

Hints for Busy Housekeepers.

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

PRESERVING.

Preserved Watermelon.—Of a large watermelon use red part only. Cut in strips some three inches long, remove all seeds; weigh the melon and to every pound of fruit add three-quarters of a pound of granulated sugar; sift the sugar over the fruit and let it stand a short time until it forms its own juice, then drain the juice off, bring to a boil, and skim well, boiling for some time; then add the melon meat. Add two lemons sliced thin (skins not removed) and three or four pieces of ginger root; cook until fruit is transparent and the juice begins to "syrup." It will take several hours to cook this preserve, for there is so much water in the melon. It is delicious. Use the white part of the melon for sweet pickle.

Spiced Gooseberries.—Steam four quarts of gooseberries and remove stems. Cover with cold water, add half a teaspoonful of salt, and boil for half an hour. Add four pounds of sugar, two table-spoons of ground cinnamon, one teaspoonful of ground cloves, half a teaspoonful of allspice, and one-fourth teaspoonful of mace. Cook until thick. Stir almost constantly. Seal in pint jars or in regular jam pots. A fine relish for meats in winter.

Fig and Peach Preserves.—Take perfectly ripe freestone peaches and perfectly ripe figs, with a chopping knife chop each to a mush and mix in equal proportions. Add three-quarters of a pound of sugar to every pound of mixed fruit. Put in a granite kettle and cook to a jam, stirring often as it gets thick. Put up in small glass jars. So many persons consider fig preserves insipid, the blended fruits have a delightful flavor, and with rich, clotted cream and hot buttered biscuits, this makes a very dainty dish for luncheon.

Cucumber Pickles.—Into a stone jar put one gallon of good vinegar and one cup each of salt, sugar, and mustard; stir well, and add cucumbers, well wiped with a dry cloth, as you gather them, keeping a plate over them so they will be well under the liquor. No scum should form, but if it does, take out the pickles and prepare a fresh mixture. These are ready for the table in a fortnight, and I have kept them for a year. I usually take out the small, nice ones, of good shape, put them in glass jars, cover with prepared vinegar and put away. No heating is required, and I have never had any trouble if the pickles are kept under the vinegar.

Canned Watermelon.—Pare off the thin green rind, cut the melon (or white rind) in pieces and weigh it. Cook in clear water until partly transparent, but not until likely to break. Take out the pieces in a dish. There will be nearly enough juice that drains from the pieces; add a little from the kettle if necessary. With the juice put sugar to the amount of one-half pound to a pound of the fruit as it weighed when raw. When the sugar is well dissolved, put in the melon and cook until even and clear. Flavor as desired and can.

NOVEL RECIPES.

Dream Biscuits.—Two cups flour, four teaspoons baking powder, half teaspoon salt, two tablespoons butter, three-fourths cup of milk; mix dry ingredients and sift twice. Work in shortening with tips of fingers, add gradually the liquid, mixing with a knife to a soft dough. Drop from tip of spoon on buttered tin sheet and bake in hot oven twelve to fifteen minutes.

Glop Sney.—Two pounds porterhouse, one-quarter box of spaghetti, four medium sized onions, four medium sized potatoes, four medium sized tomatoes, five stalks of celery, four tablespoons of catsup, salt and pepper. Boil spaghetti in weak water, drain and blanch; fry onions until nice and brown; fry celery until nice and brown; fry meat, spaghetti, onions, tomatoes, potatoes, and celery, then mix all together thoroughly with a large spoon. Add the catsup and season well with salt and pepper. When all is mixed well together put it in a baking dish, place in the oven, bake forty-five minutes, stir two or three times while baking. This amount will serve six people.

Cucumbers and Cottage Cheese.—Take two quarts of loblipped milk, place over low fire until curd separates, then strain through a sieve, pressing all the whey out, leaving curd coarse. Add to this pepper and salt to taste and butter size of walnut. To this add one fresh cucumber cut into small dice and mix. Put on ice to cool. When thoroughly chilled spread this mixture between thin slices of butter-

ed bread and serve at once. These are delicious hot weather sandwiches.

Swiss Steak.—Thirty cents' worth of good round steak cut a good two inches thick. Salt, pepper, and dredge thick with flour. Pound with edge of a plate until flour is worked in. Put a good tablespoonful of lard into a frying pan. When hot fry steak quickly a nice brown on both sides, then almost cover with hot water, and let simmer slowly for one hour and a half or two hours. Just as good as roast beef and much cheaper. Gravy is very nice.

NEW ICE CREAMS.

