

# HOME

## Selected Recipes.

**Green Corn Balls.**—Beat a whipped egg, two teaspoons melted butter and one of white sugar and salt into two cups green corn cut from the cob and put with mixture enough to enable you to handle it and form it into balls. Roll these in raw egg and then in flour and fry in deep fat.

**Salmon Bisque.**—An attractive and palatable soup is made by adding three pints of milk to two tablespoonfuls of butter and two of flour. This makes a white sauce. Season it with salt and pepper, and add a can of the best salmon, which has been rubbed through a sieve to free it from bones and bits of skin. Serve with croutons.

**Small Peas.**—Pour one ounce of butter over one quart of small peas. Add a head of lettuce, an onion, a little parsley, and salt or sugar according to taste. Cover the pan and cook over a moderate fire until the peas are tender. Then remove the onion, parsley, and lettuce. Mix well together the yolks of four eggs, and three teaspoonfuls of cream, and pour the mixture on the peas. Serve immediately.

**Scalloped Egg Plant.**—Peel off the skin, cut the egg plant into dice and parboil for twenty minutes. Drain well, put into a buttered bake dish with alternate layers of fine crumbs, dotting bits of butter upon each layer, sprinkling with salt and pepper and finely minced green peppers if you can get them. The dish is good even without this addition. When the dish is full moisten the contents with milk or cream, put a layer of crumbs, butter, pepper and salt on top, cover and bake for half an hour, uncover and brown.

**Baked Young Onions.**—Peel the onions, cook for ten minutes in boiling salted water, drain and place in a buttered pudding dish. Sprinkle with pepper and salt and pour over them a white sauce made as directed in recipe for creamed carrots. Straw fine crumbs over the top and bake covered for twenty minutes. Uncover and brown and serve in the dish in which onions were cooked.

**Custard Onions.**—Cook the young onions after peeling them. When tender, lay in a pudding dish, and pour over them a white sauce to which you have added one or two well-beaten eggs. Season with pepper and salt before turning on the onions, and bake until the custard sauce is set.

**Savory Onions.**—After you have boiled peeled young onions until tender, drain them and pour over them a cupful of good stock and simmer in this for ten minutes. Take out the onions with a slotted spoon and keep them hot while you thicken the gravy with a tablespoon of browned flour rubbed to a paste with the same amount of butter. Stir until smooth and thick, and a teaspoon kitchen bouquet and one of good catsup, with salt and pepper to taste and pour over the onions.

**Scalloped Squash.**—Wash and pare two large or three small summer squashes, cut them into slices about an inch square, put over a fire in a saucepan of boiling water and cook for twenty-five minutes. Drain in a colander, pressing out all the water, and mash free from lumps. Whip into the squash two beaten eggs, a small cup of milk, and a tablespoon of butter; season with salt and pepper and turn into a greased pudding dish. Straw crumbs, bits of butter, salt and pepper over the top and bake.

**Parsnip Croquettes.**—Boil one pound of parsnips and press them through a fine sieve, or mash with a fork until they are smooth. Pour one-half of a cupful of boiling milk over one-half of a pound of bread-crumbs; add the parsnip puree, an ounce of butter, a teaspoonful of grated cheese, the yolks of two eggs, and a few drops of lemon-juice. Mix the mass thoroughly, and form it into balls. Roll each ball into the whites of the eggs, slightly beaten; then roll it in bread-crumbs, plunge into boiling oil, and fry to a light brown. Drain, and serve on a folded napkin. The croquettes are excellent with gravy and roast pork.

**Scalloped Asparagus.**—Carefully wash two small bunches of asparagus, and stand them upright in a kettle of water, allowing the tips to be above the water. As the water boils, it steams the soft tips, while the thick stalks are boiled. Drain the asparagus, and cut it into pieces, discarding the toughest portions. To each two cupfuls of asparagus use an equal amount of bread-crumbs, one cupful of milk, two tablespoonfuls of butter, one-half teaspoonful of salt, and a little pepper. Butter a baking-dish, and put the bread-crumbs and asparagus in alternate layers, the last layer being one of crumbs.

Pour the milk over it, and bake about twenty minutes.

