

Hints for Busy Housekeepers.

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

CURING MEAT.

The methods of keeping meats the year around is well known to farmers' wives, but a mystery to most town housekeepers. A good sized piece of meat may be bought advantageously and corned, after cutting off a portion to be used in its fresh state. The rump is best to corn. Beef tongues, fresh ham, veal, or mutton are excellent when corned.

A pickle for corning meat in small quantities is made as follows: Four pounds of coarse salt, eight quarts of water, two pounds of brown sugar, one-half pound of saltpetre; stir until salt and sugar are dissolved; then boil and skim, letting the mixture become cold before pouring over the meat. Turn the meat in the pickle every day for a week, which will give it a fine color and flavor. During the summer this pickle may be boiled over with an addition of one cup of salt and one cup of brown sugar to one quart of water, when it will keep sweet for several weeks. A plate or clean flat stone must be used to keep the meat beneath the pickle.

A large beef tongue will have to be kept in the pickle fourteen days before it is ready for use.

Dried Beef.—Select a round of beef and divide in two parts through the middle, rejecting the bone. For twelve pounds of meat allow one-half pound of fine salt, one quarter ounce of pulverized saltpetre, and one-half pound of brown sugar. Rub this mixture into the meat every morning until it is all used up. At the end of this time hang up in the smokehouse for two weeks to dry. An excess of smoke will ruin the flavor.

Few town people have a smokehouse, and this method will be found a very good substitute. Drive nails around the top of a tight barrel, fill an iron pan or pail half full of ashes, build a fire on top of these. Hang the meat by a stout twine on the nails, place a board over the top of the barrel, and cover tightly with an old blanket. This method has been tried in the backyard of a city residence and found practical for smoking two hams, two pieces of beef, and two sausages.

If two or three families will club together and buy their meat wholesale they will find that their meat bills will be about one-third what it usually costs.

GOOD THINGS TO EAT.

Yellow Cucumbers.—Take six large yellow cucumbers, peel and cut in half, remove seeds and cut in pieces about two inches; add two and a half handfuls of salt and leave stand over night. Next morning wash off and lay pieces on cloth to dry. Put one quart of vinegar on to boil and add three cups of sugar. Put in cucumbers, few at a time, have jars ready when cucumber is clear, but not soft, then put in jars; add some white mustard seed and seal.

Pickled Onions.—Take a half peck of little white onions, leave in water over night, peel and put in water again over night, adding a handful of salt. Next morning lay onions on cloth to dry. Boil three quarts of vinegar, three tablespoonfuls of sugar, one-third handful of round allspice, four or five bay leaves, one-half handful of whole black pepper. Put onions in jar and cover with the vinegar; add a half teaspoonful of ground red pepper. Tie cloth over to keep steam in.

Dill Pickles.—Take one-half peck of dill pickles, ten cents' worth of dill. Wash pickles and lay a layer of dill on bottom of a one-half gallon jar, then a layer of pickles, and so on until all is used, last layer being dill. Cover with enough salt water and a stone, so as to keep pickles well under water.

Good Quince Jelly.—Take half a peck of quince, wash and cut in quarters and add enough water to cover even, boil till soft, then put in bag and let drain all night. Add a cupful of sugar to every cup of juice. Boil until a little on saucer thickens. You can do the same with grapes, crab apples, and skins of peaches and pears. Do not add water when making grape jelly.

MARMALADE.

Orange.—Select one orange and one lemon with a thin skin. Cut in slices and then in cubes. To this add six cups of water. Let stand over night. Next morning boil twenty minutes, measure liquid, and to one cupful of mixture add one cupful of sugar. Boil evenly for one-half hour, or until it jells. This will make eight medium sized glasses.

Rhubarb.—Six cups rhubarb cut in small pieces, six cups of granulated sugar, two large or four small oranges cut in thin slices, skin and all. Boil all together until thick, seal in pint fruit jars. This is delicious.

