Hints for Busy Housekeepers.

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

DESSERTS.

Carmel Sauce.—One cupful of light brown sugar, butter the size of an egg. Boil butter and sugar three minutes, then add slowly two tablespoonfuls of flour, then slowly boiling water enough to thin. Good and easy made.

New Confection.—Select, ripe bananas and cut into thin slices. Melt confectioners' chocolate by steaming it, and into this dip each slice of banana. When thoroughly coated lay the slices on oiled paper and set in a cool place to harden. The result is both a delicious and a novel confection.

Steamed Blackberry Pudding. — Sift one cupful of flour into a basin, add one saltspoonful of salt, one teaspoonful of baking powder ;then gradually add two well beaten eggs and one pint of milk. Stir in one pint of blackberries which have been thoroughly dredged with flour. Pour at once into a greased mold, cover with a greased paper, and steam steadily for two hours. Serve with hard sauce.

Sponge Pudding.—Two heaping tablespoonfuls of flour, two even tablespoonfuls of sugar, one pint of milk, one tablespoonful of butter; rub smooth and cook to a boiling point. Add yolks of six eggs and then the beaten whites of six eggs. Bake one hour in a moderate oven. Set the dish in a pan of hot water while the pudding is baking and remove only when ready to serve. Use any hot sauce with either lemon or sherry wine for flavoring. This recipe serves eight people.

Delicious Dessert. — Make a sponge cake with following recipe: Four whole eggs beaten light, one teacupful of granulated sugar, one and one-half teacupfuls flour, to which add one and one-half teaspoonfuls of baking powder, four tablespoonfuls of water. Put into a floured pan and bake about twenty minutes in a hot but slow oven. When cold split through the middle and spread with cream filling of following recipe: One cupful of sugar, one heaping teaspoonful of flour, cup and one-half of milk, two whole eggs. Flavor and cook in double boiler until thick. Whip one pint of cream and serve on top and sprinkle with chopped nuts and maraschino cherries.

Banana Parfait.—Peel three bananas, scrape off the coarse threads and press the pulp through a sieve. There should be one cup and a fourth of the pulp. To the pulp add three-fourths of a cupful of sugar and the juice of half a lemon; cook the mixture over hot water until thoroughly scalded, then set aside to become cold. Beat one cupful and a half of double cream till firm. Cut fine citron, candied apricots or pineapple, and Maraschino cherries to fill a cup; pour over these three tablespoonfuls of Jamaica rum and let it stand an hour or, when convenient, over night. Have a quart mold lined with paper and thorougly chilled. Stir the fruit into the banana mixture, fold the fruit mixture and cream together, and turn into the mold, filling it to overflow; cover with paper, press the cover down over the paper, then pack in equal measures of salt and crushed ice. Let stand three hours.

PIES.

Apple Pie Hint.—When baking apple pie, put a teaspoonful or two of strong cold tea in the filling. Also try the same in your apple sauce or baked apples, and notice the improved flavor of the apples.

Old Fashioned Apple Pie.—Fill a deep dish with thinly sliced pared apples, cover with a substantial crust of rich baking powder biscuit dough, and bake. When browned to a turn slip a knife around the inner edge, take off the cover, and turn bottom upwards on a plate. Then add a generous supply of sugar, cinnamon, and cloves to the apples, mash all together and spread evenly on the inverted crust. Serve with cold cream.

Pineapple Pie.—A pineapple, its weight in sugar, half its weight in butter, one cup of cream. Beat the butter to a creamy froth, add sugar and yolks of three eggs, beat until very light. Add the cream and pineapple grated, beat whites of the eggs to a froth, bake in one crust, and eat cold.

Pecan Pie.—Line a pie pan with crust, and bake. Filling, cook one cupful of cream, one cupful of sugar, four eggs, saving the whites of two for meringue; one cupful of chopped pecan meats chopped fine. When this mixture thickens fill the crust and put on the meringue of the two whites of eggs beaten stiff, and sweeten. Sprinkle over meringue a few finely chopped pecan meats. Brown in oven.

Fruit Pies.—Always in making berry pies cut a tiny hole in the centre of the top crust, and when ready to bake make a cornucopia of brown or any paper without printing and slip apex into hole and half way into the berries. This is an escape for all of the air, and your pie will not run over or bubble. Is this not worth the trouble?

WORTH KNOWING.

