# About the ....House

## HOW TO MAKE FRUIT SYRUPS.

No home-made beverage is at once so beautiful and delicious as those made with fruit syrups and shrubs, and every housewife should provide a few jars of each in the season of small fruits. Properly made and stored, they keep as well as canned fruits, and are fine for flavoring ices, creams, custards and various kinds of puddings and other desserts. They require more sugar than jellies, and unlike that consert should be made of perfectly ripe fruit. Use granulated sugar, earthen or graniteware vessels, and woooen or silver spoons in all the various operations. When done they can be bottled, but are more convenient when kept in pint-size fruit jars.

Currant Syrup.—Wash, drain on a cloth, and stem red currants; place in an earthen or graniteware vessel, mash thoroughly with a wooden masher, and set in a warm place for twenty-four hours, or until fermentation begins. (This destroys the pectin contained in the fruit and prevents the syrup from jellying.) Drain the juice through a cheese-cloth bag that has been wrung out of hot water, by suspending the latter over a deep bowl and occasionally pressing against the sides with two wooden ladles or spoons. Wringing or squeezing is sure to make the syrup cloudy. Measure, allow two pounds of sugar for each pint of juice, set over a slow fire, and stir constantly until every particle of sugar is dissolved. As soon as it is boiling hot, take from the fire, skim as often as any scum rises, and when cold, pour into jars and seal. Wrap in heavy brown paper and store in a cool, dry place. Make cherry, raspberry, or a combination of raspberry and currant syrup, in the same way.

Spiced Blackberry Syrup.—Blackberry cordial, an old and effective remedy for summer bowel complaint, is objectionable to many mothers because it contains brandy. Used plentifully to flavor drinking water, the syrup here given is an excellent preventive and remedy for such illness, and contains no spirits whatever. Mash the fruit, bring slowly to a boil and strain; measure, and allow one heaping cupful of sugar for every pint of juice, one teaspoonful each of cinnamon and nutmeg, and half as much cloves and ginger. Tie the spices in a piece of muslin; put all over a slow fire; stir until the sugar is thoroughly dissolved; let boil two minutes, skim, take out the spices, and seal at once.

Spiced Elderberry Syrup.—Has the same properties as the above. Make in the same manner, using ginger and nutmeg, with mace and cloves.

Lemon Syrup.—This syrup makes a delicious lemonade. Grate the yellow rind from six fresh lemons and stir it with three tablespoonfuls of powdered sugar. Squeeze the juice from one dozen lemons and strain out the seeds; remove the pulp from the skins, boil it five minutes in two cupfuls of water, adding the sugared rind; strain, add the juice, measure, allow one and one-fourth cupfuls of sugar for every cupful of the liquid, put over the fire; stir until dissolved, boil five minutes, skim and seal hot.

## TOMATO TIDBITS.

Tomato Jelly and Asparagus Salad.—Have charlotte russe molds standing in ice water. Crumble the yolk of a hard cooked egg and chop the white fine. Put the yolk into the bottom of the molds, add a few spoonfuls of tomato mixture to each mold, and, when set, fill the molds nearly to the top with the mixture. When this is set dispose the chopped white against the inner and upper edges of the molds, and fill to the top with the tomato. When firm unmold, put a rounded teaspoon of mayonnaise dressing in each cup, and with this set asparagus tips, dressed lightly with French dressing. Garnish the dish with lettuce.

Tomato Jelly.—Pass the contents of a can of tomatoes through a sieve rejecting nothing but seeds and coarse fibres, if any. Put two cups of this puree over the fire with two slices of onion, two cloves, a sprig of parsley, a piece of bay leaf, four pepper-corns, or a bit of green pepper, and two teaspoons tarragon vinegar. Let simmer fifteen minutes then skim out the vegetables, etc., add half a teaspoon of salt and half of a two ounce package of gelatine, softened by standing some time in three-quarter cup of cold water. Stir until the gelatine is dissolved, then use as above.

With Asparagus.—Mold tomato jelly in a shallow dish, having the jelly half an inch thick. Turn on to a clean sheet of paper, and, with a knife dipped in hot water, cut the jelly in cubes. Pour over the cubes enough French dressing to moisten the jelly and dispose these on a bed of lettuce leaves that have been carefully dipped into French dressing. Above these dispose cooked asparagus tips, dressed with oil, vinegar, salt, and pepper. Finish with a large spoonful of mayonnaise and two or more lengthwise quarters of hard boiled eggs.


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## HINTS FOR HOME LIFE.

Lamb should be well basted when cooking.

Mint sauce should stand two hours before being used.

To keep meat fresh, as soon as you get it cover it with a clean muslin cloth wrung tightly through vinegar and set in a cool place

When making fruit pies damp the edges of the pastry with milk instead of water. The juice is not so liable to boil over when this is done.

