Household

Selected Recipes.

Cabbage Onion Salad.—Cut a hard head of cabbage in halves. With a sharp knife shred very fine the quantity desired, and allow to stand until crisp. When ready to serve drain, dry and put into a salad bowl. Cut a large Bermuda onion into halves and shred like the cabbage. Place in the salad dish, allowing one-fourth as much onion as cabbage. With a salad fork, mix thoroughly. Cover with French dressing and serve.

Venetian Eggs.—Slice one small onion and fry in butter in the chafing dish; add one pint of canned tomatoes, season with one teaspoonful each of salt and pepper. Cook ten minutes. Drop six fresh eggs into this mixture and cook slowly until the eggs are firm as desired; add two tablespoonfuls of grated cheese and serve on hot buttered toast.

Pineapple Sponge. — To the slightly beaten yolks of three eggs add onehalf cup of juice drained from canned pineapple, three tablespoons of lemon juice, one-half cup of sugar and a few grains of salt. Cook until the mixture thickens; then add two tablespoons of granulated gelatin soaked in one-fourth cup cold water. As soon as the gelatin is dissolved remove from heat and when the mixture begins to thicken add one-half cup whipped cream, whites of three eggs beaten until very stiff and two-thirds cup sliced pine-apple cut in small cubes. Chill in a suitable mold. When ready to serve turn into a serving dish and garnish with glace cherries and sliced pineapple.

Broiled Oysters.—Dry large oysters, dip in olive oil and bread crumbs. Put a tablespoon butter in the chafing dish; when very hot put in the oysters and fry to a golden brown. Serve on toast with slices of lemon and decorate with parsley.

Fried Apples.—Place on a chafing dish one-third cup butter and when hot add enough apples sliced one-half inch thick to cover the bottom of the dish. Brown on each side and remove to a hot dish. Repeat until sufficient apples are fried. To the liquid in the dish add one-third cup each sugar and hot water, cook to a syrup, pour the apples and serve.

Rice with Whipped Cream. — Cook rice, preferably unpolished rice, which is yellower than the ordinary rice and contains some protein, which is wholesome, in four times its quantity of water in a fireless cooker. Stir into it an equal amount of whipped cream. Put currant jelly in spots over the top, or stewed figs, or, in the centre, dates, stoned and cooked with a little water to a paste.

Caraway Cookies. — One egg, three-fourths cup sugar, one-half half cup butter, one-fourth cup sour milk, one-half teaspoon soda, one teaspoon caraway seed. Flour to roll. Mix as usual, roll thin, sprinkle with sugar, cut with a large cooky cutter and bake in a hot oven.

Cottage Pudding. — One-fourth cup of butter, two-thirds cup of sugar, one egg, one cup of milk, two and one-fourth cups of flour, four teaspoonfuls baking powder, and one-half teaspoon of salt. Mix and bake as you would a cake. Serve over it sauce of peaches, strawberries, etc.

Coffee Jelly.—One and one-half tablespoonfuls granulated gelatin, one-quarter cupful of cold water, two and one-half cupfuls coffee, one-half cupful of sugar. Soak the gelatin in the cold water, add the boiling coffee and sugar and when gelatin is dissolved strain. Serve with whipped cream or custard.

Oven Roasts.—In order to have a juicy, tender roast of meat, it should be browned first either in a hot skillet or in an oven which is hot. After it is well browned, cook for the remaining time in a slow oven. In this way the juices are kept in the roast and at the same time the meat is made tender.

Lemon Pie.—One cupful sugar, three tablespoonfuls lemon juice, yolks of two eggs, one cupful milk, one tablespoonful of melted butter, whites of two eggs, few grains salt. Make syrup of sugar and water and cornstarch, boil five minutes, add to yolks of eggs slightly beaten, add butter and salt. Bake in crust which has been previously baked. Cover with meringue made of the whites of the eggs and sugar.

Household Hints.

A sliced raw potato will remove mud stains from cloth.

Brush a dusty hat with a bit of black velvet dipped in alcohol.

To prevent mold on cheese, coat the cheese thinly with butter.

If pears are insipid, add a few bits of orange peel when baking.

Soda and water make a good antiseptic wash for bruises and cuts.

Turpentine and olive oil mixed make an excellent furniture polish.

