Household

Summer Vegetables.

Green Pea Souffle.—Cook a pint of shelled peas until tender or use an equal amount left over from a meal. Mash them with two tablespoons melted butter and add to three eggs beaten light with a pint of milk. Season to taste with salt and pepper and after beating hard bake in a well greased pudding dish, keeping this covered for twenty minutes, then uncovering long enough to brown well. Serve in the dish in which it was cooked as soon as possible after taking it from the oven.

Green Pea Pancakes.—Mash a pint of boiled shelled peas while hot, with salt and pepper to taste, and a tablespoon of melted butter. Beat in a cup of milk, two beaten eggs, and five tablespoons of flour which you have sifted with a teaspoon of baking powder, whip well and bake on a griddle as you would pancakes of any kind. A soap stone griddle is the best always.

Green Pea Croquettes.—Boil the peas tender in enough salted water just to cover them, put through the vegetable press, beat to a paste with a tablespoon butter and two of flour, pepper and salt to taste, set over the fire in a double boiler, and when hot through add a well-beaten egg and cook for one minute. Set aside until the mixture is stiff and cold, then make into croquettes. Roll these in beaten egg and fine crumbs and let them stand in a cold place or on the ice for half an hour before frying them to a delicate brown in deep fat. Drain on brown paper in a colander before sending to table.

For any of these dishes peas which are past their first youth and are turning a little hard may be used. Boil them until tender and then mash them well.

Green Peas with Carrots.—Boil the peas until tender, and while this is going on cook in another vessel enough young carrots from which you have rubbed and scraped the skins to make as much of these cut into dice, as you have peas. Do not dice them until they are boiled tender, and when they are cut turn them with the peas, the latter drained of water, into a tablespoon of butter, sprinkle with pepper and salt, set the dish in the oven for two minutes, and send to table. If you wish you may strew a little chopped parsley over them.

Creamed Carrots.—Boil your carrots until tender in salted water, rub off the skin with a rough cloth, cut into inch lengths, and put them into a white sauce which you have made by cooking together a tablespoonful each of butter and flour until they bubble, pouring a cupful of milk upon them and stirring until smooth and thick. Leave the carrots in this for a few minutes, season to taste and serve.

Carrots with Butter.—Prepare the carrots as directed in the preceding recipe, but instead of serving them in white sauce, dress them with butter, pepper, and salt and a tablespoon of finely minced parsley.

Creamed Young Beets.—Do not cut off the bottom root, and leave on an inch or so of the stem above the beet to prevent bleeding. Cook until tender in boiling salted water. Rub the skins off, remove the tops and tails of the beets, and slice them thin. Have ready in a double boiler a cup of cream or one of milk to which you have added a tablespoon of butter and put the beets in this. Rub together a tablespoon each of flour and butter, stir it into the cream, add pepper, salt, and a teaspoon sugar; simmer until the sauce thickens and serve.

String Beans in Gravy.—Cut the strings from the beans carefully, using a sharp knife and paring off enough to make sure that there are no strings left on, then cut into inch lengths and boil in salted water until tender. Mix a tablespoonful each of butter and browned flour together in a saucepan, cooking until they bubble, turn in a cup of gravy or of well seasoned soup or stock, stir until smooth; season with salt and pepper and a few drops of onion juice; drain the beans and let them lie in the gravy for five minutes before sending to table.

Green Corn Pancakes.—Beat together a cup of milk, an egg, whipped light before it goes into the milk, a tablespoon of melted butter, salt to taste, flour enough to make a thin batter. Stir into it two cupfuls of corn cut from the cob and after beating hard bake on a griddle as directed in recipe for green pea pancakes.

Green Corn Pudding.—Shave the corn from the ears splitting the row of kernels lengthwise if the corn is old and hard. You should have about two cupfuls of the kernels. Beat into them the whipped yolks of two eggs, two tablespoons melted butter and one tablespoon powdered sugar, salt to taste, and the whites which should have been whipped to a stiff froth. Turn into a buttered pudding dish and bake for half an hour covered; uncover and brown. Send to table at once before the pudding falls.

