

About the House

Useful Hints and General Information for the Busy Housewife

Delectable Dishes.

Carrot Jam.—Wash the carrots and scrape them clean, then boil until quite tender. Mash them very smoothly and to each pound of pulp add three-quarters of a pound of sugar, a generous pinch of ginger and a half teaspoonful of grated lemon rind. Boil all together until it sets when a little is dropped on a plate and then put up in sterilized jars as usual.

Green Tomato Pudding.—Line a pudding mold with suet pastry and fill with green tomatoes, sliced and peeled. The tomatoes should be put in between layers of sugar and seasoned with lemon juice. Cover the top with a lid of the pastry, fasten up as usual and boil hard for two hours. When cooked turn out of the mold and serve with a simple syrup sauce flavored with ground ginger.

Vienna Steaks.—Chop together one-half pound each of raw veal and raw beef. Season with three-fourths teaspoon salt, paprika and a little celery salt, one-eighth teaspoon nutmeg, one teaspoon lemon juice and a few drops of onion juice. Add one beaten egg. Mix thoroughly and let stand three hours. Make into small steaks and pan broil. While hot spread with butter and sprinkle with salt and pepper.

Plum Sago.—Soak three and one-half ounces of fine sago in a pint of water for at least an hour, and then put both into a saucepan and bring to a boil. Continue boiling very gently, stirring frequently, until the sago is quite clear. Stone and skin one pound of plums and add them, together with six ounces of sugar, and keep the whole simmering until the plums are soft. Then pour into a well-rinsed mold and when cold turn out on a glass dish and serve with whipped cream.

Tomato Cream Soup.—Heat one quart of strained stewed tomatoes to boiling; add two tablespoonfuls of flour rubbed smooth in a little cold water. Let the tomatoes boil until thickened, stirring constantly that no lumps form, add salt, also one-half a teaspoonful of celery salt. Have ready one cup of hot rich milk or cream, add the cream or milk to the tomatoes, and let all boil together for a minute, serve with bread cut in inch squares and browned in a hot oven.

Vinegar Cabbage.—One cabbage, seasoning, one ounce of butter, one cupful of best malt vinegar. Shred the cabbage finely and boil rapidly in salted water until it is quite tender. Stand on one side of the stove to keep hot and make a sauce by blending the butter and the seasoning with a cupful of vinegar. Pour the sauce over the cabbage, cover the saucepan and let it stand on one side of the stove for five minutes, as before. It is then ready to serve.

Apple Pie.—Sift together one heaping teaspoonful baking powder and one pint of flour, add a piece of butter as large as a walnut, one pinch salt, one beaten egg, sweet milk enough to make a soft dough. Roll it out one-half inch thick, butter a square biscuit tin and cover the bottom and sides with dough; fill the pan with quartered juicy apples, sprinkle with a little cinnamon and molasses. Bake in rather quick oven until the crust and apples are cooked a light brown. Sprinkle a little sugar over the top five minutes before removing from oven.

Sweet Pickled Damsons.—Put two

pounds of damsons in a large jar with one pound of cube sugar. Cover with thick paper and stand in the oven till the fruit is tender, but not at all broken. Drain off the syrup and add to it one-half pint of vinegar, six cloves, the same of allspice berries, ten peppercorns and a bit of ginger and mace. Boil all these ingredients together, and when cold pour them over the damsons, which should have been placed in jars or bottles. If bottles are used they should be corked and the corks waxed over. The pickle is fit for use at once, but improves by keeping. It is excellent with fried steaks and chops, as well as with cold meat.

Carrot Chowder.—One cupful of diced raw carrot, one cupful of diced raw potatoes, one cupful of sliced raw onions, one tablespoonful of chopped parsley, one cupful of milk, half a tablespoonful of butter, half a tablespoonful of flour; seasoning. Boil the carrots and onions in a quart of boiling water for fifteen minutes with the lid off the saucepan; add the potatoes, cover and boil for twenty minutes; stir in the milk and seasoning and boil for five minutes. Melt the butter in a cup and stir the flour into it smoothly. Add to the contents of saucepan, boil all together for another five minutes, sprinkle in the parsley and serve.

Macaroni Stuffed Cabbage.—One head hard, white cabbage, one and one-half cups cooked macaroni, one tablespoon flour, three tablespoons butter, one cup sweet milk, four tablespoons grated cheese, salt to taste. Cut outer leaves from cabbage and one thick slice from top. Stand in salted water for ten minutes or so. Wash in cold water and boil until fork will pierce it. Remove, drain and cut out center. Melt two tablespoons butter, add flour and when smooth milk. Cook until thickened, add cheese and salt to taste. Put remainder of butter over cabbage, sprinkle with cayenne and fill hollow alternately with layers of macaroni and sauce. Bake until cabbage is tender and browned on top.

