

CUT OUT

"You're late to-night," remarked the younger Miss Patch, as her sister dropped into a chair and began to draw out her hatpins. "Been extra busy," replied the elder girl. "I— Why, what's the matter with mother?" Mrs. Patch, seated by the window, delivered herself of an indignant sniff, and intimated her conviction that, of all the impudent young 'ussies that ever lived, that there Hannie was the very worst!

ABOUT THE HOUSE

"I—I 'ardly know," stammered Mr. Hinks nervously. "Oh, it's you, is it?" said Mrs. Patch, entering the room, with a tablecloth tucked under one arm, and a tray loaded with supper materials in her hands. "I thought I knoo the knock!" She was apparently on the point of saying something else; but, catching sight of her elder daughter's attitude, she checked herself and compressed her lips. Miss Patch, with a knee clasped between her interlaced fingers, was eyeing Mr. Hinks with a look of rapt admiration. "P'raps you'll 'elp me with these 'ere supper things!" snapped her mother, after a momentary pause. "Now, now, be careful!" she continued sharply, as the girl essayed to take the tray from her with one hand. "Do you want to let the 'ole blessed lot down?" "I wasn't thinking what I was doing," apologized Mary, with an air of detachment. "You very rarely are!" declared her mother, with great tartness. "Now, then, where are you a-going to with that tray?" The absent-minded Mary, well on her way towards the kitchen, turned back with a little laugh. "I don't know what's wrong with me to-night," she remarked. "I was thinking we'd finished supper."

SEASONABLE RECIPES.

Fresh Cucumbers in Winter.—Fill glass jars with cucumbers slightly seasoned with salt. Cover with water. Remove bubbles by passing a fork through them. Put tops on jars and stand upside down to test for leakage. When put up this way cucumbers taste as fresh as when gathered from the vines. Baked Potatoes.—Do not have the oven too hot for baked potatoes. If done in a moderate oven for a longer time they will cook more evenly. Pricking the small ends of a potato with a fork before putting in the oven will keep the skin from bursting. A German cook noted for her baked potatoes washed them carefully, dried them, and then rubs the skin with a greased paper and bakes in the usual way. A pleasant variety of baked potatoes is to peel them, rub them over with a greased paper dipped in butter, and bake in the ordinary way. To Can Tomatoes Whole.—Select tomatoes of equal size which will easily slip into a half gallon fruit jar. If a tomato is too large the seeds will squeeze out and spoil the appearance of the canned fruit. Have the jar setting in a pail which has a little hot water in it. Scald and peel the tomatoes and drop into the jar until full. Pour boiling water into the jar until it bubbles over. Seal and let stand in the hot water until cold. These can be sliced as nicely as fresh tomatoes and seasoned when served. Will keep for years. To Preserve Cucumbers.—Take small cucumbers and slice; put salt on this and let stand over night; then put layer of cucumber and sprinkle with black and white mustard and celery seed, and a tablespoonful of olive oil and half a cupful of vinegar. Follow this process until the jar is full. Then put away and use when cold. Uncooked Chilli Sauce.—One-half peck of tomatoes chopped, three stalks celery cut fine, one cupful of grated horseradish, two red peppers and one cupful of onions chopped fine, one small cupful of salt, one cupful each of black and white mustard seed, two teaspoonfuls of cinnamon, one teaspoonful cloves, one teaspoonful of mace, one cupful of white sugar and one quart of cider vinegar. Stir all well together, do not cook and keep sealed tight. The feature of this sauce is that it retains the flavor of the fresh tomatoes, and if ripe and sound tomatoes are used it will keep as well as the cooked chilli sauce. Butterscotch.—Three cupfuls of white sugar, one-half cupful of water, one-half cupful of vinegar, one tablespoonful of butter, eight drops of extract of lemon. Boil without stirring till it will snap and break. Just before taking from the fire add one-fourth teaspoonful of soda. Pour into buttered biscuit tins and mark into inch squares when cold. Tapioca Pudding.—Put to soak over night two-thirds of a cupful of pearl tapioca. When ready next day to make the pudding beat the yolks of two eggs until light, add one pint of sweet milk, one-fourth cupful of sugar, mix well, add to the tapioca. Put on to cook and add a small lump of butter. Flavor with vanilla. Stir while cooking to prevent scorching, or cook in a double boiler. When cooked fold in the whites of two eggs which have previously been beaten to a stiff froth, and beat briskly for five minutes. This makes it extremely light. Serve with cream or rich milk. This is far superior to the old way of baking the pudding and more palatable.

CANNING, PRESERVING.

