Household

Some Favorite Recipes.

Apple Snow.—One quart of apple sauce forced through a strainer, one pint water, one cup sugar, juice of two lemons, whites of two eggs well beaten. This may be packed into a freezer and frozen, but if placed on ice and served ice cold it is also good. This recipe will serve twelve people.

Cornbread.—Sift one cup of flour into three cups of yellow or white corn meal, and two teaspoons baking powder and a teaspoon of salt. Mix thoroughly. Beat three eggs light, and two and a half cups of sweet milk, a level tablespoon of sugar, and one tablespoon of melted butter. Make a hole in the centre of the meal and pour in the liquid, beating well while adding. When thoroughly mixed pour into a buttered tin and bake in a steady oven.

French Dressing. — One garlic bean on three or four lumps of sugar, four tablespoons taragon vinegar, four tablespoons catsup, ten tablespoons olive oil, one teaspoon Worcestershire sauce, juice of one large orange, juice of one lemon, salt and paprika to taste. Mix until sugar is dissolved.

Pocketbook Biscuit.—One quart of light sponge, one tablespoon lard, two tablespoons sugar, one egg, one teaspoon salt, to make dough stiff as bread. Put all ingredients in pan, enough flour to mix up not too stiff, let rise until light, then roll out on board, butter all and cut into rounds and turn the half over, and this forms a pocketbook. Let rise until light; bake in hot oven ten minutes.

Date Drop Cookies. — One and one-half cups brown sugar, one-half cup butter, one-half cup sour milk, one teaspoon soda, yolk of two eggs, one and one-half cups flour, one-half teaspoon cloves, one-half teaspoon nutmeg, one-half pound dates, stoned and cut into pieces, drop in small spoonfuls on well buttered pan and bake in quick oven.

Meat Casscroles.—One cup rice, two tablespoons melted butter, one pint chopped meat, one-fourth teaspoon pepper, one-fourth cup milk or cream, one-half teaspoon salt. Boil rice until tender, drain and add while hot the butter, cream, salt, and pepper. Line a greased mold (or individual dishes may be used) with a thin layer of rice. Make one cup of white sauce, season well, and add to it the chopped meat. Put this creamed meat in the centre, cover with rice, place the casscroles in a pan of hot water (about an inch of water is all that is required), and cook in a hot oven about twenty minutes. Serve at once.

Raisin Bread.—Four cups flour, four teaspoons baking powder, one-half teaspoon salt, one cup sugar, three eggs, and one and one-half cups of milk, one-half package seedless raisins. Sift flour, baking powder, salt, and sugar several times, then stir in raisins. Add milk and eggs to flour, baking powder, salt, sugar and raisins, and bake one hour in slow oven.

Bride's Cake.—One-half cup butter, one and one-half cups sugar, one-half cup milk, two and one-half cups flour, three and one-half teaspoonfuls baking powder, whites of six eggs, one teaspoonful vanilla. Bake forty minutes in a deep pan. White frosting—One cup sugar in one-half cup sweet cream or rich milk; cook; when done, add one teaspoonful vanilla; whip until cool; spread on cake.

Celery Relish.—Twelve stalks celery, five grains garlic, twelve green tomatoes, six large onions, two large green peppers (cut part of seeds out), one-half teaspoon mustard, one-fourth teaspoon red pepper, one-half teaspoon black pepper, three cups sugar, two quarts cider vinegar. Salt to taste. Boil slowly three hours and put in Mason jars.

Chicken en Casserole.—One three pound chicken, three sweetbreads, one [illegible] mushrooms and one-half pound almonds. Boil chicken and sweetbreads until tender in well salted water. When cold, cut up and add blanched almonds and mushrooms. Cut in small pieces. Cover with sauce made as follows: Five tablespoons butter and five tablespoons flour rubbed together; add five cups of cream. Bake half an hour in oven or an hour in the fireless cooker.

Points on Pickling.

Every housewife should make her own pickles. Here are some practical hints, based on experience, and tested, which, if followed carefully, means success.

Always use the very best white vinegar, and do not get too "sharp" a kind.

Never use glazed jars. Common unglazed earthenware jars or wide-mouthed bottles are best.

