Household

Early Fall Preserving.

Canning.—To can any fruit successfully try the following method, which, although old-fashioned, is sure to give good results and is convenient for Mrs. Newlywed, if she has limited conveniences and intends to put up small quantities at a time. Method—Have all utensils sterilized, by boiling in clear water for at least ten minutes, putting them on in warm water and then boiling. Jars also must be boiled and the covers, after washing, should be placed in can of boiling water to simmer until ready to screw on. Use new rubbers and slip them on neck of jar before filling. To handle jars during filling, have them in a flat pan of hot water. Set a wide funnel made for fruit jars, in neck of jar, then, with a cup or ladle, fill with the boiling hot fruit to overflowing. Screw or clamp on the top, then lift can onto a folded cloth to cool. Wipe jar off and see that each top is on firmly before setting away.

Proportions for Canning Syrup.—Use half as much sugar as water and boil long enough to make a clear sirup. Boil this slowly, say about five to ten minutes (less for the hard fruits). Skim off any scum that arises, then drop in the fruit and cook until tender, but not broken. Fill and seal as directed.

Canned peaches.—Method — Select fine flavored freestone peaches; scald with enough boiling water to cover; drain and plunge into cold water to make fruit firm, then slip off the skin and halve or slice the peaches. A few stones can be added to the sirup and one left in each can. Then make sirup, and can as directed in foregoing remarks.

Pears.—Pare and core, then halve or sliced good but not too soft pears. Then can like other fruit.

Plums.—Green or red plums are best for canning. Prick each plum several times with a wooden toothpick, or skin as directed for peaches. Then can as other fruit. If plums are skinned, add some of the skins to the water and boil a few minutes, then take them out, add the sugar, and can as other fruit. Some leave the skins on, and with a fork remove them before serving, as skins impart good color and flavor.

(If more than a few cans are put up at a time, have some sirup reserved and add a little as each can is filled. This will make the sirup of uniform richness.)

Wild or Damson Plum Marmalade.—Method—Remove stems and any blemishes from the plums. Cover well with water in preserving kettle and simmer until soft and juice is well extracted. Rub through a collander, then measure the pulp. Use equal proportions of sugar, add half of sugar to plums, and boil slowly for half an hour; then stir in rest of sugar and boil until a little cooled on saucer is stiff. Put in glasses like jam.

Plum Jam.—(Blue freestone or the red Lombard plums are nice for jam; cook slowly and stir often.) Method—Wash, then stone the plums. Measure and use equal portion of sugar, or, if fruit is very sweet and dry, a little less sugar can be used. Place enough water in bottom of preserving kettle to keep plums from settling before juice is extracted. Boil slowly for half an hour, then add half of the sugar, and boil until quite thick, about one hour, then stir in rest of sugar and boil until a little taken on saucer looks clear and begins to form a jellied consistency. Be sure it is thick enough to stiffen like jelly or jam will not keep well. Have scalded jars or glasses ready. When fruit is slightly cooled, fill glasses almost to top; set aside and cover with a paper until quite cold and surface has glazed over, (about one or two days). Then pour on a thin layer of melted parafin, put on covers or tie a glazed paper over. (Wash and wipe glasses before setting away and paste neat labels on glass.)

Peach Marmalade. — Method—Skin and stone the peaches and place in kettle with enough water to just cover. Boil until tender, then rub through collander. Take four cupfuls of sugar to six of pulp, add half of the sugar and boil half an hour, then add rest of sugar and boil to a clear consistency. Cook until a little taken on saucer is clear and stiff. A few red plums or a little cinnamon can be added toward the last. (Put in glasses and seal like jam.)

Tomato Preserve. — Ingredients—Eight cupfuls of tomato pulp, three lemons, six cupfuls of sugar, a small spice bag. Method—Select small red or yellow tomatoes. Scald, then plunge in cold water and strip off the skin; remove blemishes and cut into preserving kettle. Cut four slices from centre of each lemon, remove the seeds, use juice and clear pulp from ends of lemons, and add to tomatoes. Tie a few sticks of whole cinnamon and a spoonful of cloves in a cloth; add to rest, and simmer for an hour. Then add half of the sugar and boil for half an hour. Now stir in rest of sugar, and, when it begins to thicken, test on saucer. If clear and stiff, remove spice bag and put in glasses and seal as other jam.

Right Use of Flavors.

Vanilla should not be used with any very sweet dish, as it is apt to make the flavor rather cloying; but in a cake or pudding which contains only a little sugar, it is often very nice.

