

The Home

CANNED GREEN CORN.

Gather the corn while it is tender and juicy. Husk, and cut from the ear. Prepare cans the same as for fruit. Get a round wooden potato masher, or something similar, that will go into the can. Put in the corn just as it is cut from the ear and pack solid with the masher. Fill about one-third full, pack, put in a little more and pack again, and so on until the can is full.

Always buy new rubbers, as the corn will not keep if old ones are used. See that there are no small bits of corn on or under the rubber or around the top, where the cover screws on. Be sure the rubbers fit well, then if there are cavities where the corn is not pressed together, put in water enough to fill them. If your corn is juicy, as it should be, and you are careful in packing, you will not need a bit of water; the corn will keep much better when it is not used.

Screw the cover down lightly and place the can in a boiler of cold water. Have the water no higher than the bottom of the ring on the can, so the air can escape. Let it come to the boiling point, then boil slowly for three full hours, and do not let it stop boiling once during that time. When done, take from the water with holders and screw the cover as tight as you can. Never remove the cover from the can after boiling and keep the water boiling until the last can is taken out and sealed. Turn the can bottom side up and let it stand this way until perfectly cold. If the can leaks when you turn it over, screw the cover more tightly, but if you fail to stop it, do not save that can, for the corn will not keep. It will keep four or five weeks, and sometimes longer if you do not remove cover. When perfectly cold, turn over, wash off and put away in a dark, cool place.

Ten things important to remember: 1, Never put water near corn before putting in cans; 2, pack solid; 3, use only new rubbers; 4, see that rubber and top are free from all particles of corn; 5, boil for three hours; 6, never remove cover after boiling; 7, screw down tightly, turn bottom side up and leave until cold; 8, never lift can by the top after it is sealed; 9, put away in a dark, cool place; 10, never put any reasoning in corn when canning.

Nut and Cream Cheese Filling:—One cup finely chopped walnut meats, and sufficient cream cheese to make a paste. Add seasoning and spread on unbuttered bread. Equal parts of grated cheese and chopped walnut meats mixed with a little mayonnaise may be used if preferred.

Banana Filling:—Spread buttered bread with thinly-sliced bananas and cover with a little mayonnaise.

Jelly and Nut Filling:—Soften a glass of apple jelly by setting it in a bowl of hot water, and mix with it half the quantity of chopped English walnuts. After it becomes firm again, spread on buttered bread.

Pickle Filling:—Chop mustard pickles fine, then pound with sufficient dressing for a paste. Spread on buttered bread.

Nasturtium Filling:—Pound two-thirds nasturtium flowers and one-third leaves with three times the quantity of butter, and a little mayonnaise. Water cress, garden mustard or other spicy herbs may be used in the same way.

Chicken and Meat Fillings:—Free from fat and gristle, chop very fine, pound to a paste, add seasoning to taste. A little mushroom or tomato catsup is nice mixed with chicken, and a little horse-radish with roast beef.

Fish Filling:—Pound cold boiled or canned fish to a paste, moisten with mayonnaise, spread on buttered bread, lay on a lettuce leaf, and cover with the second slice.

PLAIN PUDDINGS.
Apple Pudding:—Fill a pan two inches deep with chopped apples. Cover with a batter made of two eggs, one cup of sugar, one cup of milk, and flour enough to make as thick as pancake dough. Before pouring on the batter put small lumps of butter on the apples and grate nutmeg over them. Bake one hour and serve with milk and sugar.

Bread Pudding:—Two cups of bread, minced fine, three eggs, one cup of milk, one cup sugar. Bake slowly. If you have any jam or jelly left over, as the last in the can is nearly always thrown away, it is an excellent flavor with lemon.

Peach Pudding:—Make a batter as for cake with three eggs, two cups sugar, three tablespoons of butter, flour to thicken sufficiently. Use about one-half as much baking powder with the flour as ordinary receipts call for. Bake in a flat pan, a dripping pan is best, split and serve with canned peaches between. This is fine served with sugar and milk and is very easily made.

Cocanut Pudding:—Make a good custard with six eggs, one quart of milk, one cup of sugar. Just before putting in the oven sprinkle thickly with prepared cocanut and bake one hour. This is good hot or cold, and needs no sauce.

Jam Pudding:—Roll out pie crust a little thicker than for pies and spread thickly with any kind of jam. Be careful not to have the crust too short. Begin at one side and roll up carefully or the jam will be forced out. Have ready a pot of boiling water in which

drop a small plate to keep the pudding from scorching, roll the pudding in a cloth spread with flour, tie up securely leaving room to swell and boil five hours. Serve with a boiled sauce made by pouring boiling water over three table spoons of flour, three of sugar, and one of butter well rubbed together. Make the sauce of the consistency of thin starch, watching that it does not get lumpy, and flavor with vanilla.