Cocoanut Peach Cream.—Remove the milk from the interior of a large cocoanut and place where it will become cold, meanwhile press through a fruit sieve a quart of peaches that have been pared and sliced (reserve a few bits for garnishing), add to these a cup of confectioner's sugar and place directly on ice. At serving time add to the fruit a pinch of powdered cinnamon, one pint of stiffly whipped cream, add sufficient iced milk to the cocoanut milk to form two quarts; mix and serve from high crystal pitcher in which has been placed a pint of cracked ice, dusting the top thickly with grated nutmeg, garnish with sliced peaches and large, ripe blackberries.

Apple Ice Cream.—Put two pounds of peeled and cut up apples in a saucepan; add one cupful of water, a small stick of cinnamon, one cupful of sugar and the rind and pith of one lemon. Cook quickly till soft, then rub through a sieve, and mix with two cupfuls of cream and two cupfuls of custard. Freeze, and serve in dainty small cups decorated with large seedless raisins.

Rice Ice Cream.—Boil for five minutes two cupfuls of cream, four tablespoons of sugar, the rind of one lemon, three bay leaves and one inch of cinnamon stick. Put three ounces of ground rice in a basin and mix it into a smooth paste with cold milk; add the boiled cream and simmer fifteen minutes. Pass through sieve; when cold, add one teaspoonful of vanilla extract, and then freeze. During the freezing add one cupful of whipped and sweetened cream. Serve in dainty cups, with ground almonds sprinkled on top.

Make two pints of plain custard. When cool add one cupful of cream and orange marmalade, juice of a lemon and a tablespoonful of apple jelly. Freeze. Serve in cones decorated with chopped nuts.

VEGETABLES FOR WINTER.

In order to have fresh, green parsley all winter, put it down in glass jars. First, a layer of parsley about two inches, then a layer of coarse salt one inch thick, and seal.

Canned Tomatoes.—Peel plump, medium-sized tomatoes and put them in glass jars without bruising them; pack up to the top and pour over them stewed tomatoes boiling hot. Partially tighten the lids, set on dripping pan on several thicknesses of newspaper, add warm water and cook in oven until tomatoes are thoroughly hot—about ten minutes. Tighten and set away. The tomatoes may be used as fresh ones in the winter, and the juice may be used in soups and sauces.

Corn put Down with Salt.—Boil sweet, tender corn on the ear. When cool cut off the ear and put a layer two inches deep into a stone jar. Cover with a one-inch layer of coarse salt, and so on to the top. Cover with a plate and weight with a small stone. On using it in the winter, cover the corn with cold water, set on back of stove until it becomes warm, turn off the water and repeat twice; then add milk, butter and pepper.

Canned String Beans.—Cut into pieces fresh, plump beans; boil in salted water as for table. Skim out the beans and place in jars up to the top. To the remaining juice add one tablespoon vinegar for each quart of beans. Bring to a boil, pour over the beans, and seal. Parboil once when you open them in the winter; add cream, butter, and pepper.

TOMATOES.

Tomato Preserves.—Peel twenty-four good sized ripe tomatoes, quarter and cook slowly one hour with one cupful less of sugar than you have tomatoes. Add nine large peaches that have been peeled and sliced thin, cook another hour. Leave in four of the peach stones while cooking. Upon removing from the fire add one tablespoonful of vanilla. Put in glasses and when cold cover with paraffin.

Tomato Relish.—One peck ripe tomatoes chopped fine, one cup salt

sprinkled over them, and let stand over night. Next morning turn in colander and drain all water off. Then chop separately two cups celery, two cups onions, three sweet peppers, and add three cups light brown sugar, three pints vinegar, one tablespoon cinnamon, one small tablespoon black pepper. Mix all together and can in airtight cans. This is delicious and will keep a year or more.

CLAIMS ESTATE OF AN EARL.

Claimant Says He is Descended From "Plymouth Smuggler."

Australian newspapers give full details of the claim of William Ward, a Melbourne builder, to the title and estates of the Earl of Dudley.

The claimant, who, it is stated, will shortly visit England, left London for Australia in 1883. He asserts that he is descended in a direct line from Thomas, the son of the second Baron Ward and eleventh Lord Dudley.

Of this Thomas, who was born about 1688, a romantic story is told. While a young man he married and settled down in the town of Great Torrington, situated on a hill above the river Torridge, seven miles out of Bedford. He soon made a reputation for himself as "The Bold Smuggler of Plymouth."

He then went to Jamaica, where he contracted a bigamous marriage with the daughter of a Spanish planter, and died in Kingston in 1736 leaving sons by both marriages.