Green Tomato Sauce.—One peck of green tomatoes, one head of cabbage, ten large onions, one head of celery, two green peppers, two pounds of brown sugar, one quart of vinegar and salt to suit taste. Cut up tomatoes and sprinkle salt through them; stand over night, drain off in morning and put all through a food chopper and boil one hour. Tomato Kiosmies.—Beat lightly the yolk of one egg, add three tablespoonfuls of cold water, one-half a cup of sifted flour, and one-quarter teaspoonful of salt. Stir in one teaspoonful of melted butter, then beat until the batter is smooth and bubbly. Stir in lightly the stiffly beaten white of the egg, then set away in a cool place for several hours. Choose ten tomatoes which are firm and as small as possible. Scald and peel them. Have ready some grated cheese, seasoned, using for each cupful of the cheese a quarter of a teaspoonful of salt, one-third of a teaspoonful of salt, one-third of a teaspoonful of paprika, one-quarter of a teaspoonful of ground mustard, a small pinch each of thyme and ground cloves. Roll each tomato in the prepared cheese until thickly coated, let stand for about fifteen minutes, then dip carefully in the butter already prepared and plunge into smoking hot fat. Fry a golden brown, drain and serve garnished with parsley. To Can Corn.—For eight quarts of corn, which require three dozen ears, allow one ounce of tartaric acid. Cut corn from cob, cook twenty minutes in water, enough to cover, then stir in the acid, cook a little longer and seal in glass jars. When wanted for use empty contents of can in saucepan, add pinch of soda, let boil a few minutes, pour off liquid and season as you would fresh corn. Corn and tomatoes are also nice canned together.—Cook together and seal. This makes a tempting dish in winter. To Keep Jellies from Molding.—Keep a box or bunches of thyme where the jellies are kept, which should be in a dark place, and you will have no mold.

THREE SALADS.

Stuffed Totato Salad.—To serve Patch, with the air of one coming suddenly out of a brown study. "And why not?" The astounded Annie uttered a gasp of surprise, and sat staring in open-mouthed silence at her mother. "What's it got to do with me?" continued Mrs. Patch. "It's no business of mine, is it, if she likes to make a fool of him?" "And you're still going to marry him?" faltered her daughter. "Marry 'im!" cried Mrs. Patch. "Marry Hinks! Why, the girl's mad!" "B-but you said you were?" stammered Annie. "That I never did!" returned Mrs. Patch fiercely. "How dare you sit there and tell me such an untruth?" "I mean, we thought you were," said Annie helplessly. "Ho!" laughed her mother scornfully. "You did, did you? I see the little game now. Perhaps it'll interest you, my lady, to 'ear that it's Mr. Franks as I'm going to marry. He'll be round 'ere to-morrow night. If your sister's busy with Mr. Hinks, maybe you'd like to try your 'and on 'im. Don't go too far, though, for I might box your ears!"—London Answers.

two dozen tomatoes, cut small piece from top of each, after scalding and peeling. Chop one cucumber and two green peppers after removing seeds of peppers. Scoop out a third of each tomato and add to chopped mixture. Salt and add lemon juice to taste; drain off surplus juice. Stuff tomatoes with mixture, set on ice, and when ready to serve, add mayonnaise, stiff enough not to run, to top of each. Beet Salad.—Two quarts of chopped beets, two quarts of chopped cabbage, two cupfuls of sugar, one cupful of grated horseradish, dessert spoonful of salt, pepper to taste, and cold vinegar to cover. This makes a gallon jar full and will keep all winter. Delicious Fruit Salad.—Take the contents of a box of pink gelatin, pour over it one-fourth of a pint of cold water, and let stand five minutes. Pour into this mixture one and a half pints of boiling water, stirring thoroughly until dissolved. Add the juice of three large lemons and sugar to suit the taste. Strain through a cloth and let stand until cool. Then pour the gelatin over some raisins, sliced oranges, and bananas and set away in the refrigerator until it becomes hardened, which will take from four to five hours. To serve: take several large naval oranges, using one for each person to be served and cut off about one-third of each orange, remove the inside carefully so as not to break the rind, then place the rinds in a pan of ice-water until they become firm. When firm enough remove from the water and fill each one with the prepared gelatin, over which put whipped cream, being careful to allow a little of the pink gelatin to seep through. Place a few maraschino cherries on top of the whipped cream. Place some nice, crisp lettuce leaves on the fruit plates, set the prepared oranges on the leaves, and lay a few cherries around on the green leaves, also a small slice or two of orange. This makes an attractive as well as an excellent dessert.

CANNING, PRESERVING.

