

Hints for Busy Housekeepers.

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

CHRISTMAS RECIPES.

Grapes for Christmas.—Take a large pumpkin and cut off a round slice from the top. Take out the seeds and then fill the pumpkin with large green and purple grapes. When ready to pack, tie carefully, and the grapes will seem to grow in place. Place in a cool dry place until the holidays, when you will find the grapes most delicious and sound. The pumpkin can be used as a good base for the table filled with fruit. This is worth trying, and I can vouch for it being a very satisfactory way of keeping grapes for Christmas.

Christmas Fruit Cake.—Christmas fruit cake and pudding should be made now, as both improve with time, and eggs are reasonable in price to what they will be later in the season. There are none better. One pound of butter, one pound of sugar, one and one-half pounds of flour, one-half pound candied citron, four ounces of currants, four pounds raisins (stoned and chopped), nine eggs, one tablespoonful each of mace, nutmeg, cinnamon, cloves and three gills of brandy. Beat sugar and butter to a cream, add eggs well beaten; flour and spices well sifted together, and last the fruit well dredged in flour. This amount will make two cakes or one large one. Can be baked in a low earthen crock lined with oil paper. For half the quantity it will take three hours in moderate oven. It will keep for years and improve with time. Wrap in oiled paper and keep in airtight box.

Plum Pudding.—One pound of butter, one pound of suet freed from strings and chopped fine, one pound of sugar, two and one-half pounds of flour, two pounds of currants picked over carefully after they are washed, two pounds of raisins seeded, chopped and dredged with flour, one quart of a pound of currants, one dozen eggs, twelve eggs, white and yolks beaten separately, one pint of milk, one cup of brandy, one ounce of cloves, one-half ounce of mace, two grated nutmegs. Cream butter and sugar, beat in the yolks when you have whipped them smooth and light; next put in the milk, then the flour alternately with the beaten whites; then the brandy and spices; lastly the fruit, well dredged with flour. Mix all thoroughly, bring out your pudding cloth in hot water, flour well inside, pour in the mixture and boil five hours.

Steamed Christmas Pudding.—For the best recipe in a competition open to the world Queen Victoria gave the prize of two guineas to this recipe: One pound of seeded raisins, three-fourths of a pound of stale bread crumbs, one-fourth pound of flour, same of brown sugar, one pound of currants, one-half pound of minced candied orange peel, one pound of chopped suet, a scant teaspoonful of salt, five eggs, one-half a tumblerful of coffee or brandy, one-half nutmeg, and the grated rind of a lemon. Mix flour, fruit, and spices well, add crumbs and suet, beat the eggs, add to them the coffee or brandy, pour over the dry ingredients, and mix well. Pack into small greased molds and steam eight hours at the time of making and two hours when wanted for use. Better results are obtained by steaming than by boiling—it is more tender and better every way. The water must be kept boiling steadily, adding to it occasionally. This can be made weeks before Christmas and will keep indefinitely. Serve with any preferred sauce, though German sauce or currant jelly sauce are favorites.

TESTED RECIPES.

Plum Pudding.—One and a half pounds soda crackers, buttered and soaked in sweet milk over night. Wash away add four beaten eggs, one and one-half pounds seeded raisins, a cupful of good molasses, one-half teaspoonful ground cinnamon, half a nutmeg grated, one-half teaspoonful of ground cloves. The mixture must be as thick as pancake batter. Put a layer of the batter in the bottom of a baking dish, then a layer of raisins sprinkled with flour, and continue until the material is used, with a layer of batter on the top. Bake two and half or three hours in a rather low oven, and serve either hot or cold. Sauce for the same is made thus: One cupful of butter, two cupfuls of sugar beaten till light, then add four tablespoonfuls of thick sweet cream. Flavor with vanilla. This is delicious for Christmas and is a tested recipe.

Boiled Beef.—Boiled Beef with Tomato Celery Sauce.—Three pounds of beef from lower round and a pound of suet the size of a lemon pound twice, two small onions chopped fine, two tablespoonfuls of butter, two cupfuls of milk, three eggs, eight soda crackers rolled into fine

crumbs, one tablespoonful salt, cayenne to taste. Mix all the ingredients well together and pack firmly into a greased square bread tin. Turn upside down into a greased baking or roasting pan and bake in moderately quick oven one hour. By leaving it in a square tin the loaf retains all its moisture and has no crust. When done put away until cold and then cut in thin slices and serve with tomato-celery sauce. For the sauce take twelve large ripe tomatoes, four ripe or green peppers, two onions, three large heads of celery, two tablespoonfuls of salt, two tablespoonfuls of sugar, and three cupfuls of vinegar. Peel the tomatoes and onions and chop very fine. Add the other ingredients and boil one and one-half hours. If you like it hotter, add cayenne or hot pepper to taste. Put sauce away in well sealed bottles.

