

## About the House

## Useful Hints and General Information for the Busy Housewife

### Marmalades, Preserves, Pickles.

**Pear Marmalade.**—Peel, core and weigh the pears, then allow 12 ounces sugar to every pound of fruit. Put the pears in a saucepan together with a little of the sugar and enough water to cover, bring to a boil gently and then simmer slowly until the fruit is quite soft. Rub through a sieve and return to the saucepan, bring to a boil and add the rest of the sugar; stir until completely melted, allow to come to the boil and then simmer until of the right consistency. Great care is required during this second cooking as the mixture is very apt to burn. It can be flavored with either lemon rind, ginger or spices. The flavoring should be put in at the first cooking.

**Plum Marmalade.**—Take out the kernels of the plums and boil the fruit in just enough water to cover, simmer until soft. Rub through a sieve, return to the saucepan, and cook until they begin to show signs of sticking to the pan. Then take up, weigh and measure out an equal quantity of sugar with which to make a syrup, allowing one-half pint of water to every one and one-half pounds of sugar. Skim carefully and cook until a little dropped into cold water hardens immediately. Put the fruit puree and the syrup together into a pan and cook until it just comes to a boil. Do not allow it actually to boil, but stir immediately into sterilized jars, dust over the top with finely granulated sugar and cover.

**Preserved Figs.**—The figs should be matured but not ripe. Scrape them, cut a small slit across the top, and put them into a basin of cold water into which put also one tablespoonful of lime (for 50 figs). Put a plate on top to keep the figs under the water; leave them for about 12 hours, then take them out and wash them clean. Put them into a clean saucepan with about one and one-half quarts of clean water, one-half teaspoonful of carbonate of soda, and one-half teaspoonful of salt; let the figs boil up in this with the lid off. Take them out when soft enough to be pierced with a sharp stick, and drain them through a colander. Take one pound of sugar more than the weight of fruit, make a syrup one-half pint of water to three-quarters pound of sugar, and when it has been strained and cool, lay the figs in it for a night and the next day boil them over a slow fire till the fruit is quite clear.

**Pickled Beets.**—Wash very carefully, taking care not to break the skin, the color will come out if this is done. Boil for an hour, and let them stand until perfectly cold. Slice and slice them, and pour over them vinegar in which a few peppercorns and some cloves have been previously boiled. Cover the jars closely, and see that the beets are thoroughly covered with vinegar.

**Pickled Cauliflower.**—Trim the cauliflower and break it up into small pieces. Stew these with salt, and leave them from 12 to 24 hours between plates. Drain them well, pack them with salt, and cover with cold vinegar, previously boiled up with spice. The cauliflower can be quickly parboiled in salt and water before it is put in the jars, if you find the raw vegetable indigestible.

**Pickled Cucumbers.**—Choose small and perfect cucumbers without any spots. Lay them in strong salt and water until they turn quite yellow, stirring them twice a day to keep them from softening. When they are quite yellow, pour off the water and cover with grapevine leaves. Boil up the poured-off water and pour it boiling over the cucumbers. Leave them all in a warm corner near the fire. When the water is almost cold, boil it up again and pour it over the cucumbers again. Repeat this process until the cucumbers turn a good green, keeping them covered with the leaves, a clean cloth and a reversed soup plate to keep in the steam. When they are thoroughly green, drain them well, pour the following pickle over them and tie down with bladders or parchment.

For the pickle.—To each quart of white wine vinegar allow a quarter of an ounce of mace or half a dozen cloves, half an ounce of sliced ginger, half an ounce of black pepper and half a handful of salt; boil this all together for five minutes, then use hot.

**Pickled Walnuts.**—Gather the walnuts before the shells begin to form. Wipe them, prick with a darning needle and put them in a large crock or basin. Make enough brine to cover them, allowing a quarter of a pound of salt to each quart of boiling water. When quite cold, pour the brine over the walnuts and leave them in it for about a fortnight. They ought to be stirred occasionally and the brine changed twice during this time. Now drain the walnuts and spread them out on trays in a single layer to dry in the sun until they turn black. Have ready some dry, wide-necked bottles, three parts fill them with walnuts, and fill up with vinegar which has been boiled previously with spices.

