

20 Oct. 1910

### Hints for Busy Housekeepers.

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

**NEW CANNING RECIPES.**

**Apple Orange Marmalade.**—One-half peck of apples (do not peel); add enough water to almost cover apples. Boil until soft and drip through jelly bag. Peel three oranges and with a sharp knife remove the white part of the peel. Then run the oranges and yellow peel through food chopper. Add this to the strained apple liquid and measure before boiling. Put over fire to boil thirty minutes and then add same quantity of sugar as measured liquid, and boil hard five minutes, or until it drops thick from a spoon. This quantity makes about twenty glasses.

**Apple Butter.**—Apple butter made from apple pulp—Run the apple pulp through a sieve and add sugar and spices to taste. Boil thirty minutes slowly.

**Pumpkin Marmalade.**—Take one eight pound pumpkin, cut out the ribs, take out seeds, then pare, then cut in thin slices. After all is pared it will weigh about seven pounds. Place in preserving kettle, add five pounds granulated sugar, four lemons sliced thin, five cents worth ginger root; mix thoroughly; let it stand overnight; in the morning place on the stove, let it boil slowly for two hours and one-half, or until the syrup is thick. Put in glass jars when cool.

**Ripe Grape Marmalade.**—Take as many grapes as desired and skin them. Put the pulps on the stove to boil with enough water to cover. Boil until quite soft. Press them through a colander. Now put back on the stove with one quart of water to one pint of sugar and the skins that you took off the grapes before. Boil until the desired thickness.

**Dill Pickles.**—Get large pickles and put in clear cold water overnight. Next morning wash and put the following brine over them: Make a brine strong enough to bear an egg, one glassful of vinegar to one gallon of brine. Put pickles in stone crock. Lay pickles, then dill, and so on, until all are used. Dill top. Pour brine over all. Cover with a plate weighted down with

**Relish.**—One dozen medium sized green cucumbers in brine for nine days. Then remove and soak in fresh water for twenty-four hours. Cut in halves and scrape out the seeds. Take a large preserving kettle, put in a layer of pickles, then a layer of grape leaves, and lastly a teaspoonful of powdered alum. Continue in this way until all the pickles are used, and then cover with equal parts of vinegar and water and scald until they look clear. Fill each half of cucumber with seeded raisins and thin slices of lemon, tie halves together, and place in an earthen jar. Make a syrup of one quart of vinegar and two pounds of sugar. Tie one ounce of stick cinnamon and half ounce of whole cloves in a sack and boil in the syrup. Pour over pickles. Pour off and reheat for nine mornings. Leave spices in the jar.

**Canning Hint.**—The economical housekeeper who feels that she cannot buy new Mason jar covers every time she does any canning will find it a great help to hold her covers with baking soda, allowing a tablespoonful to a quart of cold water, let come to a boil, boil about ten minutes, then pour with sapollo. They will do just as well as new covers, providing you get your jars airtight.

**BREADS.**

**Nut Bread.**—Two cups of graham flour, two cups of white flour, one cup of sugar, one cup of chopped English walnuts, one egg, one teaspoon of salt, four heaping teaspoons of baking powder, two cups of sweet milk. Let rise for twenty minutes and bake in a slow oven fifty minutes.

**Butter Bread.**—Two cups of butter, three and one-quarter cups graham flour, one-half cup of cornmeal, two eggs, one teaspoon of granulated sugar, one cup of molasses, one teaspoon of soda, a little salt, one pound of chopped dates sprinkled with the three-quarters cup of graham flour, one-quarter cup of chopped walnuts. This makes two loaves. Have oven quite hot at first, then decrease the heat. It improves the baking to set the bread in hot water for the first one-half hour. Put hot water in a dripping pan and set loaves into it. After one-half hour take away pan with water and bake one-half hour longer, making one hour in all for baking.

**Graham Bread.**—Two cups of sour milk or cream, into this stir two level tablespoons baking soda, and let it stand while you mix the following ingredients: Two cups of brown sugar, two eggs, one-half cup white flour, three cups sifted graham flour, one handful of raisins. Add sour milk, mix thoroughly, and bake in bread tin forty-five minutes.

**To Raise Bread.**—So many times I want just a little more heat to assist in bread raising, especially when there is no furnace fire. The hot water bottle came to my rescue and is a wonderful help. Set the pan of bread or rolls on the bag and cover tightly. Before you realize it your bread will be ready for the baking.—H. H.

**GRAPE WINE.**

**Grape Wine.**—Remove grapes from stems and put into a jar, sprinkling sugar through them, allowing one pint of sugar to each basket of Concord grapes; let this stand until the pulp becomes absorbed, stirring it occasionally. Then strain and add one quart of water for every two quarts of grape juice, add sugar to taste, one pint of sugar to each basket of grapes is sufficient unless wanted very sweet. Put into a large jar or keg, filling it full that the impurities will work over and run off. Keep in a warm place until it stops working, then strain and bottle and put in a cool place. Very nice and keeps good for years.

