Hints for Busy Housekeepers.

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

POTATOES.

Hashed Raw Potatoes. — Wash and pare enough raw potatoes to make one pint; chop fine, working quickly so they may not be discolored. Cover with cold water, stir thoroughly and drain, discarding in this way the free starch. Cover with fresh cold water and let stand ten minutes. Drain as dry as possible, turn into a pan containing two tablespoonfuls pork fat or butter, dust with salt and pepper, cover closely and cook over very slow fire till tender. Increase the heat and brown without stirring, adding more fat if necessary. When nicely colored beneath fold over like an omelet and turn out on hot platter.

Baked Potatoes.—Bake potatoes, cut off the tops, scoop out the inside, and cream as for mashed potatoes, seasoning richly. Return to the shells, leaving the potato heaped up in the shells. Add the beaten white of an egg on the tops and brown a moment in the oven; serve hot.

Mealy Potatoes.—To insure mealy potatoes when preparing potatoes to bake cut off a little piece from each end of every potato. If they are at all inclined to be wet or soggy, as they often are, this enables the moisture to evaporate and insures you mealy potatoes.

Potato Muffins.—Boil four potatoes, mash in a bread pan, add one large tablespoon butter, three well beaten eggs, one and a half pints milk, with 2 cents' worth yeast dissolved in it. Add flour enough for a sponge like bread. Set to raise, then add flour and knead almost as stiff as bread. Let this raise. Turn out on board and cut like cookies and let this raise ten or fifteen minutes and bake in hot oven.

Smothered Potatoes.—For one quart of sliced or chopped raw potatoes make a pint of sauce with one tablespoonful of butter, two of flour, and a pint of milk. Season with salt and pepper and mix with the potato, adding a small onion if desired. Place in buttered dish, cover, and bake an hour or longer. Uncover and brown the last twenty minutes, after spreading with a well beaten egg.

Potatoes Raraquets.—Bake any amount of potatoes you wish; when well done remove from oven, let cool, when cool cut in halves and remove the inside, then mix with following, mashing potatoes: One ounce butter, dash pepper, pinch salt, and half cup chopped meat (chicken is best); knead the same as you would dough, then roll into a roll about eight or nine inches long—longer if preferred—bake ten minutes in an air tight oven. Serve cool with ferra sauce.

FAVORITE RECIPES.

Carrot Pudding. — One pound each of carrots, currants, raisins, potatoes, suet, sugar, flour, English walnuts; four ounces sandied lemon peel, one wineglass brandy, little salt. Boil potatoes and carrots until done; mash. The suet, sugar, and flour are mixed together, then well mixed with the pulp; then add currants, raisins, nuts, lemon peel, brandy, and a little nutmeg. Steam in baking powder cans four hours. Serve with butter sauce.

Crullers.—One and one-half cupfuls of sugar, two tablespoonfuls of butter, one and one-half cupfuls of milk, two eggs and the yolk of another, one-half teaspoonful of ginger, one-half teaspoonful of salt, one teaspoonful soda in the milk, and one teaspoonful baking powder in the flour, one teaspoonful of vanilla, and a little nutmeg. Cut in strips a half inch wide and six inches long, fold together, twist and fry. Do not powder with sugar until ready to serve.

Parker House Rolls.—One pint of milk, let come to a boil, put in a piece of butter the size of an egg, let cool until lukewarm; then add half a cupful of sugar, a little salt, and a cupful of yeast and flour enough to make thick sponge. Let rise until light, then knead it down and let rise again until light. Then roll out and cut with a biscuit cutter, rub butter over top, and lap over. Let rise until light and bake in a quick oven.

Brown Bread.—One-half cupful of sugar, one-half cupful of New Orleans molasses, two cupfuls of sour or sweet milk, two small teaspoonfuls of soda, one cupful of white flour, two cupfuls of graham flour, one-half cupful of raisins (floured). Let stand one hour in bread pan and bake one hour in slow oven.

CANDY.

Panoche Candy.—Three cupfuls of brown sugar, one-half cupful of milk, one-half tablespoonful of butter, cook and stir until it creams, add one-half teaspoonful of vanilla, beat until it begins to grain, stir in walnuts or hickory nuts chopped; put on greased platters, and when it begins to harden cut in squares.