Green Tomato Sauce.—One peck of green tomatoes, one head of cabbage, ten large onions, one head of celery, two green peppers, two pounds of brown sugar, one quart of vinegar and salt to suit taste. Cut up tomatoes and sprinkle salt through them; stand over night, drain off in morning and put all through a food chopper and boil one hour. Tomato Kiosmies.—Beat lightly the yolk of one egg, add three tablespoonfuls of cold water, one-half a cup of sifted flour, and one-quarter teaspoonful of salt. Stir in one teaspoonful of melted butter, then beat until the batter is smooth and bubbly. Stir in lightly the stiffly beaten white of the egg, then set away in a cool place for several hours. Choose ten tomatoes which are firm and as small as possible. Scald and peel them. Have ready some grated cheese, seasoned, using for each cupful of the cheese a quarter of a teaspoonful of salt, one-third of a teaspoonful of salt, one-third of a teaspoonful of paprika, one-quarter of a teaspoonful of ground mustard, a small pinch each of thyme and ground cloves. Roll each tomato in the prepared cheese until thickly coated, let stand for about fifteen minutes, then dip carefully in the butter already prepared and plunge into smoking hot fat. Fry a golden brown, drain and serve garnished with parsley. To Can Corn.—For eight quarts of corn, which require three dozen ears, allow one ounce of tartaric acid. Cut corn from cob, cook twenty minutes in water, enough to cover, then stir in the acid, cook a little longer and seal in glass jars. When wanted for use empty contents of can in saucepan, add pinch of soda, let boil a few minutes, pour off liquid and season as you would fresh corn. Corn and tomatoes are also nice canned together.—Cook together and seal. This makes a tempting dish in winter. To Keep Jellies from Molding.—Keep a box or bunches of thyme where the jellies are kept, which should be in a dark place, and you will have no mold.

THE LAUNDRY.

Sprinkling Clothes.—If for any reason you have not sprinkled your clothes the night before you wish to iron them, try sprinkling them with boiling hot water. Use a clean whisk broom, as it sprinkles them much finer and even than by dipping the water in your hand. As soon as your clothes are sprinkled, and tightly rolled up, put on your irons to heat. By the time they are hot your clothes will be ready to iron as nicely as if they had lain over night. Always iron the linen last, as they require more dampness. Perspiration Stains.—After taking off a garment wet with perspiration, drop it in cold water. Let it soak a while, then rinse it well and dry. Perspiration turns white goods yellow, discolors colored clothes, makes them tender, and causes the goods to split. Putting away damp clothes makes them mildew. Washing Made Easy.—Soap white

cloth well and put in cold water over night to soak. This will loosen all dirt and requires no rubbing. Heat boiler of soap suds early next morning. Rinse clothes, put in water, and boil about twenty minutes. Remove from boiler, rinse well, blue, starch, and hang out. Your clothes will be nice and white with only one-third the usual labor. Little Helps.—Before washing look over all linen for spots. Tea and coffee stains usually yield to hot water when poured steadily through them. Fruit stains, or in fact any stain can always be removed by rubbing pure glycerine into them before putting into water. After washing dry in hot sunshine. Never let starch touch the linen. In doing up handsome pieces after drying, dip into hot water, wring out well, roll up for a few minutes, then iron. Linen will stand much hotter irons than other cloth. Iron napkins on wrong side, then right, until perfectly dry. Carefully fold. After the cloth has been folded once roll on a pole, so when used it will have only one fold down the middle. In short, to have beautifully laundered linen, dry in the hot sun, sprinkle with hot water, use hot irons, and plenty of pressure, and fold exactly twice. Glossy Effect.—It is advisable when washing, to put a little gum arabic in the starch. Dissolve half a teaspoonful of the gum arabic in boiling water, and when cool add to the starch. Linen, when starched with this mixture, will have a beautiful gloss. It is the only method by which the same exquisite finish can be obtained on linen goods as when first displayed for sale in the store window. Removing Clothes from Boiler.—When washing, to avoid scalding fingers in catching the clothes up over the clothes stick in removing the clothes from the boiler use a pinching clothespin. Catch clothes with this and throw up over the stick. Easy Methods.—Shave one bar of soap, pour two quarts water over it, put on stove to boil; when it comes to a boil add one large tablespoonful of coal oil, allow to boil until all soap is dissolved, which generally takes ten minutes. Soak clothes in cold water (hard or soft) overnight; in morning wring out the clothes, have boilerful of good warm water (not hot), add over half solution to boiler, and sort clothes and put into boiler. After they come to a boil, boil for twenty minutes; remove to tub of water, rinse thoroughly and put through bluing water, starch, and hang out. For second boiler be sure and add cold water to cool water and add remainder of solution. Unless clothes are extremely soiled they will not need one particle of rubbing; if badly soiled, rub the soiled places with soap before putting in to boil. Ice Water Help.—Don't be afraid of plenty ice water. To remove all food, butter, olive oil, fruit or coffee marks from any garment of any fabric apply immediately plenty of ice water, rub quickly with clean napkin until dry.

