Hints for the Home

With Pineapples.

Candied Pineapple. — Method: Pare and core thick slices of pineapple and leave in rings or cut into quarters. Boil one-half cupful of water with one cupful of sugar until well dissolved, then cook the pineapple in syrup until clear. Lay on waxed paper to dry after taking up. When quite dry place in tin box between waxed paper. A little lemon juice can be added to the syrup, and for pink pineapple add a few drops of fruit coloring.

Canned Pineapples.—There are three ways of preparing pineapples for canning, and they can be put up according to either of the formulas given in a previous article. If cut in rings or diced they can be used as sauce or made into fruit salad, but for shortcakes or cake filling, as well as for ices or pudding and sauce, the grated or ground pineapple is usually preferred and more economical, as a very little is often sufficient owing to the concentrated form.

To Cut in Rings.—Select very fine flavored fruit and cut into thin slices, then pare each slice and remove core with an apple corer; be sure to use glass jars with very wide necks so rings will slip in without breaking.

To Cut in Dice or Strips.—Cut in rather thick slices, then pare and remove core and cut in small cubes or strips.

To Grate.—Prepare as above, but run through food chopper, being careful to catch the juice in a clean bowl and adding it to the grated fruit.

Proportions.—Half as much sugar as water is usually used for the syrup in which to can the sliced or cut fruit, but if grated a liberal sugaring without the addition of water is best, as much juice is extracted by running through chopper.

Variations.—If canning is done rather late sour cherries, one cupful to each jar, may be added if cut in cubes and will be found very nice as sauce.

Sugared Pineapple as an Appetizer.—Method: Select very ripe, well-flavored pineapple. Cut in rings as directed for canning. Pour a little lemon or orange juice over, sugar well and lay on flat plate. Place on ice until well chilled. Serve two or three slices overlapping on a fancy plate and pour the syrup that has formed over top. A stoned cherry or large sugared strawberry may be placed on each slice. Nice as a first course at dinner or luncheon.

Pineapple Shortcake. — Ingredients: Two cupfuls of sifted pastry flour; two teaspoonfuls of baking powder; three teaspoonfuls of sugar; two tablespoonfuls of butter or butterine; one egg; three-quarters cupful of milk; two cupfuls of ground pineapple; sugar as needed. Method—Sift all dry ingredients together, rub in the butter and add beaten egg to the milk. Stir this into flour with a fork, mix lightly and spread in greased laver cake pan. Bake a good color. When cold split and place sugared pineapple between and on top. Dust well with powdered sugar and serve plain or with cream.

Molded Rice and Pineapple.—Ingredients: One-half cupful of washed rice; three tablespoonfuls of powdered sugar; one-half pint of whipped cream; one cupful of diced and sugared pineapple; large sugared strawberries are needed. Method: Boil the rice in a large kettle of slightly salted water until each kernel is tender. Drain and let cold water run through, then shake out all the water and pack rice in a ring mold or mold around a cup on a flat dish. When cold and set unmold, or if not in mold remove the cup. Fill this centre with the pineapple, dust the rice with the powdered sugar and run the whipped cream around the edge, dotting it with the whole berries in one or two rows. This is a showy dish to bring to the table. Serve in sections, taking up equal portions of all ingredients.

Pineapple Tapioca.—Ingredients: One cupful of water; one-half cupful of pearl tapioca; a pinch of salt; one cupful of diced pineapple; sugar to taste. Method: Cook water and tapioca in double boiler until clear. Place sugared pineapple in a pudding dish, pour on the tapioca and sift sugar over. Bake until fruit is tender, about half an hour. Cool and serve with thin cream.

Pineapple Fritters.—Ingredients: One egg; one-half cupful of milk; one cupful of sifted flour; one-fourth teaspoonful of salt. Method: Beat egg very light, then add to milk and stir into flour and salt to make a smooth batter. Cut tender pineapple into slices, pare and core, then dip each into the batter so it is coated all around. Slide into hot fat and fry as you would doughnuts. When nicely browned and easily pierced with a toothpick take up in perforated spoon, lay on brown paper or a fine sieve to drain, then sift with powdered sugar and serve fresh.

Pineapple Hard Sauce.—(Nice to serve with bread custard pudding.) Method: Rub one or two tablespoonfuls of soft butter into one cupful of sifted confectioners' sugar, adding ground pineapple, using the juice also. Beat in as much as is needed to make a fluffy mixture, then pile onto fancy dish, mounding it into a cone. Set away to chill so sauces gets quite stiff.

Useful Hints.

Do not wash colored clothes in very hot water or leave them wet very long.

