Household

Selected Recipes.

Curried Eggs.—Six hard boiled eggs, one teaspoon chopped onion, one tablespoon butter, one and one-half cups milk, one level tablespoon cornstarch, one-half tablespoon curry powder; salt and pepper to taste. Boil the eggs twenty minutes. Remove the shells and cut into halves or slices. Fry onion in the butter, but do not burn; add cornstarch mixed with the curry powder; pour on slowly the hot milk; add the salt and pepper to taste; simmer a few minutes, pour over the eggs, already arranged on a shallow dish, and serve. This is also nice served cold at a picnic.

Spanish Rice.—Cut up about four slices of bacon into small pieces in skillet and cook over quick fire till brown, then add one-half cup rice, well washed, and stir till rice is a golden brown. Add one-half can tomatoes, one-half green pepper, one-half small onion, and season with pepper and salt. Let simmer until rice is tender. It is a most appetizing dish.

Spice Cake.—Cream one-half cup butter with one cup of granulated sugar. Add one egg, one teaspoon each of cinnamon, cloves, allspice, and ginger. One cup of chopped and floured raisins, juice and rind of one lemon, one cup of buttermilk, in which dissolve one-half teaspoon of baking soda. Then add two cups of flour with one teaspoon of baking powder.

Nut Bread.—One cup of sugar, two cups of sweet milk, three-fourths cup of chopped nuts, two cups Graham flour, two cups of wheat flour, four teaspoons of baking powder, one-half teaspoon of salt. Put together sugar and one cup of milk. Sift flour, baking powder, and salt together and add to milk and sugar, after which put in the beaten eggs and the other cup of milk; last the nuts floured. Set on back of stove for fifteen minutes before baking three-fourths of an hour.

Apple Fritters.—Here is a fine recipe for apple fritters: Flour large round apples, peeled, cored, and cut each into four slices; one-half gill of wine. two tablespoons of sugar, one teaspoon extract nutmeg. Place slices of apples in bowl with sugar, wine, and extract; cover with plate; set aside to steep two hours, then dip each slice in plain fritter batter; fry to light brown in plenty of lard made hot for the purpose. Serve with sugar.

Graham Muffins.—Two Tablespoonfuls melted butter, two tablespoonfuls sugar, add one egg beaten light; three teaspoons baking powder, one teaspoonful salt, one-half cupful white flour, one cupful Graham flour, one cupful milk; add dry ingredients and milk alternately to first mixture; bake thirty minutes. This recipe makes eight large muffins.

Light Rolls.—One sifter of flour, two tablespoons sugar, one teaspoon salt, two tablespoons butter, two-thirds cake (1 cent) compressed yeast dissolved in one pint of lukewarm water. Mix and let raise over night, then make into light roll, let raise about one-half hour, and bake three-quarters of an hour in moderate oven.

Potato Salad.—Slice boiled potatoes, one or two cucumbers, and a small chopped onion, pour over following dressing: Mix one-half tablespoon salt, one teaspoon mustard, one and a half tablespoons sugar, one-half tablespoon flour, few grains cayenne, yolks of two eggs, one and a half tablespoons melted butter, three-quarters cup milk, one-quarter cup vinegar. Cook over boiling water until mixture thickens. Add two tablespoons cream if desired. This dressing without the cream keeps for a week. Mix it all while hot and let stand for some hours.

Boiled Dinner.—Get a half shoulder ham, two large carrots, one yellow turnip, one parsnip, and a small head of cabbage, put on to boil in large kettle, add one onion pricked with a clove, salt and pepper, boil slowly about three hours. Half an hour before serving set off of stove for a few minutes, skim off fat, and add potatoes, and put on to boil till potatoes are done, and serve with prepared mustard or ketchup.

Ginger Cookies.—One cup brown sugar, one cup molasses, one cup melted lard, one teaspoon baking soda dissolved in about one-third cup of boiling water and add as much flour as needed to make a stiff dough. Mix with sugar, one teaspoon ground cinnamon, one-fourth teaspoon ground cloves, one scant teaspoon ground ginger. Roll out either thick or thin and cut with round or fancy cutter. Bake in moderate oven.

Household Hints.

Vegetables to be tender should be cooked slowly.

In making French dressing use twice as much oil as vinegar.

Chicken soup is improved if a little grated cheese is put into it.

When packing a trunk, waists will be less mussed if they are put into a flat paste-board box.

