

Hints for Busy Housekeepers.

Recipes and Other Valuable Information
of Particular Interest to Women Folks.

DELICIOUS JELLY.

One of the good points about a well regulated English household is the care that is bestowed upon the preparation of preserved fruits, notwithstanding their limitations, such as lack of cellar, canned fruit closet, or other proper storage room, whereas we take the abundance of choice fruit and conveniences almost as an unnoticed blessing.

The room in which the preparation of these mysterious delights in the way of jams, jellies, and other goodies sails under the peculiar name of "stillroom," presided over by the mistress and a stillroom maid, and in it not so long ago many hours were spent in the compounding of the artless and artificial beauty lotions, such as caused a moral panic in the dear old Vicar of Wakefield's guileless bosom.

And right here may be mentioned the substitute for water which is required in the case of fruit of a dry character to prevent its burning when first put in the steppan. A juice is prepared from rhubarb stalks, which are peeled and cut in two inch lengths, covered with sugar, and let stand overnight. In the morning place over the fire and heat slowly till the juice is well extracted. One cupful of the juice to every two pounds of the fruit is the rule.

In making jellies of the larger fruits, such as apples, pears, quinces, or crab apples, they do not need peeling or coring, for the skins and seeds improve both the quality and color of the jelly. Simply wipe the fruit, slice or quarter, put into the preserving kettle with enough water to nearly cover the fruit, and simmer until tender. Remove from the fire, strain, and proceed as in making jellies of the smaller fruits.

A clear day should always be chosen for the making of all jellies, and it improves it to set it in the sunlight to cool. Select sound and not overripe fruit, and it should be used as soon as possible after gathering, as most fruits lose quality by standing. Quinces and certain varieties of pears are the only exceptions.

Apple Jelly.—Remove any blemish from the apples; do not peel, but simply quarter them. Put them into the preserving kettle with several stalks of rhubarb already peeled and cut into two inch lengths. To every pound of apples put one cupful of rhubarb juice, made as directed above. Let simmer about twenty minutes, or until the apples are pulpy. Strain through a jelly bag without pressure. If pressure is used the jelly will not be as clear. To every pint of jelly allow one pound of sugar. Boil all together for about forty-five minutes, stirring well and removing all scum. When it jells put in tumblers and seal. For a change of flavor a little lemon peel may be boiled with the apples or lemon juice may be added just before the jelly is put in the glasses.

A Delicious Plum Dainty.—To every pound of plums, freed from stones, allow one pound of sugar. Boil the plums over a low fire for one hour, stirring frequently. With a wooden spoon press through a coarse sieve and return to the steppan with equal parts of sugar and water. Simmer gently for two hours. Skim and boil briskly for half an hour, or until it adheres in a solid mass to the spoon. Some of the stones should be crushed and the kernels cooked with the fruit. While hot turn the jelly into glasses, but do not seal until perfectly cold.

PEACHES.

Chilled Peaches.—Chill thoroughly large free stone peaches. Peel carefully with silver knife, remove pits with a spoon, fill with cream seasoned, sweetened, and mixed with chopped nuts; place a candied cherry on top of each peach. Serve at once after prepared.

Peach Ice.—A delightful peach ice, economical in ingredients and expanding in quantity, proven many times, is as follows: One can of peaches with juice, one cupful of water, one cupful of sugar, three egg whites, well beaten. Run peaches through meat grinder. Add water and juice. Stir in sugar and beaten whites. When frozen will make a gallon. Tried and true.

Peach Omelet.—Peaches are lusciously ripe this month and a peach omelet is a most tempting breakfast dish. Beat five eggs just enough to mix the whites and yolks; season with salt, pepper, and a tablespoonful of sugar. Turn the mixture into a pan containing a tablespoonful of hot butter and with a fork stir well for two minutes; then place the pan in a brisk oven to cook the top of the omelet. Remove from the oven, spread with a layer of sliced and sugared peaches, fold once, and slip on a hot platter.

