Household

Peaches Best Fruit for Dessert.

There is perhaps no other fruit of which so many delicious frozen desserts can be concocted as the peach. The strawberry may rise up on its vines and argue itself red in the face trying to prove that it holds the place given to the peach. And in strawberry season perhaps we will all agree with it. But for the present let us see what claim the peach has to the place of the most freezable fruit.

To begin with, there is plain peach ice cream. One way to make it is this: Boil a pint of cream in a double boiler and when it is hot add 10 heaping teaspoonfuls of sugar. Stir until the sugar is dissolved, take from the fire, add another pint of cream. Cool and freeze. When you feel the dasher cranking heavily, quickly add a quart of peach pulp. Turn the dasher for five minutes more, then remove it, pack the cream, and let it ripen for two hours.

Another Ice Cream Recipe.—Another way to make peach ice cream is to mix a can of condensed milk with a quart of milk, two eggs, and a quart of peach pulp. If the mixture is not sweet enough, add more sugar. Freeze, pack and ripen. Do not be worried if the milk and peach mixture apparently curdles before it is frozen. Sometimes the acid from the peaches does curdle the milk, but the grinding and freezing process turns it smooth again. It is because of this curdling process that the peaches are often added after the rest of the mixture is partly frozen.

To prepare peach pulp, pare ripe peaches, cut them in small pieces, and press them through a vegetable press. If they are very ripe and juicy, they can be mashed to pulp with a silver fork, but the vegetable press method is easier.

Peach sherbet is made from the juice of peaches. The syrup from canned peaches, if it is rich and full of flavor, can be substituted for juice and sugar in the following recipe:

Boil a quart of water and a pound of granulated sugar together, add a quart of peach juice and the juice of a lemon, and freeze. When the mixture is stiff remove the dasher and add the stiffly beaten whites of two eggs. Pack and allow it to mellow for two hours. Keep this sherbet, like all other sherbets, well packed in ice.

Sicilian Sherbet.—Sicilian sherbet is rich and should be made of ripe and juicy peaches. To make it pare a dozen big peaches, stone them and cut them in small pieces with a silver spoon. Add two cupfuls of granulated sugar and two cupfuls of orange juice, and stir until the sugar is thoroughly dissolved. Then turn into a freezer and freeze. When you remove the dasher add a meringue made of a beaten egg yolk and a tablespoonful of powdered sugar well mixed. Pack and stand in a cool place for two hours.

For peach pudding make rich vanilla ice cream. Made according to the following recipe it will be of the right consistency and flavor:

Scald a quart of thin cream and a cupful of granulated sugar in a double boiler and cool them. Add a tablespoonful of vanilla and freeze hard. Line a mould with an inch-and-a-half layer of the vanilla cream and quickly fill the centre with peaches cut in cubes. Cover the top with a layer of cream and pack in ice and salt for two hours. If a more elaborate pudding is desider, mix the fruit with whipped cream before putting it in the mould.

Favorite Recipes.

Nut Bread Without Yeast.—One egg, one cup sugar, one and one-half cups milk, one teaspoon salt, three and one-half cups sifted flour, three heaping teaspoons baking powder, one cup chopped nuts. Mix in order given. Pour into two bread pans. Let stand twenty minutes in a warm place and bake in hot oven thirty or forty minutes. It is the best nut bread made with white flour.

Apple Dumplings.—Two cups sifted flour, two level teaspoons baking powder, one-fourth teaspoon salt, one-fourth cup shortening, about three-fourths cup milk, four apples, cinnamon and sugar. Roll dough into a square sheet one-third inch thick and cut into four pieces. Lay a cored and pared apple on each piece, fill the centre with sugar and cinnamon, then draw up the paste to cover apple, make smooth, and bake on buttered dish. Serve hot with hard sauce or cream.

Potato Doughnuts.—One large cup of hot mashed potato creamed with one heaping cup of granulated sugar, two-thirds cup of sweet milk, and two tablespoons of melted lard. Add two well beaten eggs and three tablespoons of baking powder, a pinch of salt, and nutmeg to taste. Use flour enough to roll, cut in rings, and fry in hot lard. They will remain moist indefinitely.

Pieplant Marmalade. — Three pounds pie plant, three pounds sugar, one pineapple, two oranges, the juice of one lemon cut in small pieces; let it stand over night; in the morning boil slowly one hour.