When boiling vinegar, always use a lined saucepan, and keep the lid on all the time. Five minutes is the longest time that vinegar should boil.

In preparing pickles, always use a wooden spoon or fork, never metal ones.

Never use a jar or bottle which has held anything greasy. Pickled red cabbage does not improve by keeping, but walnuts do. Onions do not vary either way.

Vinegar which has lost its strength and color should be poured off, and new hot vinegar poured on the pickles. All pickles are improved, and kept better—the vinegar remains strong, too—if one or two small pieces of horseradish are placed in the jar.

Jars should be corked tightly. An excellent plan is to dip the mouth of the jar when corked into melted parcel wax or rosin.

All vegetables for use in pickling must be absolutely sound and fresh. Both points are important, the first particularly so.

A tiny piece of alum, the size of half a hazel nut, to a quart of vinegar, will make pickles crisp. Store the jars in a cool dry place away from direct light.

Here are same recipes dealing with the more popular sorts of pickles.

Onions. — Select small silver-skinned ones, and peel the outside skin only. Make hot salt and water, and let them soak in this for three days. Drain and dry, and place them in jars, and pour on hot vinegar, in which has been boiled black pepper and spice (an ounce of each to a quart of vinegar). Add the pieces of horseradish, and then seal down the jar.

Cabbage.—Choose a medium-size cabbage, trim off the outside leaves, and then quarter it, not using the main stalk. Slice up small, sprinkle with salt, and leave in a sieve for a day. Shake well at times, and then put into jars. To one quart of malt vinegar add half an ounce of black pepper and one ounce of allspice, and boil well together. When cold, pour on the cabbage and seal down. This pickle should not be used for a week or so.

Celery and tomatoes pickle well. Take twelve tomatoes, just ripe, and two large celery heads. Remove the outside leaves and roots from the celery, chop up the hearts with the tomatoes, and put them in a lined saucepan, with a cupful of vinegar, a tablespoonful of salt, and a pinch—a short teaspoonful—of cloves, allspice, mustard, and celery-seed, with a quarter of a pound of sugar. Bring slowly to a boiling-point, and then let it simmer for an hour. Stir occasionally, then fill the jars and cork while hot.

RANCHES OF ARGENTINA.

Vast Tracts Recovered from Indians Supporting Great Herds.

"It is almost impossible ot conceive of the enormous growth of the stock industry of Argentina in the last quarter of a century," said Ernest Maffel, a large cattleman of Buenos Ayres. "Less than forty years ago the great rich tracts of grass land in Argentina were practically unproductive. The Indians roamed the plains and general settlement on the land was dangerous and well nigh impossible. The Indians, however, were subdued in 1878, and that date saw the inception of the estancias or ranches and the systematic reclamation of the land to pave the way for an industry the magnitude of which to-day is stupendous.

"The immensity of the cattle business can be estimated from the official returns recently published, which show that last year in the Argentine there were 30,000,000 cattle, 70,000,000 sheep and 7,000,000 horses. The cattle and horses are bred in the warmer parts of the country to the north, where alfalfa abounds, and the sheep in districts in the southern provinces.

"Some of the large ranches carry as many as 50,000 head of cattle and provide hunting grounds for many Englishmen. The 'gaucho' is one of the most picturesque as well as useful figures on these ranches and forms the counterpart of his famous brother the cowboy of North America. Life on a ranch is far from unpleasant, and on some of the big ranches under British control evening dress for dinner is the custom. The Argentine wool is of high grade and a large part of it goes to supply the home markets."

INSANE SINCE WEDDING DAY.

Lord Durham's Wife Has Been in Asylum Since 1884.

When the King and Queen visit Lambton Castle in the autumn one of Lord Durham's sisters will act as hostess to his royal guests. Lambton Castle has no Chatelaine, for the most terrible of blows darkened the marriage of Lord Durham to Miss Milner in 1882. On the very wedding day the bride and Countess of only a few hours lost her reason.

It was a repetition in real life of the tragedy of the "Bride of Lammermoor," but accentuated by the fact that she still lives and is legally Lord Durham's wife, as the courts in 1884 refused to annul the union because it was not proved that she was insane when married, though she became so a few hours afterward.