Green Corn Omelet.—Beat four eggs light, stir into them three tablespoons milk and a teaspoon melted butter and turn into an omelet pan. Have ready a cupful of cupful of boiled corn cut from the cob and kept very hot and when the omelet is ready to fold sprinkle it with salt and pepper, add the corn, fold the omelet over it and slip the whole on to a hot plate.

Household Hints.

If bread crumbs are sauted in butter until brown and crisp, they make an excellent garnish for meats or vegetables.

Sliced cucumbers make a fascinating garnish for salad or other dishes. Cut the slices half an inch thick and then pare them round and round as you would an apple. Pull them out spiral shape.

A cucumber parboiled and pressed through a sieve, added to mayonaise, gives the dressing a delicious flavor when served with fish. Color the mayonnaise green with some vegetable coloring matter.

With plenty of cherries at hand, make some cherry vinegar to use for flavoring salad dressings. To a quart of cider vinegar add a pint of crushed sour cherries. Keep in a crock. At the end of a month strain and bottle.

Sliced peaches served in halves of cantaloup make a delicious hot weather dessert. A little candied ginger added to the peaches gives a piquancy.

In baking pies it is well to have the oven very hot at first; this will bake the undercrust; then reduce the heat after three or four minutes. Pies, like cakes, are best cooled on a wire rack.

If a cake is made with butter it is well to dust the cake over with flour before icing.

A cupful of liquid yeast is equivalent to a half a compressed yeast cake or a while dry yeast cake.

Pocket handkerchiefs and laces will whiten if soaked overnight in a bath of toilet carbolic soap.

When frying mush it improves the crispness if the mush is dipped in white of an egg before frying.

A few minced dates added to fudge as it comes from the stove will make a novel and dainty confection.

The tops of bureaus will keep in good condition longer if a piece of blotting paper is placed under the cover.

A housewife who was puzzled to know how she could put fruit in the refrigerator and not have it scent the butter and milk by the side of it caught the idea of emptying out the baskets into glass cans and putting on the tops.

In making souffles or timbales of fish, it is wise to shred the fish and then press the meat through a coarse sieve; the dish will be the smoother for the extra trouble.

There is economy in buying some of the household supplies in bulk—bluing, soap and starch, for instance, will all keep. Soap really improves with age.

For thickening purposes it is well to remember that cornstarch thickens twice as much as white flour, and browned flour about half as much as white flour.

If you are getting a new raincoat do not throw away the old one, but rip it up, wash the pieces and fashion into a kitchen apron, sleeve protectors, cases for sponges or in other ways.

Thin cotton blankets are most practical for summer, because they can be easily laundered. If hung double over the line they will need no ironing.

A few nasturtium stems minced and used as a flavoring for a fish or vegetable salad will be found pleasing.

HUNGARIAN WOMAN FREEST.

She Wants Vote, However, to Become Real "Parent."

The economic position of the Hungarian women is far in advance of many of the other European countries. A wife's inherited and earned income is her own, and not her husband's. When a wife dies intestate her property is turned over to the children, if she has any. If she is childless, it goes to her relatives, and not to her husband. Divorce laws apply equally to men and women.

Two things of which Hungarian women most bitterly complain are, first, that a woman may not sign her name as a witness to any legal document; and, secondly, that she is not the legal guardian of her own children unless her husband so appoints her. There is the same complaint there as in England that "a mother is not a parent," and the doing away with this position is one of the first things that will happen when Hungarian women get the vote.

A Profile of Princess Patricia, Daughter of the Duke and Duchess of Connaught—This Is Her Most Recent Picture, and Is Interesting Because of Her Probable Return to Canada With Her Parents.

THE SUNDAY SCHOOL LESSON

INTERNATIONAL LESSON, JULY 20.

Lesson III. Moses Called to Deliver Israel. Exod. 3. 1 to 4. 20.

Golden Text, Matt. 5. 8.

Verse 1. Moses was keeping the flock—The habitual occupation of Moses in Midian. The flocks referred to consisted, in all probability, of sheep and goats.

Jethro, his father—Called also Reuel (Exod. 2. 18).

