

About the Household

Useful Recipes.

For Old Potatoes.—Put a half-cup of milk or even a tablespoonful, if more cannot be spared, into the potato kettle this time of year and it will prevent the boiled potatoes from turning black. Watch them carefully that they do not boil over if you put in milk.

Spice Pie.—One cup thick sour milk or cream, one cup sugar, one cup raisins (seeded), yolks of two eggs, cinnamon and cloves to taste, pinch of salt. Bake as you would pumpkin pie. When set add meringue of two whites and brown. This is delicious.

Soft Yeast.—In morning soak two cakes yeast. Scald one pint of flour. When flour is sufficiently cool and yeast cakes sufficiently soft—stir together. Set in a warm place till noon. At noon cook 12 large potatoes in plenty of water, drain, save water, mash potatoes very fine, then add potato water. Potatoes can be put in a 3-gallon crock and when cool add sponge to them. It will be ready for use by next day. It should be kept in the cellar.

Corn Mush.—Make a porridge of the meal, cooking it for some time as corn meal requires slow and steady cooking. Add a little more salt. Beat up an egg or two, according to the amount you have and stir into the porridge. Push to the back of the stove. Have ready a hot well greased pancake griddle. From a tablespoon, drop the corn meal porridge onto the griddle in spoonfuls. Let brown nicely before turning over. From three to five minutes is required. Turn it over and push the griddle to the back of the stove where it can fry slowly. With butter and syrup, it makes a splendid supper dish.

Devil's Food With Whipped Cream.—Into a double boiler or in a pail which fits into the top of a teakettle, put one-half cup sweet milk, one-half cup sugar, one well-beaten egg, and two squares chocolate broken into small pieces. Stir and let this cook until it is thick and smooth, stirring it all the while. When it has thickened, remove from the fire, and let cool. In a mixing bowl cream one-half cup sugar with one-quarter cup butter, add two well-beaten eggs, one-half cup milk, one teaspoon soda dissolved in a very little hot water, and scant one and three-quarters cups flour. Flavor with vanilla. Lastly add the chocolate mixture, stir all well together and bake for about three-quarters of an hour in a moderate oven. Bake in two layers and top together with whipped cream filling.

Helpful Hints.

Iron Rust.—A quick and easy way to remove iron rust from clothes is to put a teaspoon of cream of tartar on the spot, tie up the cloth around it into a little bag and boil the garment.

Handkerchief Dresser Scarf.—Take three ladies' hemstitched handkerchiefs, those with an embroidered design inside of the hem are prettiest. Use the same size and pattern. Make into a strip with a row of lace insertion between each. Put a row of the insertion all around the edge and then a lace to match the insertion. This is very pretty when washed, not expensive and easily laundered. Use a strip of cambric or saten of any preferred color underneath.

Curtain Shade Help.—If your roller curtains are too wide for the window it is not necessary to cut off the roller, but you can nail two small blocks of wood on either side of the window, and on these fasten curtain brackets, and the curtain rod supports. After the lace curtain is hung, the extra width of the shade is not noticeable. If absolutely necessary to cut off roller, cut off at the solid end. This is for the benefit of those who move frequently and have trouble fitting their shades.

Stretching Curtain.—Not all housewives have curtain stretchers and the following substitute, which is nearly as good, may prove of

value. After washing your lace curtains in the usual way, select a nice sunny place, on the outside of your house. Wash off carefully. Have a box of small tin snips (as they will not rust) and a clean hammer. Let the edge of the clasp-board be your guide. Take each scallop, and stretch well. By putting them up early in the morning, do two pairs at a time and take down before sundown. No ironing is necessary and they look like new.

For the Housekeeper.

Shoes will last much longer if occasionally rubbed with vaseline when they are new.

Put pump-bows on pumps with snap fasteners—it is much easier than sewing them on.

Potatoes will be more mealy if a cloth is put over the saucepan before putting on the lid.

When frying meat or fish sprinkle a little salt over the bottom of the pan before putting in the fat. This prevents any splattering on the wall or rust on the stove.

Cold water soothes the pain of any sudden inflammation of the eye; hot water will help a dull pain and a weak solution of boric acid is always good for the eye.

Suet and lard are best kept in tin vessels. Salt pork, however, should be kept in glazed earthenware.

Blackberries can be preserved with a smaller quantity of sugar than other fruit.

To take all of the color out of a faded cotton garment, boil it in cream of tartar water, and it will be white.