**Sweet Grape Wine.**—Take ripe grapes, wash, dry and carefully pick from the stems. Place a layer of grapes, then a layer of sugar, and so on until the jar is full. Then seal perfectly airtight and set away in a cool place. From time to time turn the jar upside down, as this mixes the sugar and the juice, which gradually oozes from the fruit. In a surprisingly short time one has a jar of rich, sweet wine, and one that is a delightful beverage, and one that is excellent for convalescents.

**German Recipe.**—The second is a German recipe. Wash and stem perfectly and grapes. Mash them and put in a jar to cook. Add a little water. The less water, the richer the juice will be. Cook until quite soft and strain through a muslin cloth or jelly bag. Put juice again on the fire, adding sugar to taste. Some grapes require more sugar than others. Boil a few minutes, skimming when necessary. While hot, pour into bottles or jars, and seal at once. This will keep all winter without spoiling.

**SALADS.**

**Tomato Salad.**—Take large, perfect tomatoes, scald and peel them, then thoroughly chill them. Cut off the stem end, scoop out the inside, and fill the cavity with a mixture of finely minced celery, apples, and horseradish; mix with mayonnaise. The tomato is placed on a perfect lettuce leaf; a rosette of whipped cream is placed on top, slightly salted.

**Chicken Salad.**—One cooked fowl, two cups celery, four tablespoons vinegar, mayonnaise dressing, lettuce. Hard boiled eggs and olives for decoration. Salt and pepper to taste. Cut the fowl into dice, remove skin and gristle. Mix it with celery, add salt, pepper, and marinate for an hour before using with oil and vinegar. Mix with the mayonnaise dressing and garnish with lettuce, hard boiled eggs and stoned olives or strips of red pepper.

**LITTLE HELPS.**

**To Save Time.**—It is an excellent idea when a housekeeper is her laundry to try purchasing a two-inch garden hose and attach it to the faucet. In this way she can let the water run in the tubs and boiler without lifting a drop of water, which gives the laundress extra time which otherwise is wasted.

**Dust Mop.**—Take old stockings and socks, black or colored, cut them lengthwise into inch strips and put them into your mopstick. Dampen with kerosene and let hang in the open air for a day when your mop will be ready for use. Shake well each time you use it and occasionally add a little more oil, always letting it air thoroughly.

**Summer Parasols.**—Now is the time when you are putting away your summer parasols. Make a bag of unbleached muslin, put a drawstring at the top and then hang from hook in closet until spring.

It is not generally known that cold milk given to children causes much trouble during the summer months, as the cold milk entering the stomach is not acted upon by the rennet quickly enough to insure good digestion. For this reason the best effect is obtained in its being lukewarm. Boiling water added to the milk breaks the curd and aids digestion.

**Flowers and Frost.**—Frosts are occurring in many sections of the country. If you try the following rule you may save your outdoor beds until late in the fall. Have several broomsticks. Leave them rounded at one end and pointed at the other so that they may be easily driven into the earth. Attach strings or wire to the tops of these and at night lay papers or old clothes over the wires. The sticks must be about four inches higher than the plants.

Mothers weaning babies oftentimes find difficulty in securing a food to agree with the little stomach. Try this: Three tablespoonfuls entire wheat flour browned in oven, stirring to secure evenness; mix this with cold water to a smooth paste, then add a pint of boiling water and boil three minutes, stirring, then remove from fire and stir in a rich milk or cream; add a pinch of salt and sweeten to taste. Feed regularly every three or four hours according to age of infant. This food was indorsed by an eminent physician.

### THE S. S. LESSON

INTERNATIONAL LESSON, OCT. 23.

Lesson IV.—Review. Golden Text, Luke 9, 51, 52 (Revised Version.)

#### QUESTIONS FOR SENIOR SCHOLARS.

How was the confession of Peter received by Jesus? When did Jesus censor Peter severely? What was the meaning of the transfiguration to Jesus? Why did the disciples fail to cast out demons? How should we exercise forgiveness? How can we lessen offenses? Why did Jesus change the emphasis in his teaching from the "kingdom" to the "King"? What are his supreme claims on our lives? What is the spirit of true religion? How did the disciples receive the announcement of the Passion? What thoughts were uppermost in their minds at this time? How did the multitudes treat Jesus on his way to Jerusalem? Why were the chief priests and scribes so opposed to Jesus? What was the character of our Lord's later teaching? Why is a time of judgment necessary? Review some of the appeals made by the prophets to the people of Israel. How did Jesus appeal to the people? Wherein lies the excellence of Jesus as a teacher? What is the relation of patriotism to religion? What conflict is discussed by Paul in the temperance lesson? How did the primitive church overcome evil? What are the twofold gospel of Jesus? What are the lessons of the parable of the virgins? What place did the temple have in the religious life of the people of Israel? Why was the man with the one talent condemned? Who were welcomed in the parable of the last judgment? What are the marks of Christian discipleship?

