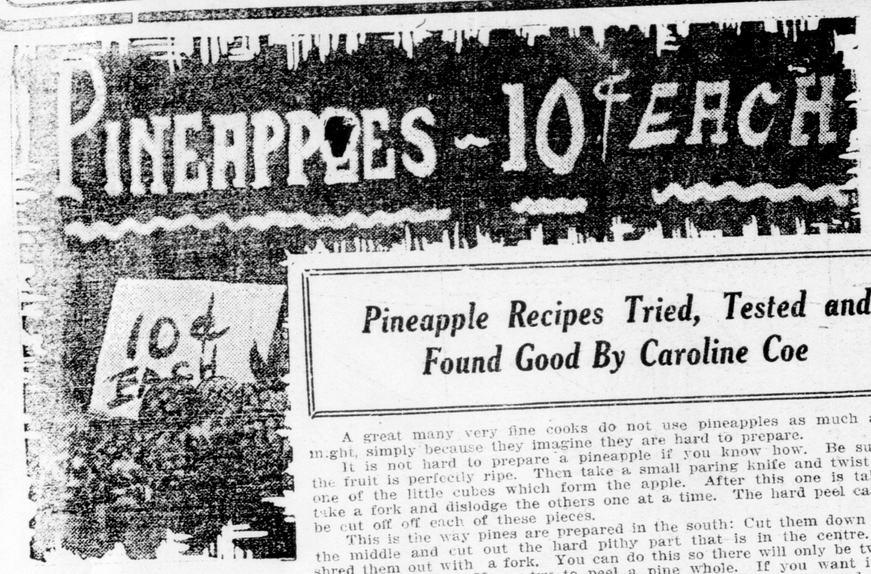
Correspondence Column
Helps for Home-Keepers
Recipes and Style Notes

A PAGE FOR WOMEN

Bright Articles Daily on
Women's Interests and
Activities Here and There



Pineapple Recipes Tried, Tested and Found Good By Caroline Coe

A great many very fine cooks do not use pineapples as much as they might, simply because they imagine they are hard to prepare.

It is not hard to prepare a pineapple if you know how. Be sure that the fruit is perfectly ripe. Then take a small paring knife and twist around one of the little cubes which form the apple. After this one is taken out take a fork and dislodge the others one at a time. The hard peel can easily be cut off off each of these pieces.

This is the way pines are prepared in the south: Cut them down through the middle and cut out the hard pithy part that is in the centre. Then shred them out with a fork. You can do this so there will only be two boat-shaped skins left. Never try to peel a pine whole. If you want it cut in round slices, slice it first and then put it on a table and cut round the slice just inside the skin. Now when pineapples are selling for ten cents a piece in the north they are an economical fruit for the family, and a little later they can be bought for fifty cents a doen. Then is the time to can them. Cut them in slices to can

Pineapple adds to the flavor of strawberry or cherry jam. Use it in proportion of one-third pineapple to two-thirds of the other fruit.

PINEAPPLE PIES.

These are especially attractive if baked in small individual pans. Line the pans with a rich pie paste (remembering to put it on the inverted tin and have a perfectly shaped shell). Bake a delicate brown. Cut pineapple into small-sized pieces. Allow two-thirds of a cup of sugar to each cup of pineapple and let stand two hours. Drain all juice and beat one egg and one teaspoon of corn starch for each cup of apple. Stir it into a cup of the juice and boil, stirring all the time or it will burn. When cool mix the diced pineapple, fill the pie shells, putting meringue on top and browning lightly in the oven.

GRATED PINEAPPLE.

Peel three large pineapples, grate them on a coarse grater. To each cup of the grated pineapple allow one-half cup of sugar. Mix thoroughly and put into pint cans and steam two hours. Cover while hot. This is nice for pies or puddings.

FRENCH DRESSING.

Four tablespoons of olive oil. Saltspoon of salt. One tablespoon of lemon juices. Beat all together until it becomes creamy and thick.

PINEAPPLE JAM.

