

Having a Good Time.

I will very gladly spend and be spent for you, though the more abundantly I love you, the less I be loved.—2 Cor., xii., 15.

I am writing this during the first week of July, the week when the great heat wave struck us and made work trying and recreation a necessity. Every sensible person will try to have a good time in the summer—those who work the hardest have most need of re-creation. But we can have a good time all along the road, if we copy St. Paul and enjoy serving, without troubling ourselves about any return of gratitude. Perhaps you may be surprised at my choice of a poem to-day, because the writer professes that he has no faith in the Friend of the washer-woman. Well, I think if he was doubtful about the truth of her song, he has now found for himself the Friend he so evidently longed after. There are many souls like his; and, if those who do know the Friend who can keep them to the end, would show their faith in the washerwoman's cheery fashion, many doubts would die as darkness dies in the face of sunlight.

It is always pleasant to serve the people who are appreciative—the people who pay liberally with the useful coin of praise. But St. Paul, you notice, can enjoy serving those who are not appreciative. If we are only working for pay—even the pay of approbation—then our work will be of as poor quality as is safe to offer, and there will be very little satisfaction in it. Often, when we have done our best to please, and have only won blame for some trifling bit of neglect, we may feel that it is no use trying to give satisfaction. Well, let us choose another motive for our work, or at least set our hearts on pleasing God rather than men. Then joy will spring up without being searched for, and in the most unlikely places. Archdeacon Stuck found great joy in the midst of cold and ice—the joy of building a church farther north than anyone had ever planted the Gospel before. He said that he felt as Columbus must have felt when he planted his banner in a new world. A lady who went as a missionary to Alaska, devoting herself to a few ignorant children and natives, living in close, cramped quarters with children "who always smelt fishy," said: "I would rather be here than any place in the world." They knew they were having a good time.

Our text, as given in the Revised Version, reads: "I will most kindly spend and be spent out for your souls." It is working for souls that brings most joy, though any kind of service—done for love's sake—can give the servant a good time. If you have never worked willingly for a disagreeable person, you have missed a great deal of satisfaction. I think when the Master took a servant's place, and washed the feet of the disciples, He must have rejoiced as He tenderly touched the flesh of the beloved St. John and the enthusiastic St. Peter. But there must have been a deeper joy in His ministry to the man who had done Him a deadly wrong, a sweetness in returning good for evil, as He washed the feet of Judas, and tried by that loving act to touch his heart. Was that washing of the feet thrown away? It seemed like it at first, when Judas went out to betray Him; but probably it helped him to look with horror on his sin so soon afterwards. Of one thing I feel sure, and that is that the love of Christ for Judas never failed. How could Infinite Love be killed?

Is there any time when we have a right to allow our love for one who has injured us to die? We can admire St. Stephen's splendid care for his foes, can honor him for the dying prayer which sprang instinctively from his loving heart to his lips: "Lord, lay not this sin to their charge!" as the stones crushed out his life. But, when we are called upon to do some kindly deed or speak some generous word for one who has said a few unkind things about us, perhaps we realize that it is not easy—though it is grand and noble—to serve lovingly those who are unfriendly.

I don't intend to talk much to-day—I am writing in the cellar now, having begun this paper upstairs, continued it downstairs, and finally taking refuge from "101 in the shade" down cellar.

But will you read again "The Washer-woman's Song," and make it your own. The man or woman who goes through life with heart uplifted to Christ, and with hands busy with service, can find sunshine everywhere, and can preach far more telling sermons than you will ever discover in Hope's Quiet Hour. A life always preaches more loudly than words—that is the reason God came to earth to live with men rather than to preach to them. Living and Serving—that is the example our God is always setting. He is the Greatest—Why? Because He is the Servant of every creature He has made. He dresses the flowers, feeds the birds, and provides for all the needs of us, His children. Do we want any grander vocation than that of service? "Let the poor—yea, poor in spirit—crave the purple of his neighbor. Give me just the strength for serving, and the golden present hour."

