HOUSEHOLD

CHOICE RECIPES.

Orange Marmalade.—Soak the skins of six oranges, cut into shreds overnight in three and a half cups of water. Save the water and in the morning add two and one-half cups of strained and sweetened apple sauce, one cup of water, six tablespoonfuls of white vinegar, and four cups of granulated sugar. Boil steadily for two hours. It is good.

Uncooked Candy Fondant. — Here is a French fondant which requires no cooking: Beat the white of an egg very lightly after mixing it with its own bulk of cold water and adding the least suspicion of salt. Work into it about a pound of confectioner's sugar; use a little more if not stiff enough to handle well, but beware of getting it too stiff. Dip your hands in sugar and shape the mixture into balls, after flavoring it to taste. Roll the balls in dry sugar and set on a sugared plate to harden. Nuts or fruit can be put in the middle of the balls, which can be also either rolled in grated chocolate or dipped in that which is melted. Either way these and many other candies, even simpler, will prove helps to health.

When Cooking Meat.—In broiling steak or chops, the fire sometimes dies down too quickly. When this happens sprinkle a little granulated sugar over the coals. This intensifies the coals and the smoke from the sugar will impart to the meat a delicious flavor. When the roast is small, it is best to start it on top of the stove. Heat the pan very hot, put the roast in, and turn it frequently, as you would if panning a steak. The quick searing holds the juices in. When it is thoroughly brown all over, place it in a hot oven to finish. Bacon will be much sweeter in flavor if it is covered with boiling water and allowed to stand on the back part of the stove for about five minutes. It should then be taken out of the water and laid on a cloth to dry before broiling.

Beef Stew with Dumplings.—Take one and one-half pounds of beef, wipe with pieces of wet cheesecloth; cut into two-inch pieces; put on in three quarts of boiling water, add two tablespoonsful of cut onion and boil slowly two hours; add one tablespoonful of salt and one-quarter teaspoonful of white pepper, then add the dumplings and boil, with a cover, for 10 minutes, without removing the cover. Lift out the dumplings and put around the edge of the platter, which has been heated. Put the meat in the centre of the platter; mix one tablespoonful of flour with a little cold water until smooth and add to the gravy, pour over meat and sprinkle with one tablespoonful of chopped pastry. To make the dumplings, sift one cup of flour, one teaspoonful of baking powder and one-half teaspoonful of salt into bowl. Rub in very lightly one teaspoonful of shortening, add enough cold milk to hold together; take a piece the size of an English walnut, roll in floured hands. This amount makes twelve dumplings.

Stewed Fish.—Two pounds of firm fish that will not fall to pieces under long continued boiling. Cut into two and a half or three inch slices, cover with salt, and leave it thus for one hour. Then wash thoroughly and arrange the slices neatly in a broad bottomed pot—so as not to have them overlap one another. Now cover the fish with two large onions (sliced), two carrots cut into slices a quarter of an inch thick, two bay leaves, three whole allspice, two teaspoonfuls of salt and one of black pepper. Pour into the pot carefully, so as not to disturb the order of the contents, two quarts of cold water. Let it come slowly to the boil and simmer gently for nearly four hours or until the water has boiled down to one quart. The advantage of the slow boil is that it retains all of the flavor of the fish. Do not stir while the cooking goes on. When the fish is done take up without breaking the slices, lifting the vegetables carefully and disposing them between the sliced fish, and lay upon a broad platter. Have a border of minced parsley and pour over all the liquor from the pot. Let it cool and set in the ice for three or four hours. If properly cooked the fish, vegetables, and soup will be a solid jelly. It tastes better when prepared the day before it is eaten.

WAYS TO MAKE CELERY SOUP.

There are any number of variations on the subject of cream of celery soup, and there are many soups in which the celery has with it a single other vegetable, like beans or potato, or it may have with it many other vegetables. In almost any case where milk instead of a meat stock is added a white sauce is the thing that gives the soup body and food value.

Cream of Celery and Potato Soup—Peel three small potatoes, cut up fine one head of celery, add a slice of onion and cover with a pint of boiling water. Cook until the potatoes are tender. Prepare the white sauce in a double boiler. Press the cooked vegetables through a sieve and add them to the white sauce, cook a moment, season to taste and serve.

