Hints for Busy Housekeepers.

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

HOW TO WASH WOOLLENS.

A good soap or washing powder, two or three tubs, one, or, better still, two family sized wringers, plenty of water, a good drying yard, a boiler, a glass washboard, a really good washing machine, and a sunshiny day are the essentials if one would wash woollens successfully.

The quickest thorough washing is the best method in washing woollen. Except for extremely soiled things, soaking hinders cleanliness rather than helps it.

It is impossible to lay too great a stress upon the fact that the body is constantly giving off poison in the shape of perspiration, and that poisonous matter is absorbed by the garment next to the skin. If this garment is not made of material which is a natural absorbent, then the health is bound to suffer, as the poisonous matter re-enters the body and is absorbed there. Therefore, the most hygienic underwear is natural undyed wool. The more open the meshes the better as an absorbent and the warmer is the garment.

For the want of a little knowledge in laundering such wools are easily spoiled, though they are just as easily kept in perfect condition if one goes about it in the right way.

In washing all undyed woollen articles a little ammonia can be used to advantage, rendering them soft and deliciously comfortable. Prepare a lather, always using a soap jelly for the purpose. The alkali in the soap jelly is much modified and less likely to harm the wool.

Soap is made thus: Shred the soap finely, using ends and bits for the purpose; just cover with water, and put in a pan or jar and place on the back of the stove until the soap is all dissolved. It should be freshly made as it loses its strength if kept long. Use in the proportion of a quarter of a pound of soap to one quart of water. It should be prepared just before washing day to be ready for use.

See that the water is only a little more than tepid heat; work up the lather with the hand, add a little ammonia, a tablespoonful to a gallon of water is the allowance, and plunge in the garment. Never rub on soap or rub between the hands. Rather shake about in the water, using a squeezing sort of motion. Squeeze out of this first water, turn and if dirty put into a second water with rather less soap jelly and no ammonia. Pass through this water in the same way, then into clean, warm water for rinsing. A tablespoonful of ammonia may be added to the rinsing water. Pass through the wringer and then shake well. The importance of this process must be emphasized.

To prevent shrinkage woollen goods must be dried quickly and much of the moisture can be shaken out and the shaking also raises the pile of the wool and makes it soft and cozy. Indeed, light knitted goods can be shaken nearly dry. See that such things are pulled into their natural shape before dry, and hang in the air, but not in the sun. If drying indoors must be resorted to, do not hang too near the fire or in too great a heat. If the slightest steam arises from the woollens when they are drying, they are "walking in" as hard as they can.

In regard to the steeping of flannel, this is unnecessary unless for new flannel or body woollens that are greasy and full of perspiration. Make a lather with soap jelly, add ammonia, put in the article and steep for half an hour with the cover on. Use the water for the first washing. This process gets all the sulphur dressing out of the flannel.

One or two precautions: Never use ammonia for colored material. The water must not be either too hot or too cold, just tepid, washing and rinsing and all at the same temperature. Too much soap hardens and discolors. If possible wash only one garment at a time, as if woollen things lie about wet they shrink.

In the days of our grandmother the spring blanket washing was much more of an undertaking than it need be now. The washing of blankets can be quite simply and satisfactorily performed at home and with the minimum amount of discomfort.

First, see that the lines are tightly fixed and dusted. Take the soiled blankets to the open and have them thoroughly shaken to free them from all loose dirt. There must be an abundant supply of hot and if possible soft water. If there is a washing machine the first lather may be prepared in it, if not, in an ordinary tub.

Shave and cover with water a quarter of a pound of soap and set on the back of the stove to melt. This quantity should be enough for half a dozen pairs if the water is soft.

It is a great mistake to use too much soap as it tends to make the blankets yellow. Have the first water of sufficient quantity to cover well one pair. The water should be tepid. To the water add a piece of washing soda the size of a bean and enough soap jelly to form a strong lather. Put in the blankets and rub between hands quickly and firmly from end to end and back again, giving especial attention to the part where the fold is. Or the washing machine may be used to good advantage.

Pass through the wringer and proceed with another pair. When three or four pairs have been washed it is best to finish them off before wetting the others.

Have the second water considerably hotter than the first, and form into a lather with liquid ammonia, two tablespoonfuls to each pair. Let the blankets soak for a few moments in this water then rub out and wring. Finish through tepid water, to which has been added as much blueing as will make the blankets a good color.

Dry as quickly as possible, but in the air rather than by artificial heat. Shape on the line so that ironing will not be needed. Ironing, indeed, shrinks woollens nearly as much as careless washing.

SALADS.

