

The Home

Notes of Particular Interest to Women Folks.

CHOICE RECIPES.

Austrian Teptan.—Use two balls cottage cheese, two cans sardines, one small onion, chopped, two tablespoons chopped parsley, two cups vinegar, one salt spoon red pepper, two teaspoons salt. Also use the oil from the sardines and the grated rind and juice of two lemons. Mix and beat thoroughly. Spread between slices of rye or brown bread.

Black Pea Soup.—One pint of black peas; soak overnight; boil in clear water from four to six hours; drain and wash through coarse sieve. Add one quart of milk, butter, salt, and pepper. Scald in double boiler. Boil two eggs hard. Cream yolks with a little butter and flour, enough to mold into balls. Roll in flour and drop into the hot soup just before serving. One-half lemon should be sliced and added a few minutes before serving. The lemon is removed before serving. Navy beans used instead of black peas make a delicious soup.

Green Pepper Omelet.—Omelets are more tender if the eggs are thinned with hot water instead of milk. Before folding the plain omelet spread it with a green pepper minced fine. The pepper does not need previous cooking.

Potato Candy.—One small potato mashed; add to this one cup chopped nut meats; put on molding board and add confectioner's sugar until stiff. Roll out and cut in squares.

Coffee Syrup.—One cup granulated sugar, one-half cup coffee, and ten drops extract of vanilla. Boil as usual for homemade syrup. Be sure the coffee is freshly made and of medium strength.

Chicken à la Marengo.—Cut a chicken in small pieces; wash and fry in a pan with half butter and half olive oil, salt, pepper, and sliced onions. When brown add half soup stock and half white wine, enough to cover it. Let boil fifteen minutes. Arrange the chicken on the dish, add mushrooms and truffles to sauce and serve hot.

Remnant Jelly.—Wash carefully before paring fruit for canning and use the parings for jelly. This combination blends nicely, and as the fruits come at about the same time one can use the juices well. Parings and cores of one-quarter peck quinces; parings and cores of one-quarter peck sweet apples; parings and pits of one-half peck peaches; one quart of cranberries; three lemons sliced. Cover all with cold water and cook slowly until the juice can be squeezed out readily. Strain through a bag and measure by cups. One cupful of sugar for every cupful of juice. Cook juice alone for twenty minutes before putting in the sugar, then ten minutes longer. Skim carefully and pour into glasses.

CAKES.

When baking a layer cake, if you have forgotten the flavoring, put a few drops on the layers, cover it with a pan, and place in the oven. It will penetrate the cake, and the flavor will be as evenly distributed as if baked in the cake.

Quick Coffee Cake.—Take three tablespoons of butter before you mix it for your bread. Break into this two eggs, one tablespoon and a half of melted butter, one cup of sugar, and a scant cup of milk. Beat this until well mixed. Then add a cup and a half of flour and two teaspoons of baking powder. Stir up again and spread in pan to bake. On top sprinkle cinnamon and a half cup of sugar. Apples or raisins may be added if liked. Bake in quick oven at once.

Rye Bread Cake.—To one cup of sugar add four beaten eggs, one cup of chopped nuts, almonds preferred, one teaspoonful of baking powder, and one teaspoonful of vanilla. Bake in a moderate oven. Cover with whipped cream or custard.

Feather Cake.—Two cups sugar, two eggs, one-half cup of butter, one cup sweet milk, three cups flour, two teaspoons baking powder; flavor with vanilla. Bake in two layers, and ice.

Cake Without Eggs.—One cup sugar, one cup flour, one cup lard, one cup butter milk, teaspoon nutmeg, teaspoon cinnamon, teaspoon soda. Bake in four layers with apple butter between or may be baked in a loaf.

Gingerbread.—Use one-half pint of buttermilk, one-half pint of golden molasses, one-half pint of butter, two teaspoonfuls each of soda and ginger, and one of salt. Melt butter, molasses, ginger and salt together; add the milk in which the soda has been dissolved. Thoroughly mix these ingredients. Now add enough flour to make a thin batter. Into this beat thoroughly and one at a time four eggs. Add enough flour to make a firm dough. Roll in sheets three-fourths of an inch

thick; put into lightly floured tin, cut into squares three by four inches and bake in a moderate oven. Good for school lunches.

DESSERTS.

Pears with Claret.—Take a dozen fine large stewing pears, pare them smoothly, stick with cloves, and put into an earthenware jar. Add one pound of sugar or more, according to size of pears, a bottle of claret, a little bruised cochineal in a muslin bag. Let the fruit stew in a slow oven until quite soft, then take out carefully and give syrup a boil; then place pears in a glass dish and pour syrup over them.