ORIGINAL RECIPES.

Pickled Figs.—For every pound of pulled figs allow three-fourths pound sugar and one cupful of water to each pound of sugar; boil five minutes and skim. Drop in figs and let simmer until fork will penetrate them, being careful that they are not too soft. Put in jars with a few cloves, bits of cinnamon, and very little mace. Cover well with syrup. Do not close jars for three mornings. Each day pour off syrup without removing figs; reheat to boiling point and pour over figs. On the third morning measure syrup and allow one cupful of vinegar to three cupful of syrup. Boil and pour over figs; seal while hot.

Spaghetti, Bacon and Tomatoes.—One 5 cent package of spaghetti, five slices of bacon, cut into small squares and fried crisp; one-half can of tomatoes. Empty spaghetti into two quarts of rapidly boiling salted water, add a half teaspoonful of pepper (red or black) and boil hard for twenty or thirty minutes; stir frequently to prevent scorching; drain spaghetti in a colander and rinse thoroughly in cold running water. Now add to bacon and tomatoes, season to taste, and boil thirty minutes. This will serve six persons. It is just as palatable when reheated.

Delicious Salad.—One-half head of cabbage, finely shredded. One cup of celery cut in half inch pieces. Two medium sized apples cut in small squares. Juice of half a lemon and a teaspoonful of sugar. Mix with the following dressing, while dressing is hot. Dressing—To one cup of vinegar add two tablespoonfuls of sugar, one teaspoonful of dry mustard, a generous pinch of salt, and a sprinkling of pepper. Put over to boil. Cream four tablespoonfuls of flour, add to the boiling vinegar, stirring constantly to prevent lumping, cook five minutes, and as soon as taken from the fire add two eggs well beaten. This amount will suffice for one pint of salad. Serve salad cold on a nasturtium leaf, garnished with two nasturtiums.

HOUSEHOLD HINTS.

Onion skins should be boiled in soup, as they make the liquor a nice color.

Sweet orange peel, if dried and powdered, makes an excellent flavoring for cakes and puddings.

When stewing prunes add a handful of stoned raisins to every pound of prunes. This is a great improvement on the ordinary method.

Delicate cretonnes may be washed in a lather made of Castile soap and warm water. This soap contains nothing which will injure the colors.

Badly stained lamp chimneys may be cleaned by rubbing with methylated spirit. If the stain be very obstinate, add a little whiting.

Boots that have become hard from wearing in snow or wet weather can be softened by being rubbed with mutton fat.

To keep carpets fresh looking, wipe them over once a month with a cloth wrung out in ammonia and water. This must be done after sweeping.

After washing a teapot dry thoroughly and leave the lid off so that air may enter. Remember it is impossible to dry the spout, and if you close the pot tightly it will very likely smell musty.

To keep lemons hang them up separately, so that they do not come into contact with anything. This prevents the juice remaining in one place, which is certain to decay the fruit.

A hair-ribbon should never be ironed. Make a warm lather, wash the hair-ribbon and rinse it in warm water, then wind it round a glass bottle. When dry it will look as good as new.

When ironing, place a newspaper between the sheets of the ironing cloth. This will prevent the article being ironed from curling up, as

is very often the case if the newspaper is not employed.

To Dry-Clean Lace Collars.—Mix white flour and bran together and gently rub this mixture with a clean piece of flannel into the collar, which should be stretched out on a hard surface. Beat out the mixture with a stick. If necessary repeat the process.

For Cooking Vegetables.—All vegetables except potatoes should be put into boiling water. All except peas and beans should be boiled with salt—boil peas with sugar; beans with fat. Roots should be boiled slowly with the lid of the saucepan on. Boil green vegetables quickly with the lid off.

MISTAKES ABOUT SHARKS

EVIL REPUTATION ATTACHES TO THE WHOLE TRIBE.

Their Voracity and Digestion—Fights to Death in the Sea.

Sharks are both cowardly and cruel but it is difficult to study their ways from the deck of a ship, as they move slowly in a refractive medium such as water some twenty or thirty feet below the observer. Hence the many erroneous deductions of seamen with respect to these unsober denizens of the deep which appear to justify not only the statement of Le Conte that the evidence of the senses is often unreliable but also the jocular opinion of a novelist that "no story with a shark incidentally thrown in can fail to be interesting."

Yet the shark belongs to a type which has survived the flight of time, while other more attractive species have ceased to exist. The early voyagers were wont to attribute supernatural prescience to the shark.