In cleaning painted woodwork it is better to use a strong kerosene water than any kind of soap.

Do not allow chicken or fowl of any kind to soak in water before cooking—the flavor will be spoiled.

If a soft piece of homemade bread is rubbed on a scorch on woolen goods it will remove it entirely.

Lacquered brass can be cleaned by washing in hot water, and a little soap may be added if necessary.

An old piano stool will be found useful in the kitchen, as it can be adjusted to different heights.

Add a few minced dates to fudge as it comes from the stove. It will gives it a novel and delicious flavor.

When it is difficult to turn ice cream out of its can allow cold water to run over the outside of the can.

Water can be softened by boiling. A little borax or baking soda added to the water will also soften it.

When the head feels congested, try holding the hands and wrists in hot water as long as you can stand it.

Cotton crepe waists are much more wearable if they are starched in very thin starch and hung on a hanger to dry.

To dampen clothes quickly sprinkle them with boiling water instead of cold. They can also be ironed more quickly.

When a cake or pudding runs over on the stove sprinkle salt on it at once, and the unpleasant odor will disappear.

On children's every day garments, such as rompers, it is a good idea to use soutache braid instead of making buttonholes.

When cleaning the mop boards, the wall can be protected with a piece of cardboard held at the upper edge of the mop board.

When polishing the stove, first rub the hands thoroughly with soap and allow it to dry. The polish will then wash off easily.

The brine in which salt beef has been boiled can be poured on the garden walks. In this way weeds can be kept down.

A pleasing and simple dessert is made by adding a few chopped walnuts to apple sauce and serving it with whipped cream.

Every kitchen should have strips of carpet placed on the floor. Rag rugs are the very best to buy, as these wash well and last for years.

If a pair of shoes has become stiffened with walking in the wet, they should first be washed with warm water and then have oil rubbed into them.

A common brass cup hook, such as is used in china cabinets and on cup racks, can easily be screwed into the end of a broomhandle, making an inexpensive and handy broom hanger.

In a large family where there are many children, much loss of time and annoyance is saved if, before putting stockings into the wash each week, each person will tack the two stockings of each pair at the hems. There is no trouble in trying to make them afterward, as each person may use a different colored thread.

CAN CARRY MEAL IN POCKET.

Concentrated Food Tablets Make Living Easy.

A Spanish doctor is the latest inventor of concentrated food tablets.

Although some concentrated tablets of this sort have been on the market for some time the Spanish physician is perfecting these tablets so that any food may be served in concentrated form. With the addition of a little water and a little heat a full meal may be served if one uses the new tablets, it is claimed.

The only tablets heretofore that have been a success are tablets that are a compound of beef and that, when dissolved in water, form bouillon. The Spanish doctor's tablets are concentrated vegetables, meats, soups and sweets. By the use of five or six tablets of various kinds one may prepare a whole meal in a few minutes. The tablets are light in weight, and are being especially prepared for explorers, aviators and for automobilists who are making long cross-country runs. They may later be introduced into practical housekeeping, if they can be reduced in cost by manipulating large enough quantities.

Many of the tablets may be eaten without being altered in form, but, according to their inventor, they improve in taste by the addition of water. They are a dull brown in color and are a sort of powder. This powder is compressed with great force into a solid cake, which is wrapped in oiled paper and tin foil. Oiled silk will be used to protect those taken by explorers.

What Puzzled Her.

"I understand the text all right," remarked Aunt Ann Peebles after the sermon was over, "but the preacher's explanation of it puzzled me a good deal."

THE BLACK SQUALL

Louise, Virgil and I went botanizing on the south side of Lake Pend d'Oreille one day last summer, writes a Youth's Companion contributor. That is, Louise and Virgil were botanizing, while I watched a pair of humming-birds build a nest on a cedar limb. We had crossed the lake in our little power-canoe, the Papoose. About four o'clock we came back to the shore.

Once out of the heavy woods, the heat was intense, and it was so still that not so much as an aspen leaf quivered. Louise sank down in the shade of a willow and fanned herself with her sun hat, Virgil walked down the shore to find the nest of a sandpiper that we had flushed that morning, while I busied myself getting the motor ready. The town lay across the lake five miles away, but plainly visible in the clear mountain air. We could even hear the whine of the great saws in the mills, and the labored breathing of the switch engine as it wrestled with the heavy loads of lumber. When all was ready I called to Virgil, and he and Louise took their places in the boat.

