Hints for Busy Housekeepers.

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

VEGETABLES.

India Relish.—India relish mixed with cream salad dressing makes a nice filling for sandwiches that are served with coffee.

Baked Cabbage.—Boil cabbage in salt water until tender, drain and cut fine. Make a rich cream sauce, add cabbage, put in oven in baking pan, sprinkle top with cracker crumbs, bake twenty minutes.

Potato Cakes.—One cupful of sugar, one cupful of flour, one-half cupful of milk, one-half cupful of grated cold boiled potato, one-half cupful of chopped walnuts, two egg yolks, one teaspoonful of vanilla, one teaspoonful of baking powder.

Tomato Preserves. — To one pound of fruit use three-fourths of a pound of granulated sugar. Allow one sliced lemon to two pounds of fruit, first tasting the white of the lemon to be sure it is not bitter. If bitter use the yellow rind, grated, and the juice. Put the sugar on with just water enough to melt it, add the tomato and lemon, and cook gently until the tomato is tender and transparent. Cut the tomatoes around in halves, and then quarter the halves. This shape is preferable to slices.

Spinach Dumplings.—Clean and wash one peck of spinach. Cook in boiling water slightly salted and chop fine, then cook a four pound kidney roast of veal, kidney included, as you would a pot roast; when done remove from the bones and chop fine, adding the gravy gradually Mix the spinach and the veal, season with nutmeg, add two eggs to bind it. Then make a dough as for noodles, using four eggs; roll in sheet, cut in four inch squares, put a heaping tablespoon of the mixture in center, and close the dough around it; then drop in boiling water slightly salted, and when done heap in dish and cover with crotons.

Creamed Onions.—For family of four or five persons, take seven medium sized onions. Cut the peeled onions into small thick pieces. Cover them with plenty of cold water, set over the fire in an uncovered vessel. When they boil up throw into a colander, pour over the onions more cold water, and shake well. Now th y will be clean and white looking. Stew for three-quarters of an hour in just enough of water to keep from burning. Make a white sauce of one cupful of milk, one teaspoonful of flour, one tablespoonful of butter, season with one scant teaspoonful of sugar, one teaspoonful of salt, and a quarter spoonful of pepper. Pour over the onions about ten minutes before taking from the fire. Onions cooked in this way will not have a strong taste.

MEATS.

Broiling Meat.—It takes from twenty to twenty-five minutes to broil a thick piece of meat on a gas stove and even longer if the meat is very thick. Have the broiler piping hot before putting in the meat, and before lowering the gas brown the steaks or chops quickly on both sides. This will take only a few minutes, then lower the gas, very low, and give about ten minutes' cooking to each side of the meat. Remove to a hot platter and season with salt, pepper, and butter.

Beef Brownies.—For four in family: Two pounds of round steak, one inch thick; pound out flat, then cut in strips two inches thick and about six inches long. Make a dressing of stale bread, one egg, one onion, a small piece of butter, sage, salt and pepper to taste. Spread this dressing on the strips of meat, roll up and pin each of the brownies with toothpicks to hold them together firmly; they will then look like miniature roasts. Put some butter and lard in a kettle and when hot put the brownies in and brown nicely on both sides, then add water enough to cover; simmer one and a half hours. Enough dressing will boil out to make a nice brown gravy. Garnish the platter with lettuce leaves and slices of tomatoes.

To Roast Beef.—Melt three tablespoonfuls of butter, enough salt to season the meat, a little pepper, and a tablespoonful of flour must be added. When this is hissing hot, put in the roast and brown well on both sides. This holds the juice and flavor in the meat. Cover the meat with boiling water. Keep it constantly boiling. Add a little water from time to time, as needed. The gravy may have to be thickened a little according to how one prefers it.

Veal Loaf.—Take two pounds of lean veal, grind, put in kettle, with just enough water to cover, simmer slowly three-quarters of an hour, add butter the size of a walnut, season with pepper and salt. Remove from fire, add the beaten whites of three eggs. Drop in three whole hard boiled eggs, put in deep bread tin, set in refrigerator, when ready to serve turn out on platter and cut in slices.

Spanish Steak—Roundsteak cooked Spanish style: Six ripe tomatoes or one can of tomatoes, four onions, two chili peppers, one and one-half pounds of round steak. First peel and slice thin the onions and fry nice and brown. Then cut steak in pieces enough for each person; th n put on top of the onions and then peel or skin tomatoes and cut up fine and put on steak and cover nicely with hot water; then cut up fine the peppers, and let it boil one-half hour.