Use old stocking tops for cloths with which to handle hot pans and dishes while cooking.

Boiling hot starch poured over fresh iodine stains will remove them from cotton goods.

To get rid of ants in the pantry, mix cayenne pepper and borax and dust around where they are.

When storing carpets or rugs roll them up with alum and moth balls enfolded, and they will be safe.

A few drops of paraffin added to shoe blacking will impart a good polish to damp shoes and also help preserve leather.

Time will be saved if a frying pan or griddle is wiped with a piece of newspaper to remove the surplus grease before it is washed.

A nice sandwich may be made from chopped dates. Chop dates with English walnuts and spread mixture between thin slices of buttered bread.

A small white marble in the pot in which rice is cooked will eliminate the necessity of stirring, as it will roll around and prevent the rice from sticking.

An excellent grease eradicator can be easily made by mixing two ounces of ammonia, one ounce of castile soap shavings, one quart of salt water and one teaspoonful of saltpeter.

When baking biscuits roll the dough out thin, double and then cut out as usual and when baked biscuits will fall apart without cutting or breaking, and so be more appetizing.

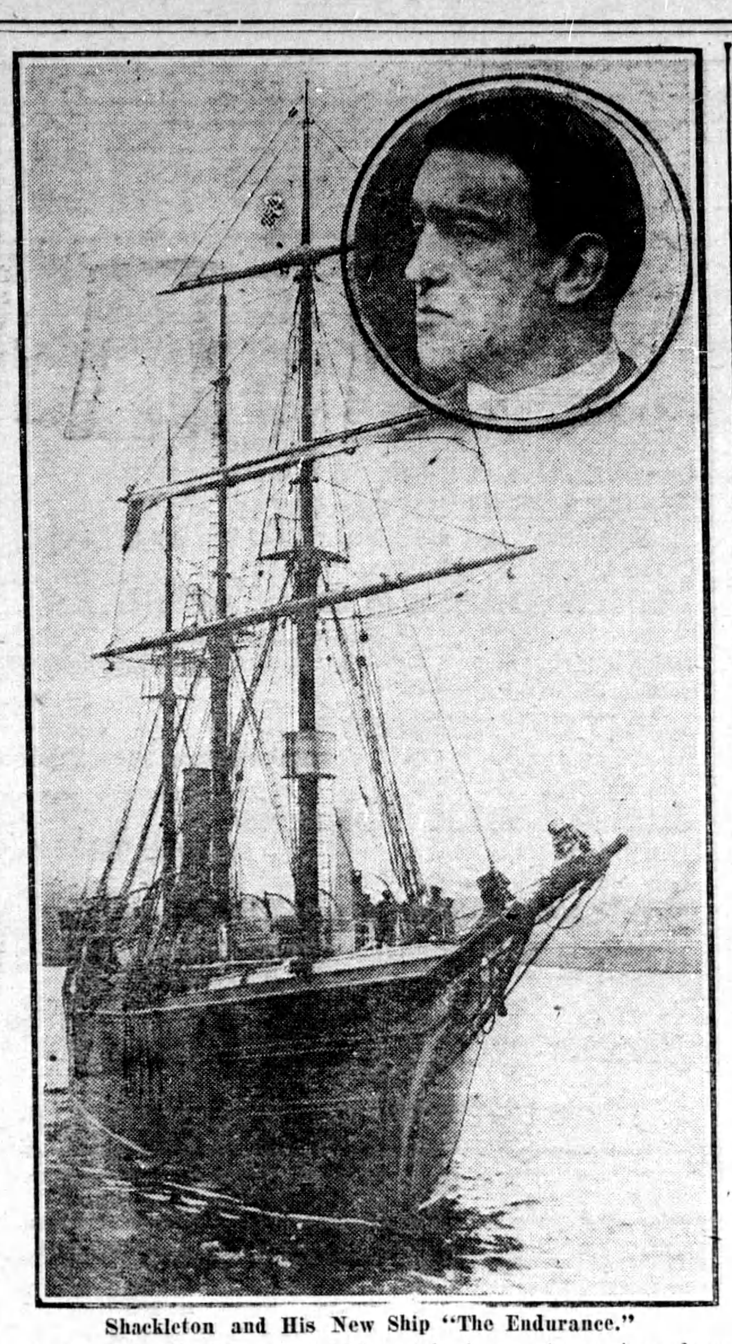
One way to take grease spots from carpet is to put on the spotted places a paste made of fuller's earth mixed with boiling water. Let the paste dry on the spotted place and then brush it off. Apply a second application if necessary.