Home-Made Fireless Cooker.

A fireless cooker is almost a necessity in the up-to-date kitchen, but the expense is a serious consideration with the young housewife. However, a very satisfactory substitute can be made at virtually no cost and will prove an economical means of boiling and stewing. Get a stout wooden box, if possible with a hinged lid; line it with newspapers or packing paper; then cover the papers with baize or felt. Cover the lid inside in the same manner. Press enough hay firmly into the bottom of the box to form a compact layer six inches deep. Fill the box with hay, pressing it well against the sides, and make nests for the pans or casseroles you intend to use, leaving a partition of hay between the top of the pots and the box lid. To fill this space you make a mattress like cushion of baize and fill it tightly with hay. It must fit the top of the box tightly and be six inches thick. See the contents of the pans are absolutely boiling when put in. If opened during cooking they must be reboiled. You can make any kind of stew, of meat, game or poultry, by cooking it over the fire in the usual way for twenty minutes, and when boiling putting it into the hay box, covering it up with the cushion,

shutting up the lid and leaving it six hours. Lentil, pea or mixed vegetable soups require thirty minutes' boiling on the fire and four hours in the hay box. Boiled meat requires thirty minutes' boiling for a small joint and forty-five for one of five pounds and four to five hours in the hay box. Beefsteak pudding requires an hour's steady boiling on the fire and four to five hours in the hay box; suet pudding the same. Soft vegetables, like potatoes, and cereals, like rice, sago, tapioca, macaroni, require five minutes' boiling and one and a half hours in the box. Haricot beans, lentils, carrots, turnips, require twenty minutes' boiling and three hours in the box. Oatmeal porridge can be cooked fifteen minutes on the fire, then left all night in the box, and be given five minutes on the fire before serving at breakfast. Any kind of fruit can be stewed in the hay box. It is best to make a syrup of sugar and water, add cloves, lemon or any flavoring liked, bring to the boil, add the fruit and let it simmer ten minutes; put into the cooker and leave three hours. Small fruit takes less time. Any dish that is to be eaten hot must be brought to the boil after taking it out of the hay box before serving.

Useful Hints.

Mend knitted underwear with a crochet needle.

Sweet oil will remove finger marks from furniture.

If you wish fish to be crisp, do not cover while cooking.

A sharp instrument should never be used to remove dirt from beneath the finger nails.

When chestnuts are in season they are a delicious addition (boiled) to a simple salad.

Baked stuffed tomatoes or peppers will be much improved if brushed over with olive oil.

Do not leave the furnace ashes uncovered after sifting. Sprinkle with water and cover tightly.

Tea that is long steeped loses a delicate flavor and develops a larger amount of tannic acid.

Vegetables containing sugar will not keep their sweetness long and should be cooked as soon as possible.

Croquettes should stand in a warm place for half an hour before frying; this makes them brown more quickly.

In covering jelly with paraffin it is best to melt the paraffin and turn it over the jelly while the latter is hot.

For peach stains, wet the stain, spread it with cream of tartar, and wash in the sun. Then wash as usual.

A good flavor can be added to the scalloped potatoes by adding a sweet green pepper, boiled and chopped fine.

Eggbeaters should be rinsed as soon as used, and any dish that has had eggs in it should be filled with cold water until it is used.

If garbage is burned it should be first dried; otherwise steam is created and the moisture is injurious to the firebox.

Milk strainers can be cleaned by rubbing a cake of soap over the wire and then pouring boiling water through the strainer.

To prevent cakes, pies and other pastry from burning on the bottom sprinkle the bottom of the oven with fine, dry salt, and your cake or pies will bake perfectly.

When coal is red-hot it has parted with most of its heat; therefore, dampers should be closed before it reaches that stage to prevent the heat from going out the chimney.

When preparing asparagus for the table, it is well to strip off the beards all the way up to the head, because it is these little pockets that catch the sand, and washing does not remove it.

If you wish to keep a very low fire going in the furnace, do not clean the ashes from the fire for several days, but just enough draught to light it.

A simple and splendid filling for pin cushions can be made of dried coffee grounds which do not pack down and never rust the needles. Be sure all the coloring is out of the grounds before filling the pin cushions.

To get rid of ants in the house paint the edges and cracks of the floor with oil of pennyroyal. The ants will disappear very quickly. Care must be used in the use of the drug, as it is a poison. Cayenne pepper is also very effective in ridding the house of ants. Sprinkle it about freely wherever ants are seen.

He Died For All.