Ice Cream Candy.—Four cupfuls granulated sugar, one-half cupful of water, one teaspoonful of cream of tartar, one-half cupful of vinegar, one tablespoonful glycerin, one teaspoonful flavoring extract. Boil the sugar, water, vinegar and glycerin together until the mixture will spin a heavy thread. Remove from the fire, and when it no longer boils add the cream of tartar and flavoring extract. Pour on a large buttered platter, and when sufficiently cool pull until white.

Chocolate Fudge.—Two cupfuls of granulated sugar, one cupful sweet milk, two squares bitter chocolate, one-half teaspoonful butter, one teaspoonful vanilla, pinch of salt. Boil about fifteen minutes, adding vanilla and butter after removing from fire. Pour upon a marble slab and stir with a pancake turner until cool. Follow this recipe closely and you will always have creamy fudge.

Gingered Figs.—Wash one pound of dried figs and remove the stems. Add cold water to cover, then add the juice and rind of one lemon and a large piece of ginger root. Stew until the figs are soft. Then remove them to a dish. Measure the syrup and add one-half as much sugar. Simmer until thick. Serve with whipped cream.

OYSTERS.

Deviled Oysters. — Drain the oysters, butter individual dishes, lay in each three or four oysters, dust with salt, pepper, and paprika, sprinkle with lemon juice, and dot with bits of butter. Bake in hot oven till the gills begin to ruffle.

Oysters au Gratin.—In a saucepan put one tablespoonful of butter. Melt, and add one tablespoonful of flour, half teaspoonful of salt, and a little white pepper. Mix smooth and stir in one cupful of milk until it thickens. Add a little anchovy sauce or Worcestershire if liked. Butter either small dishes or one large one. Put in a layer of sauce, then one of oysters, salt and pepper, more sauce and another layer of oysters. Cover with bread crumbs, dot thickly with butter, and bake in a quick oven. A teaspoonful of chopped parsley and two tablespoonfuls of grated cheese added to the sauce improves it for some.

Oyster Pie.—Fill a pudding dish with oysters. Sprinkle with salt and pepper and add bits of butter. Soak one cupful of bread crumbs in milk and with two well beaten eggs add to the oysters. Cover the dish with good pie crust, leaving an opening in the centre for the steam to escape. Bake quickly.

USEFUL HINTS.

Spiders will not come where shelves are washed with borax.

Peppermint lozenges are invaluable to check a cold or a chill, but they should be of the best quality.

To have fluffy light pie crust, to each cup of lard add unbeaten white of one egg; use ice water; mix same as usual.

To keep the feet warm in cold weather cut a sole to the size of the boot or shoe in thick brown paper and wear it.

Nervous people ought to cultivate the practice of sleeping after the noon meal. A short nap at that time will strengthen the nerves.

When preparing a leg of lamb for roasting, pin on thin slices of bacon with whole cloves, and the flavor of the meat will be fine.

To clean currants and raisins, roll in flour, and then pick off all stalks, etc. If currants are washed they must be dried before being added to cakes.

When making chicken soup, boil a few stalks of celery in with the chicken broth. Remove them when done. A little thickening may be added if desired.

When walking in the dark in unaccustomed places always raise the arm to about the level of the nose and keep it bent there to protect the face and chest.

Tap rugs lightly on the back to dislodge dirt and gravel. Then sweep the dust off the face with damp sawdust. Do not beat them if you value their wholeness.

To clean cloth sponge it with a mixture of equal parts of turpentine and hot water. If it needs ironing place a cloth over the material and iron through that.

In sewing on the machine, remember that a loosely sewed seam is more serviceable than one that is too tight. The latter will snap and tear at the slightest provocation.

Scrubbing brushes will last twice as long if they are put to dry with the bristles downwards. If turned the other way the water soaks into the wood and rots them.

Never put soda in the water in which you wash china that has any gilding on it. Soda injures the gilding. Instead use soap, which answers just as well, and has no ill effects.

When white paint does not require actual washing a cloth should never be used to rub the surface, as this only succeeds in rubbing in the dust and making a permanent mark.

An easy way to clean glass globes when one is in a hurry is to hold them over steam from a kettle, etc., when they may be polished at once. This does them quickly and well.

The quickest method to remove flour from basins after making puddings or cakes is to wash them in clear, cold water. Warm water hardens the flour, and makes it difficult to remove.

Light carpets can be cleaned with a mixture of coarse salt and oatmeal. Put the mixture on plentifully, and scrub it with a clean, dry scrubbing brush. Afterwards sweep the carpet clean.

When putting away knives clean them and lay them in a box in which a layer of dry sawdust has been put, then completely cover them with more sawdust. When required for use they only need dusting.

