

HOUSEHOLD

TESTED RECIPES.

After frying fish dry it on sheets of paper before serving to remove all grease.

Flour for cakes and pastry should be well dried and passed through a sieve before using. This is the secret of light cakes.

Hash Pie.—Warm a cupful of mashed potatoes with a little milk and butter. Add a few tablespoonfuls of chopped meat seasoning and a beaten egg. Make into a mould on a buttered plate, scatter bread-crumbs over, and bake for twenty minutes.

Uncle Tom's Pudding.—Half a pound of treacle, two eggs, half a pound of flour, half a pound of chopped suet, two ounces of brown sugar, one teaspoonful of ground ginger, one of allspice, and one of baking-powder. Mix all together with a cupful of sour milk, pour into a buttered mould, and boil or steam for two hours.

Tasty Mutton Pie.—Have some breast or neck of mutton, remove all superfluous fat, and cut the bones into short lengths. Dip them in flour, seasoned with pepper and salt, put into a pie-dish, scattering among them chopped apple and onion. A little powdered allspice will also be an improvement. Pour a cupful of stock or water over, cover with paste, and bake for an hour.

Ginger Cream.—Soak one-half boxful of pulverized gelatin in one cupful of cold water for several hours, or overnight. Add one cupful of hot water, one scant cupful of sugar, and one-half cupful of preserved ginger, cut fine. Stir the gelatin, sugar and ginger until they begin to thicken, then add two cupfuls of cream beaten to a stiff froth, and set away to cool.

Beef Collops.—Cut two pounds of tender beefsteak into rounds about three inches wide and three-quarters of an inch thick. Dredge a little flour over them, and fry them in hot butter until they are lightly browned on both sides. Put them into a stew-pan with a pint of good gravy, a teaspoonful of salt, half a teaspoonful of white pepper, one teaspoonful of bruised capers, one teaspoonful of walnut ketchup and two pickled gherkins, thinly sliced. Simmer gently for ten minutes, and send to the table as hot as possible.

Superior Apple Sauce.—Pare, core and quarter or cut in eighths (depends upon the size of apples) about eight good cooking apples. Steam until soft and rub through sieve. Sweeten to taste while still hot. Chill, pile up on individual dessert glasses, with whipped cream on top. Is delicious. It can also be whipped into the cream and served with lady fingers or sponge cake.

Little Mutton Pies.—Take a pound of scraps of mutton and chop them. Make some pastry with a pound of flour, one teaspoonful of baking-powder, six ounces of good dripping, and enough cold water to make a dough. Roll out, line eight patty-pans with paste, fill them with equal quantities of meat and par-boiled potato, season with chopped onion, sweet herbs, pepper and salt, and cover with paste. Bake in a very hot oven for five minutes, then put on a cooler shelf to give the meat time to cook gradually.

Roast Turkey with Chestnut Dressing.—Take an eight pound turkey, bake two and one-half hours. After the turkey has been washed and singed prepare the dressing. Remove the shell from a pint of chestnuts; cook in slightly salted water until tender; then drain, skin, and chop coarsely. Add to this a half loaf of stale bread put through the food chopper; one-quarter of a pound of butter, salt and pepper to taste, and one egg; mix all together, adding a little warm water if it seems too dry; garnish with link sausage fried a light brown. For extra nice gravy: Make as usual, just before taking up add one pint of oysters; simmer until the edge curl.

Cook haricot beans from the following recipe and you will have a delicious dish. Take half a pound of the beans, or more if you wish, a large dish, and pour boiling water over them. Soak for twenty-four hours, strain off the water, and pour the beans into a clean saucepan. Cover with fresh water and set them on to boil, adding the leaves of a lettuce (washed and broken in pieces), a little parsley, and some minced lean ham. Boil the beans till tender. In the meantime, fry some chopped onions and a little minced sage in a frying-pan. A few minutes before the dish is required, take out two tablespoonfuls of beans, pound them with a slice of toasted bread and the fried onions, a well-beaten egg, chopped parsley, salt and pepper. Mix well together and stir into the beans. Serve with a border of finely chopped cabbage, which has been seasoned with pepper and salt.

CLEANING.

Dusters.—Cut off the feet of lady's stockings, take the tops, rip them open in back, and sew two tops together. These make splendid dusting cloths that will throw off no lint whatever. Better than cheesecloth.

Cut Glass.—Wash cut glass in warm soap suds, then rinse in warm blue water, then cover thickly with sawdust; with a small brush brush out the corners and you have sparkling glass.