**A New Rule For Raspberry Shortcake.**—The ordinary raspberry shortcake principally because raspberries do not give enough juice, even if a great many are used. To overcome this difficulty, make the shortcake in the usual way, and for the filling use a box of raspberries and a box of currants. Put the currants through a sieve with a cup of sugar, and add the juice thus obtained to the raspberries, and another cup of sugar, mashing the berries very slightly. The filling may be used either plain or with a little whipped cream added; cover the top of the cake with whipped cream decorated with raspberries. The flavor of the raspberries is so much stronger than that of the currants that you do not taste the latter at all.

## Useful Hints.

Keep a few pieces of charcoal in the refrigerator. They will absorb the odors of food.

If a cloth is dampened with strong tea, it will serve as an excellent cleanser of varnished paint.

A bit of left-over fish, especially salmon or halibut, will make a delicious forcemeat for stuffing peppers or tomatoes.

Silver that had been stained with egg is quickly cleaned by rubbing with damp salt or with a cloth dampened with ammonia.

It is well to wash an embroidered pongee in gasoline. While the water might not injure the pongee, it might the embroidery.

Occasionally iodine stains get on bedding or linen. If the spots are covered with ammonia or alcohol and washed the stain will disappear.

Should grease be spilled on matting apply at once a thin paste of fuller's earth. As soon as it dries, cover with a paper and do not remove for two or three days.

A splendid way of washing Chinese crepe is to make a strong lather of boiling water and white soap; when it is nearly cold, wash the crepe quickly and rinse in a strong solution of salt and water. Hang to dry in the open air.

Grass stains may be removed by soaking them in alcohol, kerosene or molasses.

Do not throw away any cheese, no matter how small may be the piece. Grate it or run it through the food chopper and use it for seasoning the French dressing served with a vegetable salad.

It is well to keep an open box of unslackened lime in the cellar. This will absorb much of the dampness in the cellar and so be a factor in keeping this part of the house sweet and dry. The lime will have to be renewed from time to time.

When putting down new matting, do not cut it to fit corners, but wet it thoroughly with a soft brush or cloth dipped in a pail of hot water, to which add a cupful of salt. When the water has thoroughly soaked the matting becomes as pliable as rubber and can be turned under without breaking, making a neater finish than cutting. When you shift the matting later you find this is very convenient.

Some women have what their friends call "luck" with plants, but, as a matter of fact, it is generally because they treat their plants with some thought and care and study their needs. A woman who is quite famous for the lovely ferns she always has about her home said recently that she took great care of them, because it gave her pleasure to see them flourish and wax strong and vigorous. One little thing she does is rather a new idea to most of us, yet one can see how it would affect the good shape of a fern very much. As each new sprout appears she turns it toward the light until it is well up and begins to bend in the right direction. By the time one is bending properly it is another's turn to be trained in the same way, and the result is a beautiful round plant.

## LICORICE ROOT.

The Bulk of It Comes From Syria—Its Uses.

Very few people have any idea where the familiar licorice root comes from. As a matter of fact, the bulk of it hails from Syria. Here it is gathered and piled into great stacks, where it remains until it is thoroughly dry. It is then taken to the factory to undergo certain processes. The finished product is used for flavoring confectionery and beer, as well as entering into the make-up of many brands of tobacco. Some idea of the industry may be gathered when it is stated that on an average 8,000 tons of dry licorice root is shipped from Aleppo annually, while Bagdad yields another 6,000 tons. With the exception of the Damascus output, the whole trade is in the hands of a single firm.

Either take things as they come or turn your back and let them go.

## THE SUNDAY SCHOOL STUDY

INTERNATIONAL LESSON,  
JULY 27.

Lesson IV. Moses's Request Refused. Exod. 4. 29 to 6. 1.  
Golden Text, Matt. 5. 4.

Having determined to obey the command of Jehovah and return to Egypt, Moses is further instructed as to how he shall proceed in dealing with Pharaoh in order to secure his consent to the departure of the Hebrews from Egypt. While Moses is still on his way his brother Aaron is divinely commanded to leave Goshen and proceed into the wilderness to meet Moses, and to assist him in his momentous undertaking. Somewhere in the desert east of Egypt the brothers meet and return together into Egypt, where, first of all, they summon the elders of Israel to a conference and show them the signs by which Jehovah had set his seal of indorsement upon their errand.