PRINCE PAUL OF SERVIA AND LADY CURZON.

Lady Curzon is the best dressed of the matrons of England. She is here seen in London handing Prince Paul, son of King Peter, of Servia, a newspaper containing important Balkan War news.

WOMAN WORKED MIRACLES

SKELETON FOUND IN TOMB OF THE "SORCERESS."

Francoise Sauvestre Predicted Her Body Would Resist Destruction.

A striking example of the religious fanaticism that still prevails in some parts of France is found in the recent happenings in the little town of Magny-sur-Tille, near Dijon. There lived a woman whose reputation for working miracles had spread throughout the neighboring villages so that her followers when she died urged that she be made a saint of the Church. At her death she predicted that her body would resist the destructive forces of nature for seven years. She died on April 22, 1908.

The "Sorceress," as the enemies of Francoise Sauvestre called her, or "Sainte Francoise," as she was known to her followers, was born of humble parentage in a village near Fauverney. She was a cripple and as a child she went begging from village to village. Then she disappeared and for many years no one saw or heard of her. One day she reappeared at Fauverney, a grown woman. At this time the village priest of Ars had acquired a reputation throughout the country as a doer of miraculous deeds. This strange woman announced that the priest had confided his secret to her and that all who suffered should come to her and they would be cured. One by one they came, the lame, the halt, the blind; then in groups and later in multitudes. Francoise Sauvestre's fortune was made. But the physicians of the district, who had lost all their clients, sought legal means to stem the tide of their ill fortune. The woman was finally prosecuted for practising medicine without a license and put in jail. Instead of the people losing faith in her she immediately became a martyr.

Accomplished Many Miracles.

After serving her term in prison, Francoise Sauvestre went to Magny-sur-Tille. There she opened a chapel consecrated to Sainte Philomene and the venerable priest of Ars. Her cult resembled in a great many ways the Christian Science of Mrs. Mary Baker Eddy. "Have faith ond pray with all the fervor of your belief," was her cardinal principle.

In front of the statue of the saint she burned a little oil, mixed with it some melted wax, and with this inoffensive mixture she rubbed the part of the body which was diseased. The ceremony ended by invocations in which she mingled indiscriminately the names of the authentic Catholic saints with such names as "Saint Bain de Broid" and "Saint Barbe en Fleur." According to the statements of her followers this curious woman cured diseases said to be incurable, and caused horrible wounds to heal. She also read the past of her clients like an open book, and even predicted the future.

But even such a saint could not live for ever, and on April 22, 1908, at the advanced age of 88, Francoise Sauvestre passed away. Just before death she sent for the priest of Magny and asked for the last rites of the Church.

The priest refused unless the woman would restore to the Church the sums she gained through the intercession of Sainte Philomene. The woman refused, and the priest left her deathbed. Just before death she made the prophecy that during seven years her body would retain its natural form, and by this her followers would know her supernatural powers.

In the cemetery at Magnay a handsome chapel was erected to hold her body until the day when her coffin would be opened by the believers. Within the chapel were statues of Ste. Philomene and the famous priest of d'Ars, while all around lay crutches and canes discarded by those who had been healed. A society of her followers was formed and on the twenty-second of each month there were pilgrimages to the chapel. If these pilgrimages fell on rainy days the pilgrims even drank the water that dripped from the roof of the chapel, in the belief that this water, being sacred, would cure their ills.

Skeleton Found in Tomb.

The followers of the cult of Francoise Sauvestre endeavored to have their leader made a saint, but the Church objected. The Bishop of Dijon, Mgr. Monestes, demanded proof, and the members of the sect pointed to the woman's prediction that her body would remain untouched by the destructive forces of nature for seven years after her death. Finally, under the pretext of transferring the woman's body to another place, the authorization was procured to open the tomb. Three hundred of the faithful gathered for the occasion, and with much ceremony the lid of the tomb was lifted. An unmistakable odor went forth, and when the lid was finally removed it contained nothing but a human skeleton. Not withstanding this the members of the sect threw themselves upon the skeleton, and, praying and chanting, dipped their moistened handkerchiefs into the tomb, and then wiped their faces. Others gathered up the dust of the body, mixed it with water and drank this weird concoction.