Vegetables should always be canned as quickly as possible after they are picked.

Mush should be dipped in white of egg before frying if you would have it crisp.

An ordinary clothespin broken in two is excellent for scraping out cooking dishes.

Salt will stay drier in humid weather if the shakers are covered when not in use.

A pinch of baking soda added to milk that is to be boiled will prevent its curdling.

Cut glass can be polished with tissue paper after it is thoroughly washed and dried.

To keep rugs from rolling up at the corners sew a heavy iron ring on each corner on the under side.

Delicious gelatine desserts may be made just as you make lemon jelly, only using fruit juice instead of lemon.

A simple and delicious pudding is made of boiled custard with pounded macaroons spread thickly over the top.

If you want a rich, golden brown color in pastry, biscuits or griddle cakes, add a little sugar to each recipe.

A new ladle with a square bowl which will not spill its contents any way you tip it has recently been invented.

Keep a bit of cut lemon near the sink and rub the saucers with it occasionally if you would have them bright.

If the oven is too hot after placing cake in it, set a pan of water beside the cake. It will keep it from burning.

A sheet of blotting paper laid under the linen covers of bureaus and tables will save the wood from marks and stains.

Common floor wax rubbed on the surface of a scratched table will make it look like new. Polish with a soft, dry flannel.

A very little boiled beef, mutton or fowl once a day is a sufficient meat allowonce for a child old enough to eat meat at all.

If lace curtains are very much soiled they should be soaked 24 hours before washing. They should be rubbed with the hands, not on a board.

Creamed oatmeal is boiled for an hour, then rubbed through a hair-sieve. Add a little milk and cook for one-half hour in double boiler. Serve with cream.

A good bath bag is made of cheesecloth with oatmeal, shaved toilet soap and powdered orris root in it. Rub the body with it just as if it were soap.

Nothing helps tired feet more than a rugular rubbing with vaseline or mutton tallow. Soldiers are said to grease their feet every night when on the march.

Brass may be cleaned with a cloth wet in sour milk and sprinkled with salt. Rinse off the salt with more sour milk and polish the metal with a dry cloth.

WATER DRINKERS, BEWARE!

Appendicitis Said to Be Caused By Water.

That appendicitis is due to water drinking is the remarkable theory put forward by a leading French scientific review. The statistics collected tend to show that only 1 in 200 wine drinkers is attacked by the malady, while 10 per cent. of water drinkers are said to be victims.

It is also pointed out that appendicitis has become vastly more frequent, especially among the well-to-do classes, since water drinking has become fashionable, namely, during the last twenty-five years, and the remarkable case is cited of a family of sixteen of whom six who are water drinkers, had to be operated upon, while the others were immune.

The theory offered by several prominent medical men to account for these facts is not that water contains a microbe which may cause the complaint, for many sufferers drink mineral or boiled water, but that wine is an antiseptic and keeps down the bacilli, which, when they become too numerous, may cause appendicitis.

From these data the public is drawing the conclusion that total abstinence is an exaggerated virtue, even from a scientific point of view.

ENGLAND'S NEW SUBJECTS.

Only 1,334 Foreigners Were Naturalized There Last Year.

According to a report issued recently by the British Home Office 1,334 aliens became naturalized Britons during the year 1912.

Of this number Russia supplied no fewer than 493, but there was only one Bulgarian who decided to abandon the troublous land of his birth in favor of our more peace-loving country.

On the other hand, 399 Germans wavered in their allegiance to the Kaiser, and chose to become loyal subjects of King George V., whilst, despite the prospect of having to serve longer with the colors in the future, only 23 Frenchmen deserted the Republic, so greatly in need of men, and came to Britain, there to be naturalized.

Of these new Britons, 1,223 have taken up their abodes in England and Wales, and 523 of them are living in London.

A YEAR OF ADVENTURE.

This Man Had More Than His Share of Excitement.

Some one has said that the most thrilling adventures are not those that we seek, and certainly no man on the lookout for excitement could have had more extraordinary experiences than those that befell a chance acquaintance of Mrs. Charlotte Cameron, the author of "A Woman's Winter in South America."