Adapted Marmalade.—Cut one orange and red from rind of one

watermelon. Cut white rind into squares and lay in cold water over night. Next morning put through food chopper, cover with cold water, and let come to boil; then drain. Repeat twice, then boil until tender. Put pulp through chopper (and when the rinds are tender, put all into one kettle with five pounds of granulated sugar, boil for two hours, and put into jars. This marmalade is a beautiful golden color and delicious.

CELERY.

Celery and Cheese.—Stew until tender celery cut into one inch pieces. Take one cup of water left after removing the celery and add it (the water) to a rich white sauce. Stir into this sauce enough grated cheese to make in a rich yellow in color. Put the previously prepared celery into a baking dish, pour the sauce over it, and cover thickly with bread crumbs that have been browned in melted butter. Heat in oven a few minutes.

Creamed Celery and Almonds.—Drop celery cut into inch lengths into boiling water. Stew until tender. Make a rich cream sauce and stir into it one-half cup of blanched chopped almonds. Add this sauce to the drained celery. Serve hot.

Fried Celery Sticks.—Cut celery into pieces four inches in length. Steam until partly tender. Take from water, cool, roll in egg and cracker crumbs, fry in hot fat. Pile in log cabin fashion on plate and serve hot.

POPULAR RECIPES.

Quick Coffee Cake.—One tablespoonful butter, one tablespoonful lard, one pinch salt, one cupful sugar, one egg, beat all together; three and one-half cups flour, two teaspoonfuls baking powder, add enough milk to make a stiff batter. Put sliced apples on top, sprinkle with sugar and cinnamon. Sliced peaches are also nice.

Sour Cream Cookies.—Two eggs, one and one-half cups sugar, three-fourths cup butter, three-fourths cup sour cream, or milk, one-half teaspoonful cinnamon, one-half teaspoonful nutmeg, one-fourth teaspoonful cloves, one teaspoonful soda, a pinch of salt, three and one-half cups flour, one-half teaspoonful baking powder. This recipe will make about fifty cookies.

Apple Snow.—Boil about five apples to a pulp, sweetening to taste. When cool place in a large bowl, together with the white of one egg, juice of one lemon, and one cup of sugar. Beat the mixture about thirty minutes with a wire egg beater. The result is three times the amount you started with, enough to serve ten people.

Tomato Relish.—One peck ripe tomatoes, chopped and drained over night in a bag, two cups chopped celery, two cups chopped onions, three green peppers chopped, one quart strong vinegar, two pounds brown sugar, three tablespoonfuls salt, two tablespoonfuls cinnamon, two ounces mustard seed. Stir all together well, bottle and seal. No cooking. Keeps any length of time.

GRAPES.

Grape Juice.—To two gallons of grapes put three quarts of water; cover and let boil until grapes break. Steam, and to six quarts of juice add two pounds of granulated sugar. Let come to a boil, skim, put into bottles hot, and seal.

Grape Sherbet.—Two pounds Concord grapes, two lemons, one quart water, one pound sugar; lay a square of cheesecloth over a large bowl; put in the washed grapes and mash thoroughly; squeeze out all the juice and add an equal amount of sugar, the lemon juice. Use sugar enough to make it quite sweet, then freeze.

ATTRACTIVE RECIPES.

Pumpkin Pie.—One cup pumpkin cooked fine, one egg, one level tablespoonful of flour, two-thirds of a cupful of sugar or sweeter if desired, a pinch of salt, one-half teaspoonful ginger, one-quarter teaspoonful cinnamon or allspice, enough milk to fill one pie. Bake with lower crust only and brown slightly on top.

Tart Filling.—Lemon or orange paste for tarts: Juice of one lemon or orange and pulp, one egg, one cupful of sugar, one tablespoonful of melted butter. Set it in boiling water to thicken. Put on the tart crusts. If they are deep enough this can be frosted.

HOUSEHOLD HINTS.