Hot Pudding.—Beat up four

eggs, add two pints of milk, two tablespoons of melted butter, three cupfuls of flour, two teaspoonfuls of baking powder and a saltspoonful of salt. Then lay in a deep buttered dish twelve large, juicy peaches that have been peeled, stoned and quartered. Sprinkle with sugar, strain the batter over peaches and bake in a steady oven until done. Serve with hard sauce.

IN CANNING TIME.

Orange Marmalade.—Four oranges, one lemon, eleven cupfuls of water, 4 pounds sugar. Grind four oranges and one lemon, add eleven cupfuls of water and let stand twenty-four hours. Then boil for one hour with cover off, then stand twenty-four hours. Then add four pounds sugar and boil until it jellies—about an hour more. Make ten glasses.

Santaloupe Preserves.—Cut up cantaloupe rind into one inch pieces. Put on stove and let boil in salt water. Drain off the water and for each cup of rind use one cup of white sugar and cup of water. Let boil until the rind is transparent, then flavor with any flavor you choose. A few drops of rose extract is splendid.

Canned Beans.—Bread the beans, instead of cutting them, cover with hot water well salted and boil until tender. Drain off all the water, add sliced onions and vinegar, sugar and pepper to suit taste. Let come to a boil and seal in fruit jars.

To Can Wax Beans.—Cut beans in one inch pieces, wash clean, put in kettle, and cover with following: To one quart of water add one tablespoon vinegar and one tablespoon salt. Put on to boil. Let boil fifteen minutes from time they start boiling, put in airtight sealers. Will keep for years.

Grape Catsup.—Fully ripe grapes, four pounds; sugar, one and a half pounds; one tablespoonful ground cinnamon, one teaspoonful salt, pepper and ground cloves, one pint vinegar. Cook grapes and sugar until quite thick then add other ingredients and bottle for use.

LITTLE HELPS.

If you have hard apples with which to make pies, try grinding them in meat chopper after they are peeled and cored. Sweeten, flavor, and spread on pie like mince meat. Will be done when crust is baked.

Japanned trays should never be touched with hot water, for it will cause the varnish to crack and peel off. To cleanse these trays, rub a little olive oil on and then polish it off with a flannel.

A sick room, even if it is to be used a short time, should not be too fully furnished, and no superfluous boxes and baskets should be left about. It is best to avoid many ornaments that harbor dust and need dusting.

Do not put eggs in rice puddings, as they are really wasted. All that is required in addition to the rice and milk is a small piece of butter. These puddings, to be good, must be cooked quite three hours very slowly.

Clean iron holders are the exception rather than the rule. They need not be, for little washable cases, open at one end like a pillow slip, are easily made, and can be renewed as often as desirable with little trouble. Tie the cases on with tapes.

To whiten flannels made yellow by age, dissolve 11-2 pounds of white soap in about twelve gallons of soft water, adding two-thirds of an ounce of spirits of ammonia. Place the flannel articles in this solution, stir well for a short time, and then wash in ordinary.

Before using plates, pie dishes, etc., for cooking purposes it is a very wise plan to put them in a pan of cold water. Place over the fire and let the water come to the boil. By so doing you will find the heat of the oven will not crack the dishes so easily.

In laundering colored shirt waists or negligé shirts, use lukewarm water with plenty of salt in it, and a moderate application of pure white soap. Dry wrong side out in the shade, and remove from the line as soon as dried.

Many old gilt picture frames can be much improved by being enamelled white, or even in colors to match the paint work. For instance, black and white drawings hung on a brown wall-paper may be placed in scarlet frames.

To Sew in Sleeves.—After seams in waist have been sewed and armhole trimmed to suit, hold edges together beginning at shoulder seam. Measure carefully until you find the center, mark it with a thread. If waist is for a thin person place sleeve seam one inch forward of this mark. If for medium, one and one-fourth inches, and if stout, one and one-half inches. This is infallible if followed with exactness.