"Writing a book, are you?" the new acquaintance said to Mrs. Cameron. "Well, I can give you a pretty stiff chapter of what's happened to me this year. Why, in one year I have had escapes enough to last me a hundred!" And the incidents that follow, set down without elaboration, prove that this was no empty boast.

"First of all, my train was caught in a snowslide in Rogers Pass, Selkirk Range, Canada. Several passengers were killed and burried under the snow. The train was blockaded, and held there four days.

"Two months later, in Guatemala, I was arrested as a revolutionist. Taken to prison, temporarily, and released.

"Earthquake in Costa Rica, in which the city of Cartago was destroyed. I was in San Jose, where there was also a severe earthquake.

"On a Peruvian boat, going from Panama to Callao. Off the entrance of the Guayas River, my vessel was chased by an Ecuadorian war-ship, but no damage was done.

"Crossing the Andes from Valparaiso to Buenos Aires, the train was snow-bound at about eight thousand feet altitude for two days. This happened in June, shortly after the opening of the Transandine Railway.

"Took ship from Rio de Janeiro to Lisbon, and had an automobile accident at Cintra, in which I had two ribs broken. My friend who was driving the car was killed.

"Across from London to Quebec, in August last, then down to New York, leaving New York early in September for Para, Brazil, where yellow fever was epidemic. The hotel I stopped at, and even the very room I occupied, was infected. The day previous a young woman had been carried out dead. I slept there, because I had no choice, and luckily escaped the fever.

"Up the Amazon a thousand miles, as far as the city of Manaos. I found all the hotels crowded; was compelled to take an inside room at the Hotel Cusino. The room had absolutely no ventilation. Being within a couple of degrees of the equator, the disagreeableness of the situation may be imagined. The next morning a revolution broke out; the hotel was within one block of the palace, where virtually all the fighting took place. Every window in the hotel was blown out, and my despised room, instead of being a place of torture, became a haven of safety for unfortunate beings from the outside rooms.

"Back to Para and thence to Rio de Janeiro, where I saw the inauguration of a new president, and the revolution of the next day, when the town was fired upon by malcontents."

COLD LIGHT.

A System Greatly Appreciated for a Variety of Purposes.

A demonstration was carried out recently in London to illustrate the application of "cold light" evolved by Professor C. F. Dussaud, a Continental scientist, which he has perfected for use in cinematography, lighthouses, photography and other similar purposes. The method is very simple. It comprises the burning of metallic filament electric incandescent lamps at about 100 per cent. above their normal rating for very short intervals. This end is achieved in several different ways. For instance, the lamps may be lit and extinguished by the aid of an interrupter in the circuit, which switches the current on and off at regular intervals; or they may be fitted to a revolving disc, which, driven by a motor or other efficient system, swings each lamp round to light up as it passes a fixed point, by moving over a suitable contact. The lighting period is so brief that the bulb has not time to become hot, and the filament is not maintained at extreme incandescence a sufficiently long period to break down. The illumination obtained in this manner is extremely brilliant and powerful. So far as the cinematographic application is concerned the lamp takes the place of the shutter, which is generally employed to cut off the light during the fraction of a second in which the film is jerked forward the depth of a picture. In this instance the light is extinguished while the film is being moved, the result being a series of regular intermittent flashes emitted at the rate of 16 per second.

Prof. Dussaud has carried out many important developments in connection with this system, one of the most important being his chromatic natural-color photographic process in connection with moving pictures. For the projection of lantern-slides he employs the rotating disc of lamps, each lamp being lit up in turn as it comes before the slide, the disc being rotated while the slide is being changed. It has been shown that a lamp may be kept burning at excessive voltage for as long as two minutes continuously without suffering any damage. The system has met with widespread appreciation in France for a variety of purposes. For lighthouse illumination with the occulating and revolving characteristics it has also proved efficient. In the revolving type of light the lamp of a larger design is extinguished during part of the revolution, so as to enable it to cool down.

It is pointed out that by this invention, owing to the extreme coolness of the light, smaller lenses can be employed because they can be brought closer to the light. Naturally the life of the lamp is somewhat short under these conditions, but it is claimed that the system is cheaper than an arc light required to produce an identical candle-power.

COLONEL DENISON ON CAVALRY TACTICS.

Modern Leaders of Mounted Troops Still Go to School to Him.