Celery Soup.—One cup of celery diced, half a cup of fine barley browned, cover with three pints of water and boil slowly two hours. When done add one tablespoonful of flour dissolved in a little water, stir and cook until smooth. Add a cup of milk, salt to taste, and serve.

Cream of Celery Soup No. 1.—Take parts of celery not suitable for the table and boil in water to cover. Make a quart of white sauce, and add to it the strained water from the celery, boil up once, season to taste, and pour over a well-beaten egg.

Cream of Celery Soup No. 2.—Parboil two cups of celery, cut into one-half-inch pieces, in three cups of water for 10 minutes, drain and then cook until tender in one pint of water and then rub through strainer. Scald 2½ cups of milk with a slice of onion, remove onion, add milk to the strained celery with one tablespoon each of butter and flour cooked together with pepper and salt to taste.

HOUSEHOLD HINTS.

A slice of apple rubbed on the hands will remove ink and fruit stains.

To soften water put a tablespoonful of borax into the bath.

Stains on knife handles may be removed by rubbing with a paste of whiting and turpentine.

Corks for home-made wines, sauces, etc., should be soaked in boiling water before use.

Flat-irons may be made perfectly smooth by rubbing first with beeswax and then salt.

Flour for cakes and pastry should be well dried and passed through a sieve before using. This is half the secret of light cakes.

Mixing Mustard.—Mix with hot water, using three parts of mustard to one part of salt; a little cayenne essence is often added and considered an improvement.

Stains from Iodine.—Put some liquid ammonia into a saucer and place the stained part of your towel in it. Rub well and the stain will vanish.

To stone raisins easily, pour boiling water over the fruit, let it stand for three minutes, and then pour off. The softening of the skins renders the task an easy one.

Red ink is easily made. Into a perfectly clean one-ounce bottle put one teaspoonful of aqua-ammonia, gum arabic the size of two peas, and six grains of No. 40 carmine. Fill the bottle with clear soft water, and after standing for a little while it is ready for use.

A curio hunt is a good game for a party. Take a dozen things, such as a bodkin, a postage stamp, wedding-ring, bangle, thimble, sheet of paper, and so on. Put them about the room so that they are not hidden, but are not easily discernable. The brass thimble on the ornamentation of a mirror is hard to see, the postage stamp stuck on to a paper of its own color, the wedding-ring slipped over a handle looks like a brass band. Write on cards the articles hidden, and give a certain time for the hunt. Prizes for the most successful bring it to a close.

GREENWICH TIME MUST RULE

All London Clocks Must Be Under City Control.

The craze in London, England, for regulation has reached the clocks. Hereafter, according to a ukase of the corporation of the city, all public timepieces must be synchronized.

London's clocks generally have never been noted for timekeeping and the new regulation means that most of them will have to turn over a new leaf if they expect to synchronize with Greenwich time.

Only three of the great clocks have proved themselves models of accuracy—those of St. Paul's Cathedral, the Law Courts and Big Ben in Westminster Palace.

A tour of the streets proves that it is the simplest thing to lose or gain time. By walking a block the pedestrian could gain from thirty seconds to two hours, or he might lose as much. Four minutes could be gained by crossing Fleet Street from one newspaper office to another, while a sporting paper on the same street had evidently started its racing season by being five minutes ahead of Greenwich time.

St. Margaret's, which from its ecclesiastical associations would be expected to be truthful, was three minutes ahead of time, notwithstanding the reproachful looks of accurate Big Ben across the way.

Indeed, there seemed to be a conspiracy of disagreement among London clocks and on no street could more than two clocks be found to coincide.

AUTOS IN BRITISH ARMY MANOEUVRES.

Motor cars played a very important part in the recent manoeuvres of the British Army. In the photo are Captain Willoughby, owner of the car pictured, and Col. Sturney Cave, C.B., watching the field operations.

THE SEA SERPENT.

Sir Hiram Maxim Is a Firm Believer In It.

Sir Hiram Maxim is a firm believer in the sea serpent. The other day he gave out this interview:—

"I think the time has arrived when we must admit that there are certain large animals living in the sea that are not described in any works on natural history. Messrs. C. A. Nichols and Co., Springfield, Mass., published in 1882 a very remarkable work. In this I find that in 1851, and for some years following, the sea serpent or sea serpents appeared very often off the New England coast.