The priest of Midan—The Midianites were kindred people to the Hebrews, and therefore doubtless also worshippers of Jehovah, though, from their situation and relations to other surrounding peoples, it is probable that their Jehovah-worship was early corrupted and at last superseded almost entirely by idolatry.

To the back of the wilderness—Beyond the desert wastes on the foothill slopes of the mountains.

The mountain of God . . . Horeb—The names "Sinai" and "Horeb" are used practically interchangeably in the Old Testament. As in our present passage, so in 1 Kings 19. 8, the name "Horeb" is used following the designation "the mountain of God." In this and subsequent lessons we shall assume that Mount Sinai is somewhere near the southern point of the peninsula between the Gulf of Akabah, and not far from the northern end of the Red Sea itself. It has been suggested by some modern scholars that the mountain, the exact location of which has never been determined, should rather be sought farther to the northeast in the hill country of Seir, north of the Gulf of Akabah. The burden of proof, however, lies with those who question the traditional site, which still has the support of many of the best Old Testament scholars.

2. A bush—One of the shrubs on the mountainside.

Burned with fire—Had the appearance of being on fire, the divine revelation taking the form of this consuming and purifying element.

4. Moses, Moses—The repetition of the call implies urgency. Thus Jehovah speaks to the boy Samuel, calling him twice by name (1 Sam. 3. 10).

5. Draw not nigh hither—Moses is reminded of the natural unfitness of man to abide in the immediate presence of Jehovah. This truth God patiently sought to teach his people by such commands as the one given to Moses later in the presence of the people near this same mountain: "And thou shalt set bounds unto the people round about, Take heed to yourselves, that ye go not up into the mount, or touch the border of it" (Exod. 19. 12). The untutored mind and heart easily falls into an attitude of irreverence.

Thy shoes—Sandals.

The place . . . is holy ground—Sacred—hallowed by the manifest presence of God. Compare the similar command given to Joshua: "Put off thy shoe from off thy foot; for the place whereon thou standest is holy" (Josh. 5. 15).

6. Father—Ancestor.

The God of Abraham . . . Isaac, and . . . Jacob—Who had revealed himself especially to these chosen men. Jesus, in an argument with the Pharisees concerning immortality, quotes this verse (compare Matt. 22. 32).

Hid his face—An instinctive action indicating reverence. So Elijah on the same site (1 Kings 19. 13).

7. I have surely seen . . . heard . . . know—An accumulation of anthropomorphic expressions, which furnish the only means of stating in words intelligible to men the attributes of God, especially his love and tenderness.

Taskmasters—subordinate overseers or bosses.

8. A good and a large, . . . flowing with milk and honey—The soil of Palestine in many places is exceedingly rich and productive. Its mountain sides and numerous other tracts, especially eastward of the Jordan, were in former times well wooded. Its valleys abounded in luxuriant herbage. Grains and fruits were cultivated in abundance, and countless flocks and herds may still be seen moving slowly hither and thither over its long-neglected fields. Palestine proper was very small compared with states and countries with which we are familiar. In its most prosperous days the United Kingdom embraced an area of from fifty to sixty thousand square miles, or approximately the size of England and Wales.

Canaanite, Hittite, Amorite, Perizzite, Hivite, and Jebusite—The inhabitants of Palestine. Usually, as in Gen. 15, ten peoples, or nations, are enumerated, of which only five are here given. The Hivites are not mentioned in the other lists.

11. Who am I?—Once Moses had been a prince in Egypt. Now for forty years he had been a lonely shepherd of the wilderness.

That I should go unto Pharaoh—The years of desert seclusion had brought in Moses a radical change of character, and had brought with them the spirit of true humility, quite different from the impulsiveness and ardor which he had exhibited in earlier years.

13. What is thy name?—The Egyptians used the word "god" generically, having a special name for each particular deity, such as Ammon, Ra, Mentu, Osiris. With this fact Moses was certainly acquainted, and he seems to anticipate that when he brings to the Hebrews a message from the God of their fathers they may conclude that he, too, had a proper name, and may wish to know that name.

14. I AM THAT I AM—Margin, "I AM BECAUSE I AM," or "I AM WHO AM," or "I WILL BE THAT I WILL BE." The idea expressed by all these renderings of the Hebrew original is that of perfect, unconditioned, independent existence.