Silk handkerchiefs should be washed in a warm lather made with pure soap. This should be blued as should the rinsing water. Roll up tightly in a cloth and iron the hardkerchiefs between linen or they will turn yellow.

If a little vinegar and a handful of salt are added to the water in which colored clothes are washed, it will be found that the color will not run, and the different shades will be made brighter.

When next cooking bacon try putting it in a sieve and pouring boiling water over it; then cover for a few moments with cold water, drying the bacon on a cloth before putting into the sizzling frying pan.

Gum arabic starch is made by putting a quarter of a pound of the best white gum in a large-mouthed bottle and covering it with a pint of water. Set the bottle on a cloth in a pan of water over the fire to dissolve. Stir until it liquifies, then strain through a cloth.



Shackleton and His New Ship "The Endurance."

In this ship Sir Edward Shackleton, the famous Antarctic explorer, will shortly sail for the Antarctic regions, where he will make the attempt to cross the polar continent from side to side, stopping at the South Pole en route.

MINERS BESET BY PERIL

DANGERS WHICH HE FACES FROM DAY TO DAY.

Many Ways in Which a Collier May Meet Death in the Bowels of the Earth.

Not a day passes without some terrible accident in the coal-mines of this country; in fact, the ambulances attached to our great pits are constantly in requisition. There is no braver class of men than colliers, and day after day there are such deeds of heroism performed as exceeded any carried out on the battlefield, says London Answers.

The heroism of the collier is something so usual that it is unknown to the bulk of individuals. It is considered merely everyday conduct by the men themselves. Now and then a great calamity at some mine will bring vividly before the public the danger of a miner's calling.

It is when mute wives and crying children await in vain for the return of bread-winners, and see but blackened fragments of what once were men brought out of the mine, that public sympathy is aroused. Yet the fact is that such great disasters are comparatively rare, while not a day passes without some smaller disaster.

Hearing the Inaudible.

The perils which the miner has to face are most commonly other than explosions. In fact, some 60 per cent. of the fatal accidents that occur are caused by the falls of roofs and sides. It is comparatively common for a man, or a number of men, to be entombed alive.

Sometimes the man may be dug out in time—sometimes not. It not infrequently happens that the man may be rescued only for a second fall to bury him.

Colliers have a marvellously developed sense of hearing. Their ears to them are far more than to the ordinary individual. As years pass on, they can hear sounds which are utterly inaudible to most people. There in the black darkness, which is made more horrible by the faint flicker of the lamps, their lives depend upon a keen sense of hearing.

While at work they hear a faint crackling, a sign that the rock above them is giving way. This is a warning that they must leave immediately, or be buried alive under a heavy fall.

Curiously enough, the pit-ponies develop the same acute hearing. A slight, unusual sound behind a horse will set it running for dear life, while a similar sound in front will cause it to stop suddenly. It so happens where machinery is used that the noise hides the faint warning, and so the man has nothing to tell him that he must fly in order to save his life.

There will be a dull roar, and the top of the gallery will fall, crushing the props beneath, causing excruciating agony to the poor wretch caught in the trap. Immediately the fall has taken place, however, there will be no lack of volunteers for the work of digging out the imprisoned man.

No Thought of Themselves.

Tons of coal, earth, and rubbish will be quickly shifted in order to reach the prisoner. If this can be done, the next thing is to saw away the beams which pin him to the ground, while some stimulant may be given to the man in order to keep the flicker of life in him. Then, after some hours, he will be lifted out and carried away in the ambulance to the nearest infirmary.

It is such a common occurrence for a miner to be entombed that it scarcely excites remark—even when his mates, in their endeavors to save him, suffer a similar fate. Despite the donger, the survivors will work away, to a man, without any thought that they themselves may meet the same horrible, lingering death.

In most instances an explosion is caused, not by gas, but by the very fine coal-dust. Even a spark may ignite this dust, in which case the explosion will rush along, gathering strength from every particle of dust that remains. Strangely enough, the "shots" used for blasting purposes very rarely cause an explosion. This is possibly due to the fact that the vicinity is well watered to keep down the dust.

All the same it is a terrible fact that in a four-foot seam during the last half century the number of deaths have amounted to 1,600 from explosions from the dust. The public only hears of the great disasters, knowing nothing of those explosions which may kill only two or three men, though in the course of a year these mount up terribly.

Many Fatal Accidents.

Few people are aware of the number of fatal accidents which take place by men being run over in the pit. For some reason a horse with its load may take fright. There is then no hope for the man in the narrow roadway who cannot crawl into one of the shelter places; the running miner may stumble, either being run over directly or crushed against the sides.