THE SEWING ROOM.

Sharpening Shears.—To sharpen shears take a glass bottle with a rim at the top and with the shears try to cut off the rim. Cut right to the points each time, as the points are usually the dullest and in five minutes or less they will be nice and sharp. Try it.

Machine Hemstitching. — Draw threads the same as in common hemstitching. Turn hem over drawn threads a little and stitch close to edge with common presser foot. If you want the row of hemstitching above hem draw threads and stitch on drawn threads close to the goods.

Scarfs.—A tablecloth usually wears out along the edge of the table. If the cloth is a pattern cloth there is usually a pretty border. By cutting off along the worn portions and setting two of these sides together with a strip of heavy linen insertion two very pretty dresser scarfs or sideboard scarfs may be made. An edging of lace to match the insertion is a pretty addition.

Lingerie Waists.—When making lingerie waists stitch a narrow linen tape down the middle of the hem, where the buttons go, and sew the buttons to this. It will prevent the buttons from tearing out of waist.

Combination Suits.—Instead of buying a combination suit consisting of corset cover and skirt, select both garments separately, cut off corset cover at waistline and join the two garments with a band of beading and draw ribbon through to tie. In this way a better material can be obtained in the suit for the money, and time saved in dressing.

Boys' Knickerbockers.—To make knickerbockers for boys from men's trousers, rip the seat, front, and inside of legs, wash, and press. Take knickerbocker pattern, pin the outside seam to similar seam in the goods, trim the front and back to fit the pattern, and cut the legs the correct length. Sew the same as new goods. All the worn parts will have been discarded and it will take but a small amount of work to finsh the knickerbockers.

THE LAUNDRY.

Discarded Cuffs.—Two or three sewed together make fine iron holders and holders to keep around the stove. Wash starch out before sewing together.

To Iron Embroidery.—Place a soft blanket or a large Turkish towel folded several times on the ironing board or table. Dampen the embroidery, lay it right side down, cover with a thin cloth, and press. This method will "bring out" the pattern beautifully. Piques and dotted swisses look like new when ironed thus on a soft, yielding surface, but the cloth covering is unnecessary for them. They should always be ironed on the wrong side.

Ironing Shield.—When ironing it is difficult to keep tablecloths, curtains, and sheets from becoming soiled by coming in contact with the floor. This is the way to prevent this trouble: Take a piece of muslin about four inches shorter than the ironing board and about five feet wide. Make a hem an inch wide all around . Sew a tape to each corner and finish tape with buttonhole. Put a small staple at each corner of the ironing board, put tapes through these, and button under the board. This makes a pocket under the board, which holds the garments, keeping them free from dirt.

WORTH KNOWING.

Soaking handkerchiefs overnight in fairly strong salt water will make them wash easier. In the morning, with the clothes stick, lift them into fresh warm water, and then wash in the usual manner.

When brooms become old and worn down do not throw them away, but cut the two lower rows of stitchings open. This will make the brooms more pliable and good service can be had from them.

When cooking a chicken or game in the oven roast it in the usual way until it is nicely browned, then turn back upwards and let it remain so until done. This causes the gravy to run into the breast, making it soft and tender.

Pudding cloths should never be washed with soap. Soak them in cold, then ring in very hot water, then dry them in the open air if possible. Before using again dip them in boiling water; wring tightly, and flour well.

When giving castor oil take a small tumbler and squeeze into it a tablespoonful of orange juice; next pour in the oil, then add more juice. The oil will form a globule in the center of the juice and can be swallowed without being detected.

To spoil a carpet sweep it with a stiff, half-worn broom, but to save a carpet, dip your broom in clean, hot suds once a week, then shake it out and hang it up to dry. This will make a broom last almost twice as long as it otherwise would.

Rugs should be beaten on the wrong side, then sweep on the right side. Spots may be removed by the use of oxgall or ammonia and water, using a sponge or flannel. Slightly moistened bran is equally as good as salt in brightening rugs and carpets.

To make beefsteak toast chop some remains of beefsteak finely, moisten it with a little good gravy, season with chopped onion, pepper, and a dash of ketchup. Heat over the fire, and when very hot serve on a round of toast. Garnish with grated beetroot.