The assigned lesson passage includes, in addition to the verses printed and commented upon, the remainder of the third and the first twenty verses of the fourth chapter. This longer section of the narrative contains further details concerning Moses's consciousness of his own unfitness to undertake the important task about to be laid upon him and the promises and signs by which he was finally persuaded to undertake the mission. The entire passage should be read in preparation for class discussion.

The only way to shine even in this false world, wrote Bryant, is to be modest and unassuming.

Love will often modify the misery occasioned by her piano playing.

"What I want," said the young man, "is to get married and have a peaceful, quiet home." "Well," said the uncle, "sometimes it works out that way, and sometimes its more like joinin' a debatin' society!"

"BEAT" THE GOVERNMENT.

How a War Correspondent Made a Big "Scoop."

At the close of the Boer war of 1881, the London Standard published the news of the signing of the treaty of peace some time before the government itself knew of it—a circumstance that greatly puzzled the officials. In "Campaigns of a War Correspondent," the author, the late Melton Prior, tells how the feat was accomplished.

The conference between the English and Boer leaders took place in a farmhouse at the base of Majuba Hill. While it was going on a small army of correspondents and artists camped outside, anxiously waiting for the news that the war was over. They were lounging and lying about on the grass with their horses saddled and bridled, ready to race to the telegraph office in camp.

Captain Cropper, Gen. Sir Evelyn Wood's aide-de-camp, and I were very good friends, and as he occasionally came out of the house to have a chat, he kept me informed how matters were going inside.

Another great friend of mine was Jack Cameron, correspondent of the Standard. I was anxious to do him a good turn, and it occurred to me that now was my chance, so I said, "Cropper, you might let me know when they really are signing, or going to sign."

Then I said to Cameron, "Look here, old chap, you get your horse ready and send it round the corner of that hill, but be careful that the other fellows don't suspect anything, for as soon as General Wood and Kruger begin to sign the terms of peace Cropper is coming out to tell me, and when you see me raise my helmet, that is the signal for you to gallop into camp, and send the news off."

Shortly afterward Cropper came out, and carelessly whispered to me, "It's all over, Prior; they have signed." I simply had to give the pre-arranged signal to Cameron, and he was off like a shot at a full gallop for the telegraph office.

It must have been twenty minutes of half an hour later that the general came out on the veranda, and calling the members of the press round him, said, "Gentlemen, I have pleasure in announcing to you that President Kruger and the other delegates representing the Boer nation, and myself have signed the terms of peace, but I warn you that the wire to England is closed to all communication until my despatch has gone."

I could not help smiling to myself, for I knew well enough that Cameron's news was already on the way to England.

Story of the Thistle.

The Order of the Thistle, of which Lord Haldane, lord high chancellor of Great Britain, is to be made a knight, dates only from the last day of 1703. Centuries earlier, however, the thistle was the national badge of Scotland, and the origin of its emblematic use is ascribed by tradition to the Danish invasion of Scotland. The invaders planned a night attack, and marching barefoot, had contrived to creep close up to the Scottish forces unobserved, when one of them stepped on a thistle and uttered a cry of pain. The alarm was given, and the attack failed. Out of gratitude the thistle was adopted as the insignia of Scotland.

Ancient Roman Theatre.

Nearly 13,000 people could be accommodated in the ancient Roman theatre at Dorchester, England. It was carefully designed to prevent the patrons having the sun in their eyes. There were, in fact, "good views from every seat in the house." The theatre at Dorchester was used comparatively recently for a public spectacle and in 1705 over 10,000 spectators gathered there to witness the burning alive of a woman who had poisoned her husband.

Increase in Trade Unionists.

An increase in trade union membership of over 350,000 during the year 1911 is recorded in the annual report of the Registrar-General of friendly societies in the British Isles. The transport workers' strike was largely responsible for the great increase in membership, twelve unions, most of them connected with transport trades, showing an increase of over a quarter of a million members.

Then She Knew.

Old Salt: "Yes, mum; them's men-o'-war."

Sweet Young Thing: "How interesting! And what are the little ones just in front?"