Despite this ocular proof that Francoise Sauvestre was only an ordinary mortal the members of her sect insist that at the end of the seven years, April 22, 1915, the body of their saint will be reconstituted, and that when the tomb is opened on that date they will find her body as it was when laid to rest five years ago.

Chilean Guano Outranks Gold.

The guano deposits of Chile are worth more money than the richest gold mine in the world. It would seem that the precaution taken by the Chilean Government in restricting the exportation of this fertilizer is hardly warranted when we realize that the deposits of the Chincha Islands, where this material abounds, are computed to be 180 feet in depth, and as the removal proceeds the quality improves. The value of the guano of these islands is computed to be $1,000,000,000.

In order to ascertain a man's true character it is necessary to know what he is in private life.

Some men are too tender-hearted to beat a rug.

Not all good men are great, but some great men are pretty good considering.

MUCH INSANITY CURABLE.

Remarkable Results Have Been Obtained in Some Cases.

Following the announcement of Dr. Toulouse, the Director of one of the most important Paris lunatic asylums, that remarkable results had been obtained in cases of acute insanity by subcutaneous injections of oxygen, Dr. Toulouse has stated that he considers madness one of the most curable of diseases, provided a cure can be found, and as long as the trouble is not caused by actual lesions of brain tissue.

Since the first announcement he has been studying further cases, and has produced cures which he considers conclusive. He believes that when further investigations have been made even cases of long standing will be found curable.

When asked whether such cures were likely to be permanent, he said that he could not promise that the patient would be immune from a relapse if brought into the same conditions—thus resembling persons with weak lungs, hearts, etc.

Dr. Toulouse stated that he had been led to hit on his method of giving oxygen injections as a possible cure for dementia by observing that madness generally arose in a period of great exhaustion of body and nerves caused by overwork, strong emotion, grief, etc. As the action of oxygen was to stimulate immensely the vigor of the system he resolved to try it on a certain number of cases, with the results already known.

He announced that during the coming winter he will carry out with Dr. Charles Richet, the well-known specialist, a number of further experiments in quite a different direction, which will, perhaps, put into their hands the key to insanity.

MAKING PETS OF REPTILES.

Japanese Women Cultivating a Fancy for Pet Snakes.

To make pets of snakes is the latest hobby of Japanese society. Fashionable women are cultivating a fancy for small and live serpents. They have about them the harmless spotted keel-backs and striped snakes, which are easily tamed.

The man who has done more than anybody else to establish this hobby is Kinjiro Nakamura, who has been engaged in the snake business for more than twenty years, and who has a wonderful assortment of reptiles. The most productive districts for snakes in Japan are certain mountain sections near Tokio and Nikko. Here they are caught in large numbers. Japanese snake catchers drink sako before starting out to hunt large serpents, so that they will not be stupified by the "poisonous breath" of the reptile. A real combat occurred recently between three men and a serpent twenty feet long. The snake poised its head about six feet above ground, knocked two men down with its tail, rendered another unconscious by its "poisonous breath," and then escaped.

But Mr. Nakamura has found other uses for snakes. He says they are popular as tonics for the digestive organs, and that some are used successfully as a remedy for pulmonary consumption. There is the food question, too. Nakamura says that the Japanese viper is splendid as a stimulant, either in powdered form or eaten with Japanese soy. In the districts around Nikko rice with snake-fricasee is considered a most royal dish. The viper is also good as a cure for stomach trouble, if taken soaked in Japanese sake.

STRANGE BLUNDER.

Governor Signs Letter Declaring He Is Unfit for the Post.

The Governor of the province of Kostroma, Russia, has just been relieved of his post in consequence of an extraordinary blunder he committed recently.

It appears that for a long time the Governor looked upon his appointment as a mere sinecure and left all the real work to be done by his subordinates and underlings, with whom he was by no means popular. All he did was to scrawl his signature at the foot of the documents brought to him to sign without so much as glancing at the contents. It was through this lack of curiosity that his fall was brought about.

