Hints for Busy Housekeepers.

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

SEASON OF THE GRAPE.

Grape Jelly—Free the fruit from stems, leaves, and all imperfect grapes, put them in a large preserving kettle, cover and put on the stove, where they will heat slowly. Stir occasionally and as they begin to soften mash them gently with a spoon. Cook until the whole mass boils, then let simmer for half an hour. Cover a sieve with cheesecloth and into this dip the hot grapes and juice from the kettle; let them stand ten minutes, then by raising and lowering the cloth make the juice run through. Do not squeeze too hard. Empty the sieve and fill again until all the juice has been obtained. Wash the kettle, measure the grape juice into it. Put back on the fire and let come to a boil, skimming it frequently wihle it boils freely for twenty minutes. When the juice is first put on the fire to boil, set in the stove a pan containing as many pints of granulated sugar as there were pints of juice. Let the sugar heat, but not melt or color. After the juice has boiled hard for twenty minutes pour in the hot sugar and stir until it has dissolved, then take from the stove and pour at once into the jelly tumblers. Have the tumblers standing in a shallow pan, with a cloth in the bottom of the pan and an inch of warm water around them. This will prevent breaking the tumblers when the hot juice is poured in. Let the jelly cool and set it away in a cool, dry place, and after three days cover each tumbler with a thin layer of melted paraffin, put on the tin covers, label, and set away in the preserve closet.

Spiced Grapes.—This is a good old recipe and makes a delicious fruit relish to serve with meats. Prepare the grapes as for jelly. To seven pounds of grapes you will need half a pint of strong vinegar, half a pint of grape juice, three pints and a half of granulated sugar, two ounces of stick cinnamon, and one ounce of whole cloves. Boil together the sugar, vinegar, and grape juice, and the spices, which should be tied up in a little bag. When the mixture comes to a boil, add the grapes, and boil gently for an hour and a half. The grapes should not be too ripe, and care should be taken to keep them as whole as possible.

Unfermented Grape Juice (unsweetened)—Stem nine quarts of grapes, put them in a parcelain lined kettle, add three quarts of water, and bring slowly to a boil. Boil up hard once, then remove from the fire and strain. Return the juice to the fire, boil up once more and pour it scalding hot into bottles set in a pan of scalding hot water. Fill the bottles, cork and seal by dipping in melted wax or paraffin.

Unfermented Grape Juice (sweetened)—Have perfectly ripe grapes, and heat to the boiling point in a porcelain lined kettle. Take from the fire, and strain. Return to the fire, adding half as much sugar as juice. Let boil up once, and pour into bottles prepared as above. Seal at once. This makes a strong, sweet juice, and may be used in preparing the following delicious desserts.

Grape Juice Sherbet—Boil one quart of water and one pint of sugar twenty minutes; add a teaspoonful of granulated gelatin softened in two tablespoonfuls of cold water. Stir until dissolved. Let this syrup get cold, then add the juice of a lemon and two cupfuls of grape juice. Freeze as any sherbet and pack until serving time. If desired a spoonful of whipped cream may be added to the sherbet when in the glasses ready to serve but it is good without it.

Grape Juice Bombe Glace—This is a much more elaborate dessert, and it is made by first preparing a sherbet as described above. Have a two-quart mold lined with waxed paper and standing in crushed ice and salt. When the sherbet is frozen, line the mold with it, leaving a hollow in the middle. Fill this with a Charlotte russe filling, then cover with a layer of the sherbet. Fill the mold quite full, cover with waxed paper, then cover tightly with the tin lid. Pack the mold in a mixture of equal quantities of ice and salt, let stand about two hours, when it will be ready to serve. The Charlotte russe filling is made by beating stiff a cupful of thick cream and adding the white of an egg, also beaten stiff, and one third of a cupful of sugar.

SANDWICHES.

Cheese and Pepper.—Scald the peppers to take off the biting taste and drain them. Lay on the ice for some hours. Wipe and mince. Mix two-thirds cream cheese and one-third peppers into a smooth paste. Spread upon lightly buttered bread and put together in sandwich form.

Nasturtium.—Substitute for the lettuce leaf petals of nasturtium flowers dipped in French dressing. This is a piquant and appetizing sandwich.

Toasted.—Cut slices of white or of graham bread thin, butter lightly and spread one with cream cheese. Press the two slices firmly together and toast the outside of each before a quick fire. Send to table wrapped in a napkin.