Some years ago the Devonshire Wards—from whom William Ward traces his descent—began to put forward their claims, but without any substantial result. The present claimant is apparently determined, however, to bring his case before the public, and it is with that object, he is contemplating an early visit to England.

GERMANY SPREADING WINGS

Busily Creating Interests in All Parts of the World.

Germany, in fact, is engaged in a career of world exploitation. In South America, Africa, the Far East, in Asia Minor, and all the distant islands and continents of the seven seas German merchants and German money are sleeplessly at work creating "interests" for German warships to guard. The activity of the Teutonic pioneer knights is as varied as finance and commerce themselves. They have invaded every avenue of human venture. They own vast domains the size of kingdoms in the Brazils. They control thousands of miles of railways in Turkey and Asia Minor. They dominate the transportation and electric power situation in great capital cities like Buenos Ayres.

They monopolize the coffee plantations of Central America, control mines and railways in the great Chinese province, work tobacco plantations in Sumatra, rubber plantations in the Congo, cotton plantations in Egypt and harness waterfalls in the heart of Africa. Their argosies, flying the flags of the North German Lloyd and the Hamburg-American line, carry products "made in Germany" to German warehouses in the world's remotest corners.

WORDS OF WISDOM.

The partition between respect and snobbery is very thin. You can judge a woman's mental capacity by her clothes much better than you can a man's.

Think before you make promises, and think before you break them. The great things in life is to avoid care by moderating one's desires and ambitions and one's love of worldly things.

Friendship is like wine. It either matures or goes off. Our fault, as a nation, is that we think almost too much for ourselves, and perhaps not quite enough for our fellows.

Once you start thinking about yourself and your complaints, your health begins to go. Scandal and gossip are only other names for lies.

NO FIGURE OF SPEECH.

Of all the things that may befall a church, nothing could be much stranger than the destruction of a little house of worship north of Hudson Bay, as once reported by Bishop Williams of Marquette. He had attended a synod of the Canadian church at Winnipeg, and there had seen a missionary bishop, who had been six weeks on the way, having come most of the distance in a canoe. The missionary bishop reported gravely that the diocese of a brother bishop had "gone to the dogs." Being asked for an explanation, he said that the Eskimos in the diocese had built a church with whales' ribs for rafters, and covered it with walrus hide. The little church held eighty persons; but in the time that elapsed between two services the building was set upon by a pack of famished dogs, and demolished in a few hours.

Genius is more plentiful than plain common sense.

THIEVES IN BRITISH JAILS

FASHIONS OF BOOKS IN DIFFERENT PRISONS.

Some Criticize Dickens—One Convict Boasts of Having Written a Novel.

When the English criminal is put away for a long term of imprisonment, he is in the way of becoming a connoisseur of literature. While practising his highly-developed trade of annexing other folks' property, his acquaintance with books is usually confined to the volumes kept by bookmakers, but once inside jail he becomes an intellectual person. At least, if one is to judge by Home Office reports, he develops distinct literary preferences.

There is a library in every big prison, run by the chaplains, assisted in some cases by well-behaved prisoners. Educated prisoners are just as prone to intellectual fads in jail as in the cultured society from which they are drawn. There are men at Maidstone jail who demand the works of Bernard Shaw and Herbert Spencer, who despise the fiction of the day, and will only accept works by their favorite high-class author. Often enough their demands cannot be met by the prison librarians.

Curious fashions in books sometimes run through a prison. The less-literate prisoners are subject to

A CURIOUS FORM OF VANITY.

and think that to be seen reading Shakespeare is a hall-mark of respectability. There is, consequently, such a demand for the works of the Bard of Avon that it outruns the supply.

Sometimes Dickens becomes the rage. Recently an ex-convict had something to say about "Oliver Twist" in the way of criticism. "The general moral of that story is all wrong," he said. "Look at Bill Sikes, with his black eye and his bulldog. A man who was getting such a lot of money as he was wouldn't be knocking about a neighborhood like Seven Dials. He'd be with the swell mob. Then there's Fagin, teaching boys to thieves. You'd never see an old man teach a boy. If a man in the swell mob was found taking an innocent boy out with him nowadays, he'd stand a good chance of having his brains knocked out by the other professionals."

Among the most popular authors are six living writers. Mrs. Henry Wood heads the list, followed by Charles Dickens, G. A. Henty, Rider Haggard, Sir Walter Scott, Wilkie Collins, Captain Marryat, Alexander Dumas, Silas Hocking, Miss Braddon, Charles Reade, Lord Lytton, Clark Russell, Charles Kingsley, Rolf Boldrewood, Walter Besant, Rosa N. Carey, Edna Lyell, Hall Caine, and Conan Doyle.