Iron holders made from a piece of asbestos the desired size and covered with drilling or heavy unbleached muslin are light and keep out heat. There should be a ring or loop sewed to one corner to hang the holder.

Japanned ware should be washed with a sponge dampened in warm water and dried immediately with a soft cloth. Obstinate spots can quickly be removed by rubbing them with a woollen cloth dipped in a little sweet oil.

A German woman who suffered from neuralgia was cured by fasting, and hence in her opinion it is food and not money that is the root of all evil. Medical authorities are already countenancing hunger cures for different maladies.

Many people make a great mistake in thinking it necessary to keep their piano religiously closed when it is not being played on. On the contrary, it ought to be always left open, unless, of course, the piano is not to be used for some weeks.

Never amuse your children at the expense of other people; never allow your children to ridicule other people. Neglect this advice and the time will assuredly come when these children will amuse themselves with your foibles and ridicule your authority.

When the kitchen range looks rather bad and one has not the time to black it wet a cloth in paraffin and rub on some soap. Go over the stove with this, then rub with the usual blacking rag until it is rather shiny, and finish off with a newspaper.

If the meal were eaten slowly, without pre-occupation of the mind, and the stomach allowed at least half an hour's chance to get its work well undertaken before the previous force is turned in another direction, patients suffering from dyspepsia would be comparatively few.

WISDOM LET LOOSE.

Take things as they are, and proceed to make them better.

Women are as true as steel, and often as highly tempered.

There is only evil in the goodness that makes other evil.

If you have a mouth, don't ask other people to blow for you.

It is hard to quarrel with some people, but harder still not to.

If you are in a hole, make yourself a ladder, and then climb out.

Some people claim that genius is inspiration; others, perspiration.

The man who is looking for trouble usually ends by seeing stars.

To him that hath shall be given. Everybody has something to begin with.

A woman never forgives a man for forgiving her for not forgiving him.

It is awfully discouraging that friends can't be candid without saying unpleasant things.

The best way to get the help of heaven is to give some other fellow a little help.

You will never lead a boy into your faith until you have much faith in him.

When you are right you can afford to keep your temper, and when you are wrong you can't afford to lose it.

NOTHING LIKE IT.

Two railway travellers got into conversation, and one of them began to expatiate on the advantages of fresh air.

"Ah," he said, "there's nothing like having your bedroom doors and your windows open at night—nothing like it. Great advantage I have found it many a time."

"Ah," said the other gentleman, "I suppose you're a medical man, and speak from experience."

"No," said the first man, as he lifted his bag and prepared to alight at a station. "I'm not a medical man. Between ourselves, in strict confidence, I'm a burglar," and he opened the carriage door and vanished.

THE S. S. LESSON

INTERNATIONAL LESSON, FEB. 13.

Lesson VII. Worldliness and Trust, Matt. 6. 19-34. Golden Text, Matt. 6. 33.

Verse 19. Lay not up . . . treasures upon . . . earth—Not a prohibition against accumulating wealth, but against a selfish accumulation. Jesus's teaching was that to make material things the chief aim of life was to make them a curse. Riches may be made ministers of good, but greed and covetousness are enemies of the higher life.

Moth—In Oriental countries a large part of the treasure consists of costly silken and woolen fabrics. The moth feeds on these, and out of the material builds a portable house in which to lay its eggs. These ravages of the moth Jesus classes with the corroding influence of rust—due to chemical action of metals, which were often hidden in the ground (Matt. 13. 44)—as illustrations of the distintegration awaiting all earthly things.

Break through—Literally, "dig through," the walls of the houses often being built of clay.

20. Lay up . . . treasures in heaven—A man can do this by being rich toward God (compare Luke 12. 13-21), by doing the things which win the divine approval, living for God and for others. Nothing can rob a man of his everlasting enjoyment of such wealth as that, his heavenly treasures are his forever.

21. A man's treasure is the thing he holds dearest, that upon which his heart is set, whether the world's wealth and the pleasures of the present, or the hope of heaven and the unfading favor of God.

22. If thine eye be single—This is Christ's figure for spiritual discernment, or conscience. As, when the eye is in a normal state, every object appears as it is, so the man of exclusively spiritual purpose has a clear outlook upon life and duty.

23. If thine eye be evil—Sin is like defects in the eyesight, in that it clouds spiritual vision. If conscience become entirely dominated by evil, spiritual night will follow, and the man will not know wether he is going right or wrong—may even think he is right when he is all wrong. There can be no greater darkness than that.