When Christ came to seek and save the lost, he looked for sinners—wanderers in the country far from God. He did not look for clothes and equipments and pedigrees. When He died upon the cross He prayed not for classes, for all had sinned and needed His loving help.

But the Gospel has always had a hard time with the well favored. Faultily faultless, icily regular, splendidly null—they have everything, why should they feel the need of being saved? Self-complacency and self-sufficiency, they hide behind God's blessings of health, wealth, comforts, happiness in home and power in education, as Adam and Eve hid themselves from the Lord God in the garden which He gave and where He would have met them.

No man is ever himself until he finds God. The far country is any place where God is not. The natural way of living is in submission to God's will. All else is unnatural, abnormal and insane. When the prodigal came home, he returned to his father.

The Man Who Is Down and Out.

Had I been born of worthless and vicious parents in the so called slums, or forced to live there through unavoidable poverty caused by sickness or industrial depressions, I think I should bitterly resent the officious and superior goodness of many who engage in the diverting excursions called slumming. It is easy for us to classify the sinners who are conspicuous law breakers, social anarchists, moral and mental defectives; the denizens of the haunts of vice and crime; the obvious wretchednesses of the ragged, homeless and hungry. It is easy to say that the saving grace of Christ and human "uplift" are necessary and to be welcomed by the "submerged tenth" and the man who is down and out.

What else has he got? you say. That's true.

THE SUNDAY LESSON

INTERNATIONAL LESSON
OCTOBER 29.

Lesson V.—The Voyage—Acts 27.

1-38. Golden Text.—

Psa. 37. 5.

Verse 13. Their purpose.—To reach Phoenix (verse 12). There is a harbor still called Phineka, which does "look southwest and northwest"—for this, it must be admitted, is the only possible rendering there. It is just at the back of Lutro, which has usually been identified with Phoenix, and has produced the strained interpretation in the Revised Version (see margin).

14. Down from it.—From Mount Ida in Crete. Tempestuous.—The original is the word from which we get our typhoon. The wind that sweeps down from Ida is described as coming "in heavy squalls and eddies." Called Euraquilo.—A combination of Eurus—east, and aquilo—northeast; it came, accordingly, from east-northeast. The call suggests that Luke repeats the seaman's term; compare King's—ley's ode, "Welcome, wild northeast-er!"

15. Face the wind.—She would have had to run northward and then somewhat eastward to make Phineka; and in such a gale it was impossible to run so near the wind.

16. Under the lee.—So as to get shelter enough for these necessary precautions. Cauda.—Still called Goudo. We were able.—The we implies that Luke lent a hand in a job which any willing "larder" could tackle. In the next verse we have operations that demanded the skill of sailors. Presumably all of them joined in pulling the rope by which she was trailing, and as she was, of course, water-logged, it took some pulling! The word with difficulty is Luke's reminiscence of the effort.

17. Undergirding.—Passing thick cables under the keel and fastening them tightly on deck amidships, to prevent the timbers' starting with the tremendous strain of the mast. This operation, technically known as frapping, is naturally unfamiliar in our time, when shipbuilders have learned how to forestall such dangers, Syrtis.—The dangerous sandbank to the southwest. The gear.—Almost certainly the mainsail, leaving one or two small sails set to keep the ship steady. It seems that the ship was turned as near the wind as possible; and while pointing nearly north, she thus drifted a little north of west. This is exactly the direction of Malta.

Furniture (margin).—The word is general; they collected all the equipment that could possibly be spared and pitched it over. The addition of with their own hands is intended to suggest what a desperate sacrifice it was.

20. In the absence of sun and stars they could, of course, have no knowledge where they were drifting. Taken away.—More exactly, "was being stripped off"; one hope after another vanishes.

21. Without food.—Not absolutely; the word describes "loss of appetite" in the medical literature, with which Luke has so much in common. Paul stood forth.—Commentators well compare the splendid ode in which Horace describes the "just man, unshakable," who remains unmoved amid the storms of "restless Hadrea." It does not seem that the despairing men accepted Paul's comfort yet. The turning point apparently comes after verse 29, where, having exhausted all possible action, the men take to prayer; see margin, and note on Acts 26. 29 (October 22). It is at least suggestive that at that point Paul virtually takes command. They "prayed for the day," which no prayer would hasten, and God instead sent them a man with his wits about him. Have gotten.—Literally, gained. The word has irony in it—it was the "gain" of a minus quantity. Injury.—A word often denoting a criminal assault on the person, a combination of insult and injury.

22. And now.—Emphatic; he recalls his previous neglected counsel, which

A LUMBER OR METAL CLAD BARN—WHICH?