Often during light winds one of these sea scavengers will follow a slow sailing ship for several successive days and nights, and it was erroneously assumed that he does so because aware in some mysterious way of an impending death on board which will insure for him a sumptuous repast.

Heredity has similarly been put forward as an explanation of this tendency for a solitary shark to keep company with a ship, writes W. Allingham in Chambers's Magazine, although the experience of countless generations has not sufficed to impress upon him that

DEATH BY TORTURE

awaits any shark who dares seize a bait that trails attractively from a ship's stern and encloses a stout hook that will not be denied. Natural history notes by illiterate seamen on imperfectly appreciated data are worse than useless, for they are misleading.

Many a shark is preceded by a few shimmering companions known as pilot fish because they are supposed to warn the shark of danger ahead, but they never prevent this hostis humani generis from swallowing the tempting morsel and its cunningly concealed hook. These iridescent pilot fish move hither and thither in close proximity to the shark's cruel mouth, and some assert that they occasionally take refuge therein should danger threaten.

Inasmuch as the shark's mouth is inconveniently placed behind his snout and underneath his body this can only be discerned from above when he turns on his back and despite travellers' tales to the contrary it is simply unbelievable that either pilot fish or young sharks seek safety within the cavernous jaws of a mature shark, for he would never permit egress to any *bonne bouche* so easily obtainable.

A SHARK'S VORACITY

is not less marvellous than his digestion. Whether he be a man-eater by choice (as seems the more probable) or by the compulsion of hunger (as is occasionally asserted) the fact remains that any one who happens to fall overboard in the vicinity of a shark is likely to be snapped up by the latter without ceremony. It is the evil reputation attaching to the whole shark tribe as regards indifference whence comes a meal that renders them so abhorrent of seafarers.

Old sailors never weary of enlarging upon the voracity and the digestion of sharks. When in the China Seas, as related by the late Capt. Basil Hall, a large shark was caught by H. M. S. Alceste which was found to contain, among other things, a buffalo hide that had been thrown overboard the preceding day.

One of the sailors explained this in a way which seemed irresistibly logical in the opinion of his shipmates. "There, my lads," said Jack, "what d'ye think if that? He swallowed the whole buffalo right enough, but he couldn't digest the hide." As a matter of fact the carcass of the buffalo, unknown to these amateur makers of history, was still on board the Alceste.

There are not wanting writers who would have us believe that men lose their lives owing to panic when in the presence of a shark in his native element, but probably

the result is equally against the man did he have all his wits about him. Nevertheless circumstantial accounts are in evidence of instances where the shark has been defeated by the man.

At Jamaica a huge shark is said to have been a terror to frequenters of the harbor he affected. Once he overturned a boat carrying provisions to the shipping and devoured the wife of the boatman. The maddened widower reached the nearest ship.

SEIZED A SHARP KNIFE.

invoked the aid of his patron saint, leaped into the water, gave battle to the shark despite the awful odds and succeeded in avenging his wife by slaying her destroyer. At Barbados similarly, if we may accept the report as authentic, a seaman fought with and killed a shark that had eaten a shipmate.

Young Maoris, male and female, were once proficient in the slaying of sharks in open water. They would swim into the surf armed with a knife, dive under the nearest shark, rip open their enemy and return to the shore. During the last decade it is said the sailmaker of the American warship Alliance, then at anchor at St. Thomas, West Indies, leaped overboard and killed with a knife a huge shark which was gaining upon some of the vessel's crew who had disobeyed orders by venturing on a swim. A dog which was with them was seized by the shark, but the latter did not get beyond this hour d'oeuvre.

A single female shark is quite capable of stocking a modern aquarium with young of considerable size at one birth, and were it not for the want of something to eat and the liability to be eaten, certain parts of the ocean must teem with such voracious and ferocious visitors. In July, 1910, on the passage from Australia to New Zealand, the crew of a sailing vessel caught a shark containing 44 young, and in 1906 a nine foot long specimen captured on the Australian coast had 27 young almost mature.

Records of catches set forth in ships logbooks show that the number of young sharks produced at one birth vary from 83 to 2. With this minimum total a doubt is pardonable, because parturition may have been nearly completed just prior to the shark's capture.

STRANGE PLAN OF SUICIDE.

Gave Instructions to Kill Poachers and Then Ran Into Danger.