Shoes.—To remove mud from foot wear take an ordinary clothes pin, cut one of the prongs off completely and you will have a device that cannot be surpassed for that purpose. Try it.

Clean Springs with Mop.—Take an ordinary dish mop such as you can buy for 10 cents, moisten with kerosene and you will find it much easier to remove dust from coils than by using a rag or brush.

To Clean Bathtubs.—To clean bathtubs, washbaths, and white sinks use benzine or gasoline, saturate a rag and rub all over, and then rub dry with another cloth; if they are dirty repeat. This will save labor and also the porcelain on the tubs and sink; keep benzine in a glass jar and keep away from fire.

To Keep from Inhaling Dust.—If, when you are ready to do your weekly sweeping, you will place a small piece of cold cream in each nostril you will not inhale any dust in the head, as it will stick to the cold cream, and can be easily removed with a handkerchief. This is also good when riding in the dust during the summer, and again in the sharp winter weather, if you place some of the cold cream in your nostrils before going out in the air, it often saves a hard cold, and will be appreciated by any one troubled with catarrh in the head.

HOUSEHOLD HINTS.

To skin sardines dip each into boiling water.

Ripe tomatoes will remove ink and other spots from white cloth. Dust cut glass with a small paint brush having long pliable bristles. New tan boots should be polished several times before they are worn.

Wash lisle thread stockings in a light lather made with boiled soap. To prevent lumps in salt for table use purposes, add a very little arrowroot.

Rice for curry should be thoroughly crushed before it is thrown into boiling water.

Peach leaves make a delicious flavoring for custards and milk puddings.

Before turning out a pudding, let it stand for three minutes to allow the steam to escape.

Stand pancake batter for two hours before frying. Beat it up well again just before using.

When creaming sugar and butter for cake, a pinch of salt will give the cake a splendid flavor.

Ten cents worth of gum shellac dissolved in alcohol, makes a thin varnish to lacquer brass bed.

Wipe white furniture over with a cloth dipped in a solution of warm water and baking soda.

Old hot-water bags or other rubber objects may be utilized for mats to place under house plants.

Japanese trays may be cleaned by rubbing them with olive oil and then polishing with a soft cloth.

When baking potatoes in their "jackets," make a small incision in each in taking from the oven.

Turkey wings are the best brushes in the world to use around a stove, and for sweeping closet shelves.

When cleaning wall paper use a firm dough made of flour mixed with a little washing soda and water.

See small bag of cotton flannel over the castors of the sewing machine if they mark your hardwood floor.

Woolen curtains should not be permitted in a bedroom. They exclude air, and harbor dust and other impurities. Cretonne or chintz is all that is required.

To clean up as you go should be the cardinal rule in the kitchen. No other place has a greater need for cleanliness than the kitchen. It is essential to good cooking and health.

A double saucepan is a very useful thing in a kitchen for keeping boiling milk, sauces, and gravies warm. If this cannot be had, a jug placed in a saucepan of boiling water is a useful substitute.

Before washing up, wipe out greasy dishes with a piece of paper. This minimizes the work of washing up, and by this means the fat is burned and does not go down the drains with the washing-up water.

Stewing is gentle simmering in a small quantity of liquor, and is the most economical way of cooking. Nothing is thrown away, and the full value of the article that is cooked is retained in the liquor.

Mattresses should always be bound over the edge with unbleached calico. Half the width of the calico will be sufficient for an ordinary mattress. Hem the raw edge, and then stitch it firmly to the mattress. This will serve to keep it clean.

THE SUNDAY SCHOOL STUDY

INTERNATIONAL LESSON, DEC. 10.

Lesson XI.—Nehemiah and His Enemies, Neh. 6. Golden Text, Psa. 27. 1.

Verse 1 Geshem the Arabian—He was the third of the persistent opponents of Nehemiah. A recently deciphered inscription indicates that Sargon, king of Assyria, imported an Arabian colony into Samaria. This man was a chief of one of these tribes. The rest of the enemies consisted of hostile adjoining communities, all of whom were associated in this common attack upon a city of which they were jealous.

Had not set up the doors—This clause is added to qualify the statement just made. The reason for the postponement of this part of the construction is apparent. The work of setting the doors in the great fortified gateway was one requiring extreme care and skill. When the pressure of building the walls in face of such odds is understood, it is clear that no time could be wasted upon the nice task of swinging these heavy doors, and temporary barricades would be erected in the openings.

