

## About the House.

### Directions for Making Jelly.

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Jelly-making is the most interesting and the most uncertain of any of the ways of caring for fruit. Uncertain because so many conditions must be watched; but nothing adds to the finish of a table like perfect jelly. Fruit for jelly is best gathered a little unripe. Jelly made from fruit gathered after a heavy rain will require a greater amount of boiling, and in some cases will not "jell" at all, owing to the lack of the starchy properties contained in fruit. This, however, may be put into jars and sealed and used for mince meat.

Great care should be used in skimming jelly. The juice should not be stirred, but the scum skimmed off carefully. If allowed to boil over, the jelly will not be clear.

In putting the jelly into glasses, sterilize the glasses, and drain them thoroughly, as otherwise air bubbles are apt to be in the jelly. When filling the glasses, fill each glass full before attempting to fill the next, as jelly will slide off in layers when turned out if put in a little at a time. Boil only a small amount of juice at one time, and use a shallow pan, as the water evaporates faster in a shallow pan, allowing the juice to "jell" in less time. Some people think that fruit that is not fit to can or preserve is all right for jelly, but this is not true. Perfect fruit is more essential for jelly than any other way of caring for fruit. Soft ripe fruit may be used for jams or marmalades.

Fruits, such as strawberries, raspberries, peaches, which will not jell easily, make beautiful jelly if one-third rhubarb juice is used, and the flavor is not harmed by such addition.

### DIRECTIONS FOR MAKING APPLE JELLY.

Cut the apples into quarters. They should not be cored or peeled. Cover with water and cook till tender and strain. Let stand an hour or more, and strain through a flannel bag. Measure out the same amount of sugar as juice, boil the juice fifteen minutes before putting in the sugar. Stir until the sugar is dissolved and boil slowly till it jellies in a spoon. Plum juice may be added if a plum flavor is desired. Apple jelly often lacks a decided flavor, and this can be enhanced by adding a small quantity of plum juice.

### WHOLE TOMATOES.

Select small ripe tomatoes that will go into jars. Peel and drop a few at a time into boiling salt water. Dip out when cooked and place in the jars, then fill up the jars with boiling water. These are nice to use with different kinds of salads or with a salad dressing over the tomatoes.

### TOMATO CHILI SAUCE.

Take twenty-five large ripe tomatoes, four white onions, three green peppers, with the seeds removed. Slice the tomatoes so as to take out as many seeds as possible. Chop the onions and peppers fine, and mix the three ingredients together. Heat three cups of cider vinegar and dissolve in it two cups of white sugar and two small tablespoons of salt. Pour this solution over the mixture and cook slowly one hour. Seal hot.

### MUSTARD PICKLES.

Take one quart of ripe cucumbers, cut in pieces one inch long, one quart of small green cucumbers, one quart of small white onions, one large head of cauliflower. Scald all in weak brine, and then place in weak vinegar water. Bring two quarts of cider vinegar to a boiling point. Take one small bottle of French mustard, six tablespoons of dry mustard, and one-half cup of flour. Add a little vinegar to the dry mustard and flour to make it into a paste, and then add the French mustard. Dissolve two cups of sugar in the hot vinegar, also two tablespoons of tumeric, one-fourth teaspoon of red pepper. Add the mixed mustard paste to the hot vinegar carefully, and strain if lumpy. Pour this boiling hot over the mixture and seal. If the brine

water did not make the mixture salt enough, more salt may be added.

### STORING PRESERVES, FRUITS AND VEGETABLES.

The keeping qualities of preserved fruits and vegetables are greatly impaired by being stored in full daylight. This is especially true when glass jars are used. The jelly will soon become cloudy and dark when thus exposed. Marmalade and other preserves are apt to sour and become mouldy. No matter how well the fruit has been put up and how carefully sterilized and sealed, slow changes in the preserve will take place which sooner or later work their destruction.

The careful housekeeper will keep close watch over her preserved fruits, and if indication of spoiling appears, the tops should be removed and all foreign substances removed and tops again replaced, after which the jars should be re-sterilized by placing them in a pan of cold water with cover over, and then gradually apply heat until the boiling point is reached.

### TIME FOR COOKING VEGETABLES.

Much depends on the age and condition of the vegetables, and also the manner in which they are cooked, fresh young vegetables requiring, of course, much less time. A table can give you only the approximate length of time. Use judgment and common sense, and when the vegetables are tender do not cook them longer.

Bake potatoes 30 to 45 minutes.

Steam potatoes 20 to 40 minutes.

Boil potatoes (in their skins) 20 to 30 minutes.

Boil potatoes (pared) 25 to 45 minutes.

Asparagus (young) 15 to 30 minutes.

Beets (young), 45 minutes.

Corn (green), 12 to 20 minutes.

Cauliflower, 20 to 40 minutes.

Cabbage (young), 35 to 60 minutes.

Celery, 20 to 30 minutes.

and one tablespoonful of the acid water. Cook twenty minutes, stirring often, then can. On opening for use, to each quart add a level teaspoonful of soda, cook five minutes, stirring occasionally, season with cream, pepper, salt, butter and a little sugar. Should the corn turn yellow on adding the soda, put a few drops of acid water, or vinegar. If crystals form, the acid was impure, or too much was used. Corn put up in this way keeps perfectly, and is more nearly like fresh corn than when canned by the boiling process.—[Country Gentleman.]