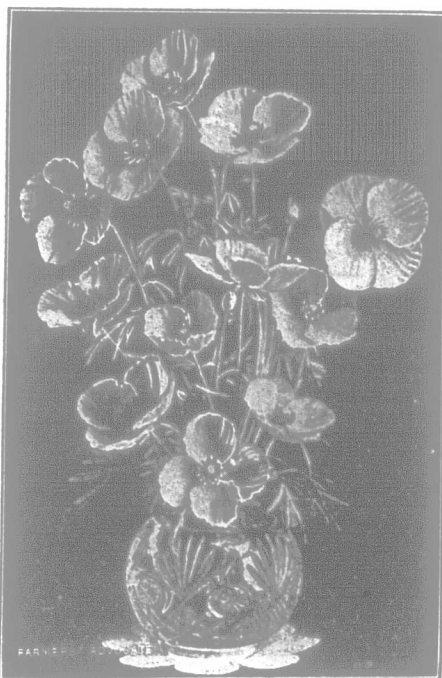
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The Ingle Nook.

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Good Taste in Arranging Flowers.

A vase of flowers may be a thing of beauty, or a something that jars upon one somehow, no matter how beautiful the flowers individually may be. For instance, a tall slender jar containing a few spikes of rich blue larkspur with its



A Top Heavy Bouquet.

own leaves may be artistic and very decorative; but crowd the poor larkspur in with two orange-red zinnias, some pink asters and a dozen nasturtiums, and—ah, "that is another story!"

As a rule, it is safe to place only one or at most two kinds of flowers together in the flower-holder; and, indeed, in a room at the same time,—the effect being to create a sort of color scheme, harmonious and therefore pleasing. When two kinds are used together they must not quarrel in color. An orange red Oriental poppy, for example, placed with a purplish-red peony would be a sight to set one's teeth on edge, but mingle some sweet-peas with the curious mist-like blossom of the "smoke tree," or some brilliant cardinal flowers with the feathery plumes of the meadow-rue, and a dream of beauty is created. White flowers are usually safest of all to combine with other colors; and, of course, the greenish spikes of mignonette. As a rule feathery, delicate flowers, such as "baby's breath," are particularly useful for combinations.

Again, the size and shape of the flower-holder should suit the character of the bouquet to be placed in it. Tall flowers with slender stems, such as iris, lilies, foxgloves, golden rods, simply demand tall, slender vases; branches of stout

shrubs look best in sturdy jars; pansies and daisies ask for nothing better than a soup-plate filled with moss; while all the medium flowers—roses, marguerites, nasturtiums, verbenas, sweet peas, etc.—are admirably suited with a rose-bowl. In none of these should the flowers be crowded or top heavy. A loose arrangement, sometimes but a single spray, with a little greenery, is much more artistic, therefore more pleasing, than a hard, tight mass of bloom, however well-chosen the colors may be. It is said, indeed, that the Japanese, whose taste in many things seems to amount almost to a sixth sense, prefer a single stalk of flowers in a vase, but Western ideas, perhaps, demand more "show."



A Graceful Arrangement.

Last, but by no means least, the color of the holder is of importance. Ornate, or even modestly decorated vases and jars are never in good taste for flowers; indeed, the holder must never be of such character, in form, color, or decoration, as to detract attention from the flowers themselves. For this reason clear glass bowls and vases, which show the water and the green stems are invariably satisfactory. Next to them, in choice, come those of dull green, or gray-green for opaque jars, or one of the wood-browns. Green and brown, you see, carry out Nature's scheme of coloring for leaf and stem, so cannot be inharmonious. For golden-rod, black-eyed Susans, and Marguerites, Royal Doulton pottery in brownish yellow looks very well, the yellow of the jar harmonizing with the yellow of the flowers; while ferns and trailing wood-vines look quite at home over any plain, dull-finished potteries in terra-cotta, wood-brown or dark gray-green. Decorated china fern-dishes, and even ornate silver ones, are seldom satisfactory, but a most charming effect can be obtained by surrounding the unglazed red dish in which the fern is probably growing, with a cover of vine-stems twisted carelessly round and round over all the surface of the pottery.

Do you imagine that all these details do not count? Then experiment with a few bouquets some day and see.

Recipes in Season.

Cucumbers, Stewed:—Cut the cucumbers lengthwise, removing the seeds if large enough. Plunge them into boiling water with a little salt. Let simmer for five minutes. Now drain, add half a pint of brown gravy (or a little butter, without draining) and let simmer until tender.

Cucumbers, Fried:—Pare, slice, press the slices between a clean cloth, dredge with flour, and fry in butter, turning the slices until they brown. Drain and serve on a hot dish. You may dip them in batter instead of dredging with flour if you choose.

