

## The Housewife's Corner

### Dainty Dishes.

**Pepper Hash.**—One dozen red peppers. One dozen green peppers. Three or four large onions. Two cups granulated sugar. Three tablespoons salt. Three cups vinegar. Remove the seeds from the peppers and put both peppers and onions through the food chopper. Cover with boiling water, let stand ten minutes and drain. Cover again with boiling water, let come to the boiling point and stand again for ten minutes. Drain, add the sugar, salt and vinegar, and cook fifteen minutes, seal in jars. It is well to wear rubber gloves when preparing the peppers for they sometimes burn the hands.

**Pineapple Orange Marmalade.**—Take six well ripened pineapples and six tart oranges. Put both through a food chopper and mix together. For every cup of the pulp take one of sugar. Cook until the thickness of ordinary jam, pour into glasses and let cool.

**Apple Conserve.**—Ingredients: Two quarts apples cut in small pieces; two quarts sugar, one cup vinegar, one cup raisins, one cup walnut meats. Boil sugar and vinegar, add the fruits and cook until clear and tender. Put in jelly glasses and seal. Use Whitey crabs if obtainable.

**California Jam.**—Grapes will soon be ripe and this delicious jam may be made now or later in the fall, as one wishes. The basket of grapes or a little less than ingredients are as follows: One peck, three oranges, two lemons, one pound seeded raisins, one-half pound English walnuts. Stew the grapes and rub through wire sieve. Wash and dry oranges and lemons. Remove seeds and put them, with the raisins and nuts, through the food grinder. Mix together all ingredients and after adding an equal amount of sugar boil thirty minutes. Should not be too thick when sealed, add a little boiling water if necessary.

**Corn Relish.**—Take twelve ears of tender corn, one quart cucumbers, four large onions, two quarts ripe tomatoes, two green peppers, three red peppers and two large stalks of celery. Cut the corn from the cob. Peel and chop the cucumbers; peel and cut the tomatoes in small pieces. Chop the onions, celery and peppers fine. Add one quart vinegar, one and a half cups sugar, one tablespoonful each of salt, dry mustard and turmeric powder. Mix thoroughly and cook for forty-five minutes. Seal while hot. This quantity makes about eight pints.

**Pineapple Marmalade.**—Run pineapple through food chopper, saving all the juices for refreshing drinks or by adding a cupful sugar to every pint of juice and making a fruit syrup. For marmalade take equal quantities of sugar and shredded pineapple; let it stand until sugar dissolves; boil fifteen minutes and skim next day bring to boil for ten minutes more, put in glass and seal.

**Mixed Pickles.**—Three quarts green tomatoes. Three quarts small onions. Two quarts string beans (cut in halves). Three quarts cucumbers (cut in slices). Two good-sized heads of cauliflower. Four large green peppers. Four red peppers. Make a brine of one cup of salt to one gallon of water. Put all the vegetables together except beans and cover all with the brine, beans by themselves, and let stand overnight. In the morning bring all to boiling point in the brine except beans, which must boil a trifle longer. Then drain. Take one pint of vinegar, add two tablespoons of whole cloves and four sticks of cinnamon. Let boil ten minutes, strain, and add to vinegar one cup of flour, six tablespoons of mustard which has previously been rubbed to a paste with a little vinegar, then add three cups of sugar, two and one-half quarts of vinegar and two tablespoons of celery seed. Pour over vegetables and boil fifteen minutes, then remove from fire and add two tablespoons of turmeric powder dissolved in a little hot water. Seal up hot.

**Rhubarb Fig Relish.**—One pint dried figs. Two quarts fresh rhubarb. One-half pint blanched almonds. Three pints sugar. One-sixteenth teaspoonful each of cloves, cinnamon, allspice and nutmegs. Stew figs in pint of water and cook until tender. Drain off any liquid and mash. Stew rhubarb after skinning and breaking into small pieces in a pint of water until tender. Drain off any liquid, mash and mix in the figs, sugar and spices. Cook two hours on low flame or on back of cook stove. Place asbestos mat underneath pan to prevent scorching; also stir often. Add broken nuts ten minutes before taking from fire. Place in jars hot and seal. This is delicious with fare and meats.

**Tomato Preserve.**—Pare tomatoes—Cut in half crosswise, take a half in each hand and squeeze out all the juice and seeds you can without losing the pulp. Put on slow fire, and do not add a drop of water. As the juice comes out of the tomatoes turn it off until you see you would lose pulp by turning off any more. Boil down as close as you dare by careful watching. Add two-thirds as much

sugar as you have tomato. Cook until they are thick but not so thick that they are not quite liquid. About twenty minutes before they are done add one lemon cut in very thin slices. Put in self-sealers and eat when jack frost is in the air.