#### QUESTIONS FOR INTERMEDIATE SCHOLARS.

Lesson III.—Peter's Confession—What feeling was being aroused against Jesus? What did Jesus long to make known to his disciples? Where did they go for rest and communion together? What did the disciples say of the people's belief in Jesus? What question then did Jesus ask? Who replied and how? What did Jesus say to Peter? What further conversation did they have? Lesson IV.—The Transfiguration.—Why did Jesus take these disciples with him to Mount Hermon? When Jesus went apart to pray, what did the disciples do? What took place while Jesus prayed? As the disciples awoke what did Peter say? What did they hear? How did Jesus calm their fear? What miracle occurred at the foot of the mountain? Why could not the disciples heal him?

#### A Famous Opal.

The most famous opal in history was that which was worn in a ring by the Roman senator Nonius in the day of the triumvirate. Its size equaled that of a medium sized hazelnut, yet its beauty and brilliancy rendered it a marvel among the dilettanti of Rome, especially when it was known that the goldsmiths and money changers had set its value at \$1,000,000. Mark Antony made overtures to Nonius for its purchase, intending, it is thought, to present it to Cleopatra, but the senator refused to part with it and for fear that it would be taken from him by sheer force sought safety in flight. Here history loses all trace of this famous gem, there being no record of its transference from Nonius to any of his family.

#### At a Wedding Breakfast.

After a marriage recently the bridal party partook of a sumptuous breakfast, toward the end of which a younger brother of the bride got up and said solemnly, raising his glass: "Ladies and gentlemen, I have to propose a toast, which, however, must be drunk standing. Please take your glasses and rise up." The guests, although somewhat bewildered, did so.

#### Russia.

Russia did not break into European history until comparatively recent times. Ruric, a Vargian chief, seems to have been the first to establish a government, about 862. Ruric's descendants ruled amid many ups and downs till 1508, at which time the real history of the country may be said to begin. With the solitary exception of the United States of America, the progress of Russia under Peter the Great and Catherine II. is unequalled for rapidity in the history of the world.

#### Bringing Down the Average.

"It is said there are 120,000 hairs on the average man's head." "Too bad that you've pulled the average down so low, my dear," said his wife.—Yonkers Statesman.

#### A Cruel Companion.

"Why does he say that her face is like one of Browning's poems?" "Because it has some hard lines in it."—Buffalo Express.

#### IMPALED BY AN ARROW.

Pinned Through the Neck to a Tree, Yet He Survived.

It was in the summer of 1859 that George Wainwright and Ben Spencer, each in charge of a train of freight wagons, were headed for the Missouri river to bring supplies back to Colorado points. The Indians were very troublesome in those days, and these two outfits always camped together for protection. One night they had arranged the camp, with the wagons forming a circle, and everybody but the guards was to be inside. Wainwright preferred to sleep in a clump of cottonwoods about a quarter of a mile off, and there he fixed himself with his negro servant as a bodyguard. Neither the camp nor Wainwright was disturbed during the night, but early the next morning while Wainwright was sitting on the ground with his back to a tree drinking his tin of coffee an arrow from an unseen foe entered his neck at the right of the jugular vein and was driven with such force as to impale the victim to the tree. The negro, believing his master was killed, ran to Spencer's camp and gave the alarm.

Spencer and some of his men rushed over to Wainwright. Instead of being dead Wainwright was not even seriously injured. Spencer cut the arrow off close to the point of entrance and then gently drew Wainwright's head forward until he was released. The victim suffered but little inconvenience from the wound, and by the time his trip was completed it was entirely healed.—Los Angeles Times.

#### THE WAY OF THE SWISS.

Foreigners Regarded as Egyptians and Treated Accordingly.

A riotous collision in Switzerland was fined 30 francs because the little girl had picked three buttercups growing on a piece of land on which she and some half dozen Swiss children had for years been accustomed to play. The land had recently changed hands, and its new owner had put up a notice forbidding the picking of flowers. A passing gendarme had found the children flagrant delicto and had forthwith instituted proceedings against the little foreigner, while letting the little natives go scot free. The child's father appealed against the sentence and by dint of hard fighting, which entailed, of course, expense, forced the higher court to reduce the fine from 10 francs to 3—i. e., 1 franc for each buttercup.

When I tried to learn the ways and wherefores of this case I was told by a Swiss that one-half of every fine levied goes to the gendarme who reports the offense for which it is levied, and also that Swiss gendarmes cannot fairly be expected to be quite so alert in taking proceedings against their own country people as against foreigners.