**Verse 1. Afterward.**—Following the meeting of Moses and Aaron with the elders of Israel, they proceeded immediately to present their request to Pharaoh in person, making it very plain to the king that they have come in the name of Jehovah, the God of Israel.

Let my people . . . hold a feast unto me in the wilderness.—They do not immediately present their demand for the entire liberation of the Israelites from bondage, but proceed to test the king's temper and attitude toward the Israelites by a much more modest request—that for permission to make a short religious pilgrimage and offer sacrifices to Jehovah just beyond the borders of Egypt.

**2. Who is Jehovah?**—Pharaoh feigns ignorance concerning any other gods than his own, and asks, not for information, but in utter contempt, concerning the God in whose name they venture to ask a favor of him.

**3. The God of the Hebrews.**—Even the Hebrews themselves had not yet risen to the exalted conception of Jehovah as the one and only true God over all nations and peoples. His claims upon his own people are here set over against the claims which other gods might have upon other peoples.

**4. Wherefore do ye . . . loose the people from their works?**—The king dismisses their petition without even an answer and abruptly changes the subject by accusing Moses and Aaron of meddlesome interference with the daily tasks of the people.

Get you unto your burdens.—The command is to Moses and Aaron as representatives of the people.

**5. Many.**—In the estimation of Pharaoh there were already far too many Hebrews in the land. To lessen their burden and grant them leisure for religious feasts and ceremonies would tend only to increase their strength and make them so much the greater menace to the land which held them in slavery.

**6. The taskmasters are the Egyptian overseers and slave-drivers,** while the officers are Hebrew scribes or clerks, whose duty it was to keep an account of the number of the bricks made and the other tasks performed by each individual.

**7. Straw to make brick.**—The Egyptian bricks were made of mud from the Nile mixed with straw. It was customary to stamp the name of the reigning king upon the separate bricks, and modern excavations in Egypt have brought to light a number of these bricks bearing the name of Rameses II., father of the Pharaoh referred to in our lesson passage.

Gather straw for themselves.—They would not be able to secure good straw, but would be compelled to find a substitute in the field rubbish of every kind, including twigs, stems, roots, and withered leaves. To prepare this for use in brick-making required that it should be sorted and chopped, this process entailing double labor on the part of the Israelites.

**8. Lay upon them.**—Require of them.

**9. Let them not regard lying words.**—Such as Moses and Aaron had in the thought of Pharaoh been guilty of in encouraging the people to believe that they might hope for a favorable reply to their request.

**10. Throughout all the land of Egypt.**—Not to be taken literally, but meaning rather "far and wide."

**11. Stubble for straw.**—Compare verse 7 above.

**12. Officers . . . were beaten.**—The Hebrew scribes and time-keepers suffered with the delinquent workmen themselves.

The remaining verses of our lesson (5. 15 to 6. 1) give the complaint of the oppressed people to Moses and Aaron because of their increased burdens, and the assurance given by Jehovah to Moses that he, Jehovah, would so deal with Pharaoh that the stubborn king would yield and virtually drive the Hebrews out of the land.

## MR. ARTHUR MEIGHEN.

Canada's New Solicitor-General Is Earnest and Strenuous.

Arthur Meighen, the new Solicitor-General, was one of the few earnest young men on the Government side who had a chance to distinguish themselves at the last strenuous Parliamentary session. Born in 1876, the new Solicitor-General is only 37 years old. In appearance he looks almost absurdly young when pitting his legal knowledge and power of argument against the veterans of Parliament. But he has a power of clear thinking and forceful expression that wins him respect and attention, and it must be confessed that in the closure debate his knowledge of the subject, his citations of precedents and of English Parliamentary practice, and his general array of facts was very convincing.