24. No man can serve two masters—It is impossible to divide one's interests between earthly and heavenly. The words of Jesus are emphatic: To love the world is ipso facto, to hate God. Conversely, if you love God, you must do it with a passion which excludes mammon (worldly-mindedness, especially the sort which expresses itself in love of material goods).

25. Therefore—The instructions which follow are a logical outcome of those which precede.

Be not anxious for your life—Not intended to eliminate prudence and forethought. It is unchristian to brood and worry over the possibilities of the morrow. The whole of life is not in what we eat and drink and put on. Jesus has already bidden his disciples to pray for the daily necessities of food and raiment (verse 11, this chapter), and has promised that their Father will reward them for their sincerity. Now he reminds them that it is inconsistent for them to pray and distrust at the same time. If there is any anxiety at all about life, it is to be not for these things, but for the deeper ones mentioned in verse 33.

26. Behold the birds—Jesus's intimate acquaintance with all the natural life about him is one of the attractive studies of the Gospels.

They sow not—Their heavenly Father feedeth them, not because of their failure to work. Here is no invitation to a life of listlessness. Birds are not qualified to sow and reap. But men are. And God provides for men by prospering their work.

Barns — Sometimes buildings above ground, but oftener cistern-like pits.

Are not ye of much more value—Suggesting the unreasonableness of anxiety. Men are the children of God, and the Bible puts upon them the highest valuation of all creation.

27. Suggesting the uselessness of anxiety. Jefferson said that most men spend their lives in apprehending dangers that never come to pass.

Can add one cubit unto the measure of his life—This is preferable to the old translation, "stature." As a cubit is eighteen inches, it would be a very large addition to one's stature, and Luke adds a word of Jesus to the effect that what he has just said is the least one could do (Luke 12. 26). It was common to think of life in terms of linear measure (Psa. 39. 5). What is meant, therefore, is, that you cannot lengthen out your life by fretting.

28. Raiment — Included shirt, cloak, girdle, shoes, headdress.

How they grow is difficult to describe. At any rate, it is without thought or conscious effort on the part of the lilies themselves.

Spin—One of the earliest occupations, especially of women, was the spinning of garments out of wool and flax, on the hand-spindle.

29. Solomon in all his glory—The glory of Slomon was as proverbial as his wisdom, his wealth, and his fame. It was not, however, glory of character, but of lavish display and superficial spendor.

30. Grass—Probably a general term, covering many of the common field flowers. These were used for fuel, in the absence of wood, in districts where wood was scarce. The oven into which the grass was cast was a hole of varying size, according to the need, dug in the ground and lined with cement.

Little Faith—An expression often on the lips of Jesus. All human faith is small in comparison to the wealth of God's provision.

31. Be not therefore anxious — Summing up. This, of course, is a principle of life, not a precept to be followed literally. An effortless, hand-to-mouth existence cannot be in Jesus' mind.

32. After all these things do the Gentiles seek suggests that anxiety is heathenish, as well as unreasonable and unavailing.

Your heavenly Father knoweth—This is Jesus's broad answer to the fundamental question as to the means of human sustenance. He who provides for birds and flowers needs only to know the needs of his highest creatures in order to provide for them.

33. This is the secret of an untroubled heart. The man who makes God's kingdom and righteousness his highest and foremost concern has responded to the supreme call of his being. God can do nothing less for such a man than to add to these nobler treasures all things needful.

34. Each day brings its own evil, and it is made no less by brooding over what it may be. We must do our best to-day, leaving the morrow in God's keeping to order as he will.

METHOD OF THE MASTER

The Value and Importance of Self-Control Pointed Out.

He that ruleth his spirit is greater than he that taketh a city. — Proverbs xvi. 32.

According to the Christian conception of human nature every man is a king, deriving his prerogatives directly from the Almighty Himself. Like a king he is expected to rule his limited domain in harmony with the laws which God has laid for the universe, as each separate municipality frames its ordinances in accordance with the supreme law of the land.

Because we are kings the quality proper to sovereignty should characterize us; namely, self-control, home rule. We should have as absolute control over our ambitions, aims, passions and desires as the engine driver over his locomotive, the general over an army, a captain over a battleship. Marvelous as a battleship is in its construction, intricate as it is in all its parts and adapted to its various duties, it is not so wonderful as the human organism. The body is a machine composed of myriad minute parts, each performing certain definite functions, possessing as no other organism does,

THE POWER OF REPAIR.