Do not attempt to use sour or moldy flour. Dry it out in the oven and save it for starch.

The white of one egg "cut" with white vinegar makes an excellent furniture polish.

When white goods are grass stained, saturate them with paraffin and put them out in the sun.

No soap on window panes! Rub them with either alcohol or ammonia to make them shine.

To keep wooden bread boards in good condition scrub them with sand or salt instead of soap.

After scraping fish, rub the steel knife over an old lemon peel, and it will destroy all fish odor.

The addition of a beaten egg to the mashed potatoes used for potato cakes will be found well worth while.

A splendid cement for china is made by mixing plaster of paris into a thick solution of gum arabic and water.

For burns, apply thin slices of raw potato, or if you have time, scrape it and bind tightly. Change often.

When making seedless jam, small seeds may be removed from fruit by crushing the fresh berries through a sieve.

Stains and discolorations in tinware can be removed by dipping a damp cloth in common soda and rubbing briskly.

After greasing pans for small cakes dust with flour thickly, shaking out all that is loose. This treatment prevents sticking.

Instead of parchment for jam covers try tissue paper dipped in milk. If pressed down neatly it will require no string to tie it on.

When making plum butter leave a few seeds in the butter. They sink to the bottom of the vessel and when stirred, prevent scorching.

If the tops of young turnips are thoroughly cleaned, they can be used with the diced turnips and be boiled the same as cabbage. They make a very good dish.

Broken orris root has more of the odor of violets and is better than the powdered variety. When placed in bureau drawers it imparts a delicate fragrance to the contents.

To clean a sponge dissolve a handful of salt in a pint of water. In this soak and knead the sponge for some time, then rinse it well, and it will be as clean and sweet as when new.

When changing the sheets and pillow cases on the bed, put a little dried lavender leaves in the pillow cases. The leaves can be used over and over, since the fragrance is very lasting.

A damp room or cupboard may be dried by keeping in it a jar containing quick lime. The lime will absorb the damp and keep the air dry and pure. It must be frequently renewed, as it loses its power.

If food is scorched in the cooking remove the pan from the stove and place it in a larger pan of cold water. Then place a dish towel over the pan; the towel will absorb all the scorched taste from the steam.

To prevent a pie crust from shrinking while being baked, turn pie tin bottom up and shape dough over it, instead of inside. Bake in quick oven, and pie crust will retain shape perfectly.

For vaseline stain, soak in cold water for half an hour, and finally wash in strong white soap and boiling water. If white goods, put in the sun.

New shoes are often difficult to clean. Try rubbing them over with a cut lemon, or even with a cut raw potato, letting them dry, and then blackening them. They will take the polish beautifully.

SEWING ROOM.

Sewing on Hooks.—When sewing hooks on a wash dress or a frock which will need frequent pressing, try sewing the eyes on the upper flap and the hooks on the under instead of the reverse (the usual way). The outer flap may then be ironed smoothly and the closing will be truly invisible.

Table Linen Help.—When buying table linen, cut off a small strip of it and keep, so that the unraveled thread may be used for darning the tablecloths or napkins when worn. In this way a mend can be made almost indiscernible. Curtains can be darned finely with the some.

Sewing Silk.—When sewing on the machine with silk it often unwinds and twists around the spool spindle in a trying manner. To avoid this make a hole in a small piece of felt and slip it on the spindle before the silk is put on.

Needle Book.—A strip of satin three by twenty inches; fold two inches at one end and stiffen with cardboard. Line remainder with scented velvet or flannel. Into it run threaded needles of many sizes and grades of thread. Also run in colored safety and fancy pins. A useful present.

Handy Screen.—Buy a small clothes horse, cover the outside with flowered chintz, line the inside with white oilcloth, on which stitch various oilcloth pockets of many sizes and shapes designed to hold vaseline, boric acid, sponge soap, etc. More convenient than a basket.

For the Traveler.—An apron with pockets to hold toilet articles. Make of blue linen, have the pockets bound with white tape and the pocket flaps fastened with small white buttons; pockets for soap should be lined with rubber and the powder case with chamois. In the different pockets place a bottle of toilet water, a manicure set, a paper of pins, powder box and puff, soap and wash cloths. This apron will prove a blessing in a crowded sleeper dressing room. A kimono could also be made with pockets.

BOERS ARE FOR BRITAIN.

South African Journalist Makes Strong Statement.