Most of the leading British newspapers have published commendatory reviews of the second edition of Colonel George T. Denison's "History of Cavalry" (The Macmillan Company). Of these one of the most recent is that of the Westminster Gazette. Its reviewer, who is evidently a military man, gives the Canadian writer the high praise of being nearly 40 years ahead of his time in the matter of cavalry tactics, for it is nearly 40 years since the first edition appeared. The review is, in part, as follows:

"In 1874 the Emperor Alexander of Russia offered prizes for the three best books on the history of cavalry, the competition being open to officers of all armies. The first prize was awarded to the author of the work of which a second edition has now been published, and it is, indeed, refreshing to be thus reminded of the fact that British officers have actually a literary as well as professional capacity by no means inferior to that so commonly credited to foreigners. Little wonder is it that military works of the highest class are comparatively seldom written in the English language, seeing that when written they are usually neglected, whereas translations of foreign productions, often of far less merit, are almost invariably purchased in great numbers by British and American readers.

"Colonel Denison, an exceedingly distinguished Canadian soldier and British Imperial patriot, has found himself in the happy position of being fully justified in ordering a reprint of his original work, exactly as it was published in 1877. The single correction required, n respect of an unimportant deviation from strict historical accuracy, has been conveniently made and explained in the preface; but as regards modern developments not one has given cause for the slightest alteration of views expressed in pages that were printed nearly 40 years ago.

"Colonel Denison's studies embrace a period of some 3,000 years, and the object throughout has always been to arrive at the 'reason why,' in respect of victories, defeats and developments. Such being the case, it will readily be understood that the resulting work is not merely a 'History of Cavalry' in the narrow sense of that title, but rather a critical review of the evolution of tactics in general, as influenced by weapons and by circumstances."

Down in the Depths.

No wonder the sea is so salt! Do you know that if the common salt were extracted from the various oceans of the earth, it would form a mass about five times the size of the Alps? At any rate, it is estimated at 3,051,342 cubic miles. It cannot, of course, be said for certain that we yet know the greatest depth of the sea. But Sir James Ross once took soundings nine hundred miles to the westward of St. Helena, and found the depth to be just under six miles! And the pressure of the water at only eleven hundred yards is equal to fifteen thousand pounds to the square inch! Altogether, there are about one hundred and forty-seven million square miles of water on the earth to forty-nine and a half million square miles of land.

Pointed Paragraphs.

Money makes the man who makes the money.

The man on crutches has a lame excuse for begging.

The street paved with good intentions is slippery.

A willowy maid is a skinny girl with an obese bank account.

Getting engaged costs more than getting disengaged, but it is more fun.

A young man is doing the right thing when he begins to think seriously of matrimony, for matrimony is anything but a joke.

OUR LONDON LETTER

Sumptuary Rules for the Royal Wedding.

Some of the guests invited to the Royal wedding—presumably those who have given up hope of a front seat—are much perturbed at the suggestion, which unfortunately is likely to be carried out, that morning gowns with hats should be worn by the ladies present at the ceremony. This will mean that very few indeed will be able to witness the wedding at all. So high and bushy are the feathers now worn by ladies that it is absolutely impossible for anybody seated behind a row of such head dresses to see anything that may be going on in front, and it is scarcely to be imagined on this occasion the solemnity of the ceremony will be interrupted by a cry of "hats off in front," or that officiating clergy will post up an announcement inviting ladies to be unselfish in the matter. Yet another grievance connected with the wedding is discovered in the King's decision to drive quietly to St. James's Palace with a Royal escort, and to emphasize the family character of the function by asking the guests to drive straight to the Chapel Royal, instead of arranging that they should assemble at Buckingham Palace and then fall into procession.

Ivan Ashore.

We are well accustomed to foreign sailors in London, for hardly a warship calls at a British port but her commander gives his men a chance to visit us. Now the Russian Baltic fleet is in Portland and Weymouth, and little groups of Russian naval officers and bluejackets have been seen wandering about the Strand and the West End. Their uniforms closely resemble our own (even to the little bosun's pipe) and they would not be easily distinguished by the inexpert if it were not for a markedly foreign look in their faces reminiscent of the Prussians. This is noticeable in the seamen, some of whom wear a distinctly German style of beard, but it is still more apparent in the case of the officers, who, in the smartness of their general turnout, suggest rather the Pomeranian dragoon than the naval officer. Spurs and sword would complete the illusion, but they still keep to the neat little ivory-handled dirk, which hangs from the belt—a weapon of ceremony rather than a serious instrument of war. The German navy is their immediate neighbor in the Baltic, and, as the fleet does not often put to sea, the Russian officers have probably the custom of going to Kiel for their style. They used to get it from the British navy, and I believe they still call their subordinate officers "mitchmans," a corruption of "midshipman."