"It appears there were two kinds of these monsters. On one occasion the animal that was seen had a fish-like head, very large eyes, gills, and a continuous fin extending the whole length of its back, supported by numerous pines, after the manner of a stickleback. It was simply a very large fish of an unknown variety.

"The monster that was seen a great number of times by numerous people, had about the diameter of a large cask, with a head closely resembling that of a snake.

"I quote the following from the publication referred to:—

"'From all this testimony there seemed to be no doubt, reasonable or plausible, of the existence of a sea serpent, of some 80 or 100 feet in length, and of the size of a large barrel or cask.

"'Indeed, so great was the sensation created by the movements of the monster, so repeatedly seen for successive years by so many witnesses who saw the creature on shore or at sea, some of them from a distance of only 10 yards.

"'According to these witnesses the monster was from 80 to 90 feet long, his head usually carried about two feet above the water; of dark brown color, the body with 30 or more protuberances, compared by some to four-gallon kegs, by others to a string of buoys, and called by several persons bunches on the back; motion very rapid, faster than that of a whale, swimming a mile in three minutes, and sometimes more, leaving a wake behind him; chasing mackerel, herrings and other fish, which were seen jumping out of the water fifty at a time, as he approached.'

"It has been suggested that this creature is a mammal. If so, it would have warm blood, and would have to breathe at least as often as a whale, but as it remains below the water for days and weeks at a time, it is safe to say that it has cold blood, and is probably some kind of a snake."

THE OCEAN'S PHANTOMS.

Ghost Ships That Appear When a Storm Is at Hand.

The number of phantom ships is legion. Several of the vessels which were wrecked in close proximity to the scene of the Titanic disaster are even said to reappear in the same spot on certain occasions, says the London Standard. The Packet Light is one of these, and the story runs that whenever a storm is threatened a ball of fire emerges from the spot where the ship sank, which presently forms itself into the shape of a vessel, and then sinks and disappears.

King George V. and his brother, the late Duke of Clarence, when on their cruise in the Bacchante from 1879 to 1882 are stated to have seen the phantom of the Flying Dutchman, and the Duke mentioned the fact in his diary under date of July 11, 1881.

A three-masted frigate is said to haunt the English Channel in the vicinity of the Ower lightship whenever a gale or snowstorm is threatened. Hundreds of people have declared that they have seen the apparition and heard the cries of the ghostly passengers. It is sometimes said to be the phantom of the training ship Eurydice, which went down off the Isle of Wight March 24, 1878, involving the loss of about 200 lives.

There are a host of vessels which have not been heard of since they sailed, but one of the most marvelous stories concerns the Marie Celeste, a French passenger sailing ship. She was sighted by the British ship Highlander October 4, 1875, and in reply to the signals gave the answer "All's well." Two days later when sighted she did not reply. She was boarded, but not a living or dead person was found on board.

Everything was in perfect order, luncheon was laid in the saloon, the personal belongings of the passengers and crew were intact and a bottle of medicine was found upright on the captain's locker. The log had been kept down to the previous day, but there was no entry to account for the mysterious disappearance of all on board. Nothing was heard afterward of any of the passengers and crew.

GERMANY TO CHECK BETTING

Many Defalcations Result of Racetrack Gambling.

With the spread of horseracing, there has come a great increase in racetrack gambling in Germany. So many embezzlements and defalcations in banks and business houses in the last few months have been traced to poolrooms and betting on horses that the Government is now considering steps to check the evil.

Instead of forbidding pools and bookmaking altogether, it is proposed first to try the effect of limiting the opportunities for betting by reducing the number of bookmakers and by closing poolrooms.

The proposal is also made to place a limit on minimum bets taken, the idea being that then only those who can afford it will bet, while now bets as low as 10 cents are taken.

Another proposal of the Government is to put a stop to the selling and circulating of tips on horseraces.

OIL TANKERS IN DEMAND.

British Admiralty Increasing Its Fleet of These Ships.

The demand for oil carrying ships is so great that about a hundred of the type are on order, both in Great Britain and abroad, and several of the firms that specialize in this class of work have announced their inability to consider further contracts until the end of next year.