### Household Hints.

Summer squash may be fried exactly like eggplant.

An egg becomes a complete food if rice is added to it.

Dried figs are more nourishing than an equal weight of bread.

Half a pint of milk and half a pound of dates form a perfect meal.

A red hot iron will soften old putty so that it can be easily removed.

Water can be softened by boiling.

A little borax or baking soda added to the water will also soften it.

If a soft piece of home-made bread is rubbed on a scorch on woollen goods it will remove it entirely.

If labels won't stick on your glass fruit jars, scratch the metal tops of the jars and paste the labels there.

When it is difficult to turn ice cream out of its can, allow cold water to run over the outside of the can.

A piece of cloth dipped in spirits of wine and rubbed upon soiled leather will remove every spot on it.

A little water in the wash-tub after using will keep it from drying out when it is set away for the week.

When shoes are too large at the heel and slip up and down fit a piece of velvet in the heel and glue it there.

Home-made cottage-cheese and good bread and butter make a sandwich fit for a king. Just right for picnics.

If the screen door bangs too hard fasten a thin strip of felt or woollen cloth on the door-frame for it to strike against.

Never forget that the foremost consideration in the feeding of infants and young children is pure milk.

Always turn off the current whenever you stop ironing with an electric iron, even if it is but for a moment.

The value of vegetables lies in their mineral salts. Vegetables should be steamed, not boiled, or the salts are lost.

Always bake the pastry of a custard pie before putting the custard in; put it in the oven again until the custard is brown.

If rice is cooked in water it will absorb about three times its measure. If it is cooked in milk at least half as much liquid will be necessary.

A fish that is to be boiled will be improved if it is placed in a dish containing melted butter, and allowed to stand for an hour before boiling.

Instead of mixing cocoa with boiling water to dissolve it, try mixing it with an equal amount of granulated sugar and then pouring it into the boiling water or milk in the pot, stirring all the time.

### FEAR BRITISH WILL LAND.

Marine Corps Reinforced on the Flemish Coast.

Now that the Entente Allies have taken the offensive on all fronts the Germans are more than ever reckoning with the possibility of an attempt to land British troops on the Flemish coast, according to a frontier correspondent of the Amsterdam Telegraaf. The marine corps has been reinforced, while a whole army of military workmen has been seen at the port of Zeebrugge.

Recently an alarm was sounded at 10.30 at night and the garrison there hurried to their posts. It turned out that no attack threatened, but the whole affair was a rehearsal of the operations for repelling a landing. The coastal guns suddenly belched forth, while the rattle of the mitrailleuses could be heard at Flushing. The entire manœuvre lasted about half an hour.

### Soldiers' Smiles in Death.

On many a killed soldier's face I have seen the sweet smile of a contented painless death, writes a motor-ambulance driver from the French front to The Autocar. The fearful expression of "kill" leaves the countenance of the suddenly smitten fighter, and he seems to "pass west" happily and gently. Of course, those whose death ensues after bouts of fearful pain record their sufferings, but it is remarkable that the most animal of man's emotions seems to evaporate at the instant the soul leaves the body, and as a last act of grace erase itself from the features of the dead man.

### Matches Are Re-dipped.

Matches which have once been partly used are carefully gathered in Japan and redipped in phosphorus. The industry has grown to such magnitude that a large proportion of matches now sold have been lighted at least once. Recovering them from streets and eating houses is an industry of the poor.

### Tough on Brown.

Binks—Was the loss on Brown's dwelling total?  
Jinks—Yes, the neighbors saved six umbrellas, but recognized them all.



### Questionable Taste.

Jack (inspecting ship's stores): 'Ere, Ginger, just taste this stuff and see what you make of it. I believe it's rat poison?—London Sketch.

## THE SUNDAY SCHOOL

### INTERNATIONAL LESSON AUGUST 27.

#### Lesson IX.—Journeying to Jerusalem

—Acts 20, 16-38. Golden

Text—Acts 29, 32.

Verse 16. The decision to take a ship that would not touch at Ephesus illustrates the immense importance Paul attached to his offering the gifts of the Gentile Christians at the time of his journey to Jerusalem. Those who "watched on the half of souls" were called variously superintendents (bishops), pastors (presbyters), servants (deacons), or leaders. A stereotyped constitution, with a monarchical "bishop" set above his "fellow elders" (compare 1 Peter 5, 1), is a development of the second century. Providence ordained that the authoritative books should have no fixed form of church government, so that ages might be free to determine his purely administrative matter in their own way.