PICNIC SANDWICHES.

The bread for sandwiches should be one day old. The best way to cut the loaf is to divide it through the center, butter and cut a slice from each half alternately. By this means each two slices will exactly match. Brown and entire wheat are much nicer for sandwiches than fine white bread. Trim off all crusts and cut them into dainty shapes, squares, circles, triangles, diamonds, hearts, etc. Slice the bread very thin, yet not thin enough to fall to pieces. The following recipes for fillings will be found excellent:

Date and Almond Filling:—Cook the dates gently in a very little water and press through a colander to remove the stones. Mix to a rather stiff paste with an equal quantity of finely chopped sweet almonds, and spread on buttered bread. Figs may be cooked to a paste, mixed with almonds or walnuts and used in the same way.

Cheese Filling:—Grate 1-2 lb. of new cheese, add 5 tablespoons of butter and sufficient mayonnaise to make a paste.

Nut and Cream Cheese Filling:—One cup finely chopped walnut meats, and sufficient cream cheese to make a paste. Add seasoning and spread on unbuttered bread. Equal parts of grated cheese and chopped walnut meats mixed with a little mayonnaise may be used if preferred.

Banana Filling:—Spread buttered bread with thinly-sliced bananas and cover with a little mayonnaise.

Jelly and Nut Filling:—Soften a glass of apple jelly by setting it in a bowl of hot water, and mix with it half the quantity of chopped English walnuts. After it becomes firm again, spread on buttered bread.

Pickle Filling:—Chop mustard pickles fine, then pound with sufficient dressing for a paste. Spread on buttered bread.

Nasturtium Filling:—Pound two-thirds nasturtium flowers and one-third leaves with three times the quantity of butter, and a little mayonnaise. Water cress, garden mustard or other spicy herbs may be used in the same way.

Chicken and Meat Fillings:—Free from fat and gristle, chop very fine, pound to a paste, add seasoning to taste. A little mushroom or tomato catsup is nice mixed with chicken, and a little horse-radish with roast beef.

Fish Filling:—Pound cold boiled or canned fish to a paste, moisten with mayonnaise, spread on buttered bread, lay on a lettuce leaf, and cover with the second slice.

A LITERARY TROUBLE IN INDIA.
Excitement Caused by a Sudden Change in Official Written Characters.

What many regard as an injudicious move at the present moment has just been made by the British Indian Government in connection with the written characters in use in north-west India for official purposes. The Mohammedan invaders of India used the Persian characters and imposed the system on the country for all official purposes, with the result that it has become largely used by all classes, and for all purposes. The character generally employed by the Hindus for private business and religious purposes is the Nagri.

The sudden and unexpected change has produced a great ferment among the Mohammedans of Upper India, who, not being usually acquainted with Nagri, believe they see in it, the first step towards turning them out of official employment. The question has also a religious aspect to them, as it appears to them to be a triumph for a rival religion. Already, it is said in India, it is being put about that the object of the British Government in making this radical change is to break up the combination that has recently been formed between Mussulmans and Hindus against the administration of the plague regulations by introducing a cause of discord between them.

There probably is nothing in this suggestion, but that it has been made at all is a sign of the danger of making important changes at a time when the masses are greatly excited, and external circumstances require that internal tranquillity should reign in India.

ELLIPTICAL TRUTH.

A kind-hearted clergyman was lately compelled to dismiss a gardener who used to purloin his fruit and vegetables. For the sake of his wife and family he gave him a letter of recommendation, and this is how he worded it: I hereby certify that A. B. has been my gardener for over two years, and that during that time he got more out of my garden than any man I ever employed.

THE WOMEN OF CHINA.

INSTANCES OF THEIR DEVOTION TO HUSBANDS OR RELATIONS.

They Are Said to be Supporting the Boxers' Movement—Some Prefer Death to Marrying Against Their Will.

Woman's influence in China is greater than is commonly supposed. Records of the Flowery Kingdom are full of examples of women famous for their learning, heroism and high principle. Sometimes women achieve absolute power over the household, for there is a popular saying, "She eats rice with her husband," which is used to describe the rule of the female tyrant. The most astonishing instance of feminine power to-day is, of course, the career of the Empress Dowager. As an instance of the Empress Dowager's power, it may be recalled that she deposed her strongest vizier, Prince Kung, in 1885, by a mere decree in the Pekin Gazette because "he overrated his importance."