VOLUMES OF MAGAZINES.

American and English, are the favorite reading matter of the bulk of prisoners, when, no doubt, the articles illustrating the stately homes of England are studied with peculiar interest by the burglars. In this connection, a good story is told by a Roman Catholic priest, who was perplexed by the desire of some Roman Catholic prisoners to become Protestants, until he found that it was because the Protestant library contained volumes of "The Strand Magazine," with "Sherlock Holmes" stories in them, while the Roman Catholic library did not.

Other aspects of prison literature are given by Frederic Martyn, who, in his book, "A Holiday in Caol," boasts of having written a novel in his cell. This literary prisoner is a veritable Mark Tapley, who asserts that the year and a half he spent in Wormwood Scrubs prison was the time of his life. This is the picture he draws of his condition: "Free from all care, able to eat the prison food with enjoyment, and with practically as many books as I wanted. I had an enviable time of it; and I often thought with dismay of the time when I would be compelled to mix again in the busy world, and be worried by the landlord and the rate collector."

A LARGE EXPERIENCE.

An African's Faith in the Medicinal Powers of Snail Soup.

While engaged in work on the West Coast of Africa, Sir William Butler was obliged to travel a great deal through the forest. He had a servant intelligent and as a trustworthy man of the Fantee nation. In "The Light of the West" Sir William gives the story of this servant's faith in the medicinal powers of snail soup.

I suffered from fever, of course. That is a rule on the West Coast that knows very rare exception. My servant, Dawson, had had a large experience in this matter of fever, and his suggestions to me when the attacks came were many and curious. The after part of the attack

was almost worse than the full force of the disease. One had a positive loathing for food in any form.

It was at this stage that Dawson's experience prompted him to intervene.

"Would master try some snail soup?"

The Rev. Mr. Jones, whom he formerly served, had found the soup or broth made from snails a good restorative in the prostrate condition which followed the fever fits. This soup was made from the glutinous bodies of very large snails which were to be found in the dense growths of the tropic forests. The idea of eating those great crawling globules would have been repugnant in the rude state of health, but when one was ill the suggestion was too horrible.

"Well, Dawson," I would say, to change the conversation, "tell me what happened to the Reverend Mr. Jones?"

"The Reverend Jones, he died at Doonguah, sa."

After another attack Dawson would quote his treatment of the Rev. Mr. Smith.

"And what happened to the Reverend Mr. Smith?" I would inquire.

"He, sa, he die at Mansu."

Later on the name of the Reverend Mr. Brown would come up as another evidence in favor of snail soup.

"Tell me about the Reverend Mr. Brown," I would say, with increased feebleness of utterance, and, I may say, of decreasing hope in that reverend gentleman's eventual escape in that West Coast.

"The Reverend Brown die at Accra, sa," Dawson would solemnly declare. But nothing appeared to shake his faith in the efficacy of his recipe.

A gleam of the grim humor of the situation would sometimes strike one.

"Tell me, Dawson," I once said to this snail connoisseur of many weary hours, "tell me the name of some fever-stricken patient of yours who did manage to drag himself out of this horrible coast. Was there any one among these reverend gentlemen who got away?"

Dawson thought for a moment.

"The Reverend Robinson," he said. "He left the coast at Accra." Then he added, "I heard afterward he die at Madeira, sa."

"THE BLACK DIAMOND."

Pitch Lake Pays Better Than Gold or Diamond Mine.

One of the natural wonders of the world is the great pitch lake of Trinidad, the most southerly island of the British West Indies. Paying better than any gold or diamond mine, the lake is locally known as "The Black Diamond." An American syndicate handles most of this natural asphalt under a concession from the Government, and from one corner of the lake obtains 800 tons every day.

Close to the village of La Brea, the lake is inspected every year by numerous visitors to the island, for it is a curiosity not to be seen elsewhere.

The lake lies 138 ft. above the sea, and is three miles in circumference. How deep it is nobody knows; for, all have failed, though many attempts have been made to fathom it. To all appearances, this is indeed "the bottomless pit."

Scientists describe the pitch substances as "bituminous matter floating on the surface of fresh water." For three feet down the pitch is solid enough to bear the weight of men, and to allow their digging up in great slabs with pickaxes and spades. Under the hard surface is liquid pitch, cast up by subterranean fires, and under that again is the fresh water of the lake.

DUTCH DOGS AS DRUGS.

They Are Used as Beasts of Burden in Holland.