With salt boiled codfish, serve parsnips; with boiled salt mackerel corn bread or fried cornmeal mush.

If you boil hooks and eyes in strong soda water before sewing them on garments, it will prevent their iron molding in the wash.

If possible have an outside door in your kitchen; it will make it so much cooler in summer, and if it has a light in it you will have a glimpse of the outside world and feel happier.

No person may establish a wireless telegraph station in the British Isles or on board a British ship in home waters, except under a license granted by the Postmaster-General.

When making tomato bisque use the water in which rice has been boiled instead of milk. It will not curdle and is much cheaper to use than milk, besides being fully as good.

Strangled With Red Tape.

The late Mr. H. B. Claffin, who was one of the great merchants of the last generation, lived for many years at Kings Bridge, one of the suburbs of New York. It was his whim to have each morning before breakfast a drink of cold water fresh from a spring near the house.

One very rainy morning the pitcher was not in its usual place, and he asked the waitress why it was missing. "Why, Mr. Claffin," she said, "it was raining so hard and so muddy that I was afraid if I went after the water I should be too soiled to wait on the table. I asked Michael to get it for me, but he said it was too business to look after the horses and carriages, not to run errands."

"Oh!" said Mr. Claffin, thoughtfully. "Perhaps he is right, Ella. Please tell him I want the Victoria."

Ten minutes later, with much tramping of hoofs and clanging of bits, the carriage drew up at the door, with Michael on the box in his rubber coat and hat cover. "Come, Ella," said Mr. Claffin, "get your pitcher"; and taking her by the arm, he walked down the front steps and helped her into the carriage.

"Michael," said he, "drive Ella to the spring and back, so she can get me some water without muddying herself."

Ever after Michael used to fill the pitcher on rainy mornings without even waiting to be asked.

The Caterpillar Pest

The following timely warning has been circulated by J. A. Carroll, of the Department of Agriculture, respecting the caterpillar, which pest threatens to do much damage this year. Be warned in time and save yourself much worry, trouble and money later on.

Webbs of this insect are now seen in thousands in our orchards and on wild trees and bushes growing along fences. If no attempt is made to control these caterpillars they will spread all over the trees, strip them bare of leaves, destroy the young fruit, and in time kill the trees outright.

1. Cut down and burn useless wild trees growing along fences and waste places.

2. Pull off the webs early in the morning or in the evening (they are out feeding in the day-time) and crush them under foot or burn them, or—

3. Make a torch by soaking a

rag on the end of a stick with coal oil and burn the webs on the tree, or—

4. Spraying is the best remedy where many trees are affected. It is thorough and takes only a short time, and is so useful in so many other ways that the difference in the quality of the fruit alone will pay the whole cost of the spray besides destroying the tent caterpillars.

Use 2 to 2½ lbs. of arsenate of lead to 40 gallons of water or spray mixture just before the blossoms are open. Paris green may be used—1.3 lbs. to 40 gallons of water. Do not use Paris green with lime sulphur as burning would result. If blossoms have opened spraying may be done after they have fallen, but before they open is the proper time.

When spraying it would cost little more to apply lime sulphur with arsenate of lead and thereby control apple scab.



LORD KITCHENER'S VISIT TO GEN. JOFFRE AT THE FRONT.

A photographer caught the two just as Lord Kitchener was saying good-bye.

POULTRY



White Plymouth Rocks.

White Plymouth Rocks are one of the most popular and profitable breeds known. They had their origin as "sports" from Barred Plymouth Rocks about 25 years ago, when they were produced as grays, but developed by breeding into a white variety.

The females are exceptionally good layers of large, brown eggs, and the chicks are rugged and active, making excellent fowls for broilers and heavy-breasted roasting chickens. They weigh from 8 to 10 pounds for males and 6 to 8 pounds for females. They are more highly developed in shape, finish and color than other members of the Plymouth Rock family. Their plumage is beautifully white and their beaks and shanks a rich orange yellow in color.

Size and type have almost made them leaders for market poultry. In this respect they are only rivaled by the White Wyandottes, and, to be exact, the Rhode Island Reds have gained on them considerably during the last few years. These are the three most widely bred and every one is a profit payer. It is a record of fact that every so-called breed is a fowl that has had, as a reason for its construction, its general, all-round utility value.

The characteristics of the White Plymouth Rock should be the same as those demanded for all other varieties of the breed. In color they should be pure white, the surface color, the quills and the under color absolutely white. Their eyes red; legs, feet and beak rich golden yellow. In this, as in all other clean-legged varieties, the shanks and feet should be smooth and free from any feathers or down, either on the shanks or between the toes.