In common with all other nations, the women of China represent the most fervent religious element. They are said to support enthusiastically the Boxers' movement and to be fighting with passion to help rid the country of the missionaries. That the women of China do not lack courage is proved by the fact that they sometimes seek suicide as relief from unhappy marriages and uncongenial husbands would frequently be murdered were it not for special punishments, "ignominious and slow," devised for all women who attempt homicide. The mere existence of this law provides the necessity for it. Again, not long ago

FIFTEEN YOUNG GIRLS.
of Canton threw themselves into the river to escape from marrying the husbands chosen for them.

Two other recent examples prove the devotion of the Chinese women of high degree. A daughter of the Chinese Minister to London, Kwong-Sung-Tao, was married at the age of 17. When her husband died she tried to commit suicide out of grief, and would eat nothing but gulf leaf, seeking thereby to induce death. It failed to poison her, and she then starved to death. Her sister-in-law, Mrs. Kwo, a sister of the Marquis Tseng, tried also to follow her husband to the land of spirits, but failing in her attempt at suicide she finally took compassion on her children, agreed to live and manage her father-in-law's property while he was in London. Li Hung Chang penned a memorial to the Dragon Throne, requesting that these two women should receive a sign of imperial approval.

Notwithstanding the degraded condition of women of the lower classes, the feminine ideal is high in China, and the annals of the past show a long series of virtuous and heroic women, who have made an indelible impression upon the national mind. The mother of the great sage, Confucius, is held as a model. The next philosopher of importance, Mencius, was also indebted to his mother for the formation of his character and mind, as well as his philosophy.

Woman's lot in China is, however, not an enviable one. She is not received into the world with joy, and gets very little education. At twelve she is banished from all companionship to become "the young girl who sits in the house," until her marriage is seen. Then she must obey her husband and her mother-in-law; she may not come into contact with men of the outside world; and, as a rule,

SHE CANNOT READ.
She may, however, receive ladies and return their calls. The patriarchal system is so universal that the father is a despotic ruler over his family, and a married woman becomes so entirely a part of her husband's family that she has to yield her obedience to her husband's parents, who frequently treat her more as a slave than a daughter-in-law. The doctrine inculcated in the Chinese classics is that a woman has three stages of obedience: First, to her father; second, to her husband, and third, if her husband dies, to her son when he reaches manhood. The old proverb goes: "Men wish their boys to be like wolves, and fear lest they should be timid; their girls they wish to be like mice, and fear lest they should have the boldness of the tiger." The laws established 2,800 years ago are in favor of to-day, and among them no rules are stricter than those for keeping the women in bondage.

Chinese books of instruction for girls consist chiefly of exhortations to discharge their duties as daughters, wives, mothers and daughters-in-law. The "Girls' Four Books," to which two famous Emperors wrote prefaces, describe how the female mind and character must be trained. Modesty, gentleness, self-sacrifice, wisdom, respect for elders and a virtuous disposition must be a woman's equipment in life. There is no pressing need for intellectual education. However, about one hundred in every ten thousand women read, and that means read with understanding the great books of philosophy and literature, the works of China's sages and poets. Such cases are found among the aristocratic classes, and men of letters frequently teach their wives and daughters not only the art of reading, but that of writing, and go so far as to publish their literary effusions.

MINER'S EXPERIENCE.

Almost Blown to Atoms in a Silver Mine in Australia.

H. Phelps Whitmarsh, who tells some of his silver-mining experiences in Australia, says that long custom in going down a shaft and preparing a blast makes one careless of the attendant danger. First the hole must be drilled. Then the detonating cap is fitted on the end of the fuse, and both are firmly pushed into the stick of explosive. Fuse, cap and dynamite being thus connected, they are lowered into the hole, only the end of the fuse remaining visible.

Instead of directly igniting the end of the fuse, a careful miner bends it over, and places a small piece of lighted candle under the light. This economizes fuse, and also gives more time for the man below to ascend safely.

We were down about forty feet when, one noon-time, Sam, having put in three good charges, pulled himself up the shaft by a rope, while I remained below to put the finishing touches to the fuse.

A shout from above assured me that all was ready. Placing one foot in the bowline, or loop, at the end of the hoist-rope, I arranged my three candle-ends under their respective fuses, and sung out to be pulled up.

The line tautened instantly, and I went up toward the sunlight, thinking about a fox-terrier I wanted to buy. For a few yards the slant of the shaft caused my feet to drag, and when I reached the perpendicular part, I began to swing violently from side to side.

Holding to the rope with one hand, I tried to steady myself with the other. But it was useless. About half-way up, my head struck against the hanging wall with such force that I lost consciousness for an instant, and dropped.

