the train has progressed. If the operator desires to talk to the engine-driver all that is needful is for him to switch on a stronger current, which will ring the bell of the telephone instrument in the cab. The engine-driver will stop his train and back up to the contact rail, when he can talk to the operator.

Wind Too Swift to Gauge.

The highest velocities of the wind have only been estimated, never measured, for there are no instruments that will measure them. A Robinson anemometer was blown away when registering 120 miles an hour in Jamaica on November 18th last. The highest velocity on record is 186 miles an hour, measured by an anemometer on Mount Washington, January 11, 1878. An effort has been made to estimate the velocity of the wind in a tornado, basing it on some of its effects. A pine board was driven through a telegraph pole, another was driven three inches into the trunk of a tree, and it was calculated that such effects could have been produced only by a force little less than a cannon ball of somewhere between 600 and 800 miles an hour.

The Milky Way.

The Milky Way, or Galaxy, is an apparent ring extending entirely around the universe of stars visible in the largest telescopes. It is composed of suns in literal millions. They are so remote (says G. W. James, in the *National Magazine*) that as seen from the earth they appear to be close to each other, while really they are separated by millions and billions of miles. To the eye of the belt of soft light looks like a continuous band of cloth of pearl, but telescopes have the effect of bringing objects nearer. This separates the filmy cloud into many millions of glittering but minute points on the black background of space. At a distance, forest trees seem to be closer together, but as they are approached they separate and stand alone. It is next to impossible to describe the matchless beauty of the Milky Way as seen in a telescope of great power. Carpet a large room with black velvet. Throw down and scatter all over the black floor a bushel of minute diamonds, rubies, pearls, sapphires, opals, amethysts, and other gems. Then turn on the light. You would have a faint imitation of the superficial glories of the galactic hosts.

The Latest Photographic Marvel.

X-ray photographs can now be taken at a single 'flash' by means of an improved apparatus, which embodies all the most recent advances in radio-graphic work. The advantage to medical men of being able to secure a sharp X-ray photograph in the one-thousandth part of a second is obvious: it means securing a photographic image in which the maximum of detail is obtained, there being no time for the patient to make any movement during the exposure. It is not many years since exposures had to be so long as 20 minutes and half an hour, frequently causing pain and inconvenience to the patient. Improved apparatus, using large currents, brought down these exposures to a few seconds, but the feature of the new apparatus is that an absolutely instantaneous picture is secured by means of a single brief contact which closes the electrical circuit.

IN COLD WEATHER

no beverage is so acceptable as SYMINGTON'S COFFEE ESSENCE. In two minutes you can have a delicious warm drink. If you haven't tried it you should do so at once.