Unless your hand is exceptionally steady you had better not pour out the vanilla from the bottle, or instead of a drop or two you will get a little stream. It is better to pour the vanilla on to a lump of sugar. Then, if too much comes out, you can break off part of the lump, and so get only the exact quantity which you require.

Use fresh lemons instead of lemon essence whenever you can get them. You can put a squeeze of lemon juice into pastry, or a cake or pudding of the solid kind, but you must not put it into a milk pudding or sauce, for it would curdle the milk and make the whole thing lumpy.

Instead you must cut a bit of thin lemon rind, and let it simmer gently in the milk for a few minutes; then take out the rind, and go on making your pudding. Or you may rub a couple of lumps of sugar on the outside of your lemon, till they turn yellow, and then add them to the pudding.

If you want to make a soup or stew taste of onion, without actually having a piece of onion in it, you may cut open your vegetable and rub it on each little bit of meat. Or you may fry a few slices of onion with a little dripping, at the bottom of the pan which is to contain the stew and then take out the slices before putting in the other materials.

A little onion, chopped and added to the greens, improves their flavor in a wonderful way. It is also very nice with dried peas, lentils or beans.

Just a touch of mustard is very good with any dish that contains cheese—macaroni cheese, or anything of that kind. Many people prefer it to pepper, which is rather too heating for all palates.

A couple of cloves, put into an apple tart, bring out the flavor of the fruit and make it taste warm and fresh. Many people, too, who do not care for spice in a pudding, will welcome a tiny stick of cinnamon, which has been simmered in the milk with which the pudding is made.

A very delicious meat flavoring may be made by putting a tablespoonful of chopped parsley and a few peppercorns into a small bottle of vinegar. Stand this in a gentle oven till it is thoroughly warmed through. Set it aside and leave it for a week. Then pour off the vinegar and use it as a flavoring for stews and minces.

A mustard sauce is very nice with any kind of fish that tends to be a little greasy, such as fried herrings or mackerel. Mix a small piece of mustard powder into the flour with which the sauce is made. Add a squeeze of lemon on juice, smooth the flour with a little water, and mix it as for a plain white sauce.

Perhaps you do not know how very delicious fried apples are with sausages. Peel and core them in the usual way, cutting them into very thin slices. Then, after the sausages are cooked, fry up the apples quickly in the dripping which is left in the pan. When they are quite brown arrange them round the sausages, and serve the whole very hot.

There is just one more thing to remember: Don't overdo your flavorings. If you are doubtful, it is better to put in too little than too much.

FRENCH CELIBATES PROTEST.

State Their Objection to a Tax on Bachelors.

In the department of Cantal, France, there is an association of celebates whose members are greatly upset at the projected bachelor tax. In haste a meeting has been called at Aurillac, which the members attended to a man. A manifesto was, of course, launched into the world.

"We protest emphatically," it says, "against the projected tax by which we are threatened. It would be a veritable outrage on the liberty of the individual.

"In case our legitimate protest should not be heard by the Government in search of fresh resources, and this arbitrary tax were to be levied, the Catalian Association of Celebates demands that the proceeds of the tax be devoted exclusively to swell the credit allotted to the new law for the sustenance of large families."

"Don't you think it absurd to speak of 'man' as being made of dust, doctor?" "I think the term more appropriate to girls." "And why?" "They cause such a lot of trouble when they get into a fellow's eye."

ATTRACTIVE FALL GOWN BY PAQUIN.

A Paris Gown of Grey Corduroy.

Model of grey corduroy, with upper part of tunic made of green silk voile, trimmed with silk cord and lace.

EUROPEAN GOSSIP

Prince Arthur's House.

Prince Arthur of Connaught has taken Lord Plymouth's house in Mount Street for a number of years. It is a particularly fine Mayfair mansion, Lord Plymouth having spent a great deal of money in improving it, and specially for the display of his art treasures. It has a fine staircase and hall. The neighborhood of Grosvenor House Garders and the Park offers fine views and more airiness than is enjoyed by the other houses in the street.

Turkey's Policy.