A Helpful Discussion of a Very Important Subject.

By A. A. GILMORE, A.S.A.E.

When a farmer decides to erect a new barn, he naturally wants prices on the different materials that will be used in the building. The local lumbermen quote him a price of \$25.00 per thousand on a pretty good grade of lumber. Then he goes to the hardware man or his builder, and wants to get prices on metal roofing and possibly siding, and is quoted a price of \$5.50 or \$6.00 per square. Very likely the intention is to erect a frame of wood, possibly plank construction, and cover the roof with metal, and the sides as well, if the cost is not too high, but Mr. Farmer considers these prices carefully all the way home, and finally comes to the conclusion that the lumber figures out about 2½¢ per foot, and the metal 5½¢ or 6¢ per foot, or more than twice as much as the wood. It certainly looks like it, but—

Let us take two barns, size 36' wide, 56' long, side wall 16' high, gambrel roof, and compare them. We will consider the frame to be built of plank construction in both cases, one barn to be covered completely with lumber, and the other covered on the walls and roof with metal.

The lumber in the frame in either case will cost \$500.00, and the following is a short list of the materials required in a metal clad barn:

Frame, including floors, etc.	\$ 500.00
3737 s. f. 28 ga. Galv. Corr. Iron, walls @ \$5.50 per square	\$ 205.53
3619 s. f. 28 ga. Galv. Corr. Iron, roof, @ \$6.00 per square	217.14
58 lin. ft. Ridge, @ .13	8.44
116 " Hip, @ .12	13.92
116 " Eave Starter, @ .07	8.12
116 " Gable Cornice, @ .11	12.76
112 " End Cornice, @ .15	15.68
50 lbs. 1½" Galv. Nails, @ .09	4.50
54 lbs. 1½" Galv. Nails, @ .09	4.86
18 lbs. Lead Washers @ .15	2.70
2 Barn Vents @ \$5.55	11.10
2 Gable Windows @ \$4.00	8.00
1 Roof Window	6.00
Lightning Conductors	8.00
Total Metal work	\$526.75

Hardware for doors, etc. 30.00

Nails for frame and floors 30.00

Erection of wood and metal work 196.00

Total \$1282.75

The above are actual figures used by contractors when tendering on farm barns, and while the prices of metal may have advanced a little since this estimate was made, the difference is not great in a barn of this size.

Following is list of material required for complete lumber clad barn:

Frame and floors	\$ 500.00
3,600 s. f. wall covering @ \$25.00 per M.	90.00
Roof Sheeting (required in addition to the 1x6 strips on 2" centres on which the corr. iron is secured) 2,400 s. f. @ \$25.00 per M.	60.00
27,000 Wood Shingles @ \$4.00	108.00
1 Dormer Window on roof	10.00
2 Gable-end Windows @ \$2.00	4.00
2 Wooden Vents @ \$7.00	14.00
Lightning connections, with points, etc.	25.00
Nails for complete barn	36.00
Hardware for Doors, etc.	30.00
Erection	250.00
Total	627.00

According to the Valuator's Tables of the Insurance Companies the depreciation on a metal clad building is never greater than 1¼% per annum, while on a wooden building it is not less than 2½%.

The total cost of the metal clad barn is \$1,282.75, which at 1¼% amounts to \$16.03 per year. It would be eighty years before the complete cost was expended in repairs.

Now look at the wooden clad barn. The price is \$1,127.00 and the depreciation is 2½%, so that the wear and tear would amount to \$28.20 per year. This building will last almost forty years before the complete cost has been expended in repairs. It has only half the lifetime of the metal clad building, yet the total difference between the two, completely erected, is only \$155.75. It is apparent that the cost of repairs on a wooden building would offset in a few years the extra initial cost of a metal clad barn, and when the fire and lightning-proof qualities, the better appearance and low insurance rate on the latter is considered the choice should be an easy one for Mr. Farmer.

events had justified, only to induce them to listen now.

23. An angel.—To the pagans whom Paul was addressing the word would simply mean a messenger. The God

—Note Paul's delicate consideration for the men's religious susceptibilities. Another day he would plead for his God as the one God, now it is enough to identify him as the God to whom his own life and service were given.

The order of the Greek is "of the God whose I am . . . a messenger."

The whole stress is laid on the God; the messenger is nothing.

24. Fear not.—The form of the Greek implies that even Paul's stout spirit was not untouched by the fearful peril. He had "spent a night and a day in the deep," and he was not a phlegmatic fool who can despise danger.

Must.—The little word that determined Paul's action is to determine his human destiny. Granted the God did not alter his will as to the life or death of these two hundred and seventy-six men because Paul asked him for their life as a "favor" to himself.