Perhaps the most striking feature of the Imperial Press Delegates' tour was the speech made by Mr. Fichardt, one of the South African delegates, at the banquet given by the Lord Mayor of Sheffield. Mr. Fichardt is editor of "The Friend," of Bloemfontein. He fought with the Boers in the South African war, and was made a prisoner. Replying to the toast of "The Guests," at a very late hour on Wednesday, he said:

"England brought to my country war and devastation. She conquered the flag of the country, but she did not conquer the heart and spirit of the race. After the war there was an aftermath of bitterness—the bitterness of a sullen and discontented people, who waited the opportunity to strike another blow for that freedom for which they had given so much. But that was a wonderful day. A wonderful thing happened. In spite of all the cost, in spite of all the millions of money that had been expended, and the precious blood that had been shed, you came to us open-handed, gracious, and kindly, and presented us with the freedom which we asked for (cheers). And you then, for the first time, and I hope for ever, conquered the hearts of the South African people (loud cheers).

"What of the future? We, in my country, have watched with a certain amount of envy what the great sister dominions across the seas have been able to do. We are a little country and we are poor. We cannot present Dreadnoughts, but this I can promise, that if ever a foreign foe attacks the Empire in South Africa it will be the unerring rifle of the Boer which will give Great Britain's answer on the wild and lonely veldt." (Loud cheers).

THE APPLE CELLAR.

How to Make and to Keep It Neat and Sweet.

An apple cellar should be the tidiest and sweetest corner of the house. Nothing else should ever be stored in it. Its walls should be at least twenty inches thick and it should have abundant light. In summer it should be open to draughts of air and kept free of any decay.

There should be no mouldy boards nor any smell of mildew; in other words, the air should be fit to breathe. When the apples are stored the draught should be stopped and when steady cold sets in you should shut the cellar tight and let it stay tightly closed until May.

You can place such a cellar as this conveniently under part of your barn or under your carriage house, says Outing, only there should be no stable adjacent. The floor overhead should be covered with autumn leaves spread thickly to prevent any change of atmosphere below. The thermometer all winter should stand at about 33—just above freezing. Put your apples in shallow bins, cement the floor to keep out rats and if barrels are used set them up somewhat from the floor.

HOW IT GREW.

Mrs. A. (to Mrs. B.)—"That Mrs. Newcomer is so fond of children. The other day when I called she was blowing soap bubbles with them through a common clay pipe."

Mrs. B. (to Mrs. C.)—"That Mrs. Newcomer is so funny. Mrs. A. saw her amusing the children with a common clay pipe."

Mrs. C. (to Mrs. D.)—"That Mrs. Newcomer smokes a common clay pipe."

Mrs. D. (to Mrs. E.)—"That Mrs. Newcomer smokes a horrid pipe. I don't see how any woman in her sober senses could do that."

Mrs. E. (to Mrs. F.)—"That Mrs. Newcomer smokes a pipe and drinks awfully."

"Do you know, sir, that I am very particular with whom my daughter keeps company?" said a pompous father. "Then I suppose you are very often away from home," retorted the smart youth who was thus snubbed.

THE S. S. LESSON

INTERNATIONAL LESSON, OCT. 31.

Lesson V.. Paul a Prisoner — The Voyage. Golden Text, Psa. 37. 5.

THE LESSON WORD STUDIES.

Time: From late summer of A. D. 58 till about November 1 of the same year. Course of the Journey to Rome: Caesarea to Sidon in Phoenicia; thence northwest, to the lee of Cyprus, stopping at Myra in Lycia, for a change of ships; continuing close to the shore until off Cnidus in Caria; then south and west, around Cape Salmone, on the extreme eastern end of Crete, until reaching Fair Havens, half way along the southern shore of the island; thence, out to sea, south of the little island called Cauda, being driven by a fierce wind. Links: Paul was pronounced uncondemned by Agrippa, and might have gone free had he not appealed to Rome. Point of the Narrative: Journey toward Rome, with other prisoners, in charge of Julius, a centurion, Paul is accompanied by Luke and Aristarchus. He warns the master of the ship not to leave the shelter of a certain harbor, called Fair Havens, as the autumnal storms were approaching, but is unheeded. The ship encounters a terrible storm, and is barely saved by throwing overboard the luggage and cargo. Paul, receiving a vision at night, reassures all on board of deliverance.