Salmon.—Drain oil from one-half can of salmon, remove skin and bones and wash fish fine. Add to it the yolks of three hard-boiled eggs pressed through a ricer, one-fourth teaspoonful salt, a saltspoon of paprika, one tablespoon lemon juice, a teaspoon minced parsley, and one-fourth cup boiled salad dressing. Spread between slices of white or entire wheat bread.

KITCHEN HELPS.

Paper Bags.—To keep lettuce fresh, put it in a papar bag, twist the end tight, place this in another bag, and put in a cool place. If troubled with ants, place in a box, put this in a strong paper bag, and hang from a hook. If you have to work in the kitchen in a long sleeved waist, slip a paper bag over each arm, making a hole just large enough to admit the hand. This will protect the sleves and be easily slipped on and off in case the door bell rings. It is an excellent protection in blacking a stove. Put paper bags over canned fruit and jellies and the color will be preserved.

Potato Hint.—When preparing scalloped potatoes, macaroni, in fact anything in the scalloped line, with milk, instead of pouring the milk over all make a cream sauce not too thick and pour over warm about half an hour before putting in the oven. This does not take as long to bake and you are always sure of having the potatoes or macaroni the right consistency.

Cooking Vegetables.—In cooking vegetables such as green corn, turnips, beets, cauliflower, dried beans and peas, string beans and even cabbage add a bit of lard while cooking and you will be surprised how much less time it takes to cook them, besides retaining the flavor of the vegetable. To corn, beets, turnips, and peas also add quite a bit of sugar.

Eggplants.—Eggplant is nea ly always cooked in exactly the same way, fried, therefore it is always indigestible. But here is a recipe entirely different: Take one medium eggplant, one large onion, a tomato, one or two white tender sprays of celery, half a cup of rice, and a lump of butter the size of an egg. Cut the egg plant into small pieces and boil ten minutes, drain thoroughly, then add the onion, celery, and tomato, chopped as fine as possible; then add the rice and about a quart of water boiling hot. Cook about an hour and a half, then add the butter and a little salt and pepper to taste, then let it simmer on the back of the stove for twenty minutes. It is singularly delicious.

To Settle Coffee—An economical and satisfactory way to settle coffee is as follows: Beat one egg well with an egg beater, pour over one pound of freshly ground coffee and mix thoroughly, and no trace of dampness then remains. The coffee may then be put away as usual, and when used will be found clear as amber.

To Make Vinegar.—Molasses, one quart; soft yeast, one pint; warm rain water, three gallons. Put all into a keg and tie a piece of gauze over the bung to keep out the flies and let in the air. In hot weather set in the sun; in cold weather set by the fire, and in three weeks the vinegar will be ready for use.

TOMATOES.

To Peel Tomatoes.—If ripe tomatoes are dipped in boiling water for an instant, then placed in the icebox until mealtime the skin will slip off and the tomato will be harder and firmer than they are done in other ways.

Cooking Tomatoes.—When cooking tomatoes pare them and put salt, sugar, a dash of pepper, and half a glass of water. Let boil until done, take a teaspoonful of cornstarch wet with a little cold water, pour in the tomatoes while boiling. Take from fire, will be clear and not so strong as if cooked in only the juice.

Tomato Mincemeat.—Two quarts green tomatoes put through a grinder and one-fourth cupful salt. Cover this with boiling water. Let stand fifteen minutes. Drain off all liquid, then add two cupfuls of seeded raisins, one cup suet (chopped), seven cups sugar, one cup currants, one cup citron, one-half cup English walnuts, one cup vinegar, one cup molasses, one tablespoonful each of cinnamon, cloves, salt and nutmeg. Cook till thick and the tomato transparent. This is a delicious mincemeat without meat or apple. Sealed up in jars it is ready for use any time during the winter.

Canning Tomatoes.—This is a new method of canning tomatoes and will highly recommend itself once tried. Scald and peel the tomatoes as usual. Have the cans sterilized, place the raw tomatoes in them whole, pour in boiling water to fill the cans, running a knife around in the cans, so that all the crevices are filled, then put on the cover. Place the cans in a boiler or large vessel, pour in boiling water till it reaches the neck of the cans, put the lid on the boiler, wrap it with a blanket or rug, and leave until the water is cold, which will be next morning. The cans are then ready to be put away. Every can will keep perfectly, if the tomatoes are thus treated, and when opened for use you will find them firm enough to slice easily. Makes a fine treat for winter.

SALADS.

Tomato and Banana Salad.—Slice thin tomatoes and bananas and hard boiled eggs; cover with a mayonnaise dressing and sprinkle with chopped nuts. This may be put in a salad bowl with a border of nasturtiums and leaves.