Don't scrape a burnt saucepan. Fill it with cold water, put in a bit of soda, heat slowly, and let boil gently for some time. Then scrub with a saucepan brush.

When steaming potatoes, put a cloth over them before putting the lid on. They will take less time to cook and be more mealy than when done in the ordinary way.

For most cakes it is not absolutely essential that eggs and each ingredient as added be beaten separately, but the materials can be put into a dish at once, and one long drawn-out stirring will satisfactorily blend the whole.

If you are afraid of lightning, here is a very simple safeguard to remember. Simply put on your gum shoes or rubbers, and then stand up so that your clothes won't touch anything. Whether you are in doors or out of doors you are perfectly safe, for rubber is a non-conductor, and you are perfectly insulated.

Gooseberry fool requires two pounds of gooseberries, three-quarters of a pound of loaf sugar, and one gill of water. When the gooseberries are cooked soft rub them through a wire sieve. To each pint of gooseberry pulp allow half a pint of boiled custard. Sweeten and serve in a glass dish.

The care of sponges—If used for soap they should be rinsed out daily, otherwise they are sure to become slimy and most unpleasant. In any case they require periodical cleaning. Dissolve some borax or soda in warm water, and let the sponge soak in it for an hour; squeeze it well out, and then rinse in clean warm water. Many people make a habit of putting their sponges outside the window after using them in order that they may air and dry in readiness for the next time of using.

Temperature in Sickness—The ordinary temperature of an adult when the thermometer is placed in the armpit is 98.4 deg., in the mouth, 99.5 deg.; the blood is about 100 deg. Fahr. In fevers this is much exceeded, and the heat of the patient may rise to 105 deg. A higher temperature than this will generally prove fatal unless it descend very quickly. The highest temperature recorded have been in some cases of rheumatic fever, when that of the body rose to 109 deg. and even to 111 deg.

Kitchen Necessities — In every kitchen there should be a very high chair or stool, and also a very low chair. Plain ironing and much other work can be done as well seated on a high stool as standing, and at a great saving of strength to the worker. The low chair is useful for resting, or for sitting to shell peas or sorting currants, when it is convenient to have the bowl on one's lap into which to put either one or the other when separated from shells or stalks.

Sultana pudding is appreciated at this time of the year if nicely boiled in a cloth for three hours. Rub three ounces of finely chopped suet into six ounces of flour, add one teaspoonful of baking powder, one ounce of sugar, and three ounces of sultanas. Make all into a light dough with one egg beaten up in a little milk.

Cane-seated chairs can be furbished up by washing the cane with warm water on both sides, and then putting them out in the air on a sunny day to dry. This treatment not only adds to the cleanliness of the cane, but it causes it to tauten, which improves its appearance and makes it more wear-resisting.

## TWO TABLETS.

Johnny—Paw, did Moses have the dyspepsia, like what you've got?

Father—How on earth do I know? What makes you ask such a question?

Johnny—Why, our Sunday school teacher says the Lord gave Moses two tablets.

## READY FOR ANYTHING.

Doctor—(making diagnosis)—Now, as to drink; what do you take?

Patient (cheerfully)—Oh, thanks. You are very kind. I don't care if I do. Leave it to you, sir. It is all the same to me.

## LIVINGSTON'S TREE.

### Where the Heart of the Great Explorer Was Buried.

Mr. Weatherby, the explorer, has just returned from Africa, where he has been for eleven years, the only white man among hosts of blacks. In that long period he has had many thrilling adventures, says the London Daily News. He has succeeded in making corrections on the map of the interior of the Dark Continent and in discovering the spot where the heart of the great Livingstone was buried, the locality of which has been instrumental in raising a permanent memorial to the famous missionary in place of the decayed tree which marked the site, and he has brought back to the British Museum that part of the tree which bore the original inscription, cut by the natives, who loved and mourned their white chief.

My object says Mr. Weatherby, was to circumnavigate Bangweolo Lake and to find the spot where Livingstone's heart was buried. Glave, the American who died while attempting to find the tree, was the last man who had any accurate idea where it was. I accomplished both tasks. Old Mshaota, the chief who helped me find the Livingstone tree, told me a strange story. He remembered Livingstone, who, he averred, was shot. Everybody, he said, knew that it was so.

One of my greatest friends was Mewenge, a chief, but it was some time before we understood each other. He had never seen white men, but had heard of them, and when I sent word I was coming, he grew much alarmed. When I went to his tent he rushed out, and seizing me by the arm, slashed his ax over my head into a tree behind me. The next minute he pulled up my shirt-sleeve to see if my arm was white. That gave me time to tell him he might kill me if he wanted to, but that it would be more interesting not to.