There are innumerable ways in which a collier may meet his end in the bowels of the earth. While using his pick he may strike a "pocket" of metal, sending out a stream of sparks which ignite the coal dust, and so cause a minor explosion. If electricity is employed, something may go wrong with the insulation, and so cause another little explosion.

A man may even meet his death by receiving the full force of the electric current as he steps into some pool of water near a faulty part of the electric mechanism. It is not uncommon for a man to be drowned by a sudden inrush of water.

It is quite a common occurrence for a miner to lose his life by firing shots which blast the material. One common form of fatality is for a single shot, say, of a couple, not to fire properly. The man, thinking that both shots have gone off, will return to the fuse too quickly, and then will meet with an awful death.

In Countless Ways.

The collier may even be lost. His lamp may go out, and he, taking the wrong turning, get into some abandoned portion of the mine, where he may wander for days until his strength is spent.

Deep below in the impenetrable larkness, the miner runs practically every danger that a man runs on the surface, while, in addition, he must face many others. He may be run over, drowned, suffocated, crushed to death, or blown to pieces. But, no matter what may happen, his gallant fellows are ever willing to risk their lives even on the most forlorn chance of aiding him.

His Majesty's Fault.

In the reign of Francis I. of France, quickness of wit was often more promptly rewarded than actual merit. The monk, Regnier Mainus, did not lack merit, but he owed his first advancement, nevertheless, to a clever retort.

Francis, who was very fond of the game of tennis, was playing a match one day with Mainus. The monk finally ended the hard-fought game with a brilliant stroke.

The King was somewhat out of humor on account of his defeat. "Remarkable," he exclaimed, sarcastically, "to think that such a stroke should be made by a mere monk!"

"But, sire," replied the monk, who was as quick with his wit as he was with his racket, "it is your majesty's own fault that the stroke was not made by an abbot."

A week later Mainus received his appointment as abbot of Beaulieu.

THE SUNDAY SCHOOL STUDY

INTERNATIONAL LESSON, JULY 12.

Lesson II.—Greatness Through Service. Mark 10. 32-45. Golden Text, Mark 10. 45.

Verses 32. And they were on the way, going up to Jerusalem—The greater number of lesson passages we have studied thus far this year deal with incidents which occurred and lessons which were given during Christ's last journey from Galilee to Jerusalem. The route was circuitous and doubtless occupied several months.

Jesus was going before them: and they were amazed—Jesus mingled so freely with his disciples that on this occasion, when he walked apart from them and did not communicate his thoughts, they were surprised and were unable to explain his manner. No doubt his mind was occupied with things which he knew they could not clearly understand, and with which they would probably not be in sympathy.

They that followed were afraid—Others of the company, besides the disciples, were awed by Jesus's demeanor, and though they followed him, they did it with fear.

He took again the twelve—Becoming aware of the effect on the disciples produced by the strangeness of his manner, Jesus again joined the company of the disciples and began to share with them his thoughts regarding the crisis awaiting them at Jerusalem. Matthew says that he took the disciples apart, that is, away from the rest of the followers.

33. This is the third time that Jesus had announced his passion to the disciples. The details as given here and in verse 34 correspond so closely to the events which later took place, that it is possible the writer recorded his later clear understanding of the import of what Jesus said, rather than the impression made when the words were spoken. St. Luke says, "They perceived what he said." If we suppose Jesus to have spoken at the time in veiled prophecy, we can better understand the inconsiderate demand made by James and John.

The chief priests and the scribes—Representing the Sanhedrin, or the governing council of the Jews. Before this council were tried the more important cases coming under the Jewish law.

Shall deliver him unto the Gentiles—This had not been mentioned in the earlier predictions of the death of Jesus. The Roman law did not permit the Jews to execute a death sentence; it reserved to itself this right.

34. Scourging—with a whip of many lashes—was an invariable accompaniment of crucifixion. Jesus would naturally expect to be mocked, because his claim to be a king would excite the ridicule of the soldiers and the unfriendly people; but this prediction as a whole seems to rest on something more than ordinary foresight, since no one could know definitely what the Roman governor would do, and the definite time of the resurrection was, of course, a revelation.