His prayer was an "in-wrought supplication" (so read James 5. 16), the unconscious reaction of the divine upon the human spirit, which is the very essence of the truest prayer.

What, then, did Paul's prayer do? Why, it was God's instrument in achieving his purpose to save them.

Had not the centurion and the soldiers cut away that hardly recovered boat (verse 31) at Paul's instance, they

would not have been saved after all. God saved them by the ascendancy which that man won over his shipmates—and his prayer won it.

25. I believe God.—And therefore "am of good cheer," exactly as in Acts 16. 34. They needed a further and stronger appeal before they could follow his example (verse 36).

26. A certain island.—Quite indefinite; the name of Melita was no part of the revelation.

HISTORY OF DOBRUDJA.

Awarded to Roumania in Exchange for Province of Bessarabia.

The Province of Dobrudja is as little known outside of its immediate neighborhood as is the mystery of Thibet itself, Lhasa the Forbidden.

Away back in the second century, when Emperor Trajan reigned at Rome, the Roman legions penetrated into what is now the Dobrudja. There is now a reminder of the early Roman domination in a series of ruins which run from the Danube to the sea and are called Trajan's wall. The authenticity of this connection is not accepted by historians, however, although it persists in popular belief.

The Romans called the province Scythia Minor. Its present name, Dobrudja, dates from the fourteenth century, when a Bulgarian prince named Dobritch (or Dobrotich) established there a Bulgarian principality. The town of Dobritch, which was taken by Mackensen and his Bulgarians recently, was founded by that prince and bears his name. The word Dobrudja is a corruption of the name of the same prince.

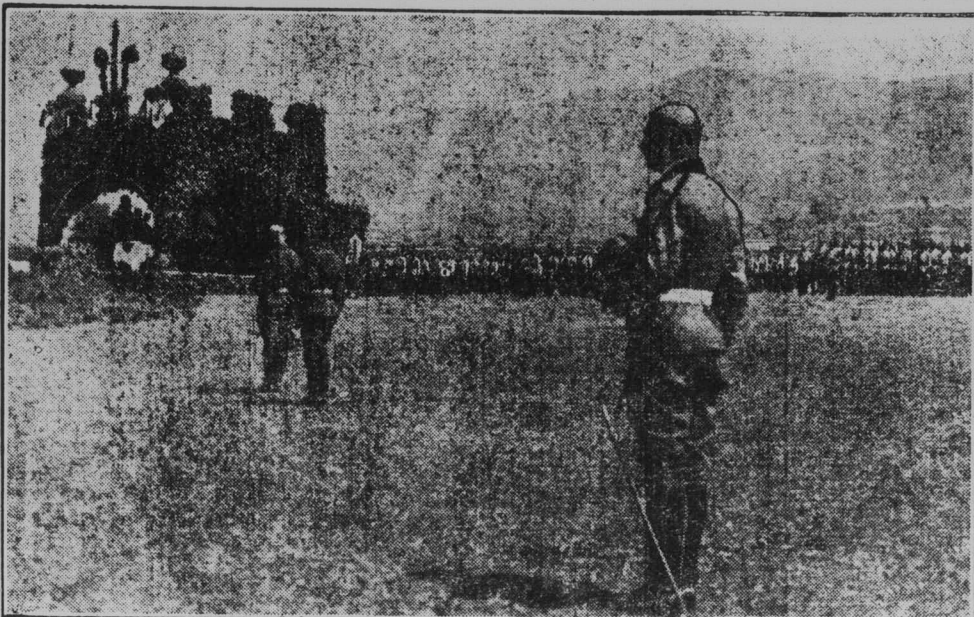
The area covered by the geographical designation Dobrudja is 7,500 square miles. It has a population of about 250,000. In 1878 Russia took the Dobrudja from Turkey as a result of the war of the preceding year. Russia turned the territory over to Roumania in exchange for the Province of Bessarabia, adjoining Little

Roumania did not care much for the exchange, but Russia insisted upon it, and the congress of Berlin which went counter to Russia's wishes in almost every other respect, assented to the Russian idea of rewarding ally for his aid in war.

When Roumania took over the Dobrudja the province extended from the delta of the Danube on the north to a line drawn from a point a

score of miles south of Mangalia, on the Black Sea, to a point in the east of Silistria, on the Danube.

Bread should not be put in the hot oven. It should not be in the first ten minutes, and then gradually.



Serbian Troops Build Sanctuary in Honor of King Peter

THE troops of the reorganized Serbian army north of Saloniki recently erected a sanctuary with their own hands in honor of King Peter. This shows mass being held just before the troops are going forth to battle.