Pare the pineapple. Cut into small dice or pieces. Cook in just enough water to cover until easily pierced with a fork. Take one apple and allow three-fourths pound of sugar to one pound of fruit. Wet the sugar with the water in which the pineapple was boiled. Boil sugar into syrup, put in pineapple and boil five minutes. Cool a little before putting into jelly glasses. When cold cover with thin coating or paraffine.

PINEAPPLE PARINGS.

When trimming a pineapple for jam or canning drop the peeling into warm water for about five minutes. Drain and put into sauce pan with cold water enough to cover. Simmer one-half hour. Strain through thin cloth and add one cup of sugar to two cups of water and boil until it is as thick as cream. Cool and bottle.

This is fine for pudding sauces, and added to any ice drink will improve its flavor.

GELATINE PINEAPPLE.

Soak one box of gelatine in one cup of cold water. Shred one pineapple with a fork and add three-quarters of a cup of sugar to each cup. Let stand two hours. Turn off cup of juice. Heat, but do not boil. Turn in the gelatine. Stir until all is dissolved. Now put in one cup of pineapple slices and turn into wet mold. Serve with cream or pineapple juice.

PINEAPPLE TAPIOCA.

Cook two heaping teaspoons of minute tapioca in one pint of water and add a pinch of salt and cook until clear. Add one cup of diced pineapple (dice or slice pineapple) and one cup of sugar. Heat, but do not boil, until sugar is dissolved. Remove from fire and while warm fold in the stiffly beaten white of one egg. Pour into buttered molds. Serve ice cold with cream or top milk.

PINEAPPLE SALAD.

One slice of cold pineapple on lettuce leaf. Just before sending to table warm two teaspoons of French dressing, made with lemon juice in place of vinear. Canned pineapple is better for salad than the fresh.

CAROLINE COE.

PINEAPPLE PIES.

Line pie pan with rich paste. Cut the pineapple into thin small pieces and add pinch of salt and two-thirds cup of sugar to each cup of pineapple. Mix together. Then add one even tablespoon of corn starch. Put into pie shell, put bits of butter on top. Cover with top crust and bake twenty-five minutes in moderate oven.

PINEAPPLE SHERBET.

Grate one pint of pineapple. Add one pint of water. One pint of sugar juice of one orange. When partly frozen turn in the stiffly beaten whites of four eggs.

PINEAPPLE FRITTERS.

Slice the pineapples in slices quarter of an inch thick. Cut into pieces, being very careful not to get any of the core. Drop into hot deep fat. Fry deep brown. Stiff powdered sugar over and slice very hot.

A slice of pineapple, ice cold, with powdered sugar sprinkled over, makes a pleasant change from berries or other fruit for breakfast.

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KATHERINE LESLIE'S HOME CHAT

The Fashion of the Powdered Nose.

Visitors returning from Atlantic City tell us that their first and last impression of the promenaders on the board walk there is that of powder on the faces of the women; and those returning from New York tell of the powdered noses of the fashionable women on Fifth avenue. There is no doubt that powder is very much in use amongst women—more than it has ever been. But the use of it at seaside places in the spring of the year is not without its explanation. The glare of the sun upon the sea and the sea winds are always hard upon the skin, and women fly to powder as to a protection from the all too rough caresses of sun and wind. Women travelling on the southern route to Italy or Egypt use powder prodigiously to protect their noses and faces from sunburn, and quite disregardful of the comic appearance given them by what apears to be a whitewashed nose, they calmly walk about the deck, caring little what others think of them so long as they ward off the disfiguring sunburn. Of course there are always those who regard powder as anathema, and those who use it as standing in need of admonition and rebuke. A friend of mine, who, in conjunction with a very fair, very sensitive skin, has a somewhat large nose, was en route for Egypt, on board the "Caunia." She very frankly powdered her nose to protect it from the sun and wind, to the great scandal of two dear old New Englanders, who scorned all such ungodly methods of protection. One morning one of them called my friend aside and said to her, "Do you know that your nose is all covered with powder?" "O, I am so glad it is covered," quoth my friend. "I put it there, you know!" After which the lady from New England washed her hands of her! But there are special occasions where the lavish use of powder is quite justified, since it is really a preventative of sunburn. A little powder on the face is a most excellent aid to a better appearance. Women with oily skins should be compelled to remove the offending glaze with a little powder, and there is no doubt that many women do not feel their toilet quite complete unless there is a little dab of the powder puff applied to the face. But like many harmless things, powder used in excess is ridiculous since it makes its wearer comically conspicuous.