Combination Salad.—Dice six large potatoes, and cut one small cucumber in thin slices, also a few red radishes cut thin. Mix this with a mayonnaise dressing and put in salad bowl. Cut one large ripe tomato in thin slices on top with a few springs of parsley. Cover with whipped cream.

Delicious Salad.—Take two heads of celery, one cupful of English walnuts, and six good sized tart apples. Cut apples and nuts fine and just before serving add the chopped celery and pour over it cream dressing made as follows: Take one-half teaspoonful of salt, one teaspoonful of flour, two eggs (yolks only), three-quarters of mustard, two tablespoonfuls of sugar, two tablespoonfuls of butter, and one-quarter cupful of vinegar. Mix the dry ingredients with the butter, add yolk of eggs, thin cream, and vinegar, and boil.

Chestnut Salad.—Soak a cupful of chestnuts in a little olive oil for one hour. Then add a cupful of shredded celery and a few olives Cover with salad dressing and serve on lettuce leaves. A little cress is a good addition to this.

Cucumber Salad.—Take two large fresh cucumbers. Crisp in ice water; peel and cut in small cubes, add one cupful of chopped cabbage, one-half cupful of grated carrots; use one-half cupful of French dressing, or more if desired. Serve on lettuce and garnish with shredded nuts.

Beet Salad.—Cook the beets until tender in boiling water, to which has been added a little salt; do not bruise the stems, as they will then lose their color. Plunge into cold water, skin, and slice, then dice and combine with equal quantities of diced celery and nuts, meats, with several finely minced new onions. Arrange in a nest of crisp lettuce leaves and serve with a rich mayonnaise dressing, with tiny beet hearts dotted over the top.

Cabbage Salad.—Chop the cabbage fine, and season with salt, pepper, and just enough vinegar to make it sour. Just before serving mix one-half pint of whipped cream with it. Serve on a lettuce leaf.

MEAT DISHES.

Succotash and Tongue.—String and wash three pints of green beans. Drop into a kettle of boiling salted water and cook for forty minutes. Now add two pints of green corn shaved from cob, and boil for thirty minutes longer. Season with black pepper and a tablespoonful of flour blended with lump of butter size of an egg. Have ready a parboiled beef tongue sliced thin. Fill a baking dish with alternate layers of tongue and succotash, add one cupful of boiling water; bake in slow oven for one hour, or it may be baked in a fireless cooker. This dish with chilled sliced tomatoes, a fruit ice, and cake forms a delicious meal.

Cooking Round Steak.—Have steak cut three-quarters of an inch thick, roll in flour, and pound on both sides to work the flour in. Roll in flour again and fry brown in one-half butter and one-half fryings. Place meat in a granite pan, slice over it one large or two small onions, salt, and pepper, add the drippings that it was fried in. Now cover all with hot water, cover tightly and cook slowly for one and one-half hours. The gravy will be delicious and will not need thickening.

Creamed Chicken on Toast. — Prepare chicken as for stewing and cut up in small pieces. Put in stew pan with cold water, bring to boil and then stew gently until tender. Allow the water to stew away until there is only a teacupful left. Take out chicken, put in warm place, stir into the broth a spoonful of flour rubbed to a paste in a little cold milk; add cup of rich milk, salt, and pepper, and well beaten yolk of an egg. Stir constantly until the proper consistency, which will be like thick cream. Great care must be taken or the egg will cook instead of creaming. Have ready some slices of bread toasted brown and buttered. Arrange on platter, placing chicken on each slice and over it all the rich cream, and serve at once.

BURNT CAKES.

When cakes do the most trying thing to the baker—burn on the sides and bottom—instead of moaning over your loss, seek to repair it

Unless the burn is deep it will not alter the taste of the cake, though perhaps it will be a little dryer in consequence. It is so unsightly that it must be covered up at any cost.

Instead of cutting off the edges of the cake with a knife as is usual, try removing the black with a fine grater. This removes all the darker portions and leaves a smooth surface for icing.

Clean, fine sandpaper can be used in the same way. The cake must be handled delicately and not until cold or it will fall and turn soggy.

Ice on the brown side and if burnt on the edges as well as bottom, particularly in small cakes, cover the sides as well as top with icing.

LITTLE HELPS.

If you have a small kitchen and find entertainment difficult on account of lack of place to put the soiled dishes as they come out after each course, purchase a small cutting table and saw the legs off, to permit its going under the kitchen table with ease.

Also buy a kitchen chair and saw the back off, so that this can be slipped under both tables. Thus dishes can be placed on the cutting table and slid in under the kitchen table until needed, and the chair can be placed in and out as desired.