17. Miletus—Some thirty miles south of Ephesus, and in early history much more important. The elders or presbyters (margin), who in verse 28 are called bishops, in the first century the names were interchangeable, denoting the same work from different points of view; indeed, they are hardly technical titles at all. Those who "watched on the half of souls" were called variously superintendents (bishops), pastors (presbyters), servants (deacons), or leaders. A stereotyped constitution, with a monarchical "bishop" set above his "fellow elders" (compare 1 Peter 5, 1), is a development of the second century. Providence ordained that the authoritative books should have no fixed form of church government, so that ages might be free to determine his purely administrative matter in their own way.

18. Troas—Till Christ made this a virtue, the word suggested only "meanness, grovelling." Tears—Of joy and sorrow and anxiety, the emotional self-expression of an Easterner's emotions. We are by temperament less demonstrative.

21. Testifying—This recurrent word describes an appeal based upon the deepest personal conviction. It must be carefully distinguished from the similar word bend witness of what one had seen or heard. Repentance—"Change of mind," which brings to God one formerly at war with him.

22. Bound in the spirit—Compare Matt. 5, 3, etc. The "poor in spirit" may have outward wealth, but lives as if he had none. The "bound in spirit" wears no chains, but acts as if a prisoner already. The spirit is that part of man in which the Holy Spirit has his throne.

24. Course, or race, Paul's favorite figure (compare especially 2 Tim. 4, 7). One of many links between the Epistles and this report of Paul's great Apologia, which they authenticate.

25. Luke obviously knows of no happy reversal of this strong presentiment, and unless Acts was really written immediately after the "two years" (compare Acts 28, 30) and prior to a release and new travels (compare 2 Tim. 4, 20), we may be sure there was none.

26. Probably Paul was thinking most of the solemn passage in Ezekiel (33, 1-9) where the "watchman's" responsibility is enforced.

27. The whole—Warnings as well as blessings, irksome duties as well as privileges. "His will is our peace," if we accept it all.

A sergeant was entering a new enlistment into his book. "And where do you hail from, Angus Macdonald?"—England, Scotland or Ireland?"—he asked with a sarcastic smile at the six-foot brawny giant. "Name of them," was the ready answer. "Do ye ken whaur Aberdeen is? Well, I come frae Aberdeen."

### "SEND MUNITIONS."

For God's Sake Be Sure You Send Us Enough.

The point of view of the soldier in the trenches is very plainly stated in the following appeal to munition workers and all others engaged more directly in the production of material for the Army, submitted by a wounded Tommy at Southampton. He was formerly a reporter, and on the way over in the steamer he wrote this moving message:

"All I want to say to the people at home is this—You can never eat your dinner, or smoke a pipe, or read a newspaper, or go to 'the pictures,' when there would be a large consignment of Jewish Christians in the Holy City. Still keeping up the practice of coming to worship at one of the great feasts, if no more, they naturally chose Pentecost, the church's birthday.

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## POULTRY

### Gather Droopings Daily.

Filthy houses cannot be in a good healthful condition. On all successful farms it is the rule to daily gather up the droppings of the previous night, and by attending to this duty each day it requires but a few minutes' time. Besides, there will not be that stench found when the manure is allowed to collect for a week or more at a time. By keeping sifted coal ashes, sand or road dust scattered over the platform, the cleaning will not only be easier, but there will be a better odor to the house.

The outside runs or yards must also not be forgotten. Several times a year they should be either plowed or spaded, so that the soil will not become compacted. All low places should be filled up so that no pools of stagnant water will be within reach of the hens. Much sickness is caused by a neglect of this matter. It is advisable to have a double yard to each house, so that while the fowls are in the one the vacant lot can be sown to some vegetable crop or seeded to rye or oats. This green crop has a double benefit in both disinfesting the soil and in furnishing a green crop for the hens.

### Poultry Notes.

See that the chicks are not overcrowded. Remember that as they grow larger they need more room.

Overfeeding often gets away with quite a number of chicks, but not as many as die from over-crowded conditions.

Shade for the chickens during hot weather is as essential as good food. They won't thrive if they have to be in the hot sun all day.

Avoid crowding by keeping in small flocks, and by providing roomy coops. This outfit if there are too many chicks.

Broody hens should be removed to slat-bottomed coops as soon as discovered. Leave them there till they forget it.

Clean fresh water lessens disease. Filthy drinking water is the source of much trouble. Clean the drinking pans frequently.