Spice Cake.—One cup granulated sugar, one-half cup butter, one-half cup milk, two cups flour, two and one-half eggs, one heaping teaspoon baking powder, one-half teaspoon each of cinnamon and cloves, and a little nutmeg. Break eggs in batter after flour has been put in.

Oatmeal Cookies. — Cream two-thirds cup of butter (or shortening) scant, with one cup sugar. Add two well beaten eggs, sift three-quarters teaspoon of soda into two scant cups of flour, one-half teaspoon of salt, one good sized teaspoon cinnamon. To this mixture add two cups uncooked oatmeal and one cup raisins. Soak the raisins in hot water a few minutes before using. Flatten out in the tins with a spoon and bake in a moderate oven.

Household Hints.

Should a child fall on the beach or elsewhere, a rag steeped in raw egg and placed on the bruise will ease the pain almost immediately.

When washing pudding cloths, throw some orange peelings into the water; this collects the grease and helps to make the cloths white and clean.

To keep mosquitoes at a distance, dissolve a small piece of alum in water and sponge the face and hands with it and allow to dry. You will not be troubled with mosquitoes.

During hot weather small bags of muslin filled with charcoal should be hung in the pantry on either side of the meat. This will keep it fresh in the hottest weather.

Very thin muslin goods need not be starched if ironed while still wet. They will look equally well, be quite stiff enough, and wear much longer than if starched. Starched goods when very thin are apt to tear easily.

For getting rid of black beetles in the kitchen mix thoroughly together equal parts of sifted sugar and plaster of Paris. Place the powder in little heaps on the floor where the beetles mostly come. In a short time they will all have disappeared.

Instead of plunging green vegetables in cold water to which salt has been added to remove insects, a better way is to use warm water first, which thoroughly removes any insects; finally washing in cold water. Washing vegetables in cold water makes insects stick on.

Salt is good for lustreless hair. Rub it well into the roots of the hair at night, then tie the hair up in a large handkerchief or wear a nightcap. Brush out the salt in the morning. Several applications of this treatment will bring about a great improvement in the appearance of the hair.

Washing blankets is easily and well done in this way: Pour into a tub half a pint of household ammonia; cover immediately with lukewarm water. This sends the fumes through the blanket and loosens the dirt. Stir the blanket with a stick until the dirt is in the water. Rinse in a tub of clear water, the same temperature as the first. Run lightly through a wringer and hang out to dry.

DUNMOW BACON AWARDED.

Two Couples, Happily Married, Obtain Famous Filch.

The historic filch of bacon which is given every year at Dunmow, England, to married couples that can convince a jury of six bachelors and six maidens that they have lived together without a cross word for the whole of the year previous was claimed recently by two happily mated pairs—and to both it was awarded. In the case of William and Agnes Hewitt, of York, counsel for the filch tried hard to prevent the award.

"How comes it, sir," he thundered, "that although you have been married twenty-five years, you waited till bacon was fourteen pence a pound before putting forward your claim?"

The Yorkshire man admitted that he came from a thrifty county.

"I'm making the claim now," he said, "because I'm going to celebrate my silver wedding wi' that side of bacon."

"How can you represent yourself as an ideal husband when you admit that your ruling passion is the collection of caterpillars and other reptiles?" pursued counsel. "What, I ask you, is the position of a woman who must be content to share her husband's love with a caterpillar?"

The claimant murmured that his wife didn't mind it.

What finally won the filch for the Hewitts was the husband's recipe for married bliss.

"Similarity of tastes, readiness to help each other in the little difficulties of married life, and"—Mr. Hewitt paused impressively—"no nagging at home."

Question.

If we a dollar had to pay—
Ah, friends, this is no gentle jest—
For ev'ry smile we wore each day.
In smiles, how many would invest?

FAMOUS WOMAN EXPLORER

MRS. L. HUBBARD FINISHED HUSBAND'S WORK.

No More Worthy Exploit of the Kind Has Been Done By Woman.

The Royal Geographical Society a short time ago voted to admit women to fellowship on equal terms with men. This was only a timely and just recognition of the fact that the ranks of the explorers include many women who are worthy to be classed with such adventurous travellers as A. Henry Savage-Landor, writes F. L. Walde, fellow of the Royal Geographical Society. One of the most remarkable journeys ever undertaken by a woman was that of Mrs. Leonidas Hubbard in continuation of the exploration in which her husband lost his life in 1903.