Owing to the impossibility of getting early delivery of tonnage for the conveyance of petroleum and other liquids in bulk some owners are actually buying ordinary cargo boats for conversion into tankers. Meanwhile the British Admiralty is in the market for oil carriers and has just chartered for twelve months one of the boats owned by a London company while it has also ordered four tank steamers from private yards and is to have another two constructed at Devonport.

The Admiralty already owns three oil tankers, so that important developments are evidently contemplated.

WHALING IN THE PACIFIC.

Five Hundred Have Been Caught Off British Columbia.

Five hundred whales thus far in the season, thirteen of them sperm whales, is the wonderful record made since the beginning of the season, according to Capt. Shadford of the steamer Grey, tender for for the Canadian Northern Pacific Fisheries Company, which maintains a number of whaling stations along the coast of British Columbia.

In addition to the 500 whales caught at the three stations there are many hundreds which have been caught along the coast by other companies and by American and Norwegian concerns in Alaska waters. It is believed that before the season is over at least 2,000 whales will have been caught on the north Pacific coast.

The huge number of mammals caught in such a short period is a direct contrast to the old methods of whaling, when it would have taken years for a big fleet of sailing vessels to have caught a similar number of whales by the old harpoon.

THE SUNDAY SCHOOL STUDY

INTERNATIONAL LESSON, SEPT. 22.

Lesson XII.—The feeding of the five thousand, Mark 6. 30-44.

Golden text, John 6. 35.

Verse 30. The apostles—The literal meaning of the word "apostle" is "one sent with orders." The name is applied to the twelve whom Jesus selected from among his numerous disciples. It is descriptive of their official work rather than of their discipleship. The names of the twelve are recorded by Luke (6. 12-16) and Matthew (10. 2-4).

Gather themselves together unto Jesus—After they returned from their missionary tour described in Mark 6. 7-13.

31. Come ye . . . and rest a while—The necessity for rest is partially shown in the next clause. This is hardly the full reason, however, as Jesus sought intervals of quiet fellowship with the twelve in which he might more carefully prepare them for their future work. Matthew gives an additional reason, namely, the profound grief which overcame Jesus when he heard of the death of John the Baptist (14. 13).

32. A desert place—Not a sandy waste, but simply an uninhabited region. The place mentioned was probably back from the northeastern shore of the Lake of Galilee, not far from Bethsaida (Luke 9. 10). Their point of departure was probably Capernaum.

33. On foot—Or by land.

Outwent them—The multitude arrived before Jesus and the twelve. The distance around the northwestern shore was little farther than the course across, and perhaps even shorter than that followed by the small sailing boat.

34. He came forth—Out of the boat. John's account differs, however, stating that Jesus had spent some time in the mountain before emerging into the presence of the waiting multitude (John 6. 3-5).

As sheep not having a shepherd—This unusually strong figure makes clear the hapless condition of the people. Like sheep, they were dependent upon the guidance of shepherds. The scribes and Pharisees, who were the religious leaders, were themselves blind to spiritual truth, so that the people were left to wander aimlessly without spiritual guidance.

35. The day was now far spent—It was late in the afternoon of the same day on which they had arrived at the desert place. We need not, therefore, think of his discourse to the multitude on this occasion as having been an unusually long one.

36. Somewhat to eat—In their haste to follow Jesus they gave little thought as to where their quest would lead them, so that they had neglected to provide food.

37. Two hundred shillings' worth—The reference is to the silver denarius, a Roman coin, which was more nearly equivalent to the English shilling than any coin with which we are familiar. Its actual value was between sixteen and seventeen cents. It represented a day's wages in the time of Christ, so that its purchasing power was much greater. The question represents the impossibility of providing for such a multitude, as so large an amount was beyond the meager purse of the twelve.

38. Five, and two fishes—An amount sufficient for about one person.

39. Sit down by companies—Or recline "in parterres," a term used for flower beds of many colors, perhaps suggested to the writer by the colored clothing of the different groups.

Green grass—This realistic touch of Mark's story indicates his habit of close observation and love of the pictorial. It also makes known to us the season of the year, which was spring, about the time of the passover (John 6. 4), since in Palestine the grass is green for only a short period following the winter rains.