I landed on the foot-wall and rolled downward, tearing my hands on the sharp rock edges in a vain effort to stop myself. Within a few feet of the lighted mine my clothes caught on a jutting piece of rock, and there I hung, yelling with might and main for the rope, and expecting each moment to be blown to atoms. I forgot, in my terror, that because of the slant at the lower part of the shaft the rope could not reach me.

The starting fizz of a fuse brought me to my senses. Madly tearing myself loose, I leaped to the bottom, drew off the detonators and—fainted. The last thing I remember was the sight of Sam's legs. The brave fellow had slid down to my aid.

GOOD-SIZED BERRIES.

On old Carlisle Bridge, in Dublin, there used to be a fruit-stall kept by Biddy, the apple-woman, who was a well-known figure to all passers-by. She had a ready tongue, and never did a verbal opponent retire with all the honors.

An American visitor, who had heard rumors of her skill at fence, one day took up a watermelon displayed for sale, and said, gravely:

You grow pretty small apples over here. In America we have them twice this size.
Bridget looked up, coolly surveyed the joker from head to heels, and replied, in a tone of pity:
Ah, what for should I be wasting my breath to talk to wan that tak's our gooseberries for apples!

ENGLAND'S NEW PATRIOTIC COLOR.

Red, white and blue, though the colors of the Union Jack, were not generally used in England as marks of patriotism before the queen's diamond jubilee, three years ago. The old colors were red and white, and the innovation is said to be due to some dealer's importing a large stock of French decorations left over from the French national fetes. Englishmen are cheering three colors now, however, as vigorously as though they were Frenchmen.

TO REMOVE STAINS.

To make this, put one pound of lime in a jar with a quart of water. Stains can be removed from white goods by soaking for a few minutes in a little of this, to which an equal amount of cold water has been added. They must not be kept in longer than necessary, and the things must be thoroughly rinsed afterwards in several lots of lukewarm water, or the chloride of lime will burn holes in them.

MILITARY PRECISION.

Colonel—Gentlemen I have summoned you to tell you that one of your number incurred my displeasure the other day and just who he was and what he did I cannot recall, but something was wrong. I remember, so I must ask you to find out what it was for me that I may reprimand the offender.

WHAT THEY TELL.

National Hymns as Guides to the Size of a Country.

According to an ingenious German statistician there is a curious relation between national hymns and the countries in which they are sung. If you want to find the extent of any country, he says, gather some musicians and see how long it will take them to sing the national hymn of that country. You will find that the amount of time which they will require for this purpose will be in inverse ratio to the extent of the country.

Thus, he points out, the British Empire covers half the world, and yet there are only fourteen bars of music in "God Save the Queen." This fact, he admits, is not of special significance, as "God Save the Queen" did not originate in England, but it is nevertheless worthy of notice. In the national hymn of Russia, another very large country, he continues, there are only sixteen bars, whereas in the national hymns of smaller countries the number of bars is much greater, the Siamese hymn, for example, having sixty-six and that of Uruguay seventy. "Hail, Columbia," it may be noted, has twenty-eight bars, and one of the longest national hymns in the world is that of the tiny republic of San Marino.

There is one country, however, to which this law certainly does not apply. The Chinese Empire occupies a goodly portion of the earth's surface, and hence, in accordance with the rule laid down by the German statistician, it should have quite a short national hymn. Now, the fact is that the longest national hymn in the world is the Chinese. No less than half a day is required to sing it from beginning to end.

TO KEEP THE HOUSE COOL.

The best way to keep a house cool is to shut it up and exclude the heated air after the morning freshness has gone. A draught of air blowing through the rooms after sunset and in the early hours of the day is a delight, but a blast from a furnace is far more agreeable. To step from the burning temperature of the street into a cool, closed and darkened parlor is a pleasant experience. Too much fanning, and too much fretting, are alike to be avoided in hot weather. Make the surroundings comfortable and then summon philosophy to your aid.

SIGN LANGUAGE.

As Russians are quick to understand signs, they are ready at devising ways to make their thoughts known.

An English surgeon, coming across a Russian officer in a hospital, managed to give the official to understand that he—the doctor—desired to know whether the officer had left a family at home. The information was forthcoming.

FOUR TO ONE.

An English officer in Malta stopped in riding, to ask a native the way. He was answered by a shrug of the shoulders, and a No speak English. You're a fool, then, said the officer. But the man knew enough English to ask:

Do you understand Maltese?
No.
Do you know Arabic?
No.
Do you know Italian?
No.
Do you know Greek?
No.
Then you four fools. I only one!

A PLACE UNUSURPED.