Prepare for Dear Eggs.

If the farmer wishes to benefit by the high prices that eggs are certain to bring next fall and winter, he should begin to get ready for them at once. The way to have eggs late in the year is to hatch pullets early. It is the early hatches from which the early pullets are derived that are the largest money makers for the poultry producer. The early hatched pullets, if properly grown, should begin to lay in the fall at the time when eggs are scarce and high in price.

Pullets must be well matured before they will lay many eggs. Pullets that start to lay in the fall before cold weather sets in will, as a rule, lay all winter. Yearling and 2-year-old hens do not lay many eggs in the fall, as they are molting at that time, and the feed they consume goes not only to keep up the energy and life of the birds but also to put on or grow a new coat of feathers.

In properly matured pullets all surplus energy beyond that needed to meet the requirements of the body is available for the production of eggs.

Incubation Notes.

When using an incubator, keep it at a temperature of 102 to 103 degrees.

Cool and turn the eggs every day. Take about five minutes for the job. Do this for the first eighteen days and keep moisture in the incubator for the same length of time, and if the egg shells get too hard and dry after this, moisten them to make them soft.

After the eighteenth day, keep a careful eye upon the temperature. Warmth generated by the hatching eggs has got to be allowed for. Use only sound, strongly fertilized eggs to begin with. Have them of uniform size.

THE SUNDAY SCHOOL LESSON

INTERNATIONAL LESSON, JUNE 20.

Lesson XII.—A Prayer for the Tempted (Temperance Lesson). Psa. 141. G.T.—Psa. 141.3.

I. The Cry of God (Verses 1-4).

Verses 1, 1. I have called upon thee.—This is a frequent introduction to a psalm of complaint and desire for deliverance.

2. As incense before thee... as the evening sacrifice.—These are expressions from the priestly ritual. The psalmist knew what worship meant. He wanted his prayer and the lifting up of his hands to have all the authority and force of an appointed religious service.

Incense was burnt every morning and evening (see Exod. 30. 7, 8), and sacrifice was made both in the morning and evening (Exod. 29. 39). The psalmist's prayer was to be continual, not an impulse to sporadic bursts of supplication. And it was to be a tribute of honor and praise. As the road over which the king was to pass, according to Oriental custom, was scented with sweet perfume, so the God of heaven was to be adored in the presence of pleasant odors.

3. Set a watch.—However much one might determine to bridle (or muzzle, Psa. 39. 1) the mouth, there was still danger of sinning with the tongue. Only as God is the keeper, and sets a sentry to guard the lips, is the mouth of a man safe.

4. Incline not my heart.—So afraid is the psalmist of becoming affected with the disease of another's iniquity that it seems as though he thought God might unconsciously incline him to evil deeds. His prayer, however, is a positive declaration that he will not let the sin of another contaminate him.

II. Chastening by the Righteous (Verses 5-7).

5. Let the righteous smite me.—The psalmist would rather be in the presence of the righteous, though they smite and chastise him, than in the presence of the wicked, though they pet and cajole him. There is the further thought that honest criticism of a just and pure man is a blessing to be coveted, a kindness and as oil upon the head. (See Psa. 23. 5; 133. 2.)

Even in their wickedness.—The psalmist unconsciously turns from the thought of the righteous smiting him to the buffeting of the wicked. This idea was so dominant in his mind that he does not speak specifically of the "unrighteous" in their wickedness, but simply assumes that whoever in wickedness

RELIGION AND NATURE

Shame Reddened the Cheeks of Converts as the Gospel Sped on Its Way

"What profit," says St. Paul to his friend in Rome, "had ye in those things whereof ye are now ashamed?" Now ashamed! These two words bring us face to face with a new moral power that had come into the world by Jesus Christ. As the result of the presence in the world of that shining personality and of the pressure of his judging and sin-confounding mind, men felt themselves stricken by a new and unwanted shame.

We can see it at work in Christ's own lifetime. John the Baptist, the confident manipulator of other men's sins, is smitten with a sudden shame when Jesus comes to be baptized. Peter the self-confident was unable to endure the white heat of the Presence: "Depart from me, for I am a sinful man, O Lord." Jesus was feared as well as loved and Paul speaks of "the fear of Christ" as an inhibitive control in social life.