35. James and John, the sons of Zebedee—In Mark 1. 19 and Matt. 4. 21 we learn that these brothers were fishermen, that they were mending their nets in their boat on the Sea of Galilee when Jesus had called them, and that they had left their father and the hired servants and followed him. They had been partners with Simon and Andrew, who were called at about the same time. Their mother was named Salome (see Matt. 27. 56; Mark 15. 40). She was one of the women who followed Jesus in Galilee and ministered to him of their substance (Mark 15. 41), and many think she was a sister of the mother of Jesus. Comparing the two references above with John 19. 25, "his mother's sister" is generally taken to mean Salome. Saint John's omission of the name of his own mother is similar to the indirect way in which he refers to himself as "the disciple whom Jesus loved." If the supposition that Mary, the mother of Jesus, and Salome, the mother of James and John, were sisters is correct, then Jesus and these brothers would be cousins, and this relationship may have seemed to them to justify their request for special recognition in his kingdom. It also helps us to understand how their mother could come to Jesus with a similar request (Matt. 20. 21). The fact that Jesus, while on the cross, commended his mother to John supports the theory that they were related.

We would that thou shouldest do for us whatsoever we shall ask of thee—This demand seems most inconsiderate, especially since Jesus had just spoken of his approaching trial and suffering. It shows that his teaching could not have been clearly comprehended.

37. The disciples may have taken literally Christ's words about the twelve thrones (Matt. 19. 28).

38. Ye know not what ye ask—In their imagination, nearness to Christ meant honor. Jesus knew that it meant suffering.

Are ye able to drink the cup that I drink?—This is a figurative expression, referring to "a man's portion in life," as when the psalmist says, "My cup runneth over." Jesus means to ask James and John if they are able to share the necessary sacrifices of his portion.

To be baptized with the baptism that I am baptized with—Another figurative expression conveying the same thought, with the added thought of the overwhelming power of the calamity awaiting them.

39. Though understanding so little of the meaning of Christ's questions, James and John replied, We are able, and Jesus took them at their word. He knew that they would have to share his sufferings, and notwithstanding their inability to comprehend his teaching, their shortcomings and their faults, Jesus believed they would come out victorious, and he did not discourage them, but treated them as men worthy of respect. What a tower of strength it must have been to them later, when the dark hours came, to remember the confidence that Jesus had had in them!

40. Places of honor in Christ' kingdom are to be attained, not given away. They have been prepared for those who are fitted for them, and influence counts for nothing.

41. The ten . . . began to be moved with indignation—James and John were introducing political method for their own advancement. The ten naturally resented this.

42. Jesus called them to him—He had been speaking to James and John only. Hearing the objections on the part of the other disciples, he called them to explain to all the twelve the broad principles upon which greatness in his kingdom rests.

Lord it over them—The rulers are lords or masters, and the people become their servants to do their will and to minister to their pleasure.

43. But it is not so among you—In Christ's kingdom greatness is not won by competition and self-assertion, but by working for the common good; by making a state of society in which the strong help to bear the burdens of the weak, and the welfare of every individual is considered important.

Minister—One who serves, though this word does not indicate his relation to the person whom he serves.

44. Servant—That is, bondservant, one who is under obligation or holds a personal relation to those whom he serves. This position in Christ's kingdom is higher than the position of minister, who does not hold the personal relationship.

45. For the Son of man also came not to be ministered unto, but to minister—The Son of man is not exempt from the rule stated. "His kingship is also that of service, and not that of lordship."

To give his life a ransom for many—Christ's life is the price by which men become free. This was true of his life in a sense in which it is not true of other lives, though the world has not been without its heroes and heroines, especially on the mission fields, who have given their lives that others might live fuller, truer lives.

FRANCE'S BIRTH RATE.

Year 1913, with One Exception, Lowest in Nation's History.

In France 5,221 fewer babies were born in 1913 than in 1912, according to official figures made public recently. This is the lowest birth rate ever recorded in the country, except in 1911.

There were 298,760 marriages in France in 1913, or 13,169 fewer than in 1912.

At the same time divorces increased from 14,999 in 1912 to 15,076 in 1913.

The Temps remarks that the population of Germany increased by about 800,000 in 1913, or about 20 times as much as that of France, which was augmented by only 41,901.

Continental English.

The idea that English is to be the universal language of the future seems to be spreading. Certainly thousands of Europeans struggle bravely with its rules and idioms. Here is a sample of the progress that has been made in one quarter. It is taken from the advertising matter that a large Continental hotel publishes in the form of an elaborate illustrated booklet:

Its spacious dimensions, exquisite comfort, elegant fashion of its furnishing, the unobjectionable prerogatives as to the produces of its kitchen and contents of its cellars, beside the distinguished managing, which, assisted by well-experienced attendants, does its utmost in always duly treating,—all this united already for many years past obtained a general renown, even abroad too.

Each Meant Different.

"I don't expect to call on you for a long time again," said the young man, departing.

"Well," said the sweet young thing with a yawn, "I'd like to have you call, but not for so long a time again."