Well, said Mrs. Sirius Barker, with characteristic cynicism, I'm glad they draw the line in this feminine determination to usurp the place of man in modern civilization.

What do you mean?

I note that there is no movement afoot to have the wives stay in town during the summer and earn money so as to send their husbands to the seashore.

SCORING A NEW POINT.

How did you like my recitation? asked the young man.
It was truly remarkable, answered Miss Cayenne. It has given me a new insight into Shakespeare. I never until this evening realized how much genuine comedy there is in Hamlet's soliloquy and Marc Antony's oration.

PHONOGRAPHIC WILL.

A wealthy engineer recently talked his last will and testament into a phonograph. Then with a hot copper wire he signed his name on the wax roll of the phonograph, the witness doing likewise, and the "document" was thereupon completed.

KNAPSACKS ON MANY NATIONS.

English Soldiers the Lightest Because They Rely More Upon Transport.

When the Germans heard of the recent enormous casualty list on the fatal Aldershot field day, about which official inquiry has been held, there was much self-complacent head-wagging and many unkind things were said regarding the stamina and marching capacity of Thomas Atkins, says the London Express.

As a matter of fact, any body of troops under identical conditions would have had an equal casualty list; but the Germans do not realize these conditions, because in their manoeuvres they, and indeed all the crack continental armies, without doubt, "do these things better." But the Germans can march and so can the Frenchmen and Russians, and, moreover, the two former in "marching order" carry a bigger load on their backs than the British soldier. Marching with them is an important accomplishment, and one not to be taken for granted.

The German recruit, after he has had his parade-drill ground thoroughly into him, is taken out to stretch his legs. First, he marches in uniform only, then he is given a rifle to carry, next his knapsack, and so on until his marching order is at full weight.

During all this the distances are being gradually lengthened, and finally the pace is increased. When trained he is going his twenty miles regularly twice a week, and he may be called upon to do a thirty-mile march occasionally, and fit as he is, he accomplishes it.

"ON HIS HEAD."

That Tommy Atkins can march, too, nobody will deny, but when comparing his comparatively spasmodic efforts with those of the foreigner, general conditions must be taken into account, and here he does not, as a rule, compare too favorably except after a fortnight or less in the field.

Then, again, though some of our authorities differ on the point, he must have a breakfast to march upon, and a small amount of food every five hours or so, and an occasional mouthful of water to wash the dust out of his throat.

They get all these things on the continental manoeuvres, as a matter of course. In ours it is not always so—in fact, an officer, writing from the front has said that so far as hardships and lack of food are concerned, the Transvaal is a paradise compared to Salisbury Plain as it formerly was.

The continental soldier carries a heavier kit on his back than the British soldier because he relies less upon his transport, and no matter where the baggage train is he can always pitch his tent at night and roll himself up in his blanket.

When in heavy marching order Tommy Atkins carries a coat and cape, mess tin, comprising plate, frying pan, and kettle, a valise holding spare uniform, shirts, socks, boots, brushes, etc., a canvas haversack for small articles and a water bottle. This weighs complete, with rifle, pouches, bayonet and 100 rounds of ammunition sixty-six pounds.

The German is provided with a great coat, one blanket and ground sheet, a quarter of a tent and pole, a mess tin, which for the present is also his water bottle, and an axe. His valise contains a spare pair of socks, or foot rags if he is a Bavarian, spare uniform and fatigue dress, brushes, etc. The whole equipment, with bayonet, rifle and 150 rounds of ball cartridge, weighs

SEVENTY-TWO POUNDS.

The Frenchman carries much the same, including tent section and blanket, but no waterproof sheet or haversack. The company cooking pots are divided up among the men. A drinking cup and spade completes his rig-out, which weighs, with rifle, bayonet and 110 rounds of ammunition, seventy-two pounds.

The Russian carries only sixty-eight pounds of kit, but then he has no blanket or waterproof sheet. He is only burdened with seventy-five rounds of ammunition, which is fastened about him in somewhat clumsy fashion.

So far as food is concerned the red-coat, for all the millions that are spent on him, really fares worse than his conscript comrades. With them biscuit and coffee or chocolate at 5 a.m. is the rule. Dinner is at 12, and consists—and this is on manoeuvres, too—of soup, meat, salad and beer for the Germans, and one pint of wine per man for the French. At 6.30 is a supper of cold meat, salad, bread and cheese, and more wine and beer. The Russian menu is varied with salt fish, but he fares well on the whole.

THE PRICE OF CONSTANT LOYALTY.

But, said the tourist, I should think your frequent revolutions would entail an enormous expense upon your people.

They do, replied the native of the South American republic. Why, we often have to change flags several times a day!