"I feel as if something unusual were going to happen," Louise said, as she seated herself.

"I feel that way, too," I replied. "I feel that this motor is going to behave properly and start the first time I give the fly-wheel a turn."

"No, really," Louise insisted. "Have you never experienced a feeling as if something dark were hanging over you?"

"I wish I could experience something dark, a cloud, for instance, that would shut out some of this heat," said Virgil.

"'Have then thy wish,'" Louise quoted, and she pointed to the range of hills south of the lake. A huge black mass was rolling above the hilltops.

"That isn't cloud," Virgil said. "It must be smoke. There is probably a forest fire beyond the hills."

"It is neither," I broke in; "it's dust. We are about to experience on the lake a danger that menaces travellers on the desert."

We were now well out on the lake, and I hesitated whether to return or keep on. I watched the coming storm, and decided that it would meet us before we could make shore, and that the Papoose could not make head against it.

So I reached down and increased the speed of the motor. The little craft tore through the water. The cloud of dust had by this time darkened the sun. Already we could hear the howling of the gale and the crashing of the great trees uprooted by the fury of the blast. The lake was still calm and unruffled, but there was a sullen coppery tinge to the water. We saw the storm strike the lake three miles below. Instantly the calm water was lashed into foam, and a broad white band came tearing up the lake, preceded by a smother of blinding, choking dust. It filled our eyes until we could not see, and our nostrils until we could hardly breathe. In a few moments the white wall of water rolled upon us. The Papoose came near capsizing. "Port," I called to Virgil, "and run before the gale!"

He swung the boat, and the next wave struck her squarely astern, and drove her like an arrow into the one ahead. Louise sat perfectly still, holding to the thwarts, and watched the boiling sea. I blessed her courage, for if she had become frightened and made a movement, the tiny boat would have foundered.

The last sight I had of the shore, it was more than a mile distant. Now the dust was so dense that it was invisible. I took off my coat, knelt in the bottom, and held it over the motor to protect it from the flying spray, for our lives depended upon it. Virgil held the steering-wheel. Louise faced the situation with admirable courage, although every time we struck a wave she was deluged with spray.

The storm increased in fury, and as we neared the shore we could hear the hoarse roar of the breakers on the beach. I peered through the gloom, and made out dimly the fringe of cotton-woods, then the shore line itself. Our boat could not live in that sea much longer; she was half-filled with water already.

We were approaching the shore near the outlet of the city sewer. The outfall, held in place by upright piling, stood far out in the water, while nearer shore rose the long concrete tanks, over which the waves dashed. Virgil saw that the water on the north side of the tanks was less turbulent, and turned the boat in that direction. Two men on shore had seen our danger, and hurried out upon the flat tops of the tanks to give assistance. They stood in water to the waist, and the waves almost washed them off their feet. Louise rose, turned and crouched, ready to spring. Virgil drove the boat within a few inches of the concrete; Louise sprang up as the boat rose on the crest of a wave, and one of the men caught her. The next instant the Papoose was lifted and hurled upon the beach. As she struck, I shut off the power, glanced up, and saw a white-topped wave towering above us. It broke, and in an instant all was dark.

The weight of water crushed both Virgil and me down into the bottom of the boat. It seemed an age before that wave started to recede, and when it did, the Papoose was sucked back with it; but one of the men grasped the mooring line, and held her fast until we got ashore. The next wave came, and with its help we shot the boat well out on the beach.

MISS LLOYD GEORGE.

A charming portrait of the eldest daughter of the British Chancellor of the Exchequer and Mrs. Lloyd George. Miss Lloyd George was presented at Court this year. Like her father she is becoming a golf enthusiast.

GERMAN BIRTH-RATE FALLING

Will Be as Low as France in a Few Years' Time.

According to a statement made in the Reichstag by the German Minister of War, and corroborated in part by the Minister of the Interior, the birth rate in Germany is steadily falling, and if the present rate continues it will in a few years be as low as that of France. In 1876 the birth-rate in Germany was 39¼ per 1,000 inhabitants; in 1912 it had fallen to 29, indicating that in the period named the decrease in births amounted to about three-quarters of a million per year.