Verse 1. We should sail for Italy—This story of the voyage to Rome goes into minute detail, and is the best account we have of the art of navigation as practised by the ancients.

Julius—This narrative gives us our only information about him, and shows him to have been affable, open to religious influences, appreciative.

The Augustan band—A detachment of Imperial troops stationed at Caesarea, and named from Octavianus Augustus, the adopted son of Julius Caesar.

2. Adramyttium—An important commercial seaport of Mysia in Asia Minor. In going thither, several ports would be touched, from which it would be possible to take another ship for Italy.

Aristarchus—Mentioned in Acts 19. 29, as seized by the hostile mob at Ephesus, and in 20.4, as a companion of Paul. From the Epistles we learn that he was with Paul during the first imprisonment.

3. Sidon—The important sea town twenty miles north of Tyre, and the oldest of the Phoenician cities (Gen. 10. 19). It figured in the shifting fortunes of Assyria, Babylon, Persia Greece, and Rome, and during the Crusades was a continual bone of contention. Often mentioned in the Bible. The modern town has about 10,000 people.

5. Cilicia (Paul's native country) and Pamphylia formed the coast country of Asia Minor, opposite Cyprus.

Myra—A noteworthy harbor in the corn trade between Egypt and Rome.

6. A ship of Alexandra sailing for Italy—Rome was dependent, to a great extent, upon the corn brought from Egypt. As verse 38 of this chapter shows, this was one of the corn-ships from Alexandria on its way to Ostia or Puteoli.

7. Sailed slowly—Retarded by the strong west winds.

Cnidus—In ancient times, a famous seaport town, seat of the worship of Aphrodite. Paul had sailed these waters in closing his third missionary journey (Acts 21).

Under the lee of Crete—The modern island of Candia. They passed to the East, past Salmone, the extreme promontory of Crete, and then to the south of the island, so that they were partly sheltered from the wind.

8. Fair Havens—So called to this day, though unknown in literature.

Lasea—Also unknown until discovered recently (1856) by its ruins. Five miles east of the Havens.

9. The Fast was . . . gone by — The day of atonement, which fell on the tenth day of the seventh month of the Jewish year.

10. The voyage will be with injury and much loss—Paul had had much experience as a sea traveler, and had already written to the Corinthians. "Thrice I suffered shipwreck." It was now time for the autumnal equinox, and mariners reckoned it a period of great peril.

11. Owner of the ship—He would go with his cargo of corn in order to sell advantageously upon their arrival in Italy.

12. To winter in—For about four months from this time navigation was suspended.

Phoenix—Professor Ramsay identifies this harbor with modern Lutro. (See article in Hastings's Bible Dictionary.) Paul feared the strong wind that smote the sea with terrific force on the outer edge of the gulf of Messaria, which would have to be crossed.

Looking northeast and southeast—This is the accepted translation of the words which formerly were rendered "lieth toward the southwest and northwest." It is a nautical phrase, meaning, "to look down the southwest wind," which, owing to the fact that Lutro looks toward the east, has been taken to indicate the direction in which the wind blows, and this here would be northeast and southeast.

13. The south wind blew softly—A complete turn about of the wind.

Close in shore—Here, overhanging mountains protected them.

14. Euraquilo—A wind blowing from the northeast.

15. Could not face the wind—Literally, could not look the wind in the eye.

16. Cauda—The modern name is Gaudho, or Gozzo. The island lay directly south of Phoenix, so that they scudded before the wind about twenty-three miles.

The boat—Small rowboat carried in tow and filled with water by the sudden storm.

17. Helps—Strong cables, passed around the hulls to keep vessels from foundering. This process of "frapping" is now-a-days abandoned.

The Syrtis—The "Greater Syrtis," or quicksands, lay to the southwest of the island, on the north coast of Africa.

Lowered the gear—They probably drew down the mainsail part way, but left up the stormsail so as to take advantage of the wind.

19. Tackling — Either spars, ropes, etc., or articles of furniture, such as beds, tables, etc. Anything which could be removed from the decks and hull.

21. Without food—An enforced abstinence, due to the excitement and the condition of the vessel.

22. And now—In spite of their rejection of his counsel formerly.

24. God hath granted—Implying that Paul had been earnest in prayer, though the fact had not been mentioned.

26. Upon a certain island—Paul has spoken in the tone of a prophet, and these words show that the angel had revealed to him some of the details of the method of their preservation.