Planting a "Memory" Garden

If you want a garden of associations it is time to plan it now.

It can be a garden devoted to Canadian plants or it can include foreign plants as well. Your own opportunities for travelling and the good nature of your friends will determine this point. If you want help from your friends who are travelling and do not object to asking for it you must plan your garden immediately before they start forth on their summer travels.

One owner of such a garden planted a root of ivy brought from Kenilworth. She called it Amy Robsart. There is another ivy vine sprawling over the brick wall which she calls Windsor, as it came from Windsor Castle.

There is a bed of tulips named for the little Dutch Princess Juliana. These flowers in a sheltered spot blossom early every spring. The bulbs were brought from Holland.

A grapevine grows over a small trellis. It is called Champagne, for it comes from the wine region of the South of France. This vine nearly refused to live in the climate of its new home, but after much coaxing and care it sent forth roots and it is now hardy and strong.

A bright spot of color in the garden is made by Hall Caine, a huge fuchsia bush. It came from one of the little whitewashed cottages in the Isle of Man, the birthplace of the novelist, not very far from his home.

There is a big patch of Kentucky blue grass brought from the mountains there. There are ferns from the Catskills and the Berkshires and the Adirondacks and the Rockies, and some from the warm valleys of the Alps.

George Washington is represented by a clump of daisies. The owner of the garden dug one up just outside the gates of Mount Vernon Unlike the grape vine from France, the daisy liked its new home from the first, and only vigorous pulling and pruning keep it within bounds.

The owner of the garden described has an interesting rockery in her garden. Every time she takes a motor trip—and she is a devotee of motoring—she brings home a stone. On it she scratches the date and original home of the stone. Some of them are hardly more than pebbles, found at the seashore. Some are rocks of substantial size, brought from mountains and woods. They are arranged so that the dates and names are visible and ferns are planted in the chinks between them.

Tea-Table Talk

Story of Jennie Cassidy. It was as far back as 1869 that a weary, pain-racked cripple girl, Jennie Cassidy, living in Louisville, Kentucky, read in a New York newspaper of a young Boston school teacher distributing flowers among the poor, ragged children whom she passed daily on her way to school.

The story of the school teacher's kindly act awoke a longing in the heart of the cripple maiden to do something of a similar nature. Thousands of blossoms were being wasted each week in Louisville, she felt sure, which if they might find their way into homes where poverty and sickness existed, would go far towards brightening tired lives and soothing suffering ones.

Flower Mission Founded. So the girl, lying upon her own couch of pain, thought the matter over carefully, often in the still watches of the night when "care charmer, sleep" forsook her pillow. Before long she had interested her friends, and within a few months the "Flower Mission" as it was termed, was started in Louisville. For four years the blossoms of the four seasons were sent on their way, bearing their silent messages into the poorer homes of the city, the patient founder of the mission rejoicing in the fulfilment of her cherished desire.

About this time Miss Frances Willard, of the W.C.T.U., visited Louisville, became interested in Miss Cassidy's work for others, and called upon her to discuss it. As a result of this visit the Flower Mission department of the International W.C.T.U. was founded with Miss Cassidy at the head of the department. Until 1893 she continued her work, having the honor and pleasure of seeing her pet scheme adopted in centres all over the continent. Thus it is on June 9th, the birthday of Miss Cassidy, that a special flower mission day is observed by thousands of people to commemorate the cripple girl's memory.

Send Your Flowers June 9. The Y.W.C.T.U. of this city are desirous of observing the day in London this year, and would gratefully receive donations of flowers from citizens in order that they may have plenty for distribution. Any person knowing of cases of sickness where they deem flowers or delicacies would be acceptable, are asked to communicate with the society, or telephone 3211.

Perhaps the work of the Y.W.C.T.U. in London is not recognized as much as it should be. The society has not long been formed, but already is doing excellent service in its flower mission department, for as well as distributing flowers the members also furnish delicacies and little comforts which do so much toward lessening the tedium of an illness, and the bright chatter and kindly ways of the girls have often proved most helpful to an invalid, or convalescent.