Milk puddings should be cooked very slowly, so that the grains have time to swell and so make a rich creamy pudding; in fact, milk puddings containing eggs will cook better if the pie dish is placed in a tin containing water in the oven, as this lessens the chance of their boiling too much. Two ounces of rice, etc., to a pint of milk is sufficient, otherwise it does not leave enough room for the grains to swell.

GOOD ROADS ARE VALUABLE.

Farmers Will Find Them a Paying Investment.

The state board of agriculture reports that the winter wheat crop, the largest and best paying on record, has brought the Illinois farmers $22,000,000. For this year's oat crop they will receive $38,000,000. The condition of the corn crop at the beginning of the month was much above what it was last year, while there was an increase in acreage of 51,600 acres. Every bushel harvested will command a good price, says the Chicago Tribune.

The farmers can make no better use of a part of the money which the beneficence of nature and their own industry has brought them than in improving their roads. They have cleared off their mortgages. They do not feel the burden of taxation as they did once. They can afford to engage extensively in the construction of good roads. They could not make a better investment—one which would yield them more enduring returns.

They will get a good price for this year's crop, but their profits would be greater if the cost of moving them to the railroad stations were reduced as it would be if they had roads over which they could transport their products at the minimum of cost during any season. When the roads are impassable, as they are sometimes in many parts of Illinois, the farmer who has held back part of his produce, as so many are doing now, finds it impossible to take advantage of a sudden upturn in the market.

The gospel of good roads has been preached to the Illinois farmers for several years, but to comparatively little purpose. Now that they are doing so well it should make an impression on them.

SENTENCE SERMONS.

The love that is not lived soon dies.

The great chances never come by chance.

They who have time to burn never light the world on the right road.

He cannot be a saint who makes the world sour.

There is always a tendency to mistake the appendix of religion for its heart.

Seeing the purpose of pain robs it of its power to hurt.

The prayer, "Give me riches and righteousness," easily gets shortened at the wrong end.

The religion that has to be warmed up once a week soon becomes a tough proposition.

He who has to manufacture his smiles finds that grudges within turn them into grins.

When the small man reaches the limits of his brain the thinks he has come to the coasts of the infinite.

He who has forgotten the life is quite likely to be carrying a chip for the letter.

The only way to keep some men straight is to give them a big load to haul.

Depend on it, the great Father does not forget when a man causes a child needless pain.

Crooked lives come from taking curves around duties.

Some men seem to combine faith in their God with pride in fooling him.

You may cut down your pants to fit your boy, but you cannot do that way with your piety.

It is a good deal easier to mourn the faults of others than it is to mend our own.

FOOLISH.

When a man starts out to make a fool of himself he invariably works overtime on the job.

THE S. S. LESSON

INTERNATIONAL LESSON, NOV. 14.

Lesson VII. Paul a Prisoner — in Rome—Acts 28. 11-31. Golden Text, Rom. 1. 16.

Verse 11. Afrter three months—If the wreck took place in the early part of November, and the time reckoned in full, the sailing would occur early in February—rather early for navigation. But a government official would be likely to take some risk.

A ship of Alexandria—At Myra, it will be remembered, they had taken a similar ship (Acts 27. 6).

The twin brothers—These were Castor and Pollux, sons of Jupiter and Leda. When they were translated to the sky they became the guardian deities of sailors. Ancient ships had such a figurehead (sign) both at the bow and at the stern.

12. Syracuse—One hundred miles north of Malta, situated on the east coast, and capital of the eastern half of Sicily. In former times it was one of the grandest cities of the Grecian world, and its kings exercised great power. At the time of Paul's brief visit it was probably in decay, the property of absentee landlords.

Tarried there three days — They must have had a favorable wind for this venturesome journey to Syracuse. The delay indicates that the wind had now shifted and was contrary. While waiting for a suitable wind to carry them still farther north it is not probable that Paul would be allowed to leave the ship, as it might sail at any moment.

13. Made a circuit—As the favorable wind did not arise, it was impossible to run a straight course (Acts 21. 1), and they had to tack, first northeast toward Italy, and then back to Sicily.

Rhegium—Modern Reggio, six miles across from Messina. In the fifth century a great city, but destroyed by Dionysius of Syracuse in B. C. 387. By Paul's time it had become once more a flourishing city, with a mixed Roman and Greek population. It was not unusual for sailors to put in at Rhegium in order to discharge their vows to the twin gods.

A south wind sprang up — A favorable wind was of the utmost importance now, in order to make a safe journey through the strong currents of the Straits of Messina, and past the notorious whirlpool of Charybdis and the rock of Scylla.