### Pineapple Dishes.

There is no more delicious warm-weather fruit than the pineapple. Fruits are a welcome change at any time, but particularly so after the heavy meats and highly seasoned

saucers of the winter. Then the pineapple has a great many medicinal qualities that make it invaluable. Children love it, and it is one of the best things that they can eat for their general system, and for digestion, because of its pepsin-like qualities.

A fine fresh pineapple may be made into a delicious variety of summer desserts, and it is a good idea to can enough of the fruit for future reference. The best crops come from Cuba, Porto Rico and Florida and some from Hawaii. It is a good idea to watch the market, and choose the fruit the time that it is at its lowest price, and buy enough to last.

The best way to cut a pineapple is to remove the crown or blossom part, then cut through the fruit from top to stem. Divide into quarters. Remove the core; then cut into cubes or shred.

Pineapple toast is a novel recipe. Cut slices of old sponge cake a half-inch thick. Shape them round or diamond to give variety. Brush these with butter, dredge with sugar and brown lightly in the oven. Cool, then pour chopped pineapple and whipped cream over them. Serve with a strawberry on the top.

Pineapple shortcake is good. Use two cupsful of sifted flour, into which you have put for teaspoonfuls of baking powder and a teaspoonful of salt. Add a tablespoonful of lard and two tablespoonfuls of butter; chop until the shortening is quite fine. Now add a cupful of milk (scant); beat thoroughly and bake in a large biscuit pan until done. Separate the biscuit by quickly drawing a clean white thread across the top between the top and the bottom. Butter each side well, add powdered sugar to the upper piece, then add shredded fresh or canned pineapple; sprinkle again with powdered sugar. Put whipped cream over the top; garnish with slices of orange.

Pineapple marmalade is an English dish. Pare and remove the eyes from the pineapples; cut in small cubes and shred with a silver fork; weigh the fruit and place two-thirds of its weight of granulated sugar in the lower part of a moderate oven. Cook the pineapple in an uncovered pan until it is reduced, then add the juice of a lemon to each pound of the fruit; add the hot sugar, boil five or six minutes, fill jelly glasses, and when it is cool fill with the mixture. Thin peelings of the lemon skin add the marmalade flavor if desired.

Pineapple custard is another favorite dessert. Cut a pineapple with a silver fork, or shred it into small pieces. Add a cupful of sugar, and set on the ice. Make a good boiled custard, pour it over the pineapple. Make a meringue of the whites of the eggs. Cover the top of the pineapple with this and brown delicately. Chill and sprinkle grated almonds over the top.

### Things Worth Knowing.

Half a pepper minced fine will flavor an omelet.  
Overdone food is as bad for the digestive as underdone.  
Apples, bananas and lettuce are a delicious salad mixture.  
Don't forget that split peas make an excellent luncheon soup.  
Orange gelatin served in the orange hull makes a most attractive dessert.

The lid should not be lifted from a pot in which dumplings are cooking. They are apt to be heavy if the lid is taken off before they are done.

Charming footstool covers are made of grey linen worked on cross stitch design.  
Add a little apple to the rhubarb pie; it will be less tart and of delicious flavor.  
When scalding sour milk for cottage cheese, have the water warm, not boiling; if boiling water is used the cheese will be lumpy and hard.

When turnips are young, wash them thoroughly and cook without peeling. The rind will cook as tender as the rest of the turnip.  
Good flour adheres to the hand, and when pressed lightly remains in shape and shows the imprint of the lines of the skin of the hand.

A rich soup, with whole wheat bread and butter, a vegetable or salad, makes an excellent foundation for a dinner.  
A good way to keep mattresses fresh is to let them have slips of their own covered with unbleached muslin.

To pop corn successfully, first put it in a sieve and dash cold water over it. The kernels will be large and fluffy.