The lot of some dogs in Holland is not at all a happy one, for many of them are looked upon as beasts of burden, and have to work very hard indeed for the food that is necessary to keep them alive. In a great many cases, the food they eat is not the same as the English dog has. Some Dutch dogs will eat carrots and turnips—in fact, almost anything that is put before them. They have to draw the vegetable, milk, and other tradesmen's carts in order that mynheer may walk alongside at his ease. These dogs are trained to do this kind of work from puppies, and are very patient and long-suffering; but sometimes they are imposed upon terribly. It is a common sight outside the towns to see a great, hulking Dutchman lolling lazily over the little shafts of a dogcart, smoking his Dutch pipe, while the poor little dog has to draw master, vegetables, and cart altogether. It is a pitiable picture to see the poor little animal struggling under its heavy load. This is rarely seen inside the towns, because, according to Dutch law, it is illegal for the people to make the dogs carry them.

THE SUNDAY SCHOOL STUDY

INTERNATIONAL LESSON,

SEPT. 2.

Lesson X.—Review. Golden Text, Psa. 34. 14.

QUESTIONS FOR SCHOLARS.

Lesson I.—Isaiah's Prophecy Concerning Sennacherib.—Of what nation was Sennacherib king? What nations did he conquer? What did he demand of Hezekiah? Of what did he boast? What did he say about Jehovah? Who prophesied the salvation of Judah? What did Isaiah prophesy concerning Sennacherib? How was the prophecy fulfilled?

Lesson II.—The Suffering Servant of Jehovah.—Who fulfilled the prophecy concerning the Servant of Jehovah? Why was the Servant despised? For whom did he suffer? For what did men think he suffered? What did God lay upon him? How did he bear his suffering? What will be the result of his sacrifice? How may we prevent his having suffered in our behalf in vain?

Lesson III.—Manasseh's Wickedness and Penitence.—Whose son was Manasseh? How did he undo his father's good work? What did he erect in the temple? How did he influence the people? How did he receive God's warning? Who carried him away captive? Where was he taken? What change took place in him there? How did God reward his penitence?

Lesson IV.—Josiah's Devotion to God.—How old was Josiah when he became king? What great evil existed throughout his land? Whom did Josiah seek? What did he cause to be done with the heathen altars? What work did he undertake at Jerusalem?

Lesson V.—The Finding of the Book of the Law.—Who found the book of the law in the temple? What did the book contain? Who read the book to King Josiah? How did the reading impress Josiah? Whom did Josiah send to consult with? What did Huldah tell him? How did Josiah inform the people concerning the newly found law? What did he cause the people to do?

Lesson VI.—Jeremiah Tried and Acquitted.—What message did God send Jeremiah to preach? When did Jeremiah first begin to preach? Under what king did Jeremiah become most emphatic in his prophecies of destruction? Of what did the priests accuse Jeremiah? Before whom was he tried? What defense did he make? What was the result of his trial?

Lesson VII.—Jehoiakim Burns the Prophet's Book.—Why did Jeremiah no longer preach in public? What did God tell him to do? Who copied down Jeremiah's prophecies in a book? Whom and where did Baruch read the book? To whom did he read it? Who told the king about the book? What did Jehoiakim do with the book? What did Jeremiah do after the first book was burned?

Lesson VIII.—Jeremiah Cast Into Prison.—Who kept an army around Jerusalem to prevent a rebellion? What caused the army to retire for a time? What did Jeremiah then decide to do? What happened to him at the city gate? What was he accused of? What did the princes do with him? Who sent to consult with him? How did Zedekiah try to lighten his imprisonment? What did the princes demand should be done with Jeremiah?

Lesson IX.—Judah Carried Captive to Babylon.—Who besieged Jerusalem in Zedekiah's reign? How long did the siege last? What happened to Zedekiah when he tried to escape? How was he punished? What did the Chaldeans do with Jerusalem? What was done with the leaders of Judah? What was done with the poorer classes? What became of Jeremiah?

DREAD OMENS APPEAR.

"Speaking Rocks" Seen Near Paris and Lisbon.

Superstitious persons have been alarmed by the simultaneous appearance, near Paris and Lisbon, of the so-called "speaking stones"—rocks in the river beds of the Seine and the Tagus, which only come in sight during a severe drought and which, legend says, indicate further heat and drought to come, with death and disease in their train.

The French stone had chiseled upon its surface the words, "Whoever sees me shall weep, for the world has wept whenever I was seen." The stone was last noticed in 1870. The Lisbon stone was observed in 1755, when an earthquake destroyed the city, and since then only once for a short time, "Whoever sees me knows that I foretell evil."

Every man has some good habits that are never found out.

No man is so religious that he considers dying a pleasure.