Their marriage had occurred at Bewdley, Ont., on January 31, 1901. It was on June 20, 1903, that he sailed from New York and it was not until the following January that Mrs. Hubbard received the laconic message. "Mr. Hubbard died on October 18th in the interior of Labrador." His plan had been to ascend the Northwest river to Lake Michikaman and then go down the George river to Ungava bay, opening into Hudson strait, thus bisecting the lake-dotted wilderness that lies north of the eastern end of the province of Quebec. He failed to find the Northwest river and took the wrong river instead, and the result was that instead of coming out in the lake he sought, he was inextricably involved in the maze of lakes upon the great plateau. When at last he came in sight of Michakaman, it was too late. He had not brought food enough, depending upon his gun to support him, and he slowly starved to death. His body was recovered during the winter.

In the Summer of 1905

Mrs. Hubbard organized the expedition to finish his work. She got to the Northwest river post on Hamilton inlet on June 25th, and found she had 550 miles to go through unknown Labrador in two months, for the Hudson Bay Company's steamer Pelican provided the only chance of returning to civilization before the pitiless Labrador winter came down like a wolf on the field, and the little ship would touch at Ungava in the last week of August.

She had two canvas canoes, nineteen feet long. Aboard them, with other articles, she stowed two balloon-silk tents, a stove, canvas and silk bags, 392 pounds of flour, 200 pounds of bacon, twenty cans of standard emergency rations, two rifles with 160 rounds of ammunition. There was a supply of rice, baking powder, condensed milk, hard-tack, sugar and salt. Mrs. Hubbard carried revolver and hunting knife, and in addition to a couple of cameras, a sextant with artificial horizon, a barometer and a thermometer. Her apparel should prove of interest to women who camp out or intend to emulate her example. "I wore a short skirt over knickerbockers, a short sweater and a belt to which were attached my cartridge pouch, revolver and hunting knife. My hat was a rather narrow-brimmed soft felt. I had one pair of heavy leather moccasins reaching almost to my knees, one pair of high sealskin boots, one pair low ones and three pairs of duffel. Of underwear I had four suits and five pairs of stockings, all wool. I took also a rubber automobile shirt, a long Swedish dogskin coat, one pair leather gloves, one pair woolen gloves and a blouse—for Sundays," she naively adds. "For my tent I had an air mattress, crib size, one pair light gray camp blankets, one light wool comfortable weighing 3½ pounds, one little feather pillow and a hot-water bottle."

Soon After the Start

came tumultuous foaming rapids. The four men plied their poles till it seemed that the strain must surely snap them and leave the laden craft spinning helplessly in the raging torrent. When Mrs. Hubbard scrambled along shore at the most difficult places, the men warned her that she mustn't stand on the great rocks gazing into the maelstrom.

"Why not?" she asked, longing, like Eve, for that which was forbidden.

"You will get dizzy and fall in," they said.

"But I do not get dizzy," she insisted.

"Maybe you think you don't," they replied. "It is all right while you are looking at the rapids, but it is when you turn that you will fall. It is very dangerous. If you are going to do that we will just turn round and go back to Northwest river."

The warning was typical of their watchful care and loyalty.

At one of the portages the men thought they would save themselves trouble. Two got into a canoe, containing half its usual load, and poled it, while the two others hauled from the bank, just like boatmen in the treacherous rivers of China. Suddenly, at a big rock round which the water furiously swirled and eddied, over went the canoe. One of the men, still clinging to the submerged boat, was swept down the river like so much driftwood. When at last he and his precious charge came to the shallower water and they got him out, it was found that all the axes, the stove, the frying-pans and other invaluable articles were gone. It seemed for a moment as though the loss spelled failure. But the brave woman had no such word in her vocabulary.

All the time there was the harassing anxiety—would they reach Ungava by the end of August, in time for the one and only ship? Some days they made only two miles, amid rotten logs and promiscuous boulders, wet and slimy, with moss,

Threatening Wrenched Ankles.

In that trackless wilderness an injury to a limb may be an irreparable or even a fatal misfortune. Mosquitoes and flies were an Egyptian plague. "We ate lunch with smudges burning on every side," she writes, "and the fire in the middle. I was willing that day almost to choke with smoke to escape flies; but there was no escape. In spite of the smudges there were twenty dead flies on my plate when I had finished lunch, to say nothing of those lying dead on my dress and of the large number I had killed. I had to stop caring about seeing them in the food, I took out what could be seen, but did not let my mind dwell on the probability of there being some I did not see. When drinking, even while the cup was held to my lips, they flew into it as if determined to die." The misery created by these winged pests is a feature of travel in inland Labrador upon which every explorer has dwelt feelingly. There were fresh bear tracks all about, and the men did not like to let their brave feminine leader venture far from camp.