Admiralty and Seaplanes.

When the seaplane gets out of the experimental stage the Admiralty will very likely set up, possibly somewhere in the Medway, a factory of its own. That was what was done in the case of the submarine, although the object was not, as is unkindly suggested, to obtain a check on contractors' prices. But judging from the variety of the designs of the seaplane which are on provisional order for naval service, it will be some time before the Admiralty are in a position to begin work on a standard type. Practically all the designs which have been tried leave something, I am told, to be desired. One of the best-known makers said that so far no really satisfactory float had been evolved. In most cases the floats were so disposed that in planing over broken water the machines were not only smashed but were also held down forward and prevented from taking off. "What is wanted is a float with its head well up so that there will be no splashing and no water coming over to prevent the machine from rising." This expert also holds that the bottoms of floats need not be stepped at all. He says that if the float is sufficiently "by the stern" the wings will take the machine off when the requisite speed has been attained. And he is not a theorist but a practical man. "Before long," he declared, "we will be lifting off the water structures as big as this year's British International Trophy winner." The other serious drawback of existing seaplanes is said to be that their open engines are frequently splashed with sea water. As an enclosed engine would involve water-cooling, that is a difficulty of the worst kind. But makers are not hopeless about curing it. Next year, indeed, is almost certain to see a surprising development of the seaplane.

The "All-Red Route.

There is no foundation, I am told, for the report that an order has been given to Messrs. Swan, Hunter, and Wigham Richardson, Wallsend, for the construction of two 25-knot steamers, the purchase price of which, it was said, would barely exceed the cost of the Cunard liner Mauretania, owing to the adoption of some patent tubular system. These boats were proposed to be run between Great Britain and Canada in connection with the "All-Red" route schemes, but unfortunately the Tyne firm has no knowledge of the contract. So far as the project for shortening the distance between the mother country and the Dominion and also providing an express trans-Pacific service is concerned, I believe that satisfactory progress is being made with it. Negotiations are proceeding between the syndicate which has the matter in hand and the Canadian authorities for the laying down of another trans-continental railway and the creation of a port at Cape St. Charles, on the south-east coast of Labrador. Some well-known people are interested in the plans, to carry out which will, however, involve an enormous expenditure.

Protecting the Child.

A humane and necessary statute for the protection of child life in this country came into operation on September 15. It is the Children (Employment Abroad) Act, and it aims at the suppression of certain abuses by which, under fraudulent and invalid "contracts," very young persons were taken abroad to fulfil music-hall engagements of a highly demoralizing character. The results have been deplorable. Hitherto this recruiting of these child victims has been carried on by bogus "variety agents," whose specious advertisements and glowing promises were designed to deceive unsuspecting parents. The new act strikes vigorously at this system. Now no child may proceed to employment abroad without a license issued by a Bow Street Magistrate, who must be satisfied that the contract is fair and reasonable. The application for the licence must be accompanied by the consent of the parent or guardian, and the contract must be endorsed by the Consul in London of the country to which the child is proceeding. Every care will be taken to guard against abuse, and even then no licence in the first instance runs for more than three months. The new statute, with its salutary provisions, comes none too soon, but it is none the less a notable addition to the code for the protection of children, which has been greatly amplified in the last few years.

A Warning to Architects.

A student of the play of international incident sends me a tale concerning an architect, an elephant and some diplomatists, which would seem to show that the last-named class are now reverting to their normal occupations. Commissioned to erect an elephant house for the Budapest Zoo and giving rein to an Oriental fancy, the architect put up a building in the style of a mosque suitably garnished with minarets and Arabic inscriptions. Everyone was delighted till one day an exploring Turk chanced to stroll into the gardens, and, perceiving the head of an elephant peering out of the Saracenic interior, promptly rushed off with a report of the desecration to the Ottoman Consul, who in turn reported it to the Turkish Ambassador, who again reported it to the Porte, which finally caused a polite remonstrance to be addressed to Vienna. At first it seems Austria-Hungary was disposed to treat the matter as a joke, but on the representations being repeated in a more energetic tone, the proud Hapsburg monarchy yielded and an order went forth to the authorities at Budapest to have the offensive mosque dismantled.