Chocolate Petits Fours.—Melt three squares chocolate, add one-quarter cup butter, add gradually one-half cup sugar, then three unbeaten eggs, one at a time, beating vigorously between each, then one cup stale bread crumbs and three tablespoons flour; spread in a pan 12x18 inches. Bake in a moderate oven. Shape with a round cutter one and one-half inches in diameter. Put together in pans with white frosting between and on top.

Black Pudding.—One cup of molasses, one egg, one teaspoonful of ginger, one teaspoonful soda dissolved in two-thirds cup boiling water, one and one-half cups of flour. Steam in three pint dish one and one-half hours without removing steamer. **Lemon Sauce.**—One cup sugar, half cup butter, yolk of one egg. Beat well, then add three tablespoonfuls of boiling water. Beat white of egg to stiff froth and add to it the juice of one fresh lemon. When ready to serve add this to the first mixture.

Toothsome Relish.—In an earthen bowl pare and cut fine two oranges, one banana, a few strawberries cut in halves, juice of half a lemon. Sweeten to taste. While this becomes blended prepare two-thirds of package of orange jelly-oon with a pint of hot water. After this is cold pour over fruit. Stir well. Place the mixture in a glass dish and garnish with shredded coconut. Put in the refrigerator until cold.

Keep Juice in Shortcake.—Roll out your crust larger than the pan you are going to cook it in and turn the edge up all around a half inch. When done put your berries, which have set with sugar over them, in this crust, and you will see how nicely the turned up edges will hold the berries and juice.

Nonpareil Marmalade.—One cup of fresh grated pineapple, two cups of fresh strawberries or red raspberries, three cups of granulated sugar. Boil until thick, about thirty minutes, slowly. Seal hot.

Freshen Doughnuts.—Try placing doughnuts in a hot oven for a few minutes before serving. Then put them one at a time, in a small bag containing a little powdered sugar and shake well. In this way doughnuts several days old seem nearly as fresh as those just made.

AIRSHIPS IN WAR.

International Arbitration League Issues Memorial.

The International Arbitration League has issued a memorial protesting against the use of aerial vessels in war. "We appeal to all Governments," the memorial states, "to foster by every means in their power an international understanding which shall preserve the world from what will add a new hideousness to the present hideousness of warfare. Without universal agreement no single power can stay its hand; every day of ingenuity and every pound of money spent diminishes the chance of such agreement."

"There are many who argue that because men fight on earth and water they may just as well fight in the air. To these we answer: There has never yet been a moment when it was practically possible to ban the use of war machines of earth and water. There is a moment when it is practically possible to ban those of the air. That moment is now—before the use of these machines is proved, before great vested interests have formed. Governments are trustees not only of the present, but of the future of mankind. Fortune has placed this moment in the hands of the Governments of to-day. We pray of them to use it wisely."

In reference to this strong protest, Charles S. Grey, the well-known editor of "The Aeroplane," London, England, points out that throughout the history of war the greater efficiency of the weapons used, the less has been the mortality. He says that, as the mortality has decreased, the destruction of property has increased.

New York City has a Jewish population of 905,000, one-thirtieth of the entire race.

Jason's Reward

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"Moti asked.

"No, my son, not so very old; but, of course, not so young as once. Why do you ask?"

"Because I carried Alice—Mrs. Bailee—up from the station to-day, and she did not know me. She questioned me about the people here and asked if I had ever met you and your handsome son, Jason."

"You told her who you were?"

"No, mother, I hadn't the courage. Look at me!"—and spreading out his arms, he stood in the full light of the sun, shabby, bent, with a day's growth of beard, and old—old—old!

Summer had waned, autumn tints blazed on tree and shrub, when one golden morning Alice and Jason were married in the quaint little village church.

She had been a widow two years. Mr. Bailee had left her a large fortune and the business, which she attempted to manage herself.

By infinite tact she had showed Jason her need of a man's strength and wisdom to help her care for her possessions. All the love of her girlhood for her first sweetheart returned, softened and refined by the added years.

Money, "the root of all evil," stands second as a disturber of my domestic peace. The mention of it to my wife is as a red rag to a bull. If I dare to suggest that she might extract a little more out of a dollar than she does, she is on the "high horse" in a moment; and, if I am wise, I hasten to leave the subject or the room.

THOSE RELATIVES!

If not, I soon realize that I am a cross between a miser and a brute. "You should have married a housekeeper," is one of the least

dear; you'll wait for me!" AND it is precisely this waiting that has sprinkled my hair with grey, and added alarmingly to my vocabulary.

In twenty years of wedded life she has never been in time for any thing. No amount of rows can teach her the punctuality that is the "politeness of kings." If she catches a train, it is always the one after the train she should catch.