The Turks now confess that the crossing of the Maritza is merely a diplomatic manoeuvre. The object of it is to extort recognition of the new position in Thrace, but the manoeuvre is not likely to succeed. The Powers have decreed that Turkey shall not retain the reoccupied province, and do not intend to go back on their decision. On the other hand, they do not mean to enforce it. Even Russia is against the method of the "strong hand." In the long run Turkey will find it worth while to give way of her own accord. The Great Powers have many other ways of enforcing their will without resorting to brute force. At all events that is, I believe, the opinion of the Chancelleries. It is also the universal opinion in quarters usually sympathetic towards Turkey. The retention of Thrace and Adrianople, it is argued, though justifiable, perhaps by right of conquest, and certainly by racial right, would eventually cost Turkey very dear. It would mean the maintenance of a powerful army in Europe, a perpetual menace, perpetual intrigues, and a useless and weakening drain on Turkish resources. Better for her, it is urged, to content herself with the position accorded to her by the nations of Mistress of Constantinople and Guardian of the Straits, with the guarantee—only implied, but none the less real—that her Empire in Asia will not be molested. Turkey in Europe has no future, no doubt because she has not had a fair chance. There is, at least, some hope of fair play for her in Asia. The difference in continents may make all the difference. The three Western Powers—Great Britain, France and Germany—will do all they can to sustain and assist her in Asia, but they will not move a finger on her behalf if she now disputes their authority.

A Public Inquiry Into the Balkan Atrocities.

I understand that, in response to appeals from several Bulgarian quarters for a public inquiry into the extent of and responsibility for the atrocities commited by the belligerents during the second Balkan war, Dr. Butler, president of Columbia University, and one of the trustees of the Carnegie Foundation, has undertaken to organize an International Commission with a view to carrying out this object. So far the following persons have been designated as members of the commission:—Professor Prince, of Columbia University (America); Francis W. Hirst, editor of the Economist (England); Baron d'Estournelles de Constant (France); Professor Zorn (Germany); Professor Miliukoff (Russia); and Professor Lammarch (Austria). Not all these gentlemen have given their consent yet unconditionally, but the commission is about to meet in Paris to discuss the necessary preliminaries.

Canadian Parliamentary Candidates.

I hear that the Liberals of Sir John Simon's constituency, Walthamstow, London, have found a candidate to take his place when he goes to North-West Manchester. A. M. de Beck, the proprietor and editor of the Canadian News, has been approached, and it is probable that he will be the Liberal candidate. The Conservative candidate will be Harry Symonds, K.C., who is also known in Canada. He was at one time president of the National Agency. It is curious that both the Liberal and the Conservative candidates should be prominent Canadians.

Discontent in the Police.

Not only is it becoming increasingly difficult to find recruits for the Metropolitan police force, but those who are already in are very discontented with their position and rates of pay. The best recruits come from the country districts, and contrary to the general supposition, very few are enlisted from among the Army Reservists. Town recruits are looked at askance, and always have been so. The reason for the latter is well founded. The townsman not only knows too much, in a sense, and is less amenable to discipline, but he is not so observant as the countryman. He is familiar with the streets and London ways, and is not so interested in what goes on around him as the man from the country, to whom everything is novel. The intelligent countryman, however, is now more inclined to emigrate and the number of resignations of young constables from the force this year would surprise the public if they knew. The men have, in most cases, come to the conclusion that their opportunities are limited, and that they would do better abroad. In addition to that the work of the police is excessive. Sunday after Sunday, owing to the meetings in the Park and in Trafalgar Square, London, held principally by the Suffragettes, it has not been possible to give them the leave of one day in seven which they were promised. Men are called out for extra duty at these gatherings, and receive no extra pay, while their scanty leisure is eaten up. There is no active movement among the men, but nevertheless the authorities are greatly concerned about the position, for never before have they had to take into the ranks recruits who were not up to a high standard. The continuing good trade has, of course, something to do with it.

The Admiralty's Contracts.

It is stated in quarters which are, as a rule, well informed, that instead of completing the programme of 16 destroyers by ordering three, the Admiralty may purchase three of the Chilian destroyers which are being built at Cowes by J. S. White and Company. These vessels are coal burners. But they are fine sea-going ships, and were designed by Sir Philip Watts. Messrs. White's order was for six, and even if the three indicated are sold to the Admiralty they will still be able to deliver six within the contract time. The Admiralty are taking prices for propelling machinery for dockyard-built light cruisers.

London, Aug. 30, 1913.

DIED FROM STARVATION.

Terrible Story of Sufferings of Russian Fisherman.

A terrible narrative of the death by starvation of over 100 fishermen and their families in Nova Zembla, Russian Islands in the Arctic Ocean, is told in a St. Petersburg telegram to the Petit Parisien.