Hang on a convenient nail in your kitchen a pair of sharp, medium-sized shears, and with them trim the rind from slices of bacon, trimming the edges as they fry to prevent curling.

Trim the edges of your steak before cooking, and cut out the bones, especially the rings, with marrow inclosed. All these can be utilized in soup. Cut off the green tops of celery and dry in oven.

When lining pie tins with pastry trim the margin with your shears; also cut openings in top crust to let steam escape.

Cut your "leftovers" of meat for meat pie in strips or cubes, thus saving many a cut on the fingers as with a sharp knife when hastily used. When cutting celery for salads, etc., always use shears.

EYE OF THE CAMERA IS KEEN,

And the Longer It Looks the More It Can See.

Often the eye of the camera will decipher documents of which the writing had been substantially obliterated by age, says a writer in Van Norden's Magazine. I have successfully copied with the camera the utterly faded photograph of a classmate of forty years previous.

Changes in the pigment of the skin, undiscovered by the eye, appear with distinctness on the sensitive plate, and it is said that ample warning of approaching disease has been thereby given.

The camera takes pictures of subjects which cannot be made to appear on the ground glass and of those which the eye of man has never seen. The human eye can penetrate space no further in an hour than in a single instant. Yet the eye of the camera will gaze into the sky for hours, looking deeper and seeing more with each second that passes.

Through this attribute of the camera a great chart of the heavens is now being made. In this work distiguished astronomers and photographers throughout the world are co-operating. Yet not one in a hundred of the stars already plainly pictured by them was ever seen by the unaided eye of scientists.

SHOT THROUGH THE HEART.

From Hungary comes the story of an extraordinary suicide, the victim being a young man named Stephen Toth, who had been drinking heavily in the restaurant of an inn at Hodmazovasarhely. The gypsy band was discoursing lively strains, when Toth suddenly called the leader to his table. "Enough of these lively tunes," he said. "Let us have a funeral march, such as you play on the way to an interment." The band thereupon struck up the solemn "March Funebre" of Chopic. A moment later Toth shot himself through the heart.

MOVABLE ARMY KITCHENS

Five thousand movable kitchens have been ordered for the Austrian army. Each kitchen consists of a four-wheeled vehicle drawn by two horses and weighing about half a ton. The equipment of each includes four coppers, an oven, cupboards, tables, and various other facilities for cooking in the field.

THE S. S. LESSON

INTERNATIONAL LESSON, OCT. 10.

Lesson II. Paul a Prisoner — The Pilot. Acts 22. 30 to 23. 35.

Golden Text, Psa. 91. 2.

THE LESSON WORD STUDIES.

Time: Same as last lesson. Places: Jerusalem, Antipatris, Cæsarea. Persons: Paul, the Sanhedrin, chief priests, Claudius Lysias, forty Zealots, Paul's nephew, centurions, soldiers; Felix, the governor. Links: The chief captain, fearing to do an inustice to Paul, a Roman, arranged a hearing for him before the principal religious authorities of Jerusalem. Point of the Narrative: Taking advantage of a division among the religious rulers, between Sadducees and Pharisees, Paul succeeded in winning some of the Jews to his side, but the more bitter of his foes plotted to take his life. News of this being carried to the chief captain by Paul's nephew, arrangements were made for Paul's secret transference, by night, under heavy guard, to Cæsarea, the abode of the Roman governor.

Chapter 22, verse 30. Desiring to know the certainty wherefore he was accused—As a Roman officer, the captain was bound to see that justice was done to a Roman citizen.

The chief priests and all the council—These were, of course, the chief religious authorities, and the captain was assured that the difficulty was a religious one. The council was the Sanhedrin.

Chapter 23, verse 2. Ananias — He held the high priesthood from A. D. 47 to 59, and was noted for his violence of temper.

To smite him—Compare the treatment of our Lord (John 18. 22). In Paul's case the blow was struck either because he, being a prisoner, spoke before he was asked, or because the high priest disapproved of what he considered presumptuous language.

3. God shall smite thee — This prophecy was fulfilled, according to Josephus, who says that Ananias met a violent death. Comparison is often made between this utterance and that of Jesus when similarily provoked.

Thou whited wall—Expression for a hyprocrite. Like a wall which has been limewashed in order to conceal the filth, so this priest bore the semblance of justice, but was really most unjust.

Contrary to law—From John 7. 51, we learn that a prisoner had a right to be heard before being judged.

5. I know not . . . he was high priest—A plausible explanation of this ignorance is that Paul was troubled with defective eyesight.