I also had a "scary" greeting from Kasoma, a much-dreaded chief. I set out by boat to visit him, with nine men. When we neared the village, and two thousand armed men rushed to the edge of the lake, I found we had left our rifles behind us. With my heart in my mouth, I jumped ashore alone. As I stood before the chief I could see his heart throbbing in his naked chest, and I knee he was in as bad a way as I myself.

"Good morning! How do you do?" I shouted.

The chief gave a signal, and I put my hands in my pockets to meet the end calmly. The same moment the chief and every man clapped their hands in unison, knelt down and bowed their heads.

After all, a little bluff is a great help in dealing with natives. I stood once surrounded by four hundred men who had rifles, each waiting either for me to move or for his neighor to begin the firing. I got one of the men to bring me a shot-cartridge, and opening it, I sent the handful of shot to the chief, with the message that he would be more likely to hit me if he used that instead of a bullet. The joke set the whole lot laughing.

## HOT WEATHER AILMENTS.

The best medicine in the world to ward off summer complaints is Baby's Own Tablets, and it is the best medicine to cure them if they attack little ones unexpectedly. At the first sign of illness during the hot weather give the child Baby's Own Tablets, or in a few hours the trouble may be beyond cure. These Tablets cure all stomach troubles, diarrhoea and cholera infantum, and if occasionally given to the well child will prevent them. Mrs. Edward Clark, McGregor, Ont., says: "I used Baby's Own Tablets for my little girl who suffered from colic and bowel troubles and I found them the most satisfactory medicine I ever tried." This is the experience of all mothers who have used this medicine. Keep the Tablets in the home during the hot weather months and you can feel that your children are safe. Sold by all druggists or sent by mail at 25 cents a box by writing the Dr. Williams' Medicine Co., Brockville, Ont.

## ECONOMY OF HEAT.

The average humidity in artificially-heated houses is about thirty degrees; the average temperature, seventy to seventy-four degrees. It has been found by conclusive tests that a room with a humidity of sixty degrees and a temperature of sixty-five degrees seems warmer and more comfortable than a room of seventy-two degrees of heat and humidity of thirty degrees. Dr. Henry M. Smith says that if a room of sixty-eight degrees is not warm enough for any healthy person it is because the humidity is too low, and water should be evaporated to bring the moisture up to the right degree. In other words, water instead of coal should be used to make rooms comfortable when the temperature has reached sixty-eight degrees. As water is cheaper than coal the rule should become a popular one.

Mrs. McBride—"John, I'm simply disgusted! While I was out this morning the cat got into the pantry and ate every single thing except a cake I had just baked!" Mr. McBride—"What a wonderful thing animal instinct is, to be sure!"


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# STRANGE JEWS OF CHINA

### A WONDERFUL REMNANT IN THAT COUNTRY.

### A Colony Which Has Kept Its Jewish Ideals for Many Centuries.

There seems every probability of that valuable human relic of antiquity—the Jewish settlements of inland China—being lost without any further effort on the part of the scientists to trace out the information and determine the character of the evidence afforded by these vanishing communities and their ruined temples, says the London Standard.

To one or two Oriental scholars—Dr. Dyer Bull, Mr. Colquhoun, Dr. Griffiths John, and perhaps a few other writers, together with two or three Roman Catholic missionaries of the past—we owe most of the little knowledge we do posses, rather than to antiquarians or research experts, although there can be no doubt that the subject is full of interest, both human and theological.

It is now some years since the inquiries of a Jewish society elecited the statement—whether correct or not it is hard to say—that only one Jewish settlement remained in the heart of China, and that it was not only decreasing rapidly in numbers, but also losing its characteristic features and worship on account of the death of all the rabbis. Further examination should not, therefore, be indefinitely postponed.

## KEPT THEIR FAITH.

Three and a half centuries ago, when the Jesuit Fathers first discovered Jewish settlements, they were in a flourishing condition, with synagogues such as that whose ruins still remain at Kai-fong-fu, and, though living peaceably among other natives, carefully observing those sharp dividing lines which differentiate the Jew from all other races. Thus they neither made proselytes from among, nor inter-married with, the alien people. They kept the Sabbath, Passover, Tabernacles, and the Day of Atonement, together with the ceremonial of the synagogue service, wherin the reader of the law was veiled after the example of Moses, and the males of the congregation covered their heads and put off their shoes on entering the building. These Chinese Jews prayed towards Jerusalem, of whose destruction by the Romans they had never heard, while the name of Jesus Christ conveyed nothing to their minds. These facts, of course placed the arrival of the original colonists as prior to the Christian era and certain other data suggests more exactly the probable period.