Unselfish Work of Y. W. C. T. U. The members of the "Y" Union also undertake another form of service for others. They recently gave a concert at the Home for Incurables which was thoroughly enjoyed by the patients there, and it is proposed to give entertainments of this sort regularly, as well as paying social visits to the inmates in the different institutions of the city. Visits are made from time to time to the Children's Aid Shelter, when the girls play game with the "kiddies" and teach them songs.

In view of the unselfish work being undertaken by these young women members of the Y.W.C.T.U., and in memory of Jennie Cassidy, the founder of the flower mission, it is hoped that a generous response will be made to their appeal for many flowers for distribution on June 9.

The Nomad

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Daily Menu

Sunday.
BREAKFAST.
Soft Boiled Eggs.
Strawberries and Cream.
Muffins. Coffee.

DINNER.
Slices of Cold Roast Lamb.
Creamy Potatoes.
Whole Beets with Dressing.
Charlotte Russe.

5 O'CLOCK TEA.
Lettuce and Minced Ham Sandwiches.
Macaroons.
White Loaf Cake. Tea.

Whole Beets with Dressing.—Buy the whole pickled beets at a grocery store; remove them from the vinegar, and, after scooping a small portion out of the centre, fill this with yellow salad dressing. Arrange on a small platter on a bed of parsley or shredded lettuce. The bits of beet that come from the centre of each may be used to garnish a salad if desired.

Charlotte Russe (without eggs).—Soak two tablespoonfuls of gelatine in a little cold milk two hours. Take two coffee cups cream, one teacup milk; whip the cream stiff in a large bowl and set on ice. Boil the milk and pour gradually over the gelatine until dissolved. When nearly cold add the whipped cream a spoonful at a time; sweeten with pulverized sugar and flavor with vanilla. Line a dish with lady fingers or sponge cake; pour in the cream and set in a cool place to harden. A little lemon jelly served with this adds a pleasant tartness.

Monday.
BREAKFAST.
Sliced Oranges. Cream of Wheat.
Hash on Toast.
Coffee.

DINNER.
Beefsteak. Brown Gravy.
Mashed Potatoes. Creamed Corn.
Raisin Pie.

SUPPER.
Macaroni and Cheese.
Preserves. Scones. Tea.

Creamy Potatoes.—Cook potatoes in the usual way and mash with a wire masher; add salt, a lump of butter, and a little hot milk; mash and beat thoroughly and send to the table nicely mounded in a hot vegetable dish and garnished with parsley.

PROBLEMS OF THE FAIR SEX SOLVED BY CYNTHIA GREY

[Correspondents are requested to make their inquiries as brief as possible, and to write on one side of the paper only. It is impossible to give replies within a stated time, as all letters have to be answered in turn as they are received. No letters can be answered privately.]

Desires Wedding Information.

Dear Miss Grey: I'm sorry to trouble you, but being a stranger to the customs of your country I thought you might kindly assist me. Would be extremely grateful if you could answer before next Monday.

1. Should an invited guest at a church wedding in the afternoon wear evening dress?
2. Should the invitations be presented at the church?
3. How long are the guests supposed to remain at the house after the ceremony at the church?
4. What form does the wedding-breakfast take; and are gloves and hats removed?
5. Are cards left? If so, how many?

Thanking you kindly in anticipation,
KNOW NOTHING.

A.—1. No, a pretty afternoon frock of voile or colored silk with white kid gloves would be suitable.

2. No. At very large church weddings invited guest's are furnished with small cards to be presented to the usher, but ordinarily it is not considered necessary.

3. Usually they depart when the bride and groom leave for the depot, and assemble there to give the newly-married ones a "send-off." Unless invited to return to the house where the reception is held, for a dance, or further merry-making, the guests then disperse to their own homes.

4. Buffet lunches are quite often served at weddings now, but in any case it is customary to keep your hat on and remove the gloves while partaking of refreshment.

5. No cards are left.

You are welcome to the information—call again.

Would Dispose of Papers.

Dear Miss Grey: I have saved a stack of newspapers, and would like to know where to dispose of them. As I live out of your city, could send the papers by stage.