2. The plain of One—In the territory of Benjamin, about six miles north of Lydia, and identical with the modern Keir Ana. A journey there and return, in addition to a conference, would require two or three days' absence. Nehemiah immediately saw through the thinly concealed plot, which was of course to do him mischief—probably to murder him—the other conspirators meanwhile making a sudden advance upon the city. The proposition for a peaceable conference, in view of the straits of many within the walls, might have had an innocent enough look had it not been for the fact that the city was now thoroughly protected. So, while Nehemiah makes no accusations of fraud, he sees that his enemies, failing in one way, were simply trying another.

3. Doing a great work—No doubt the work would cease if its chief supported and inspiration should leave it. Nehemiah was not overstating the case. A great work it was, and he does not estimate too high the worth of his own relation to it. It was a task undertaken unselfishly and accomplished providentially. That is the measure of the value of all labor.

5. Then sent Sanballat—This man at any rate had the quality of pertinacity. Though rebuffed four times, he yet sends his messenger a fifth time, this time with the insult of an open, that is, unsealed, letter. The object of this was to spread the contents broadcast. Obviously the servant and the conspirators within the city would read the letter before it reached Nehemiah.

6. Gashmu saith it—Probably another form of Geshem, the Arabian's name. That this man was engaged in spreading the report was intended to show that it was no mere tattled rumor, for Geshem was a man of influence. The rumor was twofold: First, that the Jews, under the leadership of Nehemiah, thought to rebel against the Persian authority; and, secondly, that the governor hoped to establish himself as king of Judah, as evidenced by his, and not the people's, building of the wall. By the promulgation of this information, Sanballat hoped to intimidate the builders and hinder the work, besides bringing Nehemiah to a point where he would have to concede the proposed interview.

According to these words—Of the report among the nations.

7. Prophets to preach of thee—Just as we later come upon false prophets in the city, so there no doubt were those who vigorously supported Nehemiah. Among these, perhaps, was Malachi. Some have thought that such words as those of Zechariah (9. 9) were misinterpreted by Sanballat. Shall it be reported to the king—This was the chief danger. Though a similar suspicion (Neh. 2. 19) had arisen upon Nehemiah's first approach to Jerusalem, its absurdity was self-evident. But now he had securely encircled himself in a fortified city, and he knew that sovereigns like Artaxerxes, however good-natured they might be; were apt to give eager audience to any who brought tales of treason, and did not stop to investigate very closely.

Let us take counsel—Bishop Ryle gives this paraphrase: "We offer you the opportunity of an interview, in the course of which you can clear yourself of these charges which are the talk of every bazaar; and we will do all in our power to contradict them in your name."

9. O God, strengthen thou my hands—As usual, Nehemiah, in a perilous situation, resorts to prayer. He asks that he may be protected from the attacks of his enemies, and that he may have



THE FINEST COW BARN IN ONTARIO.

This barn on the Eglinton farm of Mr. Joseph Kilgour, one of Toronto's prominent business men, is the finest home for cows in Ontario. The walls of the silos and stable are hollow concrete. The barn is equipped with every modern labor-saving device, such as machinery for automatic watering of the animals. One man can attend to 60 cows without help, except for milking. The stable is also splendidly located.

wisdom to steer a straight course through these calumnies. He repudiates them as utterly false, and manufactured out of the deceptive heart of Sanballat. But, however untrue a libellous report may be, it is hardly ever possible for the victim to clear himself fully.

10. Shemaiah—Otherwise unknown. He was son of Delaiah (1 Chron. 24. 18), and a priest or prophet. When Nehemiah went to his house, or why he went, we do not know. Perhaps he was sent for in this third attempt to entrap him.

Perhaps he sought some help from this representative of religion. But the mettle of the prophets of those days was far below the average. Another peculiar statement is, that Shemaiah was shut up. This may indicate that he was pretending himself to be in personal peril on account of his allegiance to the governor, and needed, therefore, to seclude himself. Some take it to refer to ceremonial pollution. But in that case it is difficult to understand his proposal to accompany Nehemiah to the sacred precincts of the temple, where they may find refuge from some unexplained danger.

11. Should such a man as I flee?—As governor, and director of a great national enterprise, he has a sacred duty to restrain him from cowardice.

Being such as I—A layman and not a priest, and therefore forbidden expressly by law from taking refuge in the temple (compare the case of Uzziah).

I will not go in—He refuses point blank, either to show a craven spirit in deserting his post, or to desecrate the temple inclosure.