It was the same new shame that reddened the cheeks of Christian converts as the gospel sped on its way and caused them to emerge from the loud inefficiency of pagan life into a life of holy modesty. It was the same shame that put an end to the gladiatorial shows and a thousand brazen lewdnesses of Roman life. It was a wave of the "new shame" that put an end to legalized slavery over so large an area of Christendom. And to-day when a new reform is demanded, say in our prison system or in the control of vice, or in the regulation or abolition of war, it is because a blush of fit disgrace passes over the community of nations, and we say "it is a shame that such things should be."

Now the forces of evil hate this progressive shame, because, working from the centre of the human spirit outward, it works toward the disintegration of evil's power. These forces accordingly have protested against this shame as weakness, or prudery, as the enemy of art and of human self-fulfillment. In its place the powers of evil have not been slow to urge a life and habit of shamelessness. Such naive shamelessness was tried in Greece, and in the groves of Daphne; a nude naturalism, protesting against restricting the area of exposure. It was tried in Italy in the fifteenth century, in England in the seventeenth, in France in the eighteenth; and we know what in each case the issue was.

A new pagan revival is upon us now. Literature, journalism, the drama, the dance, even education itself, are exploited in the interest of a view of life, thoroughly immoral in its source, which confuses exposure with cleanliness, shamelessness with courage and nude indecency with sincerity and truth.

Meanwhile the real service to moral progress is being rendered, as it has always been, by the souls who, seeing Christ, see evil through his eyes. They speak but little of what they see, and dwell but little on its details in their thought, but they labor and pray for its destruction. I wish we could find a brotherhood, not of indifference or laissez-faire, but of service and reform, built on the principle of modesty regarding the shameful things of life, and of an extension of the area of reticence: I should call it "The Brotherhood of the New Shame"—Rev. G. A. Johnston Ross, New York.

foaming among rocks in a gorge, but (in verses eight to ten) it has emerged into sunlight and flows smoothly.

In these do I take refuge.—The honest soul takes refuge in the Almighty; it is confident that harm will remain far off.

The snares and gins which one sets for another are always sure to cause one's own undoing. The Psalms are full of such expressions, showing that the writers had discerned a never-failing law of human life.

Britain's Achievements.

"What we have done is something much more wonderful than what Germany has done," a London paper says. "We have cleared the seas of every German ship, we have created in eight months an army on a Continental scale, we have equipped and furnished it on the completest model, and beyond and above this we have supplied our allies with munitions, with clothing, with boots, with traction, and a thousand other requisites for the prosecution of the war. We have much more to do; but if we make the progress during this summer that we have made up to the present we need have no fear of the future."

A man may be going the pace and at the same time be obstructing progress.

Forestry Facts Worth Knowing

The forest products of Canada are worth 172 million dollars every year.

No other crop compares with it in value. The wheat production is worth 50 million dollars a year less. Yet the continuance and development of this enormous harvest of trees does not conflict in any sense with the enlarging of the wheat or any other agricultural crop. On the contrary, the preservation of the forests is the best guarantee of the fertility of the Canadian farm.

Forest Conservation has no quarrel with the reasonable and patriotic lumberman. Correct methods of forest management maintain and increase both the productiveness and the capital value of forest land and draw from it the best return it is capable of giving.

Forest Conservation does not mean a "Hands Off" sign on every area of trees. It means Care as opposed to Carelessness. Conservation as opposed to Destruction. Good Use as opposed to Abuse. The Conservationist is not a fatalist. He believes in cutting crops of trees with an eye to future as well as present profit. He does not look on a forest as a silver mine, to be gouged out as fast as possible and abandoned as a waste.

The Federal and Provincial Governments of Canada own 99 per cent of the forest lands. A very considerable part of these lands are under lease, but the ownership remains vested in the people. The situation in the United States is a remarkable contrast. There, the people possess a title to not more than one-fifth of their magnificent timber resources. Whatever policy of forest conservation the Canadian

people choose to adopt will blanket 99 per cent of the forest area of the country.

Your neighbor might like to know truths like these.

Forest Fire Probabilities in 1915.

The outlook for a summer season comparatively free from serious forest fires is decidedly hopeful. Reports secured by the Canadian Forestry Journal from officials in control of large areas in Ontario, Quebec, and the Maritime Provinces state that rain has been falling in abundance and that the green undergrowth is developing to a marked degree. These facts stand out in striking contrast to the 1914 forest conditions when, during April and May severe drought had made itself felt, unbroken by more than occasional showers, and the forest floor was parched and ready for ignition.