Thanking you in advance,
A MOTHER.

A.—The Women's Sanatorium Aid of London have been collecting old newspapers and disposing of them with a view to building a preventorium for tubercular children with the funds realized. I feel sure you would like to help in this work. If the papers could be sent by stage to Jacob Harris and Company, 727 York street, and weighed there, the proceeds would be turned over to the Sanatorium Aid. Please let me know if this is feasible for you. I shall be pleased to hear from you again regarding the matter.

Mrs. N. A. T.'s Recipe.

Mrs. N. A. T. sends us her formula for making dandelion wine as follows: Gather and wash a gallon—pressed down—of dandelion blossoms. Pour over an equal measure of water, have it boiling, cover and allow to stand for twenty-four hours. Use a large stone jar. Drain off the water, add three pounds of granulated sugar, three sliced lemons and four sliced oranges; set over the fire and heat until the sugar is dissolved, then pour into the jar and cover with cheese cloth to exclude dust. Stand in a warm place. Fermentation will commence in a few days; it will cease in about two weeks; then strain carefully into large bottles and cork securely. Some use a cake of yeast, but I find it unnecessary. Keep in the cellar. Good to increase the appetite.

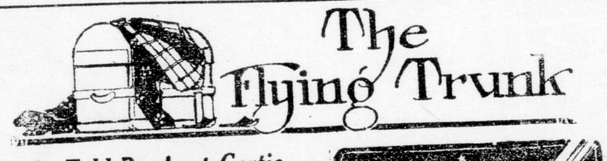
For Chest Expansion.

Whilma: Here is a splendid exercise for expanding the chest and filling out the hollows of the neck and throat. Rise upon the tips of the toes, inhaling a deep breath, hold the breath and throw it forcibly against the muscles of the throat and neck while you count 15; then exhale forcibly with open mouth, and come down upon the heels. At first it may be difficult to hold the breath so long, but begin with five counts and extend it gradually. Repeat ten times night and morning when there are no restricting bands about the body. You will see a change within two or three weeks.

Substitution is attended by so many dangers, that, to be safe, you must insnst upon getting what you ask for, and what you know is good. This applies as strongly in the case of tea as of anything else. Ask for "SALADA" and accept no other tea.

I would not enter on my list of friends
(Though graced with polished manners and fine sense
Yet wanting sensibility), the man
Who needlessly sets foot upon a worm.
—William Cowper.

The Flying Trunk



As Told By Aunt Gertie

Chapter I.

A long time ago there lived a merchant in an eastern city who knew the secret of making money. He made so much he didn't know what to do with it. But one day he died and all his wondrous fortune fell into the hands of his young and foolish son.

Now, this son didn't know anything about the value of money. So he just spent it as fast and as foolishly as he could. He really threw it away.

Though there was much of it, he finally got rid of all his gold and silver. He hadn't a thing left except a flowered dressing gown and a pair of carpet slippers. His friends turned away from him and laughed at him because he had been so silly.

One day two or three of his friends decided to send him AN OLD TRUNK with this note attached: "Pack up and be off."

It was a hint for him to get out of the neighborhood. He didn't mind the idea at all. In fact, he was rather glad of the suggestion. The only trouble was that he had not a thing to pack.

"I know what I'll do," he said to himself. "I'll get into that trunk." He was just climbing in when he noticed a peculiar looking lock on the trunk. He pushed it just a wee bit and he was almost sure the trunk tilted up on one end as if it were about to fly.

"I wonder what kind of a trunk this is," he said softly; "I believe I'll press the lock close and see what happens. I haven't anything to live for now and I don't care much what happens to me."

He pressed the lock close and the trunk bounded up into the air high into the clouds. Up and up and up it went! On and on and on!

Just when he was beginning to think he was bound for a sky home the lower part of the wonderful trunk cracked. The poor merchant's son grew very pale and frightened. His teeth chattered and his legs shook. What if the trunk should break in two parts? Oh, what a long way down he would have to fall.

But it didn't break. It flew and flew and finally lighted—well, where do you supposed it lighted?

(To Be Continued.)

THE TRUNK SAILS SKYWARD.