Yellow Tomatoes.—To a pint of puree made of yellow tomatoes add juice of one lemon, a teaspoonful of onion juice, one cupful beef stock, in which one ounce of gelatine has been dissolved, half a teaspoonful of salt, a teaspoonful of minced parsley, a few drops of tabasco sauce. Stir over cold water until mixture begins to thicken, fold in one-half a cupful of double cream beaten until solid, and turn into individual molds. Place in ice box for two hours. Unmold on lettuce leaves and serve with French boiled or mayonnaise dressing.

CAUGHT WITH A MOUSETRAP.

How the Farmers of South Africa Get Rid of Crows.

The large black crow of South Africa is a tremendous gorger, and he does enormous damage to the mealies and other crops.

A sufferer has devised a clever way of frightening off these pests. A long stake is first firmly planted in the earth. A captured crow is then attached to the stick just above the ground. On top of the stake is fixed a steel mouse-trap.

The crow, maddened by its unaccustomed captivity, screams, and flaps its wings wildly. Immediately any crow in the vicinity who overhears the outcry will fly down and settle on top of the stake to gaze down—whether in contempt or pity is not known—at the prisoner. The mousetrap does the rest!

Thus, one by one, quite an army of crows is sometimes caught. Then, when the supply of victims is apparently exhausted, one of the prisoners is set at liberty; but not until a flapping rag has been attached to it. When it would rejoin its comrades, they will have none of it. It becomes an outcast, and all the others hound it down, entirely deserting the mealie-field on doing so.

But to those who are near the field when the stratagem here described is being carried out the question occurs: Is not the terrible noise the crows make too dear a price to pay for the saving of many mealies?

CAREFULLY GUARDED SECRET

Materials for Gentlemen's Light Waistcoats.

Among the finest and most distinctive varieties of textile fabrics are the cloths technically known as quiltings, which, however, have nothing to do with bed quilts, but include such fabrics as piques, diamonds, mattings and materials for gentlemen's light waistcoats, says the London Daily News.

The important processes in the manufacture of quiltings are zealously guarded as trade secrets. They represent the finest achievements in cotton cloth.

The extreme delicacy of their manufacture may be gathered from the fact that down to even twenty-five years ago they were still largely made on the hand loom, the work being done not in mills but given out to the workers in their own homes. By constant experiment and after many failures a quilting loom was constructed which could be driven by power, though its production was only slightly faster than the hand loam. During the last twenty years great improvements have been introduced, especially at Bury, England, which came to be the centre for the making of quiltings.

ONE OF THE LEGS.

A late chief officer of the infantry regiment, relating some of his experiences in an expedition, said one day that after hours of laborious climbing up a steep and never-ending path, he heard a groan of despair from a private soldier.

"Look 'ere, Bill, I've had enough of this," the soldier said to his comrade, "I was told that this was a blooming table-land."

"So it is!" replied the other soldier. "Can't ye see ye're climbing up one of the legs."

The religion that looks like a dose of medicine is the one that many try to force down the throats of others.

THE S. S. LESSON

INTERNATIONAL LESSON, OCT. 17.

Lesson III. Paul a Prisoner — Before Felix. Acts 24. Golden Text, Acts 24. 16.

Verse 1. After five days—Meaning, probably, five days after Paul's arrival in Caesarea.

With certain elders—Only the Sadducee members of the Sanhedrin would be likely to come.

Tertullus—If we judge by the name, this man was a Roman, chosen because of his acquaintance with the Roman law, and because of his ability to persuade Felix that the apostle was a peril to the government.

2. By thee we enjoy much peace—it is true that Felix deserved some credit for suppressing brigands and zealots when he first entered office, but it would be difficult to find any other praiseworthy feature of his administration.

By thy providence evils are corrected—By the exercise of an unusual severity he had brought about temporary reforms, but they yielded worse fruit later.

4. Further tedious unto thee — This is a bit of flattery, implying, as it does, such a deep absorption in his discharge of public duties that he cannot waste many moments in hearing Tertullus.

5. We have found this man a pestilent fellow—He implies that a thorough investigation has been made into the character of Paul, and that he is a man of wicked life.

A mover of insurrections — Putting down uprisings was the special business of Felix. Hence this plea would appeal to him. Probably these accusers had gained information at Jerusalem of the troubles in which Paul had been involved with the Jews at Philippi, Corinth, Ephesus, and other parts of the Roman world.

The sect of the Nazarenes — A term of reproach, signifying the followers of the man of Nazareth.