THE KING'S GRAPES.

The Yield of the Famous Vine at Windsor. The famous old vine near Cumberland Lodge, Windsor Great Park, in which the King and members of the Royal Family take much interest, is bearing over 500 splendid bunches of Black Hamburg grapes this year, many of the bunches being well over four pounds in weight. Formerly the great vine, which is nearly 140 years old, yielded over 1,400 bunches, but the King's gardener has reduced the number in late years. Last year about 500 bunches were cut for the royal tables. The quality of the grapes this season is finer than ever. The Princess of Wales and some of her children recently visited the vine, and her Royal Highness expressed her admiration of the old vine, which is 120 feet in length, 20 feet wide, and covers a roof area of 2,400 feet. The grapes are preferred by the King and Queen to any in the royal gardens, and they are always forwarded to their Majesties wherever the latter are staying.

WONDERS OF SURGERY.

Voin of a Live Sheep Transplanted to Man's Leg. An extraordinary surgical operation is reported from Paris, France. Dr. Doyen, who is known in connection with cancer research, successfully transplanted a vein of a live sheep to the leg of a man suffering from arterial aneurism, with the result that the circulation was restored. The patient has now completely recovered. The vein transferred was a fraction over 10 inches in length. Numerous grafting operations have been performed in modern surgery, but this is the first time that an organism from a lower animal has been transferred to man. Dr. Doyen is now in Budapest attending the medical congress, to which he will communicate the details of the operation. Every time a married woman begins to talk about her rights it's her husband's cue to enumerate a few of his wrongs.

A CELEBRATED EPISODE

"MARY'S LITTLE LAMB" IS BASED ON A LOVE STORY.

The Creature Destined to be So Famous Was in Its Earliest Hours in Frail Health.

Here is the true story of Mary's little lamb. Everybody knows the verses it inspired. Few, however, it is believed, have any knowledge of the life and history of Mary's pet. But a collection of curios belonging to H. Charles E. Chadeayne, of Osining, in New York State, contains all this information. The collection contains exhibits which demonstrate to a certainty that the lamb was born some time in the year 1817 in the village of Sterling, Mass., where Mary (surname Sawyer) was then residing with her parents. It appears that the little creature destined to be so famous was in its earliest hours in frail health. According to the account, for which Mr. Chadeayne vouches, several lambs were born at about the same time, and Mary made a visit to the fold with her papa. "Mary," said her father, "that lamb is dead." "No, papa," replied the intelligent little girl; "for when I move its head it will move it back again." "BUT IT CANNOT LIVE," said her father. "Oh, yes, maybe it can," replied Mary. "Let me take it home and nurse it and tend it." To this Mary's kind-hearted papa consented. So Mary took her little lamb and carried it home and warmed it and fed it. Later occurred the celebrated episode in which the lamb took such a prominent part in Mary's schooldays. Just how long after these historic events it was that the original poet embodied his inspiration in its immortal form is not known, but the proofs show that Mary expressed the opinion that it was not more than a few days. John Rolleston was the poet. In a kind of frenzy he dashed off the first stanzas, which, according to Mary, ran exactly thus:— Mary had a little lamb, His fleece was white as snow, And everywhere that Mary went The lamb was sure to go. He followed her to school one day, Which was against the rule; It made the children laugh and play To see a lamb at school. And so the teacher turned him out, And still he lingered near; And waited patiently about Till Mary did appear. THESE LINES AND NO MORE, Mary stated to a credible witness, along in the late 'eighties just before her death, constituted the poem as it was written by John Rolleston. It was not until some years later that Mary read in a newspaper some verses accredited to a Mrs. Sara J. Hale and entitled "Mary's Little Lamb." Mrs. Hale had used the Rolleston verses, with one or two slight changes, and to them had added a few stanzas of her own with a moral. The lamb, which never had a name of its own, being always known throughout its long and useful life as Mary's Lamb, continued its beneficence in a posthumous manner. For when there was talk of tearing down the Old South church in Boston, Mary gave a pair of socks made from her lamb's wool to the committee engaged in raising a fund to save the church. The socks were unravelled and the yarn sold in little fragments for a total of \$1,125. One such fragment, duly attested, is the property of Mr. Chadeayne's collection. Mary survived her lamb by something like sixty-five years, passing away in Somerville, Mass., at the age of eighty-three, having in the meantime married a man named Tyler.

ROUGH ON RATS.—Life