12. I discerned, and, lo—The interjection indicates that it suddenly dawned upon him that the prophet's intention was diabolical. A man capable of such unworthy suggestions could not have been sent by God, but was an agent of Sanballat; and his prophecy was no message from God, but an explosion against himself; and, finally, the conclusion was inevitable, that he was hired by Tobiah and Sanballat, the order of the names being inverted because of the former's active relation to the conspiracy inside the gates.

13. Matter for an evil report—This was the end in view in the treacherous act of Shemaiah. If Nehemiah should consult his personal safety, rather than the sanctity of the house of God, he would be discredited in the eyes of the priesthood and the stricter Jews.

14. Noadiah—Women sometimes shared the gift of prophecy. Nehemiah's keenness, in perceiving the true inwardness of Shemaiah's base proposal, helped him to see through the whole plot, in which a number of the disaffected prophets were involved, to intimidate him, and ruin his reputation.

15. The month Elul—This was the sixth month of the sacred year, and the last of the civil, and corresponded to the last of August and first of September. Fifty and two days is a remarkably brief time for the completion of so stupendous a work, but the large number of workmen employed upon it, together with the energy and skill in management displayed by Nehemiah, make it not inconceivable.

18. Because he was the son-in-law of Shecaniah—This was the explanation of a serious trouble within the city. The intermarriage of leading Jewish families with heathen, a custom that Ezra had severely condemned, was bearing bitter fruit. The families allied by marriage with Tobiah made prominent mention of his good deeds (19) before Nehemiah, so as to put the latter off his guard, while they retailed the governor's words to Tobiah, and so acted as spies.

Spiritualists hold that in everything there's a medium.

Rain water is the best for the bird's bath.

There is no wax in sealing-wax; only shellac, resin and turpentine.

Her age is the one possession that no woman will own.

Some of us are good because it pays but most of us are good for nothing.

APPLE KNOWN TO ROMANS

FIRST CULTIVATION OF THE FRUIT IN ENGLAND.

Many of Present Brands Date From the Time of the Norman Conquest.

Though apple is a Saxon word, and is but very slightly changed from the original form "æppel," the Romans are generally credited with having been the first to recognize the value of the fruit, and to them no doubt we owe the first efforts towards cultivation attempted in this country, says the Glasgow Herald. At a later date the monks, to whom also we owe so much in the development of all manner of useful things, afterwards made a special study of the apple, and it is worthy of note that the Arbroath pippin, or Oslin apple, was either first introduced, or first extensively cultivated, by the monks of the Abbey of Aberbrothwick. Another famous variety, the Nonpareil, is said to have been brought from France by a Jesuit in the time of Queen Mary.

DATES BACK TO CONQUEST.

The origin of many of the apples still commonly cultivated in English gardens probably dates back to the time of the Conquest, and the fact that the Normans paid particular attention to this fruit no doubt accounts for the many French names to be discovered on the labels in the orchard. Perhaps the first truly British apple was the Custard variety—at any rate, this is the apple first mentioned in early writings. Turner refers to it as the only apple alluded to in the horticultural records of the thirteenth century, where it appears as the "Costard." He adds that it is so referred to in the fruiterers' bills of the year 1292, and whether there were other equally famous sorts of apple known at the time or not, it is significant that our word, "costard-monger," or "a dealer in costards," evidently owes its origin to the most famous apple of the period. The custard apple was what we should now call a "cook-er"—indeed, its name implies it—and it is plain enough that apples were first regarded more as material for cooked dishes than as dessert. The bitterness of the fruit, which made it unpalatable when eaten "an nature" must have taken many years to remove. The dessert apple proper is said to have been practically unknown until the reign of Henry VIII., in whose time great attention was paid to this branch of orchard development.

CIDER-MAKING.

But long before the dessert apple appeared upon the scene the possibilities of the fruit for cider-making had been recognized. Thus at the beginning of the thirteenth century—again on the authority of Turner—we learn that Pearmain was extensively used for that purpose. "This variety," he says, "was certainly known by that name soon after the year 1200, as Blomefield instances a tenure in Norfolk by petty serjeanty, and the payment of two hundred Pearmain, and four hogheads of cider, or wine made of St. Michael yearly." Yet in the fourteenth century the "costard" was probably still the most common sort of apple, for it is the one to which Chaucer most readily alludes when he says "Your chekes embolmed like a mellow costard." The pippins, which are said to have been so called because it was possible to raise the trees from the pips or seeds, and so to obtain eatable fruit without having recourse to grafting, were brought from France, according to the omniscient Fuller, in the sixteenth year of Henry VIII.'s reign, and half a century later they were grown by most orchard owners. Justice Shallow refers to these French varieties when he says "You shall see mire orchard, where, in an arbor, we will eat a last year's pippin of mine own grafting," from which we may infer that in some cases it was found desirable to graft even the pippins. The "renet," or golden pippin,

is said, however, to have been introduced in this country at Parham Park, in Sussex, to-day more famous, perhaps, for its herony than for its fruit.