Thou shalt not speak evil of a ruler—Exod. 22. 28.

6. Perceived . . . one part . . . Sadducees and the other Pharisees —There was probably some mark of dress which a Jew would readily detect. Paul's use of the rivalry between the two parties was simply a means of getting a hearing for the preaching of the resurrection of the dead, upon which both the Pharisees' faith and Christianity rested.

9. What if a spirit hath spoken to him, or an angel?—A thing which the Sadducees considered impossible.

10. Fearing lest Paul should be torn in pieces—By his speech Paul had won the sympathy of the Pharisees, and his person, consequently, became a bone of contention between the two parties.

The soldiers—They were present in great numbers in Jerusalem at this time, owing to the excited state of the populace.

11. Bear witness also at Rome — This was the great desire of the apostle's life (compare Rom. 1. 11, and Acts 19. 21).

12. The Jews banded themselves together—These were probably the extreme members of the "zealot" party referred to in the last lesson (Acts 21. 28). They invoked the vengeance of God upon them if they failed to carry out their purpose.

14, 15. Came to the chief priests and the elders—The majority of these were unquestionably of the Sadducees' party, and would use their influence with the council to have the captain bring Paul once more before them.

16. Paul's sister's son—The only mention of the family of Paul. Because of the improbability of this sister being a permanent resident of the city, it has been conjectured that perhaps this lad was a student at Jerusalem, as his uncle had been.

19. The chief captain took him by the hand—Paul was now a prisoner only for his own protection. A messenger from him, as a Roman citizen, would receive consideration.

21. The promise from thee—That he would bring Paul down for another trial.

23. As far as Cæsarea—A distance of about seventy miles. There was the residence of the Roman governor and the seat of jurisdiction.

The third hour of the night—9 p. m.

24. Felix the governor—This infamous ruler was made procurator of Judæa by the emperor in A. D. 53, through the influence of Pallas, the brother of Felix and the favorite of Claudius. From his cognomen, Antonius, he appears to have been a freedman of the emperor's mother, Antonia. His character was corrupt and his methods both cruel and violent. He was recalled toward the close of Paul's two years of imprisonment at Cæsarea, and succeeded by Festus.

25. A letter after this form—The captain puts the case in a manner wholly favorable to himself, omitting all mention of his illegal order to scourge Paul, and gives himself the credit of rescuing a man who was a Roman, whereas he did not know him to be a Roman until he had bound him with chains and heard Paul's protest.

31. Antipatris—Rebuilt by Herod the Great, and named after his father, Antipater. Forty-two miles from Jerusalem, standing at the foot of the hills in a fertile plain.

32. Left the horsemen to go with him—At so great a distance from the city a guard of seventy was now sufficient. That Lysias thought it necessary to set out with a detachment of four hundred and seventy shows the desperate state of the province. There was disaffection everywhere owing to the folly and cruelty of Felix.

34. Cilicia—Judæa and Cilicia were minor provinces attached to the superior province of Syria. Thus Felix would conclude at once that the case came within his jurisdiction.

35. To be kept in Herod's palace —Both the verb and the noun imply that the apostle was not closely confined. This palace was built by Herod as a residence, and Paul's quarters must have been close to those of Felix (compare Acts 24. 24).

A REAL COFFIN-SHIP.

Steamship Shimosa Carried Nearly 8,000 Dead Passengers.

The largest shipload of passengers that ever sailed from New York on one steamer left recently on board the Shimosa, bound for China. Although the Shimosa is by no means a large ship, she carried on this trip nearly 8,000 passengers.

The 8,000 passengers, however, did not complain about the overcrowding. And this for a very simple reason—they were dead. Each in his coffin they were packed between decks.

The Chinese have a firm belief that if they are not buried in their native soil their chances of reaching their heaven are very small. Of course, if he can, a Chinaman always prefers to die in his own country. But if this is impossible, he must at least be buried there. So the bodies of Chinamen in all parts of the world are finally laid to rest in China.

During his lifetime, "John Chinaman" abroad pays a small sum regularly to a society which guarantees him burial at home. Then he knows that, when the end comes to him, although he may be temporarily laid in alien soil, his remains will ultimately be disinterred and borne back to his fatherland.

In fulfilment of another Chinese belief, beside each body there reposes in the coffin a substantial meal of roast pork, chicken, and rice. This is so that John may not set out on his last journey without due provision.

CURIOUS JAPANESE FISH.

One That Uses Fin as Sail—How the Dorado is Caught.