6. Assayed to profane the temple—The charge that he actually did pollute the temple (Acts 21. 28) has been abandoned.

8. From whom—This pronoun, as it stands, must refer to Paul. But it is strange that Tertullus should suggest the examination of Paul in order to find out the truth. In our version a verse has been omitted which appears in the Authorized Version, which makes the pronoun "whom" refer to Lysias, and this would be wholly in accord with verse 22 of the lesson. The old manuscripts differ very much at this point.

10-21. Saint Paul's defense. In reply to the threefold charge, that he had excited the people, had been a leader of the sect of Nazarenes, and had tried to pollute the temple, he declares that he had no seditious intentions, for he was found in the temple "with no crowd, nor yet with tumult" (verse 18); that the Way which he followed, and which was called a sect, was a perfectly legitimate body of Jews (14); and that they had brought no proof of an intended profanation of the temple (19).

10. Many years—Six or seven.

Cheerfully make my defense—The experience of Felix in the affairs of the Jewish people would qualify him to make a fair decision.

12. A flat denial that there had been the semblance of a disturbance originated by him in any part of the city.

14. All things . . . according to the law . . . in the prophets—This was an expression of loyalty to the entire body of Jewish Scriptures.

15. Hope . . . which thee . . . look for—Paul's gesture must have swept beyond his Sadducee accusers to the Jews in the court. The Pharisees would be specially irritated by this inference that the general belief, in the nation, was in a resurrection both of the just and unjust.

16. Herein I exercise myself—He practiced the service, belief, and hope mentioned above (14 and 15), with the result that he had a clear conscience always, and would not, therefore, be likely to be a leader of insurrections, nor a man of low character.

17. After some years—Between his departure for the third journey (A. D. 53) and the arrest (A. D. 57) about four years had elapsed.

Alms to my nation, and offerings—Money collected in Macedonia and Achaia, and sacrifices for the fulfillment of his vow. As the money was for the nation, and not simply for Christians, and the offerings for a religious purpose in the temple, how could he be thought a seditionist or a polluter of the temple?

20. Or let these men . . . say—The Asiatic Jews not presenting themselves, these elders can say nothing except that he had preached the resurrection.

21. This one voice—Exclamation. In Acts 23. 6, we read that Paul "cried out in the council," when he came to speak of the resurrection of the dead.

22. Knowledge concerning the Way—Felix had a Jewish wife, through whom he would come to know something of the relations of Judaism and Christianity.

24. Felix came with Drusilla . . . and heard him—Several conjectures as to the reason are possible. Perhaps Felix had been disturbed by Paul's words about the resurrection of the unjust. Drusilla was the daughter of Herod Agrippa, mentioned in Acts 12, and had been wife to Azizus, King of Emesa, from whom Felix had induced her to separate. It would be natural for her to have an interest in such a man as Paul.

The faith in Christ Jesus — The belief that Jesus of Nazareth was the Messiah expected by the Jews.

25. He reasoned of righteousness, recalling to Felix his own extortion and abuse of authority; of self-control, which his relations with Drusilla proved he lacked; of the judgment to come, which would be without respect for persons. Little wonder that Felix was terrified.

A convenient season never came. At the end of two years Festus was called to his place, and the only thing that saved Felix from punishment for cruelty was the influence which his brother Pallas had with Nero.

27. Festus—A better man than Felix.

A LESSON IN LOGIC.

Illustrated by the Lord Thomas Erskine.

It is only within the memory of living man that legislation has undertaken to protect domestic animals from the cruelty of their owners. Ownership has held to be absolute by most, but there was one man in England a hundred years ago who could demonstrate the untenable nature of this theory. This man was Thomas Erskine, one of the greatest lawyers and advocates of his age. A tradition survives at Hampsted, the residence of Lord Erskine, which Mr. Charles G. Harper has put into his book, "Rural Nooks Round London," and which shows how this legal authority would have administered more recent laws.

It is related that the celebrated Lord Erskine, walking one day on Hampstead Heath, saw a ruffianly driver shamefully thrashing a miserably ill-cared-for horse.

My lord demonstrated with the driver on the cruelty o fit; whereupon the fellow retorted, "It's my own; mayn't I use it as I please?" and started whacking the wretched animal worse than ever.

Erskine, greatly annoyed, laid his walking-stick over the shoulders of the offender, who, crouching and grumbling, asked my lord—this is the drawing-room version, not a verbatim report, which would read rather differently—what business he had to touch him with the stick.

"Why," said Erskine, "the stick's my own; mayn't I use it as I please?"

Utilize the present for the purpose of getting a strangle hold on the future.

THE FAMILY OF NATIONS

Co-operation Means a Consideration for the True Welfare of One Another.