40. In ranks, by hundreds, and by fifties—Herein is suggested the orderly arrangement of the people to render convenient the distribution of the food. Gereach describes the formation as follows: "Two long rows of one hundred, and a shorter one of fifty persons. The fourth side remained—after the manner of the table of the ancients—empty and open."

43. Twelve basketfuls—Ordinary Oriental traveling bags. Inasmuch as we are led to believe that Jesus and the twelve carried as litle "luggage" as possible on their tours (Matt. 10. 9, 10), we may suppose that these bags were secured from among the people, many of whom were on their way to Jerusalem to attend he feast of the passover (John 6. 4). There was one "basket" for each apostle.

44. Five thousand men—Not including women and children (Matt. 14. 21).

FORTUNES IN SEAWEED.

It Is Used in Many Lines of Manufacture.

Seaweed is rapidly establishing a claim as the greatest friend of man, and many new uses are being discovered for it.

If the experience of the Japanese and the dwellers on the western shores of Norway, Scotland, and Ireland is to be accepted, there are huge fortunes to be made from seaweed. The Japanese employ some 600,000 persons in the industry. They are mainly engaged in preparing edible products. China alone consumes thousands of pounds' worth of the gelatinous article every year.

The edible seaweeds of Great Britain and Ireland are advancing in popularity, even among epicures. Served with roast meats, they are extremely palatable. The London industry, which employs Devonshire and Japanese seaweed in the manufacture of such diverse objects as cloth, stout shoes, golf-balls, policemen's boots, picture-frames, marble floors, and electric switchboards, by no means monopolizes the industry. In most coast districts seaweed is used as a fertilizer for the land; in France it finds utility as a stiffener for mattresses and a size for straw hats; while the native fishermen of South Australia make rope and fishing-nets from local varieties.

PERILS OF GERMAN TRAVEL.

Attacks on Passengers Lead to Call for American Cars.

The stabbing of three women on a train in the immediate vicinity of Berlin last week by a madman has been quickly followed by another robbery of a woman on a train near Zozzen. The German press has become greatly excited over these repeated attacks on travellers.

Attention is called to the separate coupe arrangement that prevails on German cars as compared with American cars which insure greater personal safety. Additional officials and employees have been placed on all passenger trains running into and out of Berlin. They have to walk back and forth in the corridors, as owing to the separate compartment system in use there it is impossible for them to survey the entire car from end to end.

The recent attacks on passengers are giving impetus to a movement in favor of Americanizing the present German passenger coaches, a step to which existing social class prejudices have hitherto been an insurmountable barrier.

GERMAN "MEAT WAR."

1,000 Horses Killed for Food Last Month in Berlin.

As a consequence of the rapidly-rising prices of meat, the consumption of horseflesh in Germany is increasing to an extraordinary extent.

In Berlin, 5,924 horses were slaughtered for human food in the first six months of this year, against 4,461 in the corresponding period of 1911. Last month 1,000 horses were killed for food in Berlin, and in the workmen's quarters of the city between 20 and 30 more shops were opened for the sale of horseflesh and horse sausages.

From all parts of the empire come reports of what is called the "meat war"—protest meetings against the closing of frontiers, boycotts of butchers, and similar measures. South Germany and Hesse Darmstadt appear to be the districts where the indignation of the populace has assumed the most acute forms. In view, however, of the ever-increasing financial wants of the Government, and the extra expenditure on the Army and Navy, it is not at all likely that the Chancellor will take any steps to meet popular demands.

HOT ICE NOW.

Marvel From Unique Apparatus and Tremendous Pressure.

Dr. Percy W. Bridgman of the department of physics, Harvard University, has succeeded in making "hot ice." He has manufactured some having a temperature of 173 degrees Fahrenheit, and he is confident he can make it even hotter.

The hot ice was produced by putting water under extraordinary heavy pressure and at the same time regulating the temperature of the water.

The apparatuses include a hydraulic press for producing the pressure and a very thick tube of steel to hold the water. There is also provision, by means of jackets on the tube, for keeping the contents constantly at any desired temperature.

In studying the five forms of ice, Dr. Bridgman kept his steel bottle filled with water and ice until he had gotten a pressure of more than 2,000 atmospheres (more than 300,000 pounds a square inch) and a temperature of 173 degrees Fahrenheit.

In appearance hot ice is similar to the brand in general use.