Scrubbing brushes, if hung in the air, will last twice as long as they would if allowed to lie in a damp place.

When sticking labels on canisters add a little honey to the flour and water paste, and then the paper will not peel off.

After trimming a lamp turn the wicks down, or else when lighted the lamp will be found to be covered with oil.

Steaming is better than boiling for fish, fowl, or poultry. All the juices of the meat are retained and nothing is wasted.

Larder Hint.—If a ham, a piece of bacon, or some spiced beef is on hand, be sure to turn the meat daily and put it on a clean dish.

When buying apples select the heaviest, for they are the best, also take those which, when pressed with the thumb, yield to it with a slight cracking noise.

Stewing is the best and most economical way of cooking meat. It needs very little heat, and the vegetables, so necessary for the flavor, increase the bulk.

A Discolored Teapot.—If your pot is of rough china or pottery you may have some difficulty in getting rid of the stains. Stand ammonia and water in it, and then scrub well with crystal soap. Repeat till clean.

Difficulty is often met with in beating whites of eggs, when they absolutely refuse to froth. Do not be discouraged, but for every egg white add two drops of pure glycerine, then they will whip quickly to a froth light and stiff. The glycerine is harmless and merely has a drying effect, causing the evaporation of moisture from the egg. It is an excess of moisture which excludes the air from the cells of albumen. Also add the glycerine to fresh eggs and they will froth in half of the usual time required. The above has been proved by repeated experiments.

THE SUNDAY SCHOOL STUDY

INTERNATIONAL LESSON,
OCTOBER 29.

Lesson V.—A psalm of deliverance,
Psa. 85. Golden Text,
Psa. 126. 3.

A Psalm of the sons of Korah.—There are two groups of psalms in this third book of the Psalter. The sons of Korah, who were responsible for those from 84 to 89, made up a guild of singers connected with the temple, and these psalms were collected by them for the temple service. The rest of the book, Psalms 73-83, were collected by the sons of Asaph, who held a similar position.

Verse 1. Thou has been favorable—The first three verses breathe a spirit of gratitude for the mercies of Jehovah in bringing home the captive people, forgiving their iniquity, and taking away his wrath.

Thy land—Judah was in a special sense the chosen territory of God for the working out of his redemptive purpose.

The captivity of Jacob.—Referring in particular to the period of seventy years in the land and under the sway of Babylon. Jacob is another name for Israel (Gen. 32, 28).

2. Selah.—This word occurs 74 times in the Hebrew Bible and 71 times in the Psalter. There is no uniform tradition as to its precise meaning. The most acceptable theory makes it a kind of musical interlude, the instruments at this point sounding forth loud, while the voices of the singers ceased.

3. Taken away all thy wrath.—All the prophets looked upon the calamities that befell Israel as sure signs of the displeasure of God. The smile of prosperity meant that the divine anger was averted, and had given place to favor. All these descriptions of passion in God are, of course, a human way of speaking. But they declare a great fact. The wrath of God is not a weakness in him. It indicates the intensity of his antagonism to all evil.

4. Turn us.—We have here a prayer for the restoration of God's favor (verses 4-7). "Turn to us" expresses this more accurately. A discouraging hour has arrived. It may be that hour just before the building of the temple, or, it may reflect the state of things in the troublous times of Nehemiah.

5. Draw out thine anger.—It seemed to the weary people, after their hard captivity that the tokens of Jehovah's displeasure ought now to cease, and not be dragged out for the coming generations.

6. Quicken us again.—Ezekiel's vision of the valley of dry bones, and the wonderful reawakening of life within them, may have been in the mind of the singer. The prophecies of restoration imply a belief in the spiritual and temporal resurrection of the nation.

7. Thy loving kindness.—A prayer for that particular manifestation of it which would be at once evident in prosperity attending the efforts to re-establish the nation. Salvation, in like manner, was, in this case, a deliverance from threatening evils. But in a deeper, inner sense, these words can even now be made a prayer of any humble heart seeking the evidences of God's loving regard.

