

absent three weeks from his mining claim forfeited it to him who took and worked it. All this led to cruelties from miner to miner and from bailiffs to workmen. The story is a curious reflex of yesterday's conditions in mining life as contrasted with those of to-day and in this respect proves that the world grows better.

Transition is a serious story with the charm of earnestness and the grip of vitality. Its *motif* is socialism of that best type which every clean, kindly soul shares and strives to make real. It is doubtful if a more concise exposition of anarchy carried to its finality and socialism realized has been made. It is an uncommonly well devised and delightfully written story of the sadder side of a congested city. It deals with the heroisms of men and women who wisely or unwisely stir the pot to revolt against the wrongs they suffer through overwork and under-

pay. It has to do with politics of both the sophistical and the upright sort.

From The De La Mare Publishing Company, New York :
Home Plants and How to Keep Them, by Lizzie Page Hillhouse.

This is a practical hand book with excellent illustrations. It supplies complete information regarding the planting and care of indoor growths and explains which ones will best promote health and pleasure in the house. The writer's explicit directions about soil, watering and bathing blossoming and foliage plants, also as to their needs and tastes in the matter of warmth, fresh air, etc., make success in cultivating home plants a very simple matter. The book will prove a friend to both plants and their care-takers.

CRANBERRIES AND THEIR USES.

By CARRIE MAY ASHTON.

Only within the past few years have cranberries become a staple product upon the markets. They are now largely cultivated and can be had from September to June. They afford a most healthful food, containing an acid which has been found highly beneficial in cases of diphtheria, cholera and grip.

In purchasing, select good, solid berries of medium size and dark, rich color. Cape Cod cranberries are thought by many to be superior to most others.

Housekeepers should remember to cook cranberries in granite, agate-ware or porcelain-lined dishes. They should never be allowed to stand in tin, iron or brass, the acid contained in them readily taking hold of these metals. In sweetening, it is best to use granulated sugar. There are a great variety of ways in which this fruit can be used. Below are given a number of valuable recipes, all of which have been tested.

CRANBERRY JELLY, No. 1.—Look over and wash two quarts of cranberries. Stew them in a porcelain kettle with three teacups of cold water until soft. When cooked and cool, stir through a colander into an earthen dish all but the skins; return the juice and pulp to the kettle and add two cups and a half of granulated sugar; let it cook until the sugar is well dissolved, then pour into tumblers and bowls. The next day it will be solid enough to turn out.

CRANBERRY JELLY, No. 2.—Pare, quarter and core a dozen large, tart apples—greenings or any other juicy ones are best. Place in a porcelain kettle with two quarts of cranberries and enough cold water to cover; stew until soft and then strain through a jelly bag. Return the juice to the kettle with two pounds of coffee A sugar, boil until it jellies when dropped from the skimmer, remove any froth that rises while boiling and pour into glasses and bowls.

SPICED CRANBERRIES.—This is an excellent sauce to serve with wild fowl or game. Cook one quart of cranberries in one pint of water until tender, then add three-fourths of a pound of sugar, one teaspoonful of cinnamon and half a teaspoonful of ground cloves. Cook a few minutes longer and pour into glasses.

CRANBERRY PIE, No. 1.—Line a pie-plate with plain paste and fill with stewed cranberries, cover with an upper crust and bake in a quick oven for half an hour.

CRANBERRY PIE, No. 2.—Line a pie plate with puff paste and fill with cranberry jam. Place strips of pie crust across the top and bake.

CRANBERRY PIE, No. 3.—Line a pie plate with plain

paste and fill it with uncooked cranberries; add half a cup of molasses and four table-spoonfuls of sugar, cover with an upper crust and bake thirty minutes in a hot oven.

CRANBERRY TARTS.—Fill patty shells with cranberry jelly or jam.

CRANBERRY ROLY-POLY PUDDING.—Make a baking powder crust and roll it out until half an inch in thickness, spread with cranberry sauce or jam and roll up. Tie in a well-floured cloth, allowing sufficient room to swell, and steam for two hours or longer. Serve in slices with a boiled sauce flavored with cranberry juice.

BAKED CRANBERRY PUDDING.—Pour cold water upon a pint of bread crumbs, add a table-spoonful of melted butter, two eggs well beaten and a pint of stewed cranberries sweetened to taste. Serve with hard sauce.

WITH BOILED RICE.—Cranberry jelly or jam goes well with plain boiled rice for lunch.

CRANBERRY SHORT CAKE.—Make a nice baking-powder biscuit crust and bake on a large pie plate in two thin layers with bits of butter spread between so it can be separated without breaking. When baked, separate and spread with butter. Fill with cranberry sauce cooked the day before and serve at once.

CHARLOTTE RUSSE.—Line small moulds with sponge cake and fill with cranberry jelly or jam. When well set, remove from the moulds and pile on whipped cream or a meringue made of the white of an egg and a spoonful of sugar.

CRANBERRY TAPIOCA PUDDING.—Soak one cup of tapioca over night in cold water and cook the next morning in one quart of boiling water. When cooking, add one quart of cranberries which have been stewed soft and rubbed through a colander with two tea-cups of sugar. Serve very cold with cream and sugar.

MEDICINAL USES.—Cranberries possess a medicinal value and in many instances have proven invaluable.

Poultices made of cooked cranberries applied hot are often used in severe cases of inflammation of the bowels.

Raw cranberries are sometimes prescribed for dyspepsia. Cranberries cut in half are frequently bound on painful corns and after a day or two the corn can be removed without trouble.

Cranberry poultices are cooling and afford speedy relief to those suffering from erysipelas.

THE SMALL CATALOGUE OF FASHIONS for Autumn, 1897, is a handy pamphlet, having illustrations in miniature of all current styles. Ask for it at the nearest agency for the sale

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