Since the beginning of the century the falling off in the birth-rate has assumed alarming proportions. In the 24 years from 1876 to 1900 the decline in the rate per 1,000 was 3¼, while from 1900 to 1912 it was 7, or more than double in 12 years what it was in the preceding quarter of a century. Should this decrease continue, it is estimated by Professor Wolff, the distinguished mathematician and economist, that by 1920 Germany will be confronted by the painful fact and problem that her birth-rate will be the lowest in Europe.

But if the birth-rate in Germany has declined, so also has the death-rate, and to this alone is due the fact that in the 12 years since 1900 the population of the empire has increased by eight and a half millions. The death-rate in 1876 was 26 per 1,000 inhabitants. In 1900 this was reduced to 20½, while last year the rate had fallen to 16¼. If the death-rate had not fallen, the Minister of the Interior estimates that there would be a reduction of the population to-day. Throughout the period indicated—from 1900 to 1912—the marriage-rate remained the same—about eight per 1,000 of the population—so that, as the Minister of the Interior says, "the cause which might explain the surprising lowering of the natality of Germany is not to be sought in that direction."

Went Too Far.

A rich old woman had one hobby. It was the lavishing of money on interior decorations. Every room in her mansion was done over time and again to suit her changing whims. One day she felt faint, and thinking a taste of claret would brace her up, drank of a red liquid she thought was wine, but which afterwards turned out to be red ink. The doctor, hurriedly summoned, impatiently shook his head. "Mrs. B——," he said, "there is such a thing as carrying this mania for interior decoration too far!"

Going One Better.

Angry Diner—Waiter, you are not fit to serve a p.g.

Waiter—I am doing my best, sir.

THE DEADLY BICHLORIDE.

Discoveries Show Way to Save Future Victims of Error.

The world-wide account of how Banker Saunders Walker, of Macon, Georgia, struggled nearly ten days against the deadly poison of one bichloride of mercury tablet already has stirred up the lethargic laboratory scientists, the experimental chemists, the practicing physicians, and the complacent legislative bodies. While one or two over-suggestive persons have since committed suicide from the publicity given to the Georgia victim, these would have received a similar suggestion sooner or later by word of mouth, and the good already wrought by the newspaper accounts has resulted in at least two discoveries that may be the means of saving such patients in the future.

Dr. Bertram Bernheim, of Baltimore, as one instance, has invented a little instrument that is not unlike a glass and rubber gas hose with two stop-cocks on it. Since Dr. Alexis Carrel invented his method of transfusing blood from one person to another merely by inserting a Y-shaped tube into the arteries of one and connecting them with the veins in the arms of the one who is to receive the blood, it has been a comparatively simple matter to save many lives where formerly almost sure death occurred.

Dr. Bertram Bernheim, who has improved on many of Dr. Carrell's devices, can now insert one of these glass tubes, shaped like a bow, in the arm of any one so that the patient's own blood will leave the upper part of the arm and enter his crescent-like canal, through which it flows, to finally return to the individual's own blood stream in the lower arm. This is the first time that any one has ever suggested handling a man's blood while it was alive and flowing through his veins.

This invention places all of the blood in your body at the disposal of the surgeon, who can examine it, dilute it, weaken it, filter it, analyze it, and finally allow it to flow on like the sweet, gentle Avon, after it has been purified and strengthened. The stopcocks inserted in two places in the tube allow the doctor to flag the flowing blood as he long as he pleases. Thus every ounce of blood in your body can be brought to a pause for a longer or shorter period, and any kind of harmless manipulation can be carried on.

Meanwhile, the rest of the blood is switched off in another channel, and the circulation is in no way interfered with. At the same time a solution of a certain salt keeps the stationary parts of the blood from clotting, and at the same time this is transpiring the surgeon can abstract every last vestige of such poison as bichloride of mercury.

Moreover, this is all done in less than the seven minutes necessary for all of the blood to complete a full circuit of the body. If, however, there is any reason for the patient to rest, eat or attend to his business, or for the doctor to go about his affairs, a bandage is put around the arm, and at some other time the filtering is continued.

The boon that such a contrivance could have worked for Mr. Walker is evident. He lived more than a week and the seven grains of the poison must have circulated over and over again throughout the poor fellow's body. Yet no one thought of a trap such as this, strangely simple as it is.

RADIUM'S TRIUMPH.

Announcement Made at Meeting of French Society.

An important announcement was made at a meeting of the French Radium Society to the effect that hypertrophy of the prostate gland is curable by radium.