If hens are lousy, rub a piece of blue ointment, the size of a pea, into the skin just beneath the vent and on the under side of the wings.

Mites are sure to accumulate if the droppings are not removed from the poultry house every week, and the coops sprayed with kerosene emulsion or a disinfectant.

After the grass gets tough, chickens can catch more bugs and worms and will grow better on loose soil.

There can be no error in mixing cut vegetables and other soft food for the fowls, for their nature craves it. There are eggs in potatoes, and the squash adds a nice flavor to poultry meat. One of the best articles of diet for them is young clover cut fine, and they are very fond of it.

Give animal food to the hens in time, before they quit laying, and it will hurry them through the molting season. They will not then stand around looking haggard and miserable for weeks, but will go to singing, and soon be ready for business again. You will be sure of plenty of eggs in the fall.

### LEFT US A NEW WORD.

Words Descriptive of Patriotic Fervor Vary.

There lived once in France a soldier, Nicholas Chauvin, who was so demonstrative in his patriotic fervor that he made a fool of himself, and ever since his day a man who displays a cocky and hysterical patriotism is called a Chauvinist. In England such a man is called a jingo. A jingo is always bragging about his country's preparedness to fight. In Germany this form of patriotism is known as Pangermanism, in Russia it is called Pan Slavism, and in the United States it is labelled "spread-eaglesm." The only patriotism which some men seem capable of exhibiting is a contempt for other nations and a glorification of their own. Let us agree that all such patriotism is dangerous, as well as silly, and let us face the problem of cultivating a patriotism which is rational and Christian.

### FURTHEST NORTH TOWN.

Longyear City Mining Town Holds Record.

Not only is Longyear City the most northerly mining town, but it bids fair to become a place of importance, now that a Norwegian company has taken over the vast coal fields of Spitzbergen. The enterprise is on a very large scale. The coal fields which the Norwegian company will develop cover an area of over 885 square miles, of which one-seventh has been surveyed, and it is estimated that this alone will yield something like 100,000,000 tons of coal from the first stratum, and the second stratum will probably yield as much more. There are other coal veins of which little is yet known. The enterprise is regarded as a national one, and eventually thousands of miners will be employed.

Heavy pork is not wanted in the markets as in years gone by. Pigs weighing from 150 to 200 pounds top the market. In some markets lighter pork than that is sought for.

## The AUTOMOBILE

### The Storage Battery.

Every few days we receive an inquiry or two attacking our position on the matter of running engines having electric generators in connection with the storage battery is disconnected or removed from the car, says Motor Age. We have repeatedly explained that doing this is apt to burn out the windings, but a great many will not believe it. One man even went so far as to say that his garage man told him it would not hurt the generator in the least to run without the battery, and further that when the battery was off the car, he even started the engine straight off the generator, requiring no battery at all.

This merely goes to show how very little a great many owners really know about the electrical system, for common sense ought to tell that it would have been absolutely impossible to do any such thing. It is just like saying that he ran a steam engine without a boiler or other source of steam supply. To start the engine you must draw the current from the battery in order to send it to the starting motor. If there is no battery you have no starting current.

So much for that. As regards running without the battery, let us say plainly once more—do not do it. Most generators, are of the shunt-wound type, and being of that type of high voltage is built up when there is no provision for using or taking off the current that is produced. Suppose you were to take a water pump and stop the outlet so that no water could be let out. Now, if you pumped water from the well by working the handle you would be drawing it into the pump, and pretty soon something would have to break if there were no way for this water to get out.

So with the generation. The battery is there to receive the current generated and when it is not in connection you are stopping the electrical outlet without stopping the inlet if the engine is running. There

are several ways you can overcome this, if absolutely necessary to operate the car when there is no battery. One is to lift the brushes free of the commutator, and another to disconnect the generator drive so that the unit is not running when the engine is operated. Either is a troublesome and inadvisable thing to do unless absolutely necessary.

### Watch Batteries.

An over-heated battery is one of the worst things that can happen to a car owner because it may incapacitate his entire electrical system. It is well therefore, to observe closely the condition of the storage battery before starting on a tour, as well as to test it occasionally enroute.

Over-heating may be caused by several things. Two of the most common causes are lack of water or over-charging from the generator. A battery kept full of pure distilled water is not nearly so apt to become over-heated as one in which the solution has been allowed to reach a level lower than the top of the plates. When these plates are exposed to the air, the oxidation which goes on bulges and wraps them, causing short-circuits and considerable damage to the entire battery. This often results in the entire starting, lighting and ignition system being put out of condition.