Puteoli—The great commercial port of Italy, lying on the north shore of what is now the Bay of Naples. "It was the resort of trade from all parts, notably from the East, and the corn supplies for the capital were landed here."

14. Where we found brethren — Only thirty years since the death of Jesus, and a Christian church is established in this remote place. Jews were congregated here for the sake of the trade opportunities, and these probably formed the nucleus of the Christian community.

Tarry . . . seven days—An evidence of the good impression Paul had made upon the centurion.

So we came to Rome—Luke records the fact of the completed journey before taking up, in the next verse, a few details.

15. The Market of Appius—A sort of borough-town, forty-three miles south of Rome, on the famous highway built by Appius Claudius, and reaching from Rome to Brundisium.

The Three Taverns—A second deputation of Christians met Paul here. The name is derived from the existence of three inns where travelers could refresh themselves.

Took courage—Though he had hardly come as he had expected (Rom. 1), here was evidence enough of the vitality of the faith he had longed to preach at Rome to revive his heart.

16.—We entered into Rome—One hundred and forty miles from Puteoli. Many notable monuments of the past had been seen on the way, but Luke is interested only in the spread of the gospel.

Paul was suffered to abide by himself—Due to the favorable report from Festus and the good will of the centurion, Julius. According to custom, he would be bound by a chain (verse 20) to the hand of the soldier who guarded him.

17. Called together . . . the chief of the Jews—Those not already Christians, so that he might make clear his position, and thus offset any false statements which might have come to them in letters.

18. Desired to set me at liberty—All his judges were convinced of his innocence. Agrippa and Festus had said as much, and Felix would have found a way to free him if the requisite bribe had been offered.

19. Not that I had aught whereof to accuse my nation—He had no desire to put his fellow-countrymen at Rome in a plight, and had appealed to Caesar simply to obtain his release.

20. Because of the hope of Israel I am bound—Verse 22 shows that they understood perfectly that Paul was referring to the promised Messiah.

21. Neither received letters from Judaea—If letters were sent, it would not be strange if they were lost, a thing that happened often in the Roman world. But it is improbable than any ship could have arrived from Caesarea, bearing news, before Paul's, especially as no word would be sent to Rome about Paul before it was decided he should himself be sent.

Nor did . . . brethren . . . report . . . harm of thee—If they had any to report, the fact that the ban upon the Jews had only recently been removed (Acts 18. 2) would deter them, as they would have no desire to expose their nation to histile criticism by calling attention to a religious quarrel.

22. It is known to us—Evidently church and synagogue were already distinct at Rome. The expulsion of Jews under Cladius was probably the cause.

23. The kingdom of God — The Jewish way of speaking of the Messianic hope.

26, 27. From Isa. 6. 9. Words used also by our Lord against the Jews.

30. Two whole years—During this time he wrote the Epistles to the Philippians, Colossians, Ephesians, and Philemon. For the rest we must depend on hints in the epistles as to Paul's employment. Such delays of justice were not uncommon. In this case, three reasons have been given: (1) loss of papers in the wreck; (2) non-appearance of accusers; (3) difficulty of finding witnesses. With Paul were Luke, Aristarchus, Tychicus, Timothy, Epaphroditus, Epaphras, Mark, Demas, for longer or shorter periods.

His own hired dwelling — Money was supplied him by the Philippians (Phil. 4. 18) and others.

31. None forbidding him—It is generally believed that Paul was released at this time, and that he suffered martyrdom a few years later.

MORE COURAGE IS NEEDED

Lesson on Heroism Drawn From the Life of the Prophet Daniel.

But Daniel purposed in his heart that he would not defile himself with the portion of the king's meat, nor with the wine which he drank. —Daniel i. 8.

Daniel stands prominent among the heroes of Bible history. The charming story of his life has been an inspiration and help to many a man in the crisis of his life.

In him was that heroic element much needed to-day. He was at a crisis. As a prisoner in a far away land two courses lay before him. One promised to make him lead a captive's life, while the other, on the condition that he smother his conscience and "go with the crowd," offered him freedom and the splendors of the king's court.

The glamour of this prospect must have thoroughly tested him, but the heroic element asserted itself, and

HE MET THE TEST

with the decision to remain true to himself, to God and his high ideal.

Another test came tenfold in its intensity and he chose a horrible death in the lions' den rather than renounce his allegiance to Jehovah and the principles for which he had stood. In spirit he said, "Though He slay me, yet will I trust Him." God saw it and rewarded him. Out of his struggles and testing time he rose in glorious triumph.