To keep oil from dripping on the

sewing after oiling the machine, fasten a bit of absorbent cotton to the needle bar just above the needle. Many a nice dress has been spoiled by oil dripping on it, and this is a sure prevention.

An easy way to make French seams in one-half the time the old way takes: Baste seam toward the wrong side of materials and put in hemmer on machine. This makes a smaller and neater seam than you could possibly make the other way.

To Clean White Plumes.—First immerse in gasoline until thoroughly wet and cleaned; then shake out and roll over and over in flour. After the flour bath use cornstarch and your plumes will come out perfectly white and clean. This is the process used in millinery departments with excellent results. Any light colored plume will clean well in this bath.

To Hang Skirt.—Sew on belt and then put on skirt; use a yardstick and place the end on the floor and mark with chalk at the top of yardstick about every two inches all around the hips. This mark is just thirty-six inches from the floor and the extra hip length is already allowed. Lay skirt on table and subtract as many inches from this length as you want it from the floor; if two inches, mark the skirt thirty-four inches in length from the measure, and your skirt will be perfectly even, and one can do this nearly alone.

LASH FOR APACHES.

Strong and Growing Demand for This in Paris.

How to protect Paris, France, from the growing Apache evil is the subject occupying the minds of nearly all leading citizens.

Statistics of murders and attempted murders by the type of individual known as the "Apache" show that they have rapidly increased of late. In August crimes of this kind committed with the revolver were nearly seventeen per cent more numerous than were those in July.

M. Lepine, the Prefect of Police, says that the law, as it exists would suffice for the suppression of this evil if it were fully enforced. He blames the leniency of the Judges. Light imprisonment and lighter fines are the usual punishments for many dreadful crimes.

Strong and growing opinion demands that whipping for the Apache type of criminal be applied in French prisons as it is in English ones. M. Raynaud, a deputy from Charente, announces that he will take the initiative in favor of the lash as a legal means of punishment.

SENTENCE SERMONS.

A large part of theology rises in the liver.

The soft places are always mucilaginous.

Your success is to be measured by your service.

Some have no faith except when they are feeding.

Saint's sighs may do more harm than sinner's smiles.

When a man makes his own halo he always gets tangled up in it.

Preachers would get nearer to hearts if they cared less for counting noses.

He cannot love his fellows who helps one man to hate another.

Casting your care on the Lord does not mean quitting your job.

An honest prayer for harvest always inspires a man to get out and hustle.

A good deal of our dignity is really but impudence in view of our large indebtedness to the world.

The man with an eye only for the main chance usually gets off on the side track of selfishness.

No man knows how much joy there is in the world until he becomes concerned in the sorrows of others.

It's not much use talking of giving your heart to God when you leave only the tag end of yourself for your family.

COMMENDABLE SELFISHNESS.

Mothers Should Insist on Rights Being Respected.

Selfishness to a certain point is not only allowable, but commendable. The mother who, meaning to be unselfish, allows her husband and children to ride over her roughshod is not only preparing trouble for herself but, still worse, trouble for those whom she is spoiling day by day. She would be doing her duty more truly by her family if she remembered that she, as well as they, had certain rights which must be respected and preferences which must be honored.

A family is a little kingdom, in which the mother and father are sovereigns, who must rule wisely, rendering justice to all—themselves among the number—if the kingdom is to remain happy and prosperous. The mother, as queen, must fit herself to stand comparison with other queens, so that her growing sons and daughters may think proudly and fondly that "no other chap's—or girl's—mother is fit to hold a candle to ours."

Our duty to ourselves begins when we first realize that the world contains an interesting person called "I," and continues as long as that person remains in this troublesome world.

THE S. S. LESSON

INTERNATIONAL LESSON,
OCT. 9.

Lesson II. The Parable of the Talents, Matt. 25. 14-30. Golden Text, Matt. 25. 21.