Suicides often adopt ingenious methods, but the art of the felo de se seems not to have advanced materially during the centuries. The modern case of a heavily insured broker who on a feigned hunting trip stoop bare-legged in a quagmire for hours and so willfully contracted a fatal pneumonia, is matched in cleverness by one five hundred years old. The following facts are well vouched for, and, indeed, were never questioned:

Sir William Hankford, a judge of the King's Bench in the reign of Edward III., Henry IV., Henry V. and Henry VI., and at the time of his death Chief Justice of England, was a man of melancholy temperament. He seems to have contemplated suicide the greater part of his long life, and during his later years the idea became a fixed purpose. The act was of peculiarly serious consequence in those days, for the reason the law treated it as a capital crime. The offender was buried at the cross roads, with a stake driven through his body, and all his goods and property were forfeited to the Crown, to the utter ruin of his family.

Hankford made good use of his wits and succeeded in accomplishing his purpose without incurring either unpleasant penalty. He gave open and notorious instructions to his gamekeeper, who had been troubled with poachers in the deer preserve, to challenge all trespassers in the future, and to shoot to kill if they would not stand and give an account. One dark night he purposely crossed the keeper's path, and upon challenge made motions of resistance and escape. The faithful servant, failing to recognize his master, followed instructions to the letter as was expected of him, and Sir William fell dead in his tracks.

The whole truth of the affair was common knowledge, but it was impossible to establish a case of suicide by legal proof. The servant was protected by his instructions. Hankford had honorable boy does not get his "new job." Those whose interests as heirs he had so wisely considered.

SWISS CITIES OWN FORESTS.

In Switzerland many of the best forests are owned by the cities. The city of Zurich has a highly developed forest that has been protected since 1680. It now returns a net profit of \$12 an acre and supports the city, no taxes being necessary.

A soft answer may turn away wrath, but sometimes it comes hard. Don't take advantage of the other fellow by betting on a sure thing. Besides, you are apt to lose.

THE SUNDAY SCHOOL LESSON

INTERNATIONAL LESSON,
NOVEMBER 12.

Lesson VII.—Belshazzar's feast and fate, Dan. 5. (Temperance Sunday). Golden Text, Eccl. 12. 14.

Verse 1. A great feast to a thousand—Everything about the banquet suggests Oriental magnificence. The palace in which it took place, with its immense halls, its columns, its tapestried walls, and its statues, was one of the wonders of the world. Before his princes and the rest Belshazzar (known by the Babylonian inscription as "the Crown Prince"), seated on a raised dais at the end of the banquet chamber, and facing the guests at a separate table, drank wine. This was the customary manner of concluding a feast, wine flowing freely, and everyone becoming intoxicated in the spirit of wild revel. The unusual feature was the presence of the king, inasmuch as he ordinarily banqueted in solitary state in his own private chamber, none being present but the queen and attendants.

2. Tasted the wine—Gradually came under its powerful influence. Commanded to bring the . . . vessels—See on Dan. 1. 2; Word Studies for September 10. The act was one of wild and irreverent folly. The well-known example and decrees of Nebuchadnezzar ought to have been a warning. Assuming that the feast was in honor of some Babylonian deity, there could hardly be conceived a more impious insult to Jehovah than this public profanation of the sacred vessels which had been seized in the holy temple.

His father—We know that Belshazzar was the son of Nabunaid. But by marriage Nebuchadnezzar may have been his father-in-law, or his grandfather. In either of these cases the word father, according to Hebrew usage, would be permissible.

Wives . . . concubines—The presence of women was not in keeping with ancient custom. In the Septuagint these words are omitted, as if there were an inexplicable impropriety here. But there was nothing too rude or shocking in this feast.

3. 4. Drank in them—It was natural that lips which wantonly praised their heathen idols of every description, from gold to stone should also defile the holiest things with embreuting wine.

5. And the king saw—It was peculiarly fitting that retribution should descend upon this heedless, riotous company in the same hour with their bestial revel. But as a sort of prelude of warning, seen at first only by the king, there appeared over against the golden chandelier, and therefore on a part of the wall conspicuously bright, the fingers of a man's hand. As the wall was either painted white, or consisted of slabs of alabaster, this would render the moving hand still more visible.

6. The king's countenance was changed—The color of youth and the flush of wine gave way to the pallor of fear. His conscience troubled him deeply, so that he lost control of himself and fell into violent trembling. The events of Nebuchadnezzar's reign were too recent for him to be ignorant of the awful power of the God whom he had trifled with.

7. Cried aloud—Not merely a forceful command, but a shrieking cry, filled with alarm. For note on Chaldeans, consult Word Studies for September 10. The whole troop of Babylonian soothsayers and astrologers, in the book of Daniel, prove themselves an inane and worthless class. But the king's recourse to them was all that was left to him in his utter godlessness. He had joined in the praise of graven images, but now he knows they can do nothing for him, and he turns to the equally impotent magi.