In a case in which a surgical operation was impossible a platinum tube containing two centigrammes of sulphate of radium was inserted on several occasions and allowed to remain for several hours. Under the influence of the radiation the prostate gland shrank little by little, and at the same time the hemorrhage which accompanied the affection in this case also disappeared.

The result opens up entirely new possibilities for the curative use of radium.

Character the Test.

It is character, not congeniality, which is the final test of friendship. What holds us to our friends is not their companionableness nor their affection for ourselves, though the former is a source of delight and the latter is our pride. It is their strength and independence, their integrity, that win us, and that generous spirit of theirs which defends our conduct and our motives against the criticisms of a world that loves us not.

Intuition.

A fond mother can always tell just what the baby is trying to say, even when the baby doesn't know itself.

THE SUNDAY SCHOOL LESSON

INTERNATIONAL LESSON, AUGUST 10.

Lesson VI. The Passover. Exod. 12. 1-42. Golden Text, Matt. 20. 28.

Verse 21. Then—After having received specific instructions from Jehovah regarding preparations for the departure from Egypt and for the eating of the memorial passover.

The elders of Israel—In the original and literal sense of "older men," the heads of patriarchal families and tribes.

Draw out—Go forth.

According to your families—One for each family or group of smaller families or persons as specified in Exod. 12. 3, 4: "A lamb for a household; and if the household be too little for a lamb, then shall he and his neighbors next unto his house take one according to the number of souls; according to every man's eating ye shall make your count for the lamb."

22. A bunch of hyssop—A species of plant growing on walls, yet furnishing a stalk of some length—not positively identified with any known plant. The hyssop was considered as having purging or purifying qualities, and was used in different forms of ceremonial cleansing, as the cleansing of lepers or leprous houses (Lev. 14. 4, 51, 52); also as an element in the water of separation (Num. 19. 6).

Lintel—The upper crossbeam, or rafter, of the door, resting on the two sideposts.

None of you shall go out of the door of his house—Both the designation of the hyssop as the instrument for sprinkling the blood upon the doorposts and lintel and this injunction not to leave the house until the morning were added by Moses to the specific injunctions received from Jehovah; at least our narrative does not record these as part of Jehovah's specific instructions.

23. Jehovah will pass through to smite the Egyptians—In reality a destroying angel, referred to farther on in this same sentence as the destroyer, seems to have acted as Jehovah's agent in executing this severe judgment.

25. The land which Jehovah will give you—Which he had repeatedly promised in turn to their forefathers, Abraham, Isaac, and Jacob.

26. When your children shall say unto you, What mean ye by this service?—Another injunction follows, not specifically mentioned in the command of Jehovah to Moses. Moses assumes that the regular repetition of the paschal ceremony will arouse in each successive generation natural curiosity as to the meaning and origin of the ceremony.

27. It is the sacrifice—To be offered in the sanctuary (Deut. 16. 5, 6).

Houses—Families.

The people bowed the head and worshipped—Indicating a reverential attitude toward, and a willingness to obey, the command of Jehovah given to them through Moses.

28. So did they—Both the miracles performed by Moses and Aaron, and the earnestness of their exhortation had profoundly influenced the people, convincing them of the truth of all that they had just been told concerning Jehovah's beneficent intentions to deliver them from the hands of their oppressors; wherefore they were ready to render implicit obedience in all things commanded them.

29. At midnight—"About midnight will I go out into the midst of Egypt" (Exod. 11. 4).

From the first-born of Pharaoh . . . unto the first-born of the captive that was in the dungeon—"From the first-born of Pharaoh . . . unto the first-born of the maid-servant that is behind the mill" (Exod. 11. 5). Both expressions mean the same thing, namely that the first-born of all persons, from the highest to the lowest in rank, as well as all the first-born of cattle should be slain.

30. Not a house where there was not one dead—In reality there would be many families having no children, and in which, at the same time, neither husband nor wife was a first-born child; for all of which cases due allowance must be made.

31. Get you forth—The urgency implied in the words indicates that Pharaoh is anxious to get rid of the people whose prolonged presence has brought so much distress on his land.

Among my people—Although the Israelites dwelt in Goshen, on the outskirts of Egypt proper, yet their services to Pharaoh and to the Egyptian people might well justify the use of the expression as here recorded.

Two stewards on an Atlantic liner were having a heated altercation, each pouring most bitter anathemus upon the other's head. As a crowning insult one of them exclaimed, "Aw, you eats just like a passenger!"