Verse 14. A man—Christ, as a merchant, whose chief interest is to increase his possessions by careful investment.

Going into another country—Same word as in Matt. 21. 33. Not "a far country," as in Authorized Versions. Christ is never a great way off from his servants. All that is intended is that in visible presence he is removed from them for a time while they trade for him. Why he goes away is not indicated. In the parable of the pounds the nobleman goes to "receive for himself a kingdom."

His own servants—Indicating that they are on terms of intimacy with their master. This makes it possible for him to assign the talents according to their several abilities. It also gives them their knowledge of his will, so that he does not need to instruct them as to the use they are to make of the goods. They know without being told, that they are to trade till he returns (Luke 19. 13).

15. Talents—See Word Studies for July 31. Five talents would be something over \$5,000, a large sum to intrust to a servant. Some servants of the kingdom are rarely endowed, God lavishing upon them his graces and advantages. But such also have heavier obligations than the man of two talents. The man of one talent, on the other hand, though less freely endowed, is not to despise the opportunity which he has in his own sphere. All are to remember that the talents are not gifts outright, but sacred trusts out of which each is to make the very utmost.

16. Straightway—Note the difference here between the two versions. The Revision gives better point to the story, and is grammatically correct. The merit of the first servant is, that he lost no time in doing with his money exactly what his lord had intended—traded, and made other five talents. The immediate and sole business of Christ's service, and to secure as large a return as possible.

17. Gained other two—That is, by dint of unreserved devotion to his master's interests, though he has less working capital, he does as well as his fellow of five talents, because he doubles what he has received.

18. Hid his lord's money—He might at least have doubled it by careful investment. By depositing it in the earth, he not only keeps it from diminution, which seems like an innocent enough purpose, but prevents the legitimate increase it might have had in other hands.

19. After a long time the lord cometh—Suggesting that the slothful servant had plenty of time to profit by the example of his fellows. A man's probation is extended until the last grain of possibility of his turning is exhausted. None can say in the day of reckoning that his failure was due to a lack of opportunity.

21. Faithful over a few things, I will set thee over many—This throws light upon the life hereafter. Reward for fidelity is not to be an unemployed period of quiet, but an opportunity for continued service, and service on a larger scale. The endowment of five talents will seem small in comparison to the nobler heritage of heaven.

23. His lord said unto him, Well done—Just as he had said to the five-talent man. The commendation and reward are precisely the same, showing that what counts in the end is, not rich natural or spiritual endowment, but high devotion to Him whom we serve. Since both were equally zealous and achieved the same result, they were received with equal warmth.

24. I knew thee that thou art a hard man—This is an excuse rather than a reason. Long before his lord returned his heart must have smitten him with the conviction that he ought to dig up the talent and put it into the current of trade. But now, when all opportunity has fled, he tries to throw the responsibility upon the master: "Is he not a man of greed, who without conscience reaps dishonest riches from other men's toil?"

25. I was afraid—As a matter of fact, his sole, unpardonable fault was, that he was lazy. Fear lest he should fail to make a fair profit from his investment is simply feigned.

26. Thou knowest—He convicts the servant out of his own mouth; for, if the charge were true (and the master makes no attempt to justify himself from it), then this wicked servant, who now tries to deceive his lord, had not been shamefully slothful, would at least have taken this one talent and deposited it with the bankers, where it could draw interest (27). This only shows that it was his laziness, and not his false estimate of his lord's character, that led him to hide the money. If Christ's one-talent workers feel themselves unequal to any independent profitable

investment of their meager gifts, they can at least associate themselves with the more richly dowered, and these will show them the method of increase.

28. Failure to use one's gifts will at last result in inability to use them. There is a spiritual as well as a physical atrophy. Christ at last dismisses from his service those who fritter away their opportunities in idleness. It cannot excuse us that only a little has been committed to our charge. The administration of the littles is not overlooked by our Lord and Master.