Further, I was told by an American that in Switzerland all foreigners rank as Egyptians and that the one Scriptural injunction that is faithfully obeyed there is that which ordains that Egyptians shall be spoiled.—From "The Latter Day Swiss" in Cornhill Magazine.

#### KNOW HIS WIFE.

Mrs. DeStyle—"There goes a man who proposed to me before I met you. He's worth a million, they say."

DeStyle—"If he is he has you to thank for it, my dear."

Mrs. DeStyle—"Why, what do you mean?"

DeStyle—"Had you accepted him he probably wouldn't be worth 30 cents to-day."

#### THE REASON OF IT.

"The man you saw me speak to just now is always down in the depths."

"Melancholy temperament, hey?"

"Not that I know of. He works in the mines."

#### A TOUGH JOB.

"Do you think you could learn to love me?" he asked.

"Do you think you could ever learn to support me?"

One way to retain your friends is by not using them. The most uncomfortable people in this world are those who are anxious only for comfort.

### IN MERRY OLD ENGLAND

NEWS BY MAIL ABOUT JOHN BULL AND HIS PEOPLE.

**Occurrences in the Land That Recluse Supreme in the Commercial World.**

No fewer than 6,274,875 passengers used the London County Council ferry at Woolwich last year.

The Army Council has called for a list of all military statues or memorials known to exist in or near London.

While bathing at Arbroath, Miss Emma Walker, a teacher at Chertsey, was carried into deep water and drowned.

The German cruiser Hansa, with a crew of about 600, arrived at Queenstown from Wilhelmshaven, for a stay of eight days.

Although the Highgate Police Court area includes three large parishes, there was not a single charge during one day recently.

According to the revised estimate, the total expenditure by the London County Council during the current year will be \$54,710,645.

In memory of her husband, formerly a prominent member of the Bristol City Council, Mrs. Proctor Baker has given \$50,000 to the Winsley Sanatorium.

The Duke and Duchess of Cornwall are to spend part of next month in Haddingtonshire as the guests of the Earl and Countess of Wemyss at Gosford.

A police record for Hertfordshire has been established by Superintendent Reynolds, of Mitchin, deputy chief constable, who has completed 50 years' service.

Joseph Abbott, aged 77, a pauper in Willeddon, Yorkshire, who was charged with being drunk at the local police court, said he had made up his mind to reform.

Charles Outridge was overcome by a gas while working in a well at Bovingdon, near Hemel Hempstead, and when brought to the surface was found to be dead.

An adventurous voyage of 6,000 miles from Gosport to Buenos Ayres has been started by the 26-ton yawl Recluta. The little vessel carries a crew of four, who are all Hampshire men.

In his capacity of Admiral of the British Fleet, the Kaiser has conveyed to the British Ambassador at Berlin, an expression of his sympathy on account of the grounding of H. M. cruiser Bedford.

A life annuity of \$250 to her maid, Caroline Forsdike, and the residue of her property to her son, the Hon. E. H. Pierrepont, has been left by Dowager Countess Mansvers, who died on July 28, leaving net personalty of \$86,935.

#### SENTENCE SERMONS.

A pious fraud is sin's best friend. Pain is often but the dregs of pleasure.

My love of God is wrong unless it makes him more lovely to others.

If you cannot sometimes forget to count yourself you will never be worth counting.

Saintliness and sanity are both a happy balance between self and society.

Too many of our ideas on duties are sadly mixed with notions on revenue.

When a man's religion is on his sleeve it is usually part of his cloak.

It is easy to love truth ardently when its edge is toward your adversary.

It's easier to talk about the straight and narrow path than it is to walk in it.

Too many are praying for a harvest of love who have planted no seeds of kindness.

The greatest difficulty in winning the esteem of others lies in our foolish estimates of ourselves.

It is good evidence you have only half a truth when you think you have a monopoly of all.

The doors to heaven are in retired places of helpfulness.

Nothing will help you more than helping a man when you do not want to.

The preacher who would guide to the ideal life must live in the heart of our real life.

This world would be a good deal more healthy if we might quarantine one grumbler.

#### KING WHO WASHED DISHES.

Haakon of Norway Served Severe Marine Apprenticeship.

A sailor-king in every sense of the term is King Haakon of Norway, who recently celebrated his thirty-eighth birthday, for he served a severe marine apprenticeship in his youth. In the Danish navy cadets during the first period of their service have the same work, rations and quarters as ordinary seamen. So the King, during his first nine months on the Danish training ship *Dronning Louise*, had to take his turn in waiting on his messmates and in washing up the dishes after meals. This rough training has proved a valuable asset in his government of a democratic race, and King Haakon has been popular with his people from his first days of his reign.