8-12.—A delightful picture of the sure results of answered prayer.

8. I will hear.—He has been speaking to Jehovah; he now listens to what Jehovah has to say. It is a wise counsel that directs the worshiper not only to speak often with God, but to let God speak often to him.

He will speak peace unto his peo-

ple—There is sure to be peace restored in the hearts of the forgiven. And there is certain forgiveness for those who have no disposition to turn again to folly. Sincere repentance has its fruit in a stern refusal to turn back again to the old life.

9. Salvation is nigh.—He has prayed for salvation, and now he receives this message concerning it—that it is ever present to those who reverence Jehovah with becoming fear. The presence of God's salvation is like the glory of the Shekinah which abode in the tabernacle (Exod. 40, 34, 35).

10. Mercy and truth.—When God brings his salvation nigh, he shows mercy, but he does not compromise his character. So the Word came to dwell among men, full of both grace and truth (John 1). These attributes of the divine life, together with the righteousness which is the fruitage of the inward salvation, and the peace which abides in the heart of the upright, are to adorn the lives of men also. A new wonder is to appear; truth, a characteristic of the life of God, is to spring up out of the soil of earth (11). And righteousness (11), which dwells alone with God, is to descend to stoop from heaven to the lowly habitation of men's hearts. Thus a perfect harmony is to be effected between earth and heaven. This was in keeping with the most advanced ideas of the Jewish prophets. Their heaven was a rehabilitated earth.

12. Yea, Jehovah will give.—Not only blessings of a lofty spiritual nature, but everyday mercies as well, such as an increase in the productivity of the land. The psalmist speaks of our land with a peculiar and patriotic affection. The Messianic reign, to the Hebrew, meant outward conditions of peace and prosperity as a pledge of divine favor.

13. Righteousness.—It is represented as a herald going before Jehovah, opening up the way for the restored nation to walk in, that a bright and safe future may be assured God's people. All the ways of Jehovah are right ways.

ELECTRIFIED CHILDREN.

Reports of Experiments in Sweden in Hastening Their Growth.

Interesting investigations into the effects of electricity upon the development of school children have recently been made in Stockholm says the Dietetic and Hygienic Gazette. The walls and ceilings of a schoolroom were lined with a coil of wires through which a high frequency current was passed. The children in the room were thus in the position of an iron core in the centre of a magnetizing coil.

Fifty children were kept in this room, while fifty others of the same average age, size and mental development were kept in an adjoining room without electrical treatment. It is stated that at the end of six months the children under electrical treatment showed an average growth of two inches, while those without electricity grew only 1½ inches.

The electrified children showed an increase in weight in proportion to their height. The electrified children also showed an average proficiency in their studies of 92 per cent., and fifteen of them showed 100 per cent. The unelectrified children, on the other hand, were only 75 per cent. proficient on the average and not one of them reached 100 per cent.

It is added that the electrified children appeared to be much brighter, quicker and more active. They were prompter in attendance and much less subject to fatigue. The teachers also showed superior working capacity in the electrified room. While there was an odor of ozone in the room, it was held that the presence of ozone would not account for the results observed.

CONSUMPTION OF ALCOHOL.

The consumption of alcohol is diminishing in France and the bigger the city the more marked is the diminution. Dr. Jacques Bertillon has just drawn up statistics showing the consumption of alcohol since 1900 in thirty-three French cities. The main factor in causing the decrease is the application of the law of 1807, which exempted wine and beer and greatly increased the taxes on distilled beverages. Formerly the consumption of alcohol was in all cities uniform at 7 to 8 litres a head, while it was only 2 litres 84 centilitres in the country districts. Since 1901 the consumption has dropped to 6 litres in towns of from 4,000 to 10,000 inhabitants and to 4 litres 23 centilitres in cities of more than 50,000 inhabitants. In the country districts there has been no change.

GERM-PROOF HOUSE.