One day recently one of his secretaries brought him for signature, among other documents, a letter beginning "I have at last realized that I am absolutely incapable of fulfilling the duties attaching to my position as Governor." Following this was a list of his alleged faults and errors. Without a glance the Governor rapidly wrote his name at the end of this incriminating document, which was posted in due course to the President of the Council, M. Kokovtzeff.

Upon receipt of this unusual letter the authorities at once demanded the presence of the Governor of Kostroma at St. Petersburg, and the sequel to an interview with M. Kokovtzeff was the official's dismissal.

THE SUNDAY SCHOOL LESSON

INTERNATIONAL LESSON. August 24.

Lesson VIII. The Bread from Heaven—Exod. 15.27 to 16.36.

Golden Text, John 6.35.

Verse 2. Murmured against Moses and against Aaron—The hardships of the desert journey were real. A scarcity first of water and then of food was among the more grievous trials that the people encountered.

3. When we eat by the flesh-pots—the expression may be taken literally, but in a wider figurative sense it stands for the abundance of food of every kind which the Israelites, notwithstanding other afflictions, had enjoyed in Egypt.

4. Bread from heaven—Literally, food, not bread in our sense of the word. (Compare note on verse 14, below.)

The people shall . . . gather a day's portion every day—A severe test of obedience and faith, especially when the supply each day was ample for a larger period.

7, 8. The glory of Jehovah—Quite evidently the reference here is not to the glory of the cloud, mentioned in verse 10 below, but to the miracle of providing food. The next verse seems to require this interpretation, This shall be, when Jehovah shall give you in the evening flesh to eat, and in the morning bread to the full.

9. And Moses said unto Aaron—Aaron is still the spokesman for Moses, who had a physical difficulty of speech which he apparently never overcame: "And Moses said unto Jehovah, O, Lord, I am not eloquent, neither heretofore, nor since thou hast spoken unto thy servant; for I am slow of speech, and of a slow tongue" (Exod. 4. 10).

12. At even—Literally, between the two evenings, that is, in the late afternoon.

14. A small, round thing, small as the hoar frost on the ground—The word translated "round thing" may also be rendered "flake."

15. What is it?—Or, Is it manna; Hebrew, man hu. For a description of the manna, compare Num. 11, 7-9. In looking for a natural explanation of the feeding of the Israelites in the desert, some commentators have assumed that the manna was a natural desert product, the exudation of a desert tree still common and formerly much more abundant throughout the Arabian peninsula. The exudation referred to is described by travellers as a glutinous, waxlike substance which in the morning after its first appearance is white, changing rapidly to a dirty yellow color; it melts quickly in the sun, and before the day is over is absorbed in the ground; it appears each morning during certain months af the year and is sweet to the taste, being used for food in times of famine. A more recent suggestion identifies the manna with desert lichen, grayish-yellow in color, which grows in great abundance on rocks and stones of the desert. When fully matured, the leaves curl up, the plant loosens from the rock and is blown about by the wind, being gathered ultimately in heaps in the ravines and sheltered places not unlike the leaves of autumn, though of course very much smaller. This plant is a not uncommon substitute for corn among the natives in the steppe region of southwestern Asia, being ground and baked like corn. The first of these suggested explanations would harmonize with the description in Numbers so far as the size and general appearance of the manna is concerned, but the narrative here clearly implies a supernatural provision, on account of the large quantity which was needed.

QUEEN FORBIDS "AD."

Objects to Label on Perfumes Made by Princess Christian.

Queen Mary seems fated to have trouble with the occupants of the royal gift residences. The latest of these to be brought into a dispute with the Queen is no less a person than Princess Christian, aunt of King George, who with her husband lives at Cumberland Lodge, Windsor Park.

For a couple of months the Princess has been adding to her husband's rather slender income by selling bottles of perfume made by herself at Cumberland Lodge, and she has been actively aided by Princess Patricia of Connaught.

Princess Christian recently began putting labels on the bottles stating that the perfume was made at Cumberland Lodge. When this reached the ears of the Queen she ordered Princess Christian to cease selling the perfume in bottles with such labels. The Princess maintains that she has a perfect right to do so and refuses to comply with the request of the Queen.

It takes a clever child to keep from saying smart things.

Sincerity—a de[illegible] quine sincerity—is the [illegible] all men in[illegible]