At last, after passing magnificent waterfalls, they came to Lake Michikaman, and to celebrate the event there was rice pudding for supper! Just as they came to the end of the lake the wind rose and the big waves threatened to upset the canoes. But the fates were on their side. For the next 50 miles the country was alive with the caribou; great masses of the beautiful deer threatening a stampede at sight of human beings, means that Mrs. Hubbard was witnessing what no other white woman probably had ever seen before—the annual migration across Labrador of the fleet four-footed pilgrims. The Indians kill them by the hundreds, and if they do not meet them at the proper time it means starvation. The wolves follow them, choosing a single animal and

Pitilessly Running Him Down.

At the outlet of the lesser lake into which Michikaman opens they found the 300-mile George river beginning as a tiny rivulet. There were signs of camps deserted by the Indians. The little party was anxious, for its reception was a matter of uncertainty. Mrs. Hubbard got out her revolver and began to polish it. It was the sixteenth of August and they had still about 270 miles to go to meet the ship. They saw a dark huddle of what they took to be caribou on the bank. After an exchange of shots they found out their mistake. The valiant Indian hunters had departed, leaving the women and children to await their return. They were waiting and shouting, "Go away, go away! We are afraid of you! Our husbands are away!"

But when they saw it was only a woman their fear turned to laughter and entire friendliness.

They told Mrs. Hubbard it would take two months to get to Ungava. She gave them a little tea—worth as much as fine gold to them—and departed, though they had offered to bestow wives on all her men if they would but remain.

More Indians were met, and another invitation to tarry among them had to be resisted.

Then came a wild race down through the rapids for five days. When at last they came out at the sea there were the tiny buildings of the trading post and Mr. Ford, the agent. Mrs. Hubbard's first question was, "Has the ship been here?"

"Yes," was the answer.

"And gone again?"

"Yes—that is—what ship do you mean? Is there any other ship expected here than the company's ship?"

"No, it is the company's ship I mean, the Pelican. Has she been here?"

"Yes," he replied, "she was here last September. I expect her in September again, about the middle of the month or later."

So the long race against time, the long, hard fight against adversity was over. Mrs. Hubbard had kept faith with her husband's memory; she had finished his work; she had written a new chapter of geography. It is not a story that bristles with improbable, hair-breadth escapes and "moving accident by flood and field." Yet no more worthy exploit of the kind has been set down to the credit of a woman. In her own simple words the geographical results are set down. "The pioneer maps of the Nascaupee and George rivers, that of the Nascaupee showing Seal lake and Lake Michikaman to be the same drainage basin, and those which geographers had supposed were two distinct rivers, the Northwest and the Nascaupee, to be one and the same, the outlet of Lake Michikaman, carrying its waters through Sal lake and thence to Lake Melville, with some notes, by the way, on the topography, geology, flora and fauna of the country traversed."

Commander-in-Chief of the Bulgarians.

New and recent photograph of General Savoff, the popular Commander-in-Chief of the Bulgarian army, and his beautiful and charming daughter. After having accomplished the difficult task of driving the Turks from Europe back to Asia, a feat that had been unsuccessfully tried by various nations in the past centuries, this modern Napoleon is blamed for the recent unlooked-for losses of the Bulgarians in the war which broke out among the Balkan allies.

DUCHESS' WEALTH SHRINKS

Will Succeed to Large Income on Mother's Death, However.

The reports of the young Duchess of Fife's wealth have been greatly exaggerated. On her marriage to Prince Arthur of Connaught the Duchess will have an income of $50,000 a year. This, of course, will be supplemented by a big allowance from her mother, the Princess Royal. On the death of the latter, the Duchess of Fife will come into an income of $350,000 a year, while her younger sister will enjoy an income of half that amount.

The Princess Royal, who has for years suffered from neuralgia in the region of the spine and has in consequence been very irritable and difficult to deal with at times, now appears to be in much better health and spirits, although she still suffers agonies of shyness in public. She will, as usual, spend the Fall at Mar Lodge, where she will shortly receive a visit from her mother, Queen Alexandra. The Queen-mother will then pay a visit to her daughter, Queen Maud of Norway, afterward going on to her suburban villa near Copenhagen, where she and her sister the Dowager Empress of Russia, delight to go about incognito and ride about on tram cars. It is highly improbable, therefore, that Queen Alexandra will attend the Connaught-Fife wedding, but she will certainly be at Sandringham on Nov. 9, the anniversary of the late King Edward's birthday.