A doctor in Yokohama, Japan, has built himself a house that is proof against microbes. The walls are built of hollow bricks of glass, the interstices being filled up with a solution of salts and soda, which is intended to regulate the temperature of the interior. The windows are hermetically closed and air is admitted to the house only through filters.

ROYAL CITY OF RICHMOND

THE BEAUTIFUL OLD TOWN
NEAR LONDON.

A Favorite Place of Residence for
the Kings and Queens of
England.

The fact that King Manoel has been living at Richmond reminds one of the numerous associations with royalty which the old town possesses, says the English Lady's Pictorial. King Manoel really only followed the example of early Kings of England.

Edward I. and II. resided at Sheen, as Richmond was then called, and Edward III. died there in 1377. Richard II. after the death of his Queen at the palace partially demolished the building and Henry V. restored it. In 1498 the palace was burnt, but Henry VII. rebuilt it, giving it his own name of Richmond, and died there in 1509.

It is recorded too that a foreign King was entertained there in the sixteenth century, for Philip I., King of Spain, having been driven upon the coast of England by a storm, was entertained in this palace with great magnificence in the year 1506, and in 1523 Charles V., Emperor of Germany, was lodged at Richmond.

Henry VIII. was only an occasional resident, preferring Hampton Court, and when Wolsey's palace was transferred to the King the Cardinal received permission to reside at Richmond. Being accustomed to

THE PRESENCE OF ROYALTY.
Richmond did not take kindly to the change and Hall says:

"When the common people, and especially such as had been servants to Henry VII., saw the Cardinal keep house in the Manor Royal of Richmond, which that monarch so highly esteemed, it was a marvel to hear how they grumbled, saying, 'So a butcher's dog doth die in the manor of Richmond.'"

Queen Elizabeth was for a short period a prisoner at Richmond during the reign of Mary, and even forcible detention there could not blind her to the charms of the place, so that in her own reign the palace was one of her favorite residences, and a royal visitor in the time of Queen Elizabeth was Eric V., King of Sweden. Queen Elizabeth died at Richmond in 1603.

One may assume that the place was a favorite of Charles I., as he enclosed the Richmond Park. Lord Buckhurst and Edward Sackville in 1636 performed a masque before the King and Queen at Richmond, Richmond Palace suffered very greatly during the civil war; practically the whole place was pulled down and only a very small portion of the old building now remains.

Richmond, too, has many associations with the Georges, as has Twickenham, just across the river, Marble Hill, Twickenham, one of the estates in the neighborhood now devoted to public uses, was built by George II. for his favorite, Mrs. Howard, afterward

COUNTESS OF SUFFOLK,

and the plain looking building is hardly perhaps so magnificent as one would expect from a place of which, according to Swift, "Mr. Pope was the contriver of the gardens, Lord Herbert the architect and the Dean of St. Patrick's (himself) chief butler and keeper of the icehouse." Mrs. Fitzherbert, the beautiful morganatic wife of George IV., whom he married when Prince of Wales, also lived at Marble Hill. Twickenham is associated with France's royal family and Orleans House received its name when the Duke of Orleans came to reside there in 1800. York House, Twickenham, where Queen Anne was born, was for many years the residence of the Comte de Paris and is now in possession of Ratan Tata, a wealthy Indian.

Crossing the river once more we can inspect the romantic Ham House, which is full of legends of the past. In its earlier days Ham House had royal associations until it came into possession of Sir Lionel Tollemache through his wife, Elizabeth, Countess of Dysart. Her second husband was the Duke of Lauderdale and it was at Ham House that the meeting of the Cabal took place. One of the most picturesque traditions—a tradition disproved, however—is that the iron gates have only been opened once since they were shut on Charles I.

Returning to Richmond, the shooting box of George III. is one of the evidences of how the park was used for sport from the days of Charles I. upward, and it is only in comparatively recent years that the numbers of plantations have been reduced, the opportunities for sport diminished and incidentally much of the wild life of the park has suffered.