### City of Salonika.

Salonika, which has figured so prominently, for some time past, in the news of the day, is one of the old cities of the old world. Before Salonika there was Thessalonika, the Thessalonika of St. Paul, and before Thessalonika there was Therna. The site, in fact, at the head of the gulf of Salonika, on the great bay whose southern edge is formed by the Calamarian heights, is too obviously one for a seaport not to have early found settlers. The actual founder of Thessalonika was Cassander, who, about the year 315 B. C., began the building of a city on the present site.

## THE SUNDAY LESSON

INTERNATIONAL LESSON  
JULY 16.

Lesson III.—Paul At Athens—Acts 17. 16-34. Golden Text—Acts 17. 28.

Verse 22. Areopagus.—The "Hill of Ares" is west of the Acropolis and north of the market place, from which steps cut in the rock. The ancient and dignified court which took its name from its meeting there is believed to have invited traveling men of letters to lecture before them, with a view to engaging them for regular lectures. This may have been the purpose with which they asked Paul to speak. Very religious.—Though this word is capable also of meaning "superstitious," the choice of the other meaning is dictated to us by the simple consideration that Paul was a man of tact, incapable of starting with a rough word. That the word was ambiguous, and true in the other sense, is probably irrelevant.

23. Inscription.—The existence of such altars in Athens was attributed to the counsel of the sixth century sage Epimenides of Crete (see verse 28), who when a pestilence occurred they could not trace, advised a sacrifice "to the proper deity," leaving the name open. What therefore—Of course Paul was adapting their words to a new purpose: he never meant to add one more god to their crowded Pantheon! In ignorance—see verse 30. Paul is going to tell them the little oversight admitted in that inscription is nothing less than that of the one true God.

24. As a Jew, he naturally drops into Old Testament language (Exod. 20. 11; Isa. 42. 5), but the assertion could be matched almost verbally from the inscription of the Athenians' great antagonist, the Zoroastrian king of Persia, Darius; and Greeks like Euripides had declared that God could not be confined in temple walls. Made with hands.—That God's true temple must be "made without hands" is a declaration of Jesus (see Mark 14. 58) which is guaranteed as a true report in this respect by the echoes in the Acts and Epistles.

25. Neither is he served.—Compare Psa. 50. 9ff. Needed.—An acceptance of Epicurean doctrine to match the approval of a Stoic poet (see verse 28). In one of his finest passages, Lucretius declares that Deity is "mighty in its own resources, needing us not at all."

26. Of one.—Greek as well as Hebrew story recognized "the common parentage of mankind. Seasons.—The ages of their rise and fall, and their entrance on the lands they were to make their own.

27. Providence in history was to be the great prompter in the search after God. It was the clearness with which Israel's instinct grasped this lesson that qualified him to be God's missionary to the world.  
28. A recent discovery tells us there are two quotations here: "A grave have they made for thee, O Zeus, highest and greatest, even the Cretans, always liars [etc., as Titus 1. 12]. But thou are not dead, for to eternity thou livest and standest; for in thee we live and move and have our being." The verse in Titus is attributed to Epimenides, who now appears to have referred to the Cretan legend of the burial of Zeus in Crete. Certain—Namely, Epimenides for the earlier words, the Cilician Aratus (B.C. 270) and the Stoic Cleanthes (third century) for the latter. That there was a tinge of pantheism in both the quotations, according to their author's thought, does not prevent Paul's using them for a higher purpose.

## GERMANY'S HEROIC HAUSFRAU



The Official: "The Kaiser needs your pan." Hausfrau: "He's welcome to it. We have nothing to cook in it, anyhow."—By Calcutt in "Pasquino," Turin.

## COUNTING YOUR BLESSINGS

One Half of Misery Comes From a Failure to see the Wonderful Kindness of the Universe.

And be ye thankful.—Colossians, iii. 15.

In Japan there is a Buddhist saint known as Daruma. The Daruma pictures and images have little round bodies and heads with deep set eyes, but no legs, because the saint once meditated in a sitting posture for nine years and lost his legs. Lafcadio Hearn tells a story of one Otokichi and his Daruma. In the little Japanese fishing village where Otokichi lived the simple folk worshipped the Daruma in a peculiar way. All the Daruma saints were made without eyes. They were expected to earn them. Otokichi's Daruma had a right eye, given to the saint after a day of great fishing, and Otokichi remarked, "He shall have the other eye after another day of great good fortune."