HISTORY OF MOUNT STREET.

London Thoroughfare Has Had Many Notable Residents.

Mount Street, where Prince Arthur of Connaught has purchased a house of the Earl of Plymouth, takes its name from "Oliver's Mount," a line of fortifications erected by order of Parliament in 1643. The street was built gradually from about the time of the restoration, and for long its most notable building was the "Mount" coffee house.

Sterne was a frequenter of the "Mount" in his late years, and Harriet, first wife of the poet Shelley, was a daughter of John Westbrook, proprietor of the coffee house in Mount Street.

Among former notable residents in Mount Street may be mentioned Lady Mary Coke, Sir Henry Holland, Fanny Burney, Josiah Wedgwood, Dr. Van Butchell and the Duchess d'Angouleme. Practically the whole street has been rebuilt within recent years, and it is now one of the handsomest in London.

THE SUNDAY SCHOOL LESSON

INTERNATIONAL LESSON, SEPTEMBER 14.

Lesson XI.—The Ten Commandments, II.—Exod. 20.12-21. Golden Text, Luke 10.27.

Verse 12. Honor thy father and thy mother—Since the time of Augustine the Roman Catholic Church, and subsequently also some Protestant churches, have regarded the fifth commandment as heading the second table. The reason for this has been chiefly that this division seemed to make the amount of writing on the two tables more nearly equal. It has been defended also on the ground that the commandment itself is moral rather than religious, referring to a duty toward others rather than toward God. In ancient times respect for parents was more a matter of religious obligation. Hence the earliest grouping of the commandments was, "I to V, religious duties," and "VI to X, moral duties."

That thy days may be long in the land which Jehovah thy God giveth thee—If we are to think of a simpler original form for this commandment, this attached reason for obedience may perhaps be a later amplification. The wording of the commandment in Deuteronomy reads: "Honor thy father and thy mother, as Jehovah thy God commanded thee; that thy days may be long, and that it may go well with thee, in the land which Jehovah thy God giveth thee" (Deut. 5. 16). Here the original command of Jehovah and the later reason of expediency are separated by the intervening explanatory clause "as Jehovah thy God commanded thee," which seems to point specifically to an earlier more succinct command to filial obedience.

13. Thou shalt not kill—An appreciation of the sanctity of the human life necessarily precedes a sense of other duties and obligations to our fellow men. Hence the moral precept of this commandment is, as we should expect, incorporated in all ethical codes which man has put into permanent, written form.

14, 15. Not commit adultery—Next to one's regard for the life of his neighbor is his respect for family ties, and this in turn naturally leads to a recognition of the rights of personal ownership of all things belonging to a family household. The next commandment is, therefore, against stealing.

16. Bear false witness—The commandment as it stands refers primarily to outright falsehood and perjury. It does not, however, exclude private calumny, or the more subtle habit of evil speaking against one's neighbor. Later on in the detailed legislation given by Moses to Israel the latter is specifically forbidden in the words: "Thou shalt not take up a false report: put not thy hand with the wicked to be an unrighteous witness" (Exod. 23. 1).

17. Thou shalt not covet—In undertaking to regulate a man's inner thought life as well as his outer life of action the Mosaic law places itself on a higher level than any other system of laws, ancient or modern. The Decalogue, and especially this commandment, proceeds on the assumption that man is actually free to control his thoughts, and hence is responsible for them as well as for his actions.

Thy neighbor's house—If the word "house" be taken generically, then the first clause of this commandment may be taken to cover the entire prohibition intended, the following specific things, such as wife, servant, ox, and ass, being added simply as exemplifying all that which is to be understood under the word "house." Hence also the concluding phrase, "nor anything that is thy neighbor's." In the Deuteronomic version of the commandment the order is slightly different, the commandment reading, "Neither shalt thou covet thy neighbor's wife; neither shalt thou desire thy neighbor's house, his field, or his man-servant, or his maid-servant, his ox, or his ass, or anything that is thy neighbor's."

One Little Job.

The man who thinks that woman has a snap ought to try cutting up two dozen pineapples for canning purposes.

Easy to Get Along With.

"How are you getting along with your neighbors?"

"Fine. They don't seem to care what our children do to theirs."

By looking carefully you will find more things to commend than to criticize.

The easiest way to manage a husband is to select one that doesn't need much managing.

"What is so rare as a day in June?" asks the poet. We don't know—unless it is praise for a man who has been dead a year.