OUR NATIONAL ADVANCEMENT

Progress Is of Little Value Unless It Works For Good.

And after the fire, a still small voice.—1. Kings xiv. 12.

We have a great many things that the men and women of 300 years ago did not possess, but are we any better men and women than they were?

We live a great deal faster than they did; but do we lead any better or more useful lives? We have made a great many improvements in our manner of living, but have we made any great improvement in our characters?

THE REAL TEST.

These are the questions we ought to be asking ourselves if we are to make any comparison between ourselves and the men and women of 300 years ago, for spiritual and not material development is the real test of progress. What does it matter if soldiers do march in splendid array along the streets if they are not good soldiers in the battle of life? What does it matter if men do learn to fly in the air? Will they ever be able with their airships and aeroplanes to fly up to heaven? What does it matter if we are richer than the men and women of long ago if we are not richer toward God?

All this modern material progress is of very little value unless it helps to make better men and women, unless it enables and inspires us to live larger and nobler lives, unless it brings us into closer fellowship with God and makes us more worthy to enter into the life eternal.

It is significant, I think, that a young society woman should have announced recently her dissatisfaction and disgust with a life devoted to the

PLEASURES OF SOCIETY.

"No life is so monotonous and dull as modern society life," she says, "and I am determined to make something different of myself."

The young woman's sense of dissatisfaction helps to reveal the emptiness of a life given over wholly to selfish pleasure. Life is empty and barren of any real happiness without something worth while to do for the glory of God and the good of our fellow men.

God, help us to listen intently for the still small voice in our souls, the voice of duty, the voice of unselfishness, the voice of the spirit of God.

Rev. J. Lyon Caughey.

LIGHTS ON LOVE.

True love talks little, and does much.

Love is not blind, but those whom it affects are.

A smiling "No" does not always mean "Yes."

Love is full of disappointments, but they are all worth while.

The wise woman marries a plain man because the contrast is in her favor.

Love may make the world go round, but friendship keeps it going steady.

The only perfect woman is the woman each man thinks he loves at the moment.

A girl's indignation when a man kisses her is only equalled by her enjoyment of it.

The bachelor with sisters knows best how to guard against the wiles of the cuter sex.

The lonliest man in the world is he who has neither old love-letters nor tender memories.

WAY OF THE WORLD.

"I understand the Neweds are having trouble," remarked the spinster boarder. "Some people take her part, and some others side with him."

"And I suppose," growled the scanty-haired bachelor at the pedal extremity of the mahogany, "there are a few eccentric people who mind their own business."

HAIR-RAISING.

Traffic in hair is a big business, for it is estimated that well over 1,000 tons of human tresses are dealt with every year. And as the heavy styles of coiffure, ironing, too frequent dressing, the use of wire and leather supports, etc., are tending more than ever to make the fashionable lady's locks insufficient, the price of artificial hair is, naturally, on the up-grade. Italy, Russia, India, and China contribute to the hair market, but far the largest contribution is supplied by the women of Brittany. On the north coast of France the women have always worn quaint little round cloth caps, and this habit, combined with their active out-of-door life, has gone far towards giving the Breton woman long and luxuriant tresses. These they sell to travellers who annually tour the country. Iately, however, Bretons have allowed the cheap Paris hat to displace their picturesque caps. As a result, their hair has diminished both in quantity and quality. Now, therefore, the demand for artificial hair considerably exceeds the supply.

HEALING EXTRAORDINARY.

Mr. Finnigan was out of sorts, and Mrs. Finnigan sent for the doctor, who came, examined the patient, wrote a perscription, and said:

"Just take that and you'll be all right," and departed. Next day he called again, when Mrs. Finnigan opened the door to him with a beaming face.

"Sure that was a wonderful wee bit of paper ye left yesterday, sur," she exclaimed. "Terence is quite better to-day."

"I am glad to hear that," said the medical man.

"Not but what I hadn't a job to get him to take it," went on Mrs. Finnigan, "but sure I just wrapped up the wee bit of paper quite small an' put it in a spoonful of jam, an' Terence swallowed it unbeknownst, an' by night he was better."

SLOW ART.

"I consider this painting a beautiful piece of work," commented the art dealer contemplating the partrait of the sleeping canine. "It's a dog after Landseer."

"Is that so?" exclaimed Neurich. "Well, the pup doesn't seem to be going after him very industriously."

"Come on, fellers, here's a man who can't move his arms."—Life.