Before starting on a trip, the generator should be adjusted to supply the battery with the proper amount of current at high speed, inasmuch as the driving is generally faster when touring. If the generator is not furnishing current properly, it should not be experimented with, but examined by someone who is competent to make the proper adjustment. Only a thorough electrician should be given a job of this kind, and for that reason the Willard Company insists that their Service Stations be conducted only by experts who thoroughly understand electrical systems from start to finish.

## ALL BRITAIN IS NOW WORKING

4,000 PLANTS ARE BUSY MAKING MUNITIONS.

War Supplies Produced Monthly as Great as Was Turned Out First Year of War.

When the British forces in France began their great offensive bombardment on June 27 and for days hurled into the German lines such an avalanche of steel and lead as the world had never known before, even the people of England expressed wonder that it should have been possible to assemble so vast a store of munitions. The story of how these supplies were created constitutes one of the most important chapters in the history of British achievement during the war.

At the outbreak of hostilities two years ago there were only three important Government munitions factories in the British Isles. Today some four thousand Government-controlled firms, employing more than 2,000,000 workers, are turning out virtually all the munitions needed for the war.

Not Dependent on U.S. A staff of 5,000 people has been required to supervise the work. At the head of this staff and responsible only to the Minister of Munitions has been a man whose organizing ability has been accorded wide-spread recognition. He is Dr. Christopher Addison, internationally known for his medical research work. Dr. Addison, during an interview with a representative of The Associated Press, told as much of the story of the creation of this industry as could be made public at this time.

At the outset he disposed of the statement which has been made in America to the effect that if it were not for the munitions furnished by the United States Great Britain would have to quit the war.

"I have heard that statement made," said Dr. Addison, "and it is preposterous, of course. The United States has furnished and is furnishing many raw materials which we are anxious to get for the manufacture of munitions, but so far as the actual production of shells goes, America has provided us with only a very small percentage of those which we have used."

Turning to the manufacturing of munitions in this country, he continued:

### Every Town Helps.

"At the beginning of the war there were only three important munitions factories in the United Kingdom. In addition, there were a number of large private munitions and armament firms. At the start reliance was placed mainly in these national factories and experienced firms, and at

that time they were full of orders. "In the early stages of the conflict more attention was paid to field guns and their equipment than to heavy guns, but as time went on the requirements for heavy shells increased. In June, 1915, we made an inventory of all the available machinery in the country and it was evident that it was entirely inadequate to meet the demands. There were, however, a great many private firms which could be brought in to make munitions and it was decided to mobilize them for national service. In order to do this we created an organization embracing the entire country. Thousands of firms have been brought in, many of which had never seen a shell body, or a fuse, or a grenade, or a bomb, before, much less than made them. Now munition making in some form or other has extended well nigh to every considerable town—indeed to large numbers of villages.

### Could Have Weekly Battle.

"We can now produce in less than a month as many of the lightest shells as could have been turned out in the whole year of 1914-15. In less than a fortnight we can make more heavy shells than we could have done in the year 1914-15. We can now turn out in a week far more shells filled and complete, than were used in the whole battle of Loos, which extended over a fortnight, and they had been saving ammunition for that battle for a month. We could have a battle of Loos every week now, and it wouldn't touch the shell reserve stock.

"Regarding our present capacity for gun and projectile production as compared with the capacity of June, 1914, before the war, we are now making in the case of the lightest guns, over ten times what we were then, in the case of medium weight guns over 20 times, and in the case of heavy guns more than 50 times.

"The production of trench warfare supplies has meant the creation of an industry, of which there was practically no experience in this country. Now grenades are being made in backyards and in all sorts of small shops, as well as in the big factories, and hundreds of thousands are being produced weekly.

### Labor Problem Hard.

"One of the most anxious problems has been the supply and the distribution of skilled labor. There was not enough skilled labor to go round. This fact was recognized by the trades unions, and the Government has received their hearty assistance throughout in the distribution of skilled labor, and in the dilution of skilled labor with unskilled. The introduction of unskilled labor into the field of skilled labor is a sacrifice of skilled labor, to which no too high tribute can be paid. Skilled men have trained and instructed unskilled workers, and in thousands of cases have willingly been moved from piece work to day wages, with the result that they earned smaller wages than the people they had trained have received at piece work.

"This position was rendered more difficult by the fact that many skilled workmen crowded into the army. More than 42,000 highly skilled workmen have since been withdrawn from munitions work."

Mistress—"Did you manage to find the basket of eggs that was on the pantry floor, Bridget?" Bridget—"Oh, yes, mum, ahah. I stepped on 'em."