## WHEN THEY CAME.

The Chinese Jews knew nothing of what is called in the Gospels "the tradition of the elders," which, in fact, was no more than the crystallization or detailed summing-up of the oral teaching of the past, with various ceremonial accretions of the ecclesiastically dark ages which followed the time of the last of the prophets. This gathering together and promulgation of the "tradition" took place during the Maccabean period, so that the date of the settlements is thus again put back. The time of Alexander the Great and his immediate successors seems, indeed, the most probable era for the foundation of the Chinese Jewish colonies, not only because that century was marked by a very considerable Jewish colonization movement—of which the Alexandria settlement was the most noteworthy and best chronicled example—but also because the vocabulary of the Chinese Jews when discovered by the Jesuits included a large number of Persian words and derivatives, indicating contact with that empire, across which the route from Palestine then lay. Moreover, at that period of their history the Jews were familiar with Persian rule and custom, which at any much earlier time they were not.

## AN EARLIER PERIOD.

Nevertheless, some Orientalists believe the migration to have taken place eleven hundred years B.C., roughly, about the time of Eli's high priesthood and the youth of Samuel. Expert investigation of the Scriptures in use in these settlements ought to make this point susceptible of definite establishment. If it can be proved that the writings of the later prophets formed part of the synagogue lectionary in China, it must be evident that the settlements were not founded at this remote date.

The roll of Scripture taken from Kai-fong-fu to Hong Kong during the latter part of the last century, and now to be seen in the museum, is of the Pentateuch only, but affords no evidence that other rolls were not also in use. According to Mr. Dyer Bull, this copy of the Law corresponds very exactly with the ordinary Hebrew versions familiar to scriptists, although there are a few "character" variations not affecting the text.

## VALUABLE DOCUMENTS.

The synagogue at Kai-fong-fu, now in ruins, bore inscriptions which prove it to have been erected in the twelfth century, and probably several older foundations exist if proper search were made. Should it prove true that, as separate entities, the Jewish colonies of China, after these hundreds of years, are now lingering in the throes of final disappearance, it will indeed be a loss to ourselves and to posterity if immediate steps are not taken by skilled investigators to acquire all the evidence which they may afford to historical and critical research.

## WOOING IN GREECE.

### Young Aspasia Had a Great Many Suitors.

Some travellers in Greece who stayed at a poor little inn, not much more than a hut, found there a beautiful young girl, whose name proved to be Aspasia, sitting at her loom at work. Bread and wine were brought out, with raw beans and leeks, and the travellers sat down to wait until a gathering storm should pass. Then, says Temple Bar, the Englishwoman of the party began to talk to the girl, Aspasia.

"Are you making a carpet for yourself, or is it to sell?" she asked.

Atpasia smiled. "It is for my dowry," said she. "But I can't get on very fast; my shuttle is broken."

"I will send you one from Athens."

"One of my suitors has already promised to send me one."

"But you are only a child. You are too young to have suitors."

"Oh, no, I am not a child! I am a grown woman. Why, I am fifteen, and I have many suitors. All the young men about here are my suitors."

"There are no young men about here. It is such a lonely place, you can hardly see any one."

The storm had increased, and the shepherds from the hills had been driven in to shelter. They stood about, leaning on their crooks, and when a tall muleteer gave the logs in the fireplace a kick with his boot, and the flames flashed up, the picture was a vivid one. The girl waved a little wine-dipper she was holding and took in the group.

"These," she said, "are my suitors."

They smiled, some of them bashfully, and all delightedly, and seemed to accept the statement as a commonplace.

Later, when the men were talking together, the Englishwoman caught Aspasia's eye.

"Which will you have?" asked the lady, slyly.

The girl shook her head. "None of these," she said. As she spoke, another figure, dripping with rain, glided in at the door. He was a tall Albanian, with flashing eyes.

"Is it he?" asked the Englishwoman.

Aspasia meditated a little. "I don't think so. But there is one up in the mountains, where you are going. Take him a greeting from me."

"What is his name?"

"Oh, no matter! From far off you will see him digging in his garden, in the first village you come to as you go to the lake. Say to him, 'Greeting from the khan!' and he will understand."

## GLASS BRICKS.

The manufacture and use of paving and building bricks made of devitrified glass have attracted some attention recently in Europe, especially in France. Broken bottles, broken window-panes and other glass refuse are turned, by a patented process, into tiles, paving squares and flags for sidewalks. A rough surface like that of common brick can be given to them. In the city of Lyons a piece of street pavement formed of this material has withstood as hard usage as any pavement would be subjected to. The makers claim that it possesses greater resistance than stone, is impermeable to water, and is a "poor conductor of cold." In Hamburg, Germany, translucent bricks have been used for the walls of buildings which are required to be at once fireproof and windowless.

The man who rocks the boat
Should never drown, I think,
Because his empty head
Is far too light to sink!