Green Peas, To Keep:—Shell, put into boiling water and boil a few minutes. Drain in a colander, turn onto a table covered with cloth and let dry perfectly. Pack tightly in wide-mouthed bottles, then pour in melted mutton-suet to the depth of an inch, seal tightly and keep in a cool place. When they are to be

used stew them in water until tender, adding a little mint and a spoonful of sugar. Season with butter, pepper and salt, and serve.

Green Peas, Stewed:—Put a quart of peas, a bunch of lettuce torn in bits and a sliced onion in a kettle. Add a bit of butter, pepper and salt, but no more water than clings to the lettuce from washing. Cover very closely and simmer very gently for two hours. When ready to serve beat up an egg and stir in, or a little butter and flour mixed together.

Green Gooseberry Jelly:—Allow $\frac{1}{2}$ pint water and 1 lb. sugar to each pound fruit. Boil the fruit in the water to a pulp. Strain through a jelly bag, and boil up the juice quickly. Add the sugar, boil about 20 minutes, stir well, skim, and pour into jelly glasses.

Raspberry Jelly:—Allow $\frac{1}{2}$ lb. sugar to 1 lb. fruit. Boil the raspberries, without water, for 10 minutes; strain, add the sugar, and boil 15 or 20 minutes. Stir well, skim, and pour into glasses.

Red Currant Jelly:—Allow $\frac{1}{2}$ lb. sugar to 1 lb. juice. Simmer the fruit in a little water for about an hour. Strain, boil up the juice, add the sugar and boil again, stirring and skimming well for 15 minutes. Currants and raspberries mixed make a very nice jelly. For black currant jelly use 1 lb. sugar to 1 lb. juice; for blackberry jelly use only 10 ozs. sugar to the pound juice.

Green Gooseberry Chutney:—2 pints gooseberries or green apples, 3 ozs. mustard seed, 3 ozs. powdered ginger, 5 ozs. coarse sugar, 10 ozs. raisins, 3 ozs. salt, 2 pints vinegar, 3 ozs. garlic. Chop the gooseberries, raisins (stoned), onions or garlic fine. Add the other ingredients, also a dash of Cayenne and enough turmeric to make it a nice color. Boil 10 or 15 minutes and put through a sieve.

Raspberry Foam:—Soak $\frac{1}{2}$ package gelatine in $\frac{1}{2}$ cup cold water until soft. Heat to boiling 2 $\frac{1}{2}$ cups red raspberry juice, sweeten and turn over the soaked gelatine. Stir until dissolved, then strain, and set the dish in cold water to cool. When cold beat the whites of 3 eggs to a stiff froth and stir into the gelatine. Beat until the whole is a foam stiff enough to retain its shape, turn into small wet moulds, let stand until firm, then pile roughly in a dish. Serve with whipped cream.

Spiced Currants:—Stew the currants in a very little water, then add sugar, cinnamon and cloves. Cook until thick, adding a little vinegar. Put in jelly glasses and keep to serve with meat.

Stewed Gooseberries:—Stew a quart of berries with a very little water and $\frac{1}{2}$ cup or more of sugar. When the skins are well broken take off the fire. Chill well before serving.

Raspberry and Red Currant Tart:—Put a layer of raspberries at the bottom of a deep dish, then a layer of red currants, repeating until the dish is full. Sprinkle over half a cup of sugar, and add half a cup of water. Put a thin layer of pie-crust around the edge, then put on the crust over the top, brush with a little water, sift with sugar, and bake in a moderate oven about 30 minutes.

Crystallized Fruit:—A pretty, fancy dish. Boil 1 cup sugar and 1 cup boiling water together for $\frac{1}{2}$ hour. Do not stir, and be sure that it boils slowly, not furiously. When a thread of the syrup breaks off brittle it is ready. Take it off the stove and set the dish in a pan of hot water to keep the syrup from candying. Now take the prepared fruits—clusters of red currants are nice—and dip them with a skewer or knitting needle into the syrup, laying them immediately on plates which have been slightly oiled. When cold, serve.

Currant Jam:—Wash, stem, and mash the fruit. Allow 1 lb. sugar to 1 lb. fruit. Put the fruit and one-quarter of the sugar into a granite kettle; when boiling, add another quarter of the sugar, and when all is used, let it boil until thick. Putting in only a little sugar at a time prevents the fruit from becoming hard.

Raspberry Shortcake:—Make a soft, rather rich biscuit dough, and bake it in two layers in one pan, spreading with butter between so they will part readily. When done, separate them, and split each if thick enough. Butter each, spread thickly with crushed and sweetened berries and put together again. Put more berries over the top, and then cover with whipped cream.