Reports show a very hopeful condition in regard to the probability of dangerous fires this year. The rains have been heavy and the ground is moist and covered with fresh vegetation—distinctly better than a year ago." is one of the statements made to the Canadian Forestry Journal and duplicated in its essentials by other limit holders in Ontario and Quebec. A Nova Scotia correspondent reports heavy rains and a very good prospect in regard to fire immunity. Many of the Quebec lumber companies sent their rangers into the woods a week or two earlier this year and the extinction of several incipient fires in valuable parts of the limits towards the end of April well repaid the precaution.

ART AND WAR

That the terrible European conflict now in progress will leave its mark upon both art and literature, no one can doubt. Men of all the arts are fighting in the ranks; no one can guess just how their record of what they see and share will take form. Of one thing only can we be sure: whether the great word be spoken, the great canvas painted, by one of the victors or of the vanquished, it will be no jubilant paean to glory, no splendid pageant of conquest. For the old-time, grandiose, theatrical representation of warfare there is no longer room in art.

Since the outbreak of the war there have been many reproductions in popular form of the admirably truthful war pictures of the two French artists, Detaille and de Neuville, both of whom had seen service in the Franco-Prussian War, and of Meissonier, whose minute care and study for his Napoleonic battle pictures were amazing.

In his "1807"—the Battle of Friedland—Napoleon's cuirassiers are represented saluting the emperor, who is posted upon a low mound, as they charge past him at full speed through a field of ripened grain. Meissonier, to obtain the right effect, purchased the standing crop of wheat in a large field, and induced a friendly colonel of cavalry to put his men through special manoeuvres in it. For his "1814," a winter scene, he painted out of doors, in the bitter cold, in a field purposely trampled and broken up by heavy carts, and then allowed to freeze. When it proved that his model for Napoleon could not wear the costume, carefully reproduced from the emperor's in measure and detail, he tried it on himself. It fitted perfectly; so, mounting the chosen white charger, he had a large mirror brought to the field, and set to work painting himself against the bleak and snowy background. It was so cold that his feet froze in the stirrups, and he could only continue by the aid of foot warmers to thaw his toes, and a chafing dish held up at frequent intervals to warm his stiffening fingers.

Perhaps it was because he did spare himself that his models also were ready to endure much in the cause of art; although even they occasionally complained. An old soldier, who had posed, with the assistance of straps and slings suspended from the ceiling of the studio, for a wounded cavalryman falling from his saddle, once declared with emphasis: "Monsieur Meissonier, I have been six times wounded, and once nearly frozen on the field, and once they were going to bury me, but it was all nothing to this—nothing! nothing! It is not hard to fall out of the saddle, really. A bullet helps one so neatly one hardly knows when one touches the ground. But then, you see, one is allowed to fall all the way; one is not halted in mid-air. You are painting a great picture, monsieur, and I am proud to be in it; but if you could have put me there with a pistol instead of a paintbrush, I should have preferred it."

Australian Hardwoods.

An Interesting Display at the Panama Fair.

In the Australian exhibit at the Panama-Pacific Fair is a collection of hard woods of special interest. There are specimens of woods of exquisite grain and color, grown in commercial quantities, of which little is known in this country, and which will supply new material to cabinetmakers and others.

Something entirely new to this part of the world is the Victorian myrtle. In grain it is said to be even more susceptible of polish than mahogany or the Hawaiian kua, and its color varies from the lightest of maple tints to the deepest redwood hues. At first view it impresses one as onyx or petrified wood, so compact is it. A complete dining room suite made of this wood has been commented upon as one of the most striking exhibits at the exposition.

Another unusual timber product is the Queensland maple, resembling the Canadian maple in grain and polish, but carrying out the birdseye effect in tones suggestive of Italian walnut. Rosewood, which has become a rare commodity, has been made into a number of attractive pieces of furniture, and descriptive literature tells the tale that it grows in Australia in sufficient quantity to permit of exportation.

Blackwood, eucalyptus, red cedar and the kauri pine are all timber products which interior decorators and furnishers will welcome as an answer to the problem of supply which threatens to puzzle them. As an illustration of the endurance of the Australian hardwoods there is a tie on display which was used in a railroad track in Sydney for a period of thirty-five years, from 1879 to 1914. It is of forest mahogany and is still intact and capable from wear and tear of serving another thirty-five years.

The total production of hardwood in Australia for the year 1913 was 667,554,000 super feet.