TASTE WAS DEVELOPED.

During the sixteenth century the taste for cider developed to a remarkable extent, a circumstance which Gerarde, the famous herbalist, has taken care to note. "I have seen," says he in the year 1597, "about the pastures and hedgerows of a worshipful gentleman's dwelling, two miles from Hereford, called Mr. Roger Badneme, so many trees of all sorts, that the servants drink for the most part no other drink but such as is made from apples. The quality is such that, from the report of the gentleman himself, the parson hath for tythe so many hogheads of cider."

Cider, of course, is still commonly brewed in many parts of the country, but the day has gone by when every farmer of importance owned his cider press and regarded the autumn brewing of that beverage as one of the most important functions of the year. Except in a few countries, the old cider orchards are more or less allowed to run to rack and ruins nowadays, while the famous winter beverage of our forefathers, also made from the juice of the apple, and which was known as "lambswool," is one believed everywhere forgotten. But the recipe for making this beverage, which is said to have been the grand ingredient of the wassail-bowl, has been preserved, and any one is at liberty to experiment with "the pulpe of the rosted apple, in number, 4 or 5 according to the greatness of the apples (especially the pome-water,) mixed in a wine quart of faire water, and labored together until it comes to be as apples and ale, which we call lambswool."

HAD MEDICAL USES.

But the old-time uses of the apple did not end here, for, as Gerarde assures us, "there is an ointment made with the pulp of apples and swine's grease and rose-water, which is used to beautify the face, and take away the roughness of the skin; it is called in shops pomatum, of the apple whereof it is made." One may doubt, however, whether the apple is any more indispensable nowadays to the making of cosmetics than it is to the curling of "spleneticke and melancholic" disorders, for which latter purpose it was most highly recommended by no less a celebrity than John Keys, court physician to Their Majesties Mary and Elizabeth.

WAYS OF FRENCH SMUGGLERS

Bishop's Carriage—Hollow Blocks of Stone Filled With Alcohol.

Describing a visit paid to the customs laboratory a correspondent quotes the manager as saying that one enterprising innovator in an endeavor to avoid the duty on alcohol had embodied it in soap of which 70 per cent. was pure spirit, says Le Temps.

Then there is the imitation baby carried by a nurse, who by a judicious squeeze produces melancholy wails. A hearse escorted by four undertaker's men and followed by a weeping family conveyed to the cemetery a coffin sumptuously draped in black velvet which contained 180 liters of alcohol.

One day a cart drawn by three horses rumbled into Paris under the noses of our customs officers. Apparently the cart was laden with square blocks of stone; in reality every stone was hollow and contained alcohol.

First class railway carriages sometimes conceal lace, chronometers and expensive cigars. Motor cars have false bottoms, logs of wood are hollowed out. The informant went on:

"One day the people of a little village near the Belgian frontier were waiting for the Bishop of Chimay, who was crossing to conduct a confirmation. All the villagers in their best clothes lined the road. Presently the carriage comes in sight, crosses the frontier, and the bishop, carrying the pastoral cross very gravely, stretches out a hand to bless the custom house officers, who bow their heads to receive it. Then the carriage rolls on.

"Twenty minutes later there comes a second carriage, much less elaborately filled up than the first, containing a second Bishop of Chimay. Suspicion fell on the ecclesiastic, and he was requested to leave the vehicle without delay and his carriage was ransacked from end to end. Of course nothing is found. Not a stain on the character of the bishop, who naturally is the real one.

"You remember how Henri Rochefort's paper, La Lanterne when placed under an interdiction under the Empire was smuggled in from Belgium concealed inside busts representing Napoleon III. Going on to speak of the various adulterations practised the manager concluded:

"But the worst crime of these people is the adulterations of milk; 80,000 French children are annually poisoned—yes, I deliberately say poisoned—the adulterated or dirty or infected milk."