The incidents which led to the enclosing of Richmond Park as a royal pleasure ground have resulted now in

A LOVELY PARK

being opened to the public generally, the views from the

ground over the Thames Valley are matchless.

The chief associations of Richmond Park of recent years have been in connection with White Lodge, the residence for so many years of the Teak family, where the present Queen spent her early life and where the Prince of Wales was born.

Everything is royal at Richmond down to the ancient watermen's regatta, and even the humble cheese cake is there a "maid of honor." Remnants of royal barges quite recently lay in the boat yards and doubtless the surroundings induced a former M. P. to be discontented with ordinary modes of progression on the river and to make stately journeys upstream in a canopied barge rowed by gay coated watermen. But that has gone with the Maria Wood, last relic of ancient City procession upstream, and Richmond is now content to be modern, but not so modern as neighboring places which disguise their roadways with useful but inelegant and unromantic trams.

Richmond has its share of water-side men, who as King's Watermen show something of the old pageantry of the river on state occasions, among them the King's Bargemaster, who in private life is the host of

A RIVERSIDE INN,

but on such a State occasion as a coronation fetes the regalia from the Tower and takes his place in quaint, old fashioned costume at the head of the sovereign's procession.

If rumor that a residence for the Prince of Wales may eventually be found in Richmond proves correct the town will rejoice greatly. Meanwhile it has this year welcomed as a resident not the heir to a throne but an exiled sovereign, and one may hope that the residence in the town of King Manoel may have some effect in making Richmond once more a fashionable centre, for of late years the place has suffered through the motor car making it "too near town."

In turning over old books of the Thames one is apt to muse over old masques, fetes and pageants and compare them favorably with modern efforts at the picturesque; but one must doubt if Pepps or Evelyn saw anything so brilliant as the Thames fetes which Richmond still gives us at times or if the dandies at Ditton offered to their guests anything more charming than the modern carnivals.

TREE CISTERN OF SUDAN.

The Natives' Method of Obtaining Water in the Dry Season.

In view of the many suggestions made for the bringing down of rain it is interesting to note that in the Gezira district to the south of Khartoum whenever a drought is threatening all the children are sent into the fields and are made to clap their hands and shout vigorously, writes a Cairo correspondent of the Pall Mall Gazette.

The idea is that rain will be brought down, and the little boys and girls are kept out in the open at this game until the wished for result has been obtained. This year there have been rainstorms in superabundance in the district, so the children's intercession has not been required, or perhaps the abnormal rainfall is due to their vigorous action in the past.

The latest Sudan Times gives a most interesting account of one of the means of which the inhabitants of Kordofan provide themselves with a copious water supply in that arid springless region. It is nothing more or less than the adansonia digitata, called by the natives homr, but commonly known as tcheldi. These tcheldi trees are from 10 to 25 feet in diameter; they grow to a considerable height, with trunks about 20 to 30 feet and fine branches, giving a vast amount of shade.

Strange to say, the trunks are naturally hollow and are thus used as cisterns for the storage of water. Should the cavities not be large enough the natives scoop them out further. An opening is made either in the side of the trunk near the top or right at the top where the branches start. In the former case the tree is filled with buckets from pools which are dug at the foot of the tree to collect the rainwater during the rainy season. In the latter case the tree is filled by nature when the rain falls, the branches acting as sort of gutters.

At times the trees cracks, but this occurs very rarely, and the trunks are no longer of any use as reservoirs. However, lately the resourceful native has adopted cement as a means of stopping up the cracks and a large number of tcheldis have been repaired in this manner. Curiously enough the presence of such a large quantity of water in the trunk in nowise impedes its growth, and it is certainly one of the most ingenious devices of nature for circumventing a natural difficulty.

Every cultivator has his tcheldi tree, which is indispensable to his work. These trees are looked upon as personal property and on the death of a land owner his tcheldis pass as heirlooms to his sons.