Clothed with purple—A sign of royalty. The chain of gold reminds us of the honor done Joseph (Gen. 41. 42). A golden necklace was sometimes given as a compliment, and was worn as a token of rank. The expression, third ruler in the kingdom, is difficult, but seems to refer to some such honor as that later enjoyed by Daniel (Dan. 6). The suggestion has been made that Nabunaid, being first ruler, and Belshazzar second, he was making room for one who with them should form a sort of triumvirate. However, the promise was empty if we accept the theory that Cyrus had already taken the city and Belshazzar was simply holding out in the royal palace.

8. They could not read the writing—In every instance in which they are pictured in the Old Testament they ignominiously fail. Their inability now fills with alarm not only the king but his lords as well (9).

10. The queen—The queen mother, who had not given her countenance to the fiendish revel. She was a woman of high rank. Many regard her as the widow of Nebuchadnezzar, as the language of verse 11 may imply.

13. Then was Daniel brought in—It seems strange that his excellent spirit, or surpassing ability (12), had been overlooked. But this was generally the case until the critical moment arrived. There is nothing Oriental esteem more highly than riddles, unless it is the man who can solve them.

17. Let thy gifts be to thyself—Compare 2 Kings 5. 16. When he has thus cleared himself of any obligation to the king he has paved the way for his fearless denunciation of the king's conduct.

18-21.—David professes his interpretation with a daring reference to the affliction which came upon Nebuchadnezzar for his presumption, and an arraignment of the present king for his impiety, brutishness, disobedience, and irreverence. The blackness of Belshazzar's guilt is intensified by the light in which he had sinned—thou knowest all this (22).

25. Mene, Mene, Tekel, Upharsin—Much thought has been expended in an effort to decipher these words. The theory of a Frenchman, named Clermont-Ganneau, that we have here the names of three weights, a mina, a shekel, and two peras (or a half-mina), has met with most favor. Just why Belshazzar and the magi experienced any difficulty in reading these words on the wall cannot be determined, but it seems to have been because of some peculiarity in their arrangement. The mystery of their interpretation is another matter. But the key appears to be found in rendering each word twice; thus, the first word means both "counted" or "numbered," and "handed over"; the second means "weighed" and "thou art light"; while the third means "fragments," and "the Persians" or "Media and Persia." From this key it is easy to obtain the interpretation of the thing (26-28).

29. Clothed Daniel with purple—In accord with the promise made him. In view of the near approach of the army of Cyrus, the coolness with which Belshazzar gives this command is inexplicable.

VALUE OF SILENCE.

Too Much Talking as the Cause of Failures.

Many of the failures in business and professional as well as social life are due to injudicious talking. A young man of apparently very moderate ability has recently astonished his fellow workers by his noticeable success in business. "Pure luck" it has been called, but a policy or natural habit of silence is the real cause, says the Youth's Companion.

In his first position he succeeded a man of long experience and excellent judgment, a circumstance that made his youth and inexperience conspicuous by contrast. He made no apologies and asked little advice. He was courteous to his superiors, considerate of his business inferiors, but absolutely deaf to all the gossip and irresponsible talk so prevalent in every large business office.

He had held his position for a year; gossip had it that he had failed, for in that time he had not suggested a single innovation or enlarged his department in any way. But soon it became known that he had proposed a change that would result in an annual saving of \$2,000. Gradually his step became firmer, his manner more assured, and he no longer outstayed the janitor at night. Slowly but surely he gained the confidence of the general manager and the heads of other departments, and it soon became their habit to come to him for advice. At the end of five years, when his former associates were wondering if they could afford to get married, he was admitted to membership in the firm.

In every establishment where a number of persons is employed there is always an undercurrent of gossip. A dissatisfied stenographer talks her troubles over with a bookkeeper. The bookkeeper confides to the telephone operator that he expects to get an increase in salary. The elevator boy explains that he is going to leave soon for a better job. These bits of news are exchanged until they become common property.

The employer, learning that the stenographer is dissatisfied, tells her that she may leave at her pleasure. The bookkeeper fails to get his increase in salary and the elevator boy especially if you are dissatisfied should you refrain from discussing your position.

A man doesn't always get what is coming to him when the postman calls.

If you think the world isn't perhaps you're partly to blame.

Little Nelly told little Anita what she termed a "little fib." Anita—A fib is the same as a story, and a story is the same as a lie. Nelly—No, it's not. Anita—Yes, it is, because my father said so, and my father is a professor at the university. Nelly—I don't care if he is. Anita—More about lying than your father does.