One of the most interesting of fish of Japanese waters is the Oriental sail fish (Histiophorus orientalis). The general name, given by Dr. Gunther, means the sail bearer and refers to the huge dorsal fin possessed by the species.

The fin stands higher than the body above it and is used as a sail before the wind. It is a large fish ten feet in length and weighing 164 pounds. They swim about usually in pairs in rough and windy weather with the huge fins above the water.

It is a favorite food fish and the annual catch is nearly 2,000,000 pounds. The sail fish is caught by means of a harpoon.

Another food fish known as a dolpin or dorado is sometimes caught in a curious way. The fishes congregate under a decoy bush and raft made of bamboos, and are then caught by hooks baited with squids. Or the decoy bush is surrounded by a seine net and the dolpins are driven by beating the surface of the water with sticks. This fish is eaten both fresh and salt and is as great a favorite in western Japan as the salmon is in the Northeast.

REVERSING A PLATITUDE.

"Have you ever noticed," began the bald gentleman, who liked to entertain the people gathered in his corner of the hotel piazza, "that little men invariably marry large women?"

"It may be so," murmured a mild-eyed fellow guest, "but I had always supposed that it was the other way about—that the large women married the small men."

A REGULAR APPEARANCE

HALLEY'S COMET SHOWS EVERY 76 YEARS.

First Mentioned in History in 11 B. C.—Has Since Returned 24 Times.

Astronomers are often asked if they are not soon expecting a fine comet. They always answer no, because, with one exception, all the fine comets belong to the unexpected class. This one exception is Halley's comet. Its period is 76 years and it is due in 1910. Its first recorded appearance was in 11 B. C., when it was said to have been suspended over Rome like a fiery sword for several weeks prior to the death of Agrippa. It has since returned 24 times.

We have a drawing as it appeared in 684 in the Nuremburg Chronicle, and another representation of its appearance in 1066. The latter is by Queen Matilda in the Bayeux Tapestry. At this latter appearance it was a very splendid object and spread dismay throughout Europe. It was generally conceded at the time that it foretold the conquest of William the Conqueror. Similarly in 1123 it foretold the death of Philip Augustus of France.

WAS SUPERB OBJECT.

In 1456 it was a superb object, appearing about the time the Turks sacked Constantinople. In 1682 it was observed by the Astronomer Edmund Halley, who computed its orbit on the plan suggested by Newton. He showed that it was identical with the great comets of 1531 and 1607, and predicted its return in 1758. This was the first time the return of a comet had ever been predicted.

HALLEY WANTED CREDIT.

Halley knew that he would not live to see the verification of his prediction—he was born in 1653 — but he left a somewhat plaintive, as well as patriotic appeal, behind him: "Wherefore if it should return according to our prediction about the year of 1758, impartial posterity will not refuse to acknowledge that this was first discovered by an Englishman." The comet reappeared Christmas night, 1758.

At its last return in 1835 it was a fine object with a tail 30 degrees in length. Nevertheless it was disappointing and by no means equal in brilliancy to its earlier appearances.

MOTHERS AS MATCHMAKERS.

How Marriages are Arranged Away Out in Alaska.

If in the village of Tigra, in North-Western Alaska, one sees a young man beating out a piece of metal and fashioning a finger-ring, it is usually intended for some young woman; but it remains for the meeting of the two mothers to arrange matters.

The two families may be living close together, yet the mother of the young man will call on her neighbor, and tell her how she has intended to be more neighborly, but she has been so busy.

The neighbor will declare how delighted she is to see her. Then the visitor begins to tell how good her son is. Further, they never go hungry, as her son is such a fine hunter that he brings home plenty of food.

The girl's mother, in return, dilates on her daughter's skill as a cook, and how good she is at sewing.

It is finally decided that the young man shall enter the girl's family on a sort of trial. If the girl turns up her nose and makes faces he may as well leave, as the match will never amount to anything; but should she greet him with an occasional smile, and allow him to sit by her side in the evening, it will all be clear sailing, and they will unite as husband and wife.

HE CERTAINLY SCORED.

An ironworker, having had the worst of an argument with a friend, decided to get even with him.

Waiting, therefore, until his enemy had retired to rest one night, he approached his street door, and knocked loudly in order to wake him. Opening the bedroom window, the other hurriedly inquired what the noise was all about.

"Why," replied the outside one, "one of your windows is wide open."

"Which one?"

"Why, the one you have your head through," chuckled the other, as he went away, satisfied with the success of his plot.

WHEN YOU ARE BROKE.

When you are broke,
To left or right
Appears no stroke
Of luck in sight,
You've got to live;
You break the ice
With friends—they give
You good advice.