And the leaves of the tree were for the healing of the nations. — Rev. xxii. 2.

The vision of the prophets, while often pessimistic of present conditions, has always culminated in the hope of a final realization of the text. Men in every age have looked forward through difficulty and discouragement to the time when the jealousies, the rivalries, the selfishness of individuals and nations should pass away and mankind should live in one common bond of brotherhood and peace together.

St. John, in the record of the beatific vision given him, foreshadows the reign of a final peace on earth and an eternal conscious communion with God in the life beyond. The fruit of the tree of life is to be won through labor and service. Man's effort for self-development is to result in his finding the larger life. In his finding of the larger life for himself he is to bring to it the whole family of mankind. The leaves of the "tree" are for the healing of the nations, for the bringing of them together through the removal of their

SIN AND SELFISHNESS.

Christianity as a religious force has given the principles of reaching outward and of seeking contracts with other men. It has inspired the courage for discovery and exploration and the impetus to treat for a mutual understanding. None but the nations professing Christianity, who have been the pioneers in discovery, have had an appreciable share in bringing the ends of the earth together or in creating what is known as the "family of nations," where an international law instead of brute force has found field for operation.

Discovery has located the far lands, invention has brought them closer together in time and distance; travel and intercommunication have made possible a mutual acquaintanceship, and the spirit of Christianity, which has created the conditions of life favorable for these achievements, if we are willing to live it, will carry us further—to the realization of that peaceful understanding to which all men look with eager longing.

Co-operation is the outcome of the great law of love which Christ died to vindicate—the co-operation which means a consideration for the true welfare of one another.

YOUR LIFE AND MY LIFE

banded together in this spirit means an uplift for the lives of all other men. Let us foster this spirit, under the inspiration of Jesus, in all our personal relationships, substituting kindliness for strife, helpfulness for ruthless struggle, service for selfishness. The victory of achievement at the expense of our fellow men means but a repetition of the old and oft-repeated ruin of civilization through misery and sin. We rise to a height only to be cast down. But progress through the refusal to benefit at the expense of one another means an achievement that holds for the generations to come. Mankind working as a united whole, unthreatened by personal dissensions, giving itself instead of a combatively trying to save itself must achieve victories to stagger the imagination. To such striving the tree of life shall yield her leaves for the healing of the nations and bring the balm of a peace the foretaste of the peace of the life eternal.

Rev. Andrew F. Underhill.

A MADMAN'S PROJECT.

Phrenologist Fleeces German Dupes by the Thousand.

Herr Heinrich Bettermann, a man of unsound mind, has succeeded in duping many thousands of educated men and women by telling their fortunes, and thereby amassing a great fortune for himself and for his partner, Herr Schmidt, of Magdeburg, Germany.

Bettermann established himself at the Village of Broich, near Muelheim, in West Germany, a little more than two years ago as a phrenologist, and subsequently as an astrologer, and by means of extensive advertising offered to foretell future events. Clients of every class and of all ages came from the first day in scores, and soon swelled into hundreds and thousands. His business developed to such an extent that he was obliged to engage a man named Schmidt as business manager. With Schmidt's assistance he established seventy branches in different parts of the Continent, and he dealt with the clients of all these establishments by post. According to the evidence given it appears that Bettermann accumulated a fortune of more than $500,000 within two years. In many cases disastrous results ensued from Bettermann's prophecies.

In consequence of testimony at the trial that Bettermann was of unsound mind, the Court acquitted Bettermann, but his accomplice, Schmidt, was sentenced to two months' imprisonment.

"SAUSAGES GROWN HERE."

One of the natural curiosities of South Mashonaland is a "German-sausage-tree." It bears deep-crimson flowers, 3 inches long, in blazing bunches of twelve; but when the tree fruits into fat, substantial, sausage-like pods, there remain no leaves, and it looks like a sausage larder indeed. These beans are 20 inches long, and 12 inches in girth, and are beloved of the native tribe of Shangaans and baboons. But the tribe of the Karenga are a very superior people, and would never deign to eat them. There can be no reason for this, as, at least, no one can accuse these "sausages" of being connected in any way with dogs or cats!

THEY KNEW THE ANSWER

"Well, there were only three boys in school to-day who could answer one question that the teacher asked us," said a proud boy of eight.

"And I hope my boy was one of the three," said the proud mother.

"Well, I was," answered Young Hopeful, "and Sam Harris and Harry Stone were the other two."

"I am very glad you proved yourself so good a scholar, my son; it makes your mother proud of you. What question did the teacher ask,

"Who broke the glass in the back window?"