Last winter was very severe, and the fishermen were unable to secure fresh supplies of food at the usual period, and the sea being frozen, it was impossible to obtain fish. A scientific expedition visiting the islands found the skeletons of the fishermen and their wives and children lying in the open, their huts having been wrecked by the wind. Not a scrap of food was left. Three of the dead women still carried their infants in their arms.

In one hut was found a diary written by one of the fishermen. The last entries read:

"We have no more provisions and we cannot secure any fish. A vessel seen approaching to-day, but it was only an illusion. It is terrible to see our children dying of hunger. They come and cry to us for food. We are reduced to eating our woollen garments. We are still keeping on hoping for help.

"All the children are dead. We are now four fishermen living and two women. Our sufferings are indescribable. Two of the men have just died. They tried to stave off their hunger by eating the flesh of their dead comrades."

The diary ends: "I, Genoff, am the last survivor. I am very feeble. I am trembling, and my eyes are failing."

Education Pays.

It is well enough for a boy to know the advantages of an education. The man in the future without an education is handicapped. The average man with an education gets $1,000 a year; the average man without an education can get $1.50 per day. In 40 years the former will earn $40,000, while the latter has earned $18,000. The man with an education is $22,000 better off than the other man. It pays to think and to know how to do certain things. Every day in school is worth a good deal to the average boy.

NEWS OF THE MIDDLE WEST

BETWEEN ONTARIO AND BRITISH COLUMBIA.

Items From Provinces Where Many Ontario Boys and Girls Are "Making Good."

In the province of Saskatchewan a movement is on foot to make the admission fee to moving picture shows 25 cents.

Winnipeg faces the likelihood of owing a big overdraft of about a million and a half to the banks at the end of December.

Three Doukhobors were forcibly fed in the Regina jail. Since then they have been taking nourishment in the ordinary way.

Civic employes at Winnipeg may have to punch time clocks soon, if a plan proposed by the Board of Control is carried out.

While trying to ride a horse for the first time, Miss Rubena Blanche Swinburn, a Regina girl, was thrown and had her neck broken.

Land agents in Lethbridge district say that more U.S. land buyers are coming this year than have come in the last four years put together.

A site for the big Dominion Government elevator at Saskatoon has been chosen. It is a mile west of the city limits and covers 47 acres.

Winnipeg's expenditure on schools this year, together with the amount due the banks at the beginning of the year, exceeded the receipts by $1.084,112.54.

Miss Mabel Reid, a young woman of Moose Jaw, poured coal oil on the kitchen fire. A male boarder and her mother saved her from being burned to death.

Alleging that his wife contracted scarlet fever during her confinement at the city hospital, Saskatoon, A. R. Hunt demands $400 from the hospital authorities.

The Manitoba Government has secured an option on two parcels of land near Virden for the purpose of instituting a Provincial Government demonstration station.

Over 3,000 head of Mexican and Texas long horn cattle were seized at Lethbridge, Alta., for underpaid duty. They belonged to a United States cattleman named Wallace.

Moosejaw landladies have reduced their furnished room rents by 25 per cent. over this time last year. House rents, however, are said to be maintaining their old standard.

Fred. Hydenan, a three-year-old of Veregin, Sask., had his arm cut off by the knives of his father's binder. He was playing about the machine when the horses started up.

Mrs. James Innis, who lives about 7 miles from Regina, has a favorite horse. She went into the stall of the pet horse to caress him, and the horse reared, trampled her, and broke three of her ribs.

Sceptre, Sask., a flourishing town only nine months old, has four elevators, four general stores, one hardware store, three machinery firms, two barber shops, two poolrooms, two restaurants, and a forty-room hotel.

A grey timber wolf, believed to have escaped from River Park, Winnipeg, chased a dog along Florence Avenue. A man saw the wolf and shouted at it, whereupon it turned off towards the park. At last acounts the dog was still running.

A Viennese capitalist is in Winnipeg to study the famous Las du Bonnet power plant. He is one of a syndicate which intends, if practicable, to establish a liquid air plant in the Alps, with a capital of $3,000,000. With that end in view he is studying Canadian water powers and the way they are operated.

A party of linemen in Winnipeg had their attention attracted by a slight noise at the top of a pole, and looking up saw one of their comrades hanging from a cross-arm, "just like a pair of old pants," as one of them said. Bert Carlyn had leaned against a live wire. He was taken down and artificial respiration saved his life.