Mr. Meighen is a barrister, and his legal training has developed a naturally keen, analytical mind. He reads history and precedent with a marvellous industry, retaining the points he needs in debate and marshalling them without hesitation or the slightest delay. In the House sometimes his desk, his seat, and the desk of his neighbors on each side would be piled high with volumes of authorities, each one with paper marks inserted. When the time came to read a quotation, the legal-minded young member for Portage la Prairie put his finger on the place at once. It reminded one of the power and dexterity of an or-



Mr. Arthur Meighen, Solicitor-General for Canada.

gan player develops in handling his notes and stops. What would in other hands inevitably prove a dry, laborious speech is, in the hands of Arthur Meighen, a quick-fired, persistent, keenly-aimed, and precisely quoted argument, delivered with spirit and with life. And his arguments are not sophistical. He gets at the facts and uses them with great effect. In his passages with the wily Dr. Pugsley and other veterans of debate, Arthur Meighen didn't come off second best. The young lawyer has a brilliant way of going indignantly at the specious argument and boring a hole through it with the forefinger of one hand, the other keeping the place in his book of reference the meanwhile. His voice is a little harsh and argumentative in tone rather than musical or oratorical, but for logical uses of legal argument across the floor of the House it is a very suitable and effective organ, the words having clearness despite their swift articulation, and the voice itself a carrying power very satisfactory to those who, sitting at a distance, wish nevertheless to hear.

Arthur Meighen was born in 1876 in Perth County, Ontario. He graduated from Toronto University in 1896. He married in 1904, and has two boys. Mrs. Meighen is one of the prettiest wives of the younger Parliamentary set at Ottawa. She was a constant and popular visitor to the Speaker's Gallery during the debates last session, and no listener betrayed a greater interest in her clever young husband's brilliant speeches than she did.

## Fact and Fancy.

It takes two to make a quarrel, and then 27 mutual friends help to keep it up.

The women of Japan have altogether ceased the hideous and degrading custom of blacking their teeth after marriage.

Venison in Newfoundland costs four cents a pound.

Herbert Spencer, after writing fifteen years, was \$6,000 out of pocket on his books. After 24 years' writing he had only just wiped out this loss. He worked for 24 years, that is to say, without earning a single cent.

There is no girlhood in China. There is only childhood, and then—at twelve or thirteen—marriage and womanhood.

Women's eyes kindle the one flame against which there is no insurance.

Bahama's pink pears are the best. He is, indeed, good whose merit outlasts his memory.

## IDEAL OF THE MORAL LIFE

Its Very Essence Is Love, Which Is the Most Positive Force In All the World

"Behold, these three years I come seeking fruit on this fig tree, and find none. Cut it down; why doth it cumber the ground?"—Luke xiii., 7.

Here is the conclusion of one of the most significant of the parables of Jesus. According to the story, "a certain man had a fig tree planted in his vineyard," and year after year "he came seeking fruit thereon." Each year, however, he had the same disappointing experience of finding none, and at last, disgusted with the tree, he ordered his vine dressers to "cut it down." "Why," he asked, "doth it cumber the ground?"

Now, it is to be noticed that there is nothing said in this parable about the fig tree not being a perfectly good tree. It was not poisonous or noxious. It was not withered, or gnarled, or undersized. Indeed, if we are to trust the story, it was so excellent a specimen, so far as its attributes as a tree were concerned, that each year its owner expected to see its branches laden with figs. There was nothing at all that was actually bad about the tree. The trouble was that there was nothing that was

## Positively Good.

It failed in its one specific mission of bringing forth fruit. Its room was more valuable than its presence.

Now, here do we have a striking illustration of one of the most original characteristics of the teaching of Jesus—namely, its emphasis up-

on the positive character of goodness. All too frequently is goodness interpreted in purely negative terms, as the act of avoiding certain things which the world has agreed to regard as evil. The good man is the man who does not steal, lie, kill, commit adultery, covet, and so on through all the melancholy catalogue of "Thou shalt nots." To avoid these sins, we have been told, is to attain to the ideal of the moral life. Hence is the world crowded with men and women who regard themselves as wholly good simply because they have never done anything that was bad. Like the rich young man, they can boast that they have kept all the commandments from their youth up, and therefore they think themselves

## Entitled to Eternal Life.

Not so, however, if we are to trust the teaching of the Nazarene! Jesus' standard is positive, and not negative at all. To His mind it is not enough that a man should merely keep the commandments directed against moral offences of one kind and another. Beyond the "Thou shalt not" in the greater commandment, "Thou shalt."

Goodness, therefore, is a positive thing. In telling the story of the vineyard Jesus was only illustrating His familiar statement in the Sermon on the Mount—"Every good tree bringeth forth good fruit . . . Every tree that beareth not good fruit is hewn down and cast into the fire."—Rev. John Haynes Holmes.