29. Unto every one that hath—This is a law of life. As disuse ends in final loss, so wise and faithful use results in increase. There was a Jewish saying, "He who increases not decreases."

30. Cast ye out the unprofitable servant—His terrible punishment is simply on account of uselessness. How much more severe ought the condemnation to have been if he had squandered away the money of his master! If we wish in the end to come in from the outer darkness and enjoy the friendly light of the banqueting hall, we must not shrink from risking our talents, however slight, in the service of Him who, though exacting to the last degree, trod the hard way for us, that we might escape the bitterness of the weeping and the gnashing.

Heads and Tails.

A well known astronomer and mathematician was on his way home one evening after having spent an hour or two in an observatory, looking through a telescope at a comet. Directly opposite him in the car sat a man with a loud voice, whose misinformation concerning comets would have supplied the material for a library and who appeared to be talking for the benefit of all the passengers. The astronomer listened patiently for a time. Then he said in a low tone to the man sitting next to him:

"Our friend on the other side of the aisle reminds me somewhat of a comet himself."

"How so?"

"He is emptying his head to make a long tale."

Life of Air Leaks Away.

Air seems to spoil easily. Air traveling through shafts and special air chambers—in fact, air going through anything that cuts it off from the ocean of atmosphere—loses some of its indescribable vitalizing qualities and is liable to cause weariness and a feeling of depression to those who habitually breathe in artificially ventilated houses. Scientific examination may show such air absolutely pure, but all the same it is poor stuff to take into the lungs. This also explains the real rock bottom difference between town and country air. Highly artificial food and highly artificial air, no matter how good they seem, are not the real stuffs themselves.—New York Press.

Hugo and His Disciple.

A young man, an admirer of the great poet, attended one of Victor Hugo's recitations, became engaged in argument and lost his temper. Hugo solemnly rebuked him, and he subsided. Presently the guests retired. One of them, however, had forgotten his umbrella and returned to get it. Looking through an open door from the vestibule, he perceived the young man on his knees before the poet, sobbing out his apologies for his disrespect, while Victor Hugo, with almost regal dignity, extended his hand to him and bade him rise.

Superfluities.

A novelist once subscribed to a clipping bureau, but stipulated that only favorable notices of his books should be sent. As a natural consequence it soon began to be gossiped about that he was very vain and so sensitive that he could not stand criticism. When a friend twitted him about it he said:

"You are entirely mistaken. I do it merely as a matter of economy. Whenever one of my books gets roasted there is sure to be some kind friend to send me the notice."

Noisy Gratitude.

Mark Twain in an after dinner speech in Bermuda once talked of gratitude. He didn't much care, he said, for gratitude of the noisy, boisterous kind. "Why," he exclaimed, "when some men discharge an obligation you can hear the report for miles around."

Tobacco a Big Revenue.

Tobacco and snuff yield far more custom's revenue than any other substance paying duty on entrance to Great Britain, and sugar comes next.

OBEYING ORDERS.

Hogan—"Phwat makes ye swally all your dinner in two minutes, Grogan? Are yez atin' on a bet?"

Grogan—"It's for the good av me dyspepsy, Moike. Sure the docther told me to rist an hour after 'atin', and how else am Oi goin' to get the hour to rist in unless Oi ate like the devil?"

SURELY A BIRD.

Mrs. Hoyle—Covered with jewels, isn't she?

Mrs. Dokle—Yes, it is hard to tell, at first glance, whether she belongs to the mineral or animal kingdom.

PERVASIVE ODOR.

"What is the most expensive perfume you know of?"

And after a moment's thought Mr. Craggins replied, "Gasoline."

There's a world of difference between borrowing trouble and sharing it.

AN ORIENTAL GARDEN.

It Is Not Planted With Flowers, and It Has No Lawns.

A garden does not necessarily mean a collection of flowers arranged more or less symmetrically, with spaces of lawn, shelter of trees and paths hither and thither. There have been gardens that, beyond a terra cotta jar or two holding a rosebush or a flowering almond, have had no green thing within their gates.