Joseph Scwartz, a wealthy farmer of Rochester, Alta., advertised for a wife, and now gets his mail in a wheelbarrow. He has received letters from every state in the Union, and from all parts of Canada and Europe. Just at present he is too busy harvesting to attend to the letters, but says he will attend to the matter after his grain is threshed.

Plan to Feed Airman.

A sort of "nursing bottle" has been devised for the use of airmen. The purpose of the bottle is to provide the pilot or his passenger with hot coffee, milk, soup or other liquids, during a cold winter's day flight. The galvanized tank, which may be attached to any convenient part of the aeroplane's frame, has double walls. A glass bottle is carried inside and from the cork extends a long tube with a nipple on the end, through which the airman can drink to his heart's content while operating his machine.

THE SUNDAY SCHOOL LESSON

INTERNATIONAL LESSON, SEPTEMBER 21.

Lesson XII. The Golden Calf (Temperance Lesson)—E. Chap. 32. Golden Text, 1 John 5.21.

The chapters intervening between our last lesson and this one contain sundry laws covering in detail the legislation relating to sabbaths, feasts, the furnishings and appointments of the tabernacle and the regulations governing its services. All these, according to the narrative, were revealed to Moses in the recesses of the mountain where he met with Jehovah face to face. Joshua had accompanied him part of the way, and for a still shorter distance Aaron, Nadab, Abihu, and seventy of the elders of Israel also (compare Exod. 24. 1-15). While Moses tarried the people at the foot of the mountain became impatient of his return. The story of their impatience and apostasy and the consequent displeasure of Jehovah is related in the opening verses of our lesson chapter.

Verse 15. Went down from the mount—Returned unto the camp of Israel.

Two tables—Or tablets of stone, already mentioned in 31. 18.

16. The tables were the work of God—Not so, however, the "two tables of stone like unto the first," which subsequently were substituted for these and which Moses himself, at the command of Jehovah, hewed out of the stone on the mountainside (compare Exod. 34 1-4).

The writing was the writing of God—So also in the subsequent table (Exod. 34. 1).

17. Joshua—Who had now rejoined Moses on his way down the mountain.

The noise of the people—Great demonstrations of religious fervor, including especially singing and dancing, were characteristic of religious ceremonies in ancient times.

18. The noise of them that sing—It was not the sound of conflict, but of festive singing, which came from the camp.

19. Moses' anger waxed hot—Once before in his early life had Moses grown exceedingly angry to the point of losing control of himself. On this occasion his anger caused him to cast the tables of the sacred testimony out of his hands and break them.

20. The calf—A symbol of strength, borrowed from the religion of the Egyptians.

Burnt it with fire—The image would be cast over a wooden core.

Made the children of Israel drink of it—Implying that this drinking would cause disease in those guilty of idolatry.

Verses 21-29 record the appeal which Aaron made in behalf of the people and the relentless punishment inflicted by the loyal sons of Levi at the command of Moses.

30. Sinned a great sin—They had not only broken a definite promise, but in doing so had been guilty of gross ingratitude toward Jehovah.

Peradventure I shall make atonement for your sin—Appease in some way the wrath of Jehovah, apparently by offering himself in their stead to be blotted out of the roll of God's people.

32. Forgive their sin—; and if not, blot me, I pray thee, out of thy book—We are to supply in thought the ellipsis indicated by the dash, inserting some such words as "well and good," or "I am content," or "I have no more to say." The broken phrases indicate the deep feeling of Moses.

34, 35. I will visit their sin upon them—It is not clear whether the threatened visitation of punishment is to be thought of as following immediately, or at some later time. From the expression, "And Jehovah smote the people," some have inferred the former, while others think that the punishment referred to was the ultimate perishing of the entire generation in the wilderness, specifically mentioned in Num. 14. 35: "In this wilderness they shall be consumed, and there they shall die."

BON-BONS NOT POPULAR.

Girls in London Now Prefer Cigarettes as Presents.

At one of London's (England) largest and most important candy stores it was said recently that the sale of bon-bons and chocolates in fancy boxes has greatly decreased of late years.

"Of course we know why it is," said the proprietor "Women don't eat bon-bons as they did. They don't care for them, now that they smoke so universally. We used to have these boxes as dainty and pretty as possible because so many men bought them as presents, but we sell one now where we once sold twenty. Girls want boxes of cigarettes, so their young men gratify this new taste, and now it is cigarettes which are being packed in neat attractive little cases, while bon-bons are sold by the pound to put in dishes on the tables."