Moreover, it is a much more valuable mechanism commercially than is generally appreciated. If a man's income is $2,000 annually this is 5 per cent. on $40,000. If that sum were put into your hands would you not think that you ought to exercise considerable care in its investment and use? But when we consider that this physical organism is the seat of all our hopes and joys and fears; more than that, that it is the temple of the in-dwelling soul, freighted thereby with eternal interests of weal or woe, how precious does its well-being become, how important its guidance and control!

How shall we gain control of ourselves? Something is gained when we realize the extreme importance of self-control and how fraught with danger the lack of it is here and hereafter. Something can be done by direct resolve, by the direct exercise of the will. Take command of yourself. Be a king in your own realm, a limited one, perhaps, but yours to rule. The human will is the grandest power in the universe outside of God Himself. There is little that can stand before a determined soul's resolve, "I will." Such a decision has been the turning point of many a character.

TRUE SELF-CONTROL

is, however, called by St. Paul "a fruit of the spirit," for so "temperance" is to be translated. True self-control comes by submitting ourselves to God, putting ourselves in the grasp of and in allegiance with "power that is stronger than we are." Such was the method of the Master. Because he lived in closest communion with the Father, His life was the embodiment of all spiritual and heavenly grace. We can all follow His method. As Lowell says: "We are all tall enough to reach God's hand and angels are no taller." By living in communion with God as Jesus did, we shall be able like Him to still the voice of anger, check the hot spirit of revenge, cool the fevered torrent of ambition, curb the threatening ascendency of passion, as a master curbs his dog—attain, in short, true self-control.

REV. DE WITT L. PELTON.

IN CHOOSING A HUSBAND—

Be sure you really know him.

Be quite sure he is a good son and brother.

Be quite sure you respect as well as love him.

Be sure he truly loves you as much as he thinks he does.

Make opportunities to see him under all sorts of circumstances.

Be absolutely certain he is the only man in the world you feel you could marry.

The man who marries for a mere passing fancy will never grow to love his wife.

One breakfast at the same table on a wet or foggy day will teach you more about the gentleman than a dozen dances.

If girls only realized that exactly as he treats his mother so will a man treat his wife six months after marriage, they should rejoice instead of being jealous of the love he shows his own family.

ONLY ONCE.

It was a pitiful mistake, an error sad and grim; I waited for the railway train, the light was low and dim.

It came at last, and from the car there stepped a dainty dame, and, looking up and down the place, she straight unto me came. "Oh, Jack!" she cried; "oh, dear old Jack!" And kissed me as she spake. Then looked again, and frightened cried. "Oh, what a bad mistake!" I said, "Forgive me, maiden fair, for I am not your Jack; and as regards the kiss you gave I'll straightway give it back!"

And since that night I've often stood upon the platform dim; but once in man's whole life do such things come to him?

OURS.

A young couple recently got married; and, having friends to see them one day, the wife was very much annoyed by hearing her husband calling everything in the house and garden his.

After they were gone, she remonstrated with him.

"John, why do you insist upon calling everything yours? Now that we are married you should say 'ours.'"

John was silent. The next morning, hearing a commotion in the dressing-room, his wife called out, "John, what are you looking for?"

"Our trousers!" was the unexpected reply.

SPEAK THE KIND WORD NOW.

Speak the kind word now,
No better time will come;
Marble may be the brow,
Those lips, tomorrow dumb.
No sound may penetrate
Those ears that you would thrill;
To praise don't hesitate,
Remain no longer still.

Put off no kindly word
Until another day,
The praise that is deferred
You may not live to say.
The heart that you would cheer
Tomorrow may not beat;
Now, let your brother hear
Your praises, oh, so sweet.

Do the kind deed now,
Tomorrow—who can tell—
The Lord may not allow
You longer here to dwell;
The chance that now you miss
May never come again,
There is no time like this,
To aid your fellow men.

BE BRIGHT.

Laugh a little if you can;
Everyone has loads of care,
And so many thorns are pricking,
And so many pins are sticking,
All around us everywhere!

Wear a face that's like the sun,
Let it shine wher'er you are;
Other weary hearts will lighten,
Other weary ways will brighten
Like the passing of a star.

Laugh a little while you may,
If you'd do mankind a good;
Do not of your smiles be chary,
Be a laughing missionary
To your suffering brotherhood