I know of an oriental garden to be seen where white garmented Moors come in the cool of the evening to sit and listen to ancient stories that they know by heart, or to music that was old when the pyramids were new, or perhaps to look at a dancing girl or two taking soft steps while they smoke their nargiles, yet that garden is nothing more than a series of arches upholding walls beyond walls, toned a faint, mysterious yellow that is not yellow, but white, and yet not white, but rose. In the middle is a pool of water in a stone basin that looks blue because of the intense sky overhead and that strikers with gold in reflections from the walls. In the corner stands a mighty jar full of strange scarlet blossoms, and rugs of deep color and intricate pattern lie on the sun warmed flags. There is always the fairy music of dropping water, and wonderful shadows move among the arches.

This place is a garden for all that it is so builded of man. The word court will not do for it.—Century Magazine.

FIGHTING FATIGUE.

Jacking Up the Tired Student Without Using Stimulants.

If efforts to keep at work are continued in spite of fatigue the quality of the work is poor and the exhaustion inordinate. Students constantly make this error and do all sorts of things to keep awake to burn the midnight oil when if they would go to bed and rest they could accomplish far more in half the time in the morning with little or no fatigue.

Yet there are times when sleepiness and fatigue must be overcome without resort to stimulants which injure the judgment. The tired physician with a critical case, for instance, must have his wits about him, and it will aid him vastly to go to an open window every fifteen or thirty minutes to take a dozen or two deep inspirations of cold air. His exhaustion in the end will be great, but he can make it up later.

As a matter of fact, surgeons and others whose work requires the keenest perceptions instinctively choose the early morning for their best efforts, reserving the afternoon for "low pressure" tasks or recreation. That is, it is far better to so live that we do not need the stimulus of these extraordinary methods of respiration.—American Medicine.

A Dinner Better Than Two Nickels.

A panhandler approached a man in the Hall park and demanded a nickel. The man gave none, saying, "I suppose you want a glass of beer."

"Surest thing you know," replied the panhandler unblushingly. "And, by the way, while we are on the subject, I have no nickel in my possession two nickels. Would you mind giving me a ten cent piece for them?"

"I will on one condition," said the man, whose curiosity was aroused. "What's the answer?"

"Well, you see, it's this way," explained the panhandler. "If I have a dime I go into a saloon and ask for beer. I have a nickel comeback, which enables me to amble over to the free lunch counter and fill up. Maybe you don't realize that getting change over the bar gives a man a certain tone that doesn't belong to him if he just coughs up a nickel."—New York Sun.

Rice in the Orient.

Rice is "wet," that grown for the most part in flooded land, or "dry," that raised on uplands. Its growth in those regions where civilization has penetrated least is pathetic. Parts of the east are still covered with virgin forest of tall trees. Underneath all is dark in heavy shade. Creepers twine up hundreds of feet and are all topped off with indescribable orchids, all hunting for air and sunshine. In the thick wood a suitable spot is chosen, for rice they must have or starve. Undergrowth is cut out and staked and hedged around to make a fence for the little rice farm.—Exchange.

Foxglove.

In some places in England the foxglove is regarded with awe as a "witches' flower," the peasants saying that the witches use the bells of the blossoms as rimbles. In most parts, however, the "wee sma' folk that bode go ill" are the bells that "sweetly nestle in the foxglove bells," and in Ireland the plant is called the fairy cap.

A Rival.

"Why do you always say, 'As scarce as hen's teeth'?"

"Because they are about the scarcest things in the world."

"More scarce than men who enjoy hearing about the cleverness of other people's babies?"—Chicago Record-Herald.

Women's Lefts.

Miss Bixley—So you have given up advocating woman's rights?

Miss Pascoe—Yes; now go in for women's lefts.

"Women's lefts? What's that?"

"Whiskers."

Our affections are our fire. We live by these. They supply our warmth.—Channing.