### The Cuckoo.

In veriest contrast to the cleanly habits and well-constructed domicile of the House Wren are the slipshod ways and slatternly household arrangements of the American Cuckoo. The nest of the latter is usually a mere bundle of twigs and sticks, thrown together with so little architectural skill that scarcely enough wall is afforded to keep the eggs from rolling out. Often there is no lining at all to the structure, but occasionally a nest is found fairly well covered with ferns, catkins, leaves, etc. Invariably the utmost filth prevails in and about the nest, but even this distressing state of affairs is better than the utter shiftlessness of the European representative of the family, which, apparently in order to get out of the responsibility of rearing its own family, lays its eggs in the nests of other birds, as does the American Cowbird. Nevertheless, even outside of its filth, our Cuckoo does not yet appear to have got its domestic life systematized. Almost invariably it lays some of its eggs (which are greenish-white, and from 2 to 5 in number) when the first ones are partly hatched, and it is not unusual to find one bird nearly grown, another just hatched, and a newly-deposited egg, all in the nest at the same time.

The young birds, until fully fledged,



The Cuckoo.

Carrots, 1 to 2 hours.

Lima or shell beans, 45 minutes to 1 1/4 hours.

Onions, 30 to 60 minutes.

Peas, 20 to 60 minutes.

Parsnips (young), 30 to 45 minutes.

Spinach, 20 to 60 minutes.

String beans, 30 to 60 minutes.

Turnips (young), 45 minutes.

Tomatoes (stewed), 45 to 60 minutes.

When vegetables are served with boiled salt meat, they must be cooked in the liquor from the meat after it has been removed.

Canning Corn.—The following recipe for canning sweet corn has given satisfaction: Dissolve an ounce of druggist's pure tartaric acid in eight tablespoonfuls of water, and bottle. To every four quarts of corn add two teacupfuls of hot water

present an almost ludicrous appearance. When just out of the egg they are entirely naked, and must then find the hard nest a sore trial. In a few days blue pinfeathers appear, and these keep on increasing in number until the birdling looks more like a little blue porcupine than a young "spirit of the air." Not until the last day of its sojourn in the nest does it lose its quills and emerge—like a butterfly from its chrysalis—in the full glory of its soft new coat.

Both of the Cuckoos, the yellow-billed (*Coccyzus americanus*) and the black-billed (*Coccyzus erythrophthalmus*) are somewhat larger than the Robin, and are grayish-brown, tinted with bronze above, whitish beneath. Both flit about silently in the low trees along streams and at the edges of woods, only occasionally giving utterance to the sort of

cluck (harsher in the yellow-billed species), in which no resemblance can be traced to the musical "cuck-oo!" (the "wandering voice" described by Wordsworth) of the European bird which has given its name to the family. The yellow-bill, however, has a brighter wash of cinnamon on its wings than the other variety, and is further distinguished by curious white spots on its tail-feathers, and by the bright yellow of its under mandible. It lacks, too, the red circles found about the eyes of the black-billed species.

Notwithstanding their slovenly habits, and the fact that the males are among the most inconstant of lovers, changing their mates, it is said, every year, the cuckoos have one trait which must recommend them, especially to orchardists and foresters, that is their persistence in pursuit of insect food. Caterpillars, especially of the "tent" species, are their delight, and, upon finding a tree infested with these pests, they explore every branch of it, killing those that they cannot eat. One Cuckoo in an orchard is said to be worth a hundred Robins in ridding it of these pests.

### A Song of Early Autumn.

When late in summer the streams run yellow,

Burst the bridges and spread into bays;

When berries are black and peaches are mellow,

And hills are hidden by rainy haze;

When butterflies flutter from clover to thicket,

Or wave their wings on the drooping leaf;

When the breeze comes shrill with the call of the cricket,

Grasshopper's rasp, and rustle of sheaf;

When high in the field the fern-leaves wrinkle,

And brown is the grass where the mowers have mown;

When low in the meadow the cow-bells tinkle,

And small brooks crinkle o'er stock and stone;

When heavy and hollow the robin's whistle,

And shadows are deep in the heat of noon;

When the air is white with the down of the thistle,

And the sky is red with the harvest moon;

Oh, then, be chary, young Robert and Mary,

No time let slip, not a moment wait!

If the fiddle would play it must stop its tuning,

And they who would wed must be done with their mooning;

Let the churn rattle, see well to the cattle,

And pile the wood by the barnyard gate!—Richard Watson Gilder.

### The Power of Resolution.

(From Success.)

Poverty and failure are self-invited. The disaster people dread often comes to them. Worry and anxiety enfeeble their force of mind and so blunt their creative and productive faculties that they are unable to exercise them properly. Fear of failure or lack of faith in one's ability is one of the most potent causes of failure. Many people of splendid powers have attained only mediocre success and some are total failures because they set bounds to their achievement beyond which they did not allow themselves to think that they could pass. They put limitations to their ability; they cast stumbling blocks in their way by aiming only at mediocrity or predicting failure for themselves, taking their wares down instead of up, disparaging their business and belittling their powers.

Thoughts are forces, and the constant affirmation of one's inherent right and power to succeed will change inhospitable conditions and unkind environments to favorable ones. If you resolve upon success with energy, you will very soon create a success atmosphere and things will come your way: you will make yourself a success magnet.