Old Salt: "Oh, them's just tugs, mum."

Sweet Young Thing: "Oh, yes, of course; tugs-of-war. I've heard of them."

Call Again, Please.

Bix—Jones says he gives employment to a large number of men.

Dix—So he does—other people's bill collectors.

PHONETIC ENGLISH.

New Source of Diversion in German Text-Books.

The blunders of foreigners wrestling with the difficulties of our illogical language have always afforded amusement to those born to the English tongue. French-English, Dutch-English, "English as she is spoke" by the Portuguese, the Babu, the Chinaman, and the Japanese have each in turn provided innocent delight. But it has been in phraseology or grammar that the errors and the comedy usually lay; spelling and pronunciation have counted for comparatively little.

Now comes an inquiring Englishman who has found a new source of diversion in certain German textbooks in which the pronunciation of English words is painstakingly explained in parallel columns by what the authors believe to be their phonetic equivalents. His discoveries are unique. He finds our commonest form of salutation and response to be this:

"Gud morning, szorr, hau du ju du?"

"Szank ju, uerri uell."

Should such a bewilderingly thless dialogue occur at the breakfast table,—say between a Briton and his friend from Germany,—a simple order to the waiter is likely to follow:

"Giw mi szommszing to iht, ei am hongri. Bring a bihfstahk uisz eggs fohr mi, and a motten schopp uisz potatohs fohr mei frand."

The friends may later, if they become "szorrsti," order a "glasz of birh," each, perhaps, accompanied by "uonn ham szanduitsch."

Still later, they will naturally require a dinner,— "uisz wedschatabels,"—unless, indeed, they have betaken themselves to the element that Britannia proverbially rules, although it does not always respect the British stomach more than others. In that case, one of them may be driven ignominiously to bewail himself thus:

"Ei am szih-szikk. Ei most go daun to mie kabbin. Kahl sze tchief stjuerd. Ei am uerri ill. Szend fohr a fisischenn!"

But recovery from such illness is rapid. After a few hours on shore, the German is cheerfully on his way to a newspaper office to advertise his services for hire, with no doubt of either his competence or success. Probably his advertisement will read thus:

"Uanted, a posischen asz offisz klork bei a jong man, dschormen, spihks inglisch, moderat sallari."

TAKE GOLD AS MEDICINE.

Natives of India Have Strange Uses for Much Loved Metal.

Curious and interesting facts regarding India's passion for gold, and the strange uses to which the natives put the precious metal, are contained in a report issued by the great bullion merchants, Messrs. Samuel Montagu & Co. After mentioning the fact that last year India imported gold bars worth £47,135,000, as well as £18,324,000 in sovereigns, Messrs. Montagu state that, as a contrast to the savings of France, which are utilized to promote trade, those of India are buried or hoarded. "At present nearly all the gold dug from the earth in South Africa is by a fresh digging operation deposited again beneath the soil in South Asia.

"In India gold is put to uses unusual among nations of the west. Consumption of gold does not imply in England the actual swallowing of extremely thin gold for medicinal purposes, though it is so taken in parts of India. A frequent form of piety is to regild the domes of religious buildings; such operations can easily absorb £10,000 or more. Sovereigns with a shield on the obverse are in constant request. A rajah of rocco tastes imported some thousands to form a centre to each minute pane in the windows of his palace."

India occupies the position of a creditor nation on an immense scale, a fact which renders the size of its gold imports a matter of primary importance to the rest of the world. It seems assured that these imports last year were not only a fresh record, but will attain a total not less than 28 per cent. of the world's output. This total, it is stated, is owing to the uninterrupted prosperity of the country, following a succession of good monsoons.

Fact and Fancy.

The kicker gets more exercise than satisfaction.

Ice keeps longest stood on end.

When money talks nobody looks bored.

Furs, like hair, should be brushed now and then with a brush and comb through the summer.

A woman's face is her fortune; a man's cheek is his.

A soldier out in India asked a native wouldn't he like to go to heaven. The native replied: "No, sahib; heaven no good. Would rather be in India." The soldier then said that heaven was better than India, and the native again replied that if heaven was better than India England would take it.