### Happiness Outweighs Unhappiness.

This becomes a parable. Whatever helps us to remember blessings is in itself a blessing. When I hear folk whining and moaning and complaining I want to say to them, "Get some eyeless Darumas and fill them with eyes as you remember good things that have happened or are happening to you." The happiness of the world outweighs the unhappiness. The other day I was talking to a family who were telling me about their troubles. In the conversation the past came up. I found that the years of blessing quite outnumbered the years of trouble. And those blessings were all stored in memory to be re-enjoyed. The right kind of a good time is, through memory, a joy forever. As Ulysses says, "The years are gone, but I have them in my soul." Chesterton tells of a boy who

said he thought pessimists took care of your feet and optimists of your eyes. Well, pessimists are, always seeing the mud, but optimists the stars. If we cultivate recognition and appreciation then we will find happiness on every bush. Count the blessings that you allow to slip by unnoticed. If half of your unhappiness is envy—which it is—the other half is blindness. One eye is jaundiced and the other blind. Recognition is increased through the habit of appreciation. People who lack fundamental gratitude are for the most part unhappy. Learn to appreciate the simple, primal things, like the return of the sun, the green grass and the flowers, all seasonal things.

### The Happy Christ.

I like to think of the happy Christ, the Poet Christ; the Singer, the Rejoicer. We could go through the New Testament in this way and find His joy in nature, in the flowers, in the sun rising on the lake; His joy in little children, in common folk, in the mystic lit of friendship, happiness in spiritual success of His disciples. Yes, we would find a blessing, too, in suffering for what was good. Count your blessings and learn that the joy of the whole universe is increasing from more to more. Then it will be true of us, as of the great historian—"What grows fairer to me as life goes by is just the love and tenderness of it—not its wit and cleverness and grandeur of knowledge—grand as knowledge is, but just the cozy talk by the fireside, the friendship of friends, the laughter of little children, the sight of flowers and the sound of music."—Rev. Henry K. Denlinger.

## THE FASHIONS

### One-Piece Frocks

Just at this time of the year, when we are all of us finding the coat very irksome indeed, one-piece frocks play a most important season for them, but at this time their real charm is best appreciated.

### Fabrics Important Considerations

Aside from the simple, trim models of serge, gabardine, faille, and taffeta, which one meets everywhere, the shop windows are gay with voiles, nets, figured organdies, and the dainty imported cottons, fashioned into frocks which are wonderfully appealing. Frills, narrow and wide, cobweb-like laces layer of the sheerest of fabrics are used to create these full-skirted, fluffy frocks, for summer dances, and the thousand and one other requirements of the summer playtime.

### Interesting Tub Frocks

Of course, many of these dainty, lace-trimmed, befrilled lingerie frocks are anything but economical when one considers that they will not launder, but must be cleaned each time they are soiled. However, there are many dainty materials which will launder and make up quite as effectively—fig-



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### Embroidered Voile and Tinted Batiste Flouncing

The linen suitings are striped in the same colors, giving much the same effect. These Russian blouse suits and dresses are well liked for sports and also for more formal wear. For instance, the frock illustrated is developed in embroidered batiste combined with a skirt of plain white tussah, making a dainty, cool frock for summer afternoons.

These patterns may be obtained from your local McCall dealer or from The McCall Company, 70 Bond St., Toronto, Ont. Dept. W.

### PEARLS OF TRUTH.

Men may live fools, but fools they cannot die.—Young.

More wasps are caught by honey than by vinegar.—Old Proverb.

Mother is the name for God in the lips and hearts of little children.—Thackeray.

The veil that covers the face of futurity is woven by the hand of mercy.—Bulwer Lytton.

Living is not breathing; it is acting.—Rousseau.

Although good never springs out of evil it is developed to its highest by contention with evil.—Ruskin.

### Common Paradox.

"My wife's bills have a queer way of doing."

"How do you mean?"

"The more she contracts them the more they expand."