## Young Folks

### Butterfly Blue.

On the rim of a flower cup Butterfly Blue tilted gently. She folded and unfolded her wings as if she were a fan. You could hardly believe that she was not a flower herself.

"Move aside, please," said a voice close by, and the blossom dipped down suddenly. "I have business inside that will not wait."

It was Golden Bee, who was humming in a hurried and impatient way. Butterfly Blue slid off at once, and poised lightly in the air an inch or two away, while the newcomer bustled into the flower. He stayed there for several seconds, and then flew out in the same hurry.

"Wait!" said Blue, settling herself again. "Talk to me a little; I am lonely."

"I have no time to talk, or to be lonely, either," was the reply. "Do you suppose I came into this garden to swing on a bush?"

"You seem so pleased with yourself, and so contented!" she kept on.

"I am pleased with myself," he said. "I am working hard—that's why I am contented. You were not made for a honey-gatherer."

"What was I made for, then? To rock on flowers all the time? I want to be of use!"

"I will tell you something," Golden Bee said. "There was a time, although you cannot remember it, when you worked very hard. You were a silk-spinner, and spun wondrously. One day you laid down in your spinnings and went to sleep. When you woke, you began to fly and flutter and swing on flower blooms. You are very fair," he went on. "And although it will never be possible for you to spin again, still there is plenty for you to do."

"Where?" cried Butterfly Blue. "Go out into the world and look, and keep a sharp watch in this very garden, too," Golden Bee replied. "And now good day."

Toward evening they met again suddenly in a big, cool, lavender air lane.

"Well, are you happy yet?" cried Golden Bee, cheerily.

"Yes, I am happy," said Butterfly Blue. "I have worked hard today. When you left me this morning, I flew up and down and in and out, looking for work. A tiny child here in the garden saw me, and I let it chase me through the winding walks. It ran and ran, and waved its hands in joy. Then I darted out and away, and into an open window. Round and round the white walls of a room I circled, and the child in the bed opened her eyes to watch me, and smiled. I left there at last, and travelled until I came to a lame boy in his chair. I was a little afraid, but his face looked pitiful, and I lit on his knee. I opened and shut my wings. He did not touch me, but cried, 'Oh, beautiful!' and laughed aloud. I have not been idle since you saw

me, Golden Bee. I am very happy." "Of course you are," remarked Golden Bee, as he began to thrum again.—Youth's Companion.

### What Is the Answer?

What is that which is invisible yet never out of sight?  
The letter S.

Why is a comprehensive action an affectionate one?  
Because it embraces everything.

If a boy saw his sister fall why could he not help her?  
Because he could not be a brother and assist her (a sister) too.

Why is a fly taller than most men?  
Because he stands over six feet.

How is it that summer passes so quietly?  
Because there is so often an evening mist.

Why is an umbrella like dried fish?  
Because it isn't often seen after lent.

Why do suitcases resemble handcuffs?  
Because both are made for tourists (two wrists).

Why are you, when you have a cold on your chest, not a child?  
Because you are a little hoarse.

What is the difference between men and women at a tiresome lecture?  
Men go to close their eyes; women to eye their clothes.

Why are chickens an economical proposition to the farmer?  
Because for every grain they give a peck.

### CHILD-LIFE IN GERMANY.

Minimum of Clothes and Plenty of Fruit to Eat.

In her book entitled "Scenes and Memories," Walburga Lady Paget has this to say of her early life in Germany: "We ran about without shoes or stockings in the grass; we wore a minimum of clothes; in summer we were plunged into the river, a wide and rushing mountain stream; in winter we had to break the ice in our tubs and our nurses dashed basins of icy water over our backs. I can still feel the thin bits of ice mixed with the water slithering down over me. A fire in our bedrooms was never thought of, and the schoolroom was never more than 9 degrees Reaumur (53 Fahrenheit). I was 14 or 15 before I knew what it was to have something to drink at breakfast, as I did not like milk. Bread, with a little butter, was all I ever had. An egg for a child, if it was not ill, was considered quite absurd. Between meals we were given an abundance of fruit."

Did you ever get nervous prostration from trying to make others happy? No!

The surest way of losing one's own health is to be always drinking the health of others, says a wise wit.