Never was there a time in the world's history when the demand for the exercise of the heroic was so great as now. It requires more courage to be true to self, to God and to our fellow men to-day than ever before. Our fathers died to maintain our country's honor, but it is our duty to live for it, and this requires no less of true heroism.

Indeed, that battle to defend one's self and one's country from the insidious though monster evils of social and political life to-day requires more courage, more devotion to the cause of truth and justice, more real sacrifice than that required to face the fire of cannon and musketry on the battlefield.

THE MAN OF HEROIC LIFE

keeps faith in the ultimate triumph of right principles. Such a man keeps his hands clean, his heart pure and his moral and spiritual vision undimmed. With faith in God and the triumph of His truth, he stands by right principles, follows clean methods, and when the world calls him foolish he goes straight ahead and sooner or later makes for himself a place of honor and trust.

The man of true heroism does not forget that loyalty to one's convictions is an essential element in all success. The man who smothers his conscience must sooner or later go down in defeat.

Daniel was first and last a religious man with a heart as loyal and true as steel. Success as the world counts it was nothing with him when pitted against success as God counts it. The times call for men of such heroism. Only by such can our social and moral life be rescued from present decay and disintegration.

Rev. Edgar T. Van Horn.

WINE CRISIS IN FRANCE.

Excessive Consumption of Spirits in the Republic.

The excessive consumption of spirits in France is, according to several medical men who have recently given voice to their opinions, one of the main reasons for the "wine crisis" now prevailing in France.

Less than fifty years ago Frenchmen consumed per head annually less than 3½ pints of alcohol. To-day the average adult Frenchman drinks 70 pints of spirits at 100 degrees of strength—that is, almost equivalent to 165 pints of brandy—a year.

Thirty years ago France contained a wine shop or cafe for every 109 inhabitants. To-day there is one for every forty. Liquor-selling establishments in Paris number 30,000, while London, whose population is more than double, has only 6,000. Dr. Bertillon, the head of the Municipal Statistical Department, says there are 1,378,000 distilleries in France. In some parts of the country the people take alcohol as others drink water, consuming nearly two pints daily. An alarming aspect of this question is the rapid strides made in absinthe drinking and the fact that children are becoming familiar with the poison.

Of a class of 49 pupils thirty recently acknowledged that they had tasted absinthe, and in a class of 63 children between six and nine years of age 24 admitted they were given brandy every day. Wherever the consumption of spirits has increased the drinking of wine has decreased.

SIMPLE SOLUTION.

The story is told of an English Army examiner, who once had before him a stupid candidate. The candidate being, apparently, unable to answer the simplest questions, the examiner finally grew most impatient, and in a burst of carcasm demanded:—

"Let it be supposed, sir, that you were a captain in command of infantry; that in your rear was an impassable abyss; that on both sides of you there rose perpendicular rocks of tremendous height; that in front of you lay the enemy outnumbering you ten to one. What, sir, in such an emergency would you do?"

"Sir," responded the applicant for military distinction, "I should resign."

INSURANCE FOR SPINSTERS.

In Copenhagen a well known artist, Mme. Wiehe-Berney, has had the idea of founding an insurance company which should draw its clients only from women. These ladies are to pay a decent premium against the possibility of finding no husband. Should any of the insured ladies marry before they are 40 years of age they lose all the money they paid in. This, of course, would benefit the other policy holders of the insurance company. After reaching 40 years of age every woman who is insured shall receive an income for life, the entent of which will be determined by premiums which are available.

AN ISLAND OF DESOLATION.

Kerguelen, a No Man's Land—Belongs to France.

It is very seldom we get news from Kerguelen, the "Island of Desolation," midway between South Africa and Australia. A French ship that spent fifteen months there has just arrived in Melbourne loaded with oil extracted from a thousand sea-elephants. Part of her cargo she cast overboard. She literally threw oil on the troubled waters. Her captain says he never experienced such frightful weather and he would not go through it again for "his weight in gold." He reports that the island is overrun with rabbits, the progeny of a few let loose by a British warship in 1874. He did some exploring work and found indications of gold and coal. Kerguelen belongs to France by right of discovery, but it is practically a no-man's land.

Love sometimes sneaks out at the window without waiting for poverty to come in at the door.

Faith is what makes us believe that the North Pole really has been discovered.