She sails smilingly into church just in time to join in the Psalms of the day; and we never enter a theatre door until the curtain is ready to drop on the first act. And every time I, who am a veritable slave to the clock, am driven to the verge of frenzy.

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PATROLLED BY TROOPS OF THE REPUBLIC

have increased the military activities of the Government.

of her retaliations. It is the next minute she is George, dear, I am going ing. Can I do anything But the words have been

so, our respective rela frequent source of trou frankly hates my sister— ot without cause; and I her mother. And the one or the other sends eter down to "story" h: When my sister prom or us with a visit, there er ominous drop of the

say, are the most prolific domestic storms; but plentiful crop of other very day seems to bring train. If I feel more r a pipe and the fireside company my wife to a I pay too courteous at a lady acquaintance; if I criticize the menu, or my st hat or costume, these red other trivialities can elied on to start the tem

I am at least as much s my spouse, perhaps f if I would only realize as take two to make a d keep that unruly mem ongue, on the curb, we ably be one of the most s we really are one of devoted, couples in the

NEIGHBORS.

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ple delight in doing all annoy the people who next house—fowls, dogs, es, and goodness only at not are used for the Such people do not seem to understand that they thought or consideration to live around them.

aps the very most deplor or is the borrower Once t lending things to their

neighmoors—except, of course, in real cases of necessity—they may go overlastingly. It is a question, however, how many of the things they will see back again.

It is lucky that pleasant neigh bors counter-balance unpleasant ones in this world, but all have at some time or other to suffer with the latter.

THE MIDDLE AGED MAN.

Thinks We Get Along Better by Not Looking for Slivers.

"There was a time," said the middle aged man, "when I never could be satisfied unless I did every thing just so.

"No matter what it was I had to have everything about it just so exact; nothing omitted and every detail finished in what I believed to be the only right way to the last minute feature. I don't know how much time I lost in doing things that way, but altogether it must have amounted to years.

"I do things differently now. I don't mean that I slight things, far from it; I look after the real re quirements of any work in which I may be engaged more faithfully and

carefully now than ever; but what I mean is this: If I were building a wooden bridge I should not go over every timber and pick off every little sliver. I have stopped looking for slivers; a search that takes time and results only in tearing the fingers.

"We live longer and get along better by not being too particular over every little peccadue, trifling, no account detail."

SIBERIA AS OUR RIVAL.

Development of Navigation May Stimulate Grain Growing.

Russia has established a commission, including representatives of the ministries of finance, marine, communications, commerce and agriculture, to consider methods of establishing regular sea traffic between the northern ports of Russia and foreign ports and the Rivers Obi and Yenesei, thereby providing an outlet for the dormant wealth of western and central Siberia. The commission in turn has placed the enterprise in charge of Captain R. Valentine Webster, an Englishman who made a remarkable cruise last autumn in the Kara Sea on board the steam yacht Nimrod. Captain Webster was summoned to St. Petersburg by telegraph and laid before the commission plans to effect the desired end.

He suggested the formation of a squadron of whaling vessels to transport merchandise between Nova Zembla and the estuaries of the two Siberian rivers. Facilities of transportation thence to the interior are already supplied by river steamers. Heretofore, the difficulty of commerce in this direction has lain in the fact that steamers could not carry cargoes from European ports to the river mouths remuneratively, as only one round trip could be made during each open season. This difficulty is overcome by adopting Nova Zembla as a point of trans-shipment. The whalers which Captain Webster proposes to employ can be counted on for at least three trips a year, and when blockaded by the ice they can be profitably employed in sealing. They will fly the Russian flag, and carrying foreign or Russian merchandise from Nova Zembla to the Siberian coast they will transport on their return voyages Siberian agriculture or mineral produce to be re-shipped to the outside world. One idea underlying this development of water navigation is the stimulation of grain, particularly wheat production in Siberia, which it is hoped will become a prominent source of supply and thus a rival of Canada—in the British market.

CARE OF LAMPS.

Poor lights are often caused by the condition of lamps and wicks. The oils which accumulate in the lamps should be thrown out every month and the lamp thoroughly cleansed.

The lamp should be filled and the charred portion of the wick removed each time before lighting.

Use a wick of good quality. The wick is the vital part of the lamp.

New wicks should be supplied every month or two. They should be dried before the fire and put in to the oil while still warm. Used wicks should be dried every two weeks. Clogged wicks make poor lights. Don't economize on wicks. They are cheaper than oil or eye-sight.

A smoky flame may be due to a cheap burner or an unsuitable chimney. Burner and chimney should be kept clean.

If these directions are followed there will be less complaint of oil and lights.

A DROP IN TEMPERATURE.

"I once proposed to a girl in a conservatory."

"With what result?"

"A lot of expensive plants were nipped by frost."