THE SUNDAY SCHOOL LESSON

INTERNATIONAL LESSON, OCTOBER 19.

Lesson III. The Report of the Spies Num. 13. 1-3, 17 to 14. 25.

Golden Text, Rom. 8. 31.

Verse 1. And Jehovah spake unto Moses—The events of this lesson follow immediately upon those of the lesson for October 12. Twelve men of rank, one from each tribe, are sent to explose the promised land with a view to ascertaining and reporting the facts concerning its character and its inhabitants.

2. Every one a prince—A recognized leader of his tribe.

3. According to the commandment of Jehovah—In all that Moses undertakes and does he continues to be the direct representative of Jehovah.

25. At the end of forty days—It would not be difficult for men accustomed to travel much on foot to walk back and forth through the entire length of the country from north to south, a distance of approximately six hundred miles, in forty days. It is not necessary, however, to take the expression literally, as it may well stand for a somewhat indefinite time of moderate length.

26. The wilderness of Paran—In which was situated Kadesh, which place in turn was about fifty miles south of Beer-sheba. The modern site of the ancient city is known as Ain Kadis.

Brought back word unto them—Unto Moses and Aaron and the representatives of the people.

Told him—Moses.

27. It flowed with milk and honey—An expression used frequently in the Old Testament to designate extreme fertility and productiveness of soil (compare Exod. 3. 8, 17; 13. 5; 33. 3; Jer. 11. 5; 32. 22; Ezek. 20. 6, 15).

28. The children of Anak—See note on verse 33 below.

29. Amalek — The Amalekites were nomads associated more frequently with the desert country farther to the south of Palestine, but doubtless wandering extensively from place to place.

The Hittite—A non-Semitic people, very powerful at one time. The Hittites appear to have come from Cappadocia. They are frequently mentioned in Egyptian inscriptions dating from the eighteenth, nineteenth, and twentieth dynasties, that is, during the fifteenth and fourteenth centuries B. C. Mention is also made of them on Assyrian inscriptions of several centuries later. Their stronghold was in the extreme north of Palestine, and from here they seem to have penetrated far to the south.

The Jebusite—A local tribe in possession of the ancient stronghold of Jerusalem and its environs.

The Amorite—In Bible usage referring principally to the kingdom of Og and Sihon, east of the Jordan. In several places, however, the name of this people is connected with the hill country of Palestine.

The Canaanite—The name means, literally, "lowlander." The Canaanites originally inhabited the maritime plain along the western coast of Palestine, and appear also to have dwelt in Esdraelon and the Jordan valley.

33. Nephilim, the sons of Anak, who come of the Nephilim—In their anxiety to impress the people with the very "great stature" of the native inhabitants of the land, the spies, with the exception of Joshua and Caleb, compare these inhabitants with giants or demigods. There is but one other reference in the Old Testament to the Nephilim. This occurs in Gen. 6, where it seems somewhat arbitrarily introduced into a narrative where the reference has little, if anything, in common, being rather an explanatory note thrown in by the author of the passage. In both this and the Genesis reference to this strange and superhuman people we are doubtless brought in contact with ancient Hebrew allusions to a portion of early mythology which in the sacred legends of other peoples receives much more copious treatment, namely, the stories of demigods and giants. We are doubtless not to think of a separate and distinct people, but rather of men of unusual size and strength found here and there among the different tribes inhabiting the land.

Still Waiting.

"Success will come to any one who perseveres."

"I don't know about that. I've been married for ten years now, and my husband hasn't liked anything I've had for dinner yet."

Customer (to his barber): "Your hair-restorer has made my hair come out more than ever!" Barber: "Ah, you must have put too much on, sir! Made the hair come right out, instead of only half-way."

Lady of House—What caused you to become a tramp? Ragged Robert—The family physician, mum. He advised me to take long walks after my meals, an' I've been walking after 'em ever since."