Hints for the Home

With Currants.

Currants, in spite of their rather insignificant place on our bills of fare—save in the form of jelly—are decidedly beneficial to humanity. For their chief constituents, potash, tartaric acid—which give them their sharpness—and grape sugar, an easily digested substance, all have value. English dieticians, especially, harp on the health-preserving qualities of this small fruit.

Perhaps the reason for the limited use of currants is that most cooks have a limited way of presenting them. Currant jelly, of course, that is known in every household. It is one of the mainstays of life. You remember the fastidious school teacher who declared that a real lady would know by instinct that the proper accompaniment of roast lamb was currant jelly? When any article of food has reached the stage where it is considered a test of ladyhood it must be widely accepted.

And some cooks know the delicacy of currants, chilled through, removed from their stems and served with an ice-cold syrup of sugar and water poured over them, in the French fashion. Occasionally other methods of serving currants are rife. But on the whole, they are usually served in a monotonous natural state when they are in season and in an incessant jelly state after their season has gone by.

Currant Jelly.—Currant jelly is not to be decried, in spite of the fact that it is ever present. Here is a reliable recipe for making it: Mash nicely washed currants and put them in cheesecloth bags. Hang the bags so that the juice will strain through and leave them hanging for eight or ten hours. Then measure the juice, and for every cupful allow a cupful of granulated sugar. Heat the sugar in a flat pan in the oven, but do not brown it or melt it. Boil the clear juice for five minutes, then add the sugar and stir until dissolved. Just before it reaches the boiling point after the sugar is added, remove from the fire and pour into glasses that have been scalded. When the jelly is cool cover it well with paraffine.

Currant Catsup.—Currant catsup suggests another way of preserving currants. Wash and stem the currants, and to four pounds of the fruit, after it is prepared, add two pounds of brown sugar and a pint of good cider or wine vinegar. Simmer gently in a porcelain pan until thick. Then add a teaspoonful of cloves, a teaspoonful of ground cinnamon and the same amount of ground pepper. Boil five minutes, strain and bottle.

Currant Wine.—This delicacy of the day of our grandmothers is not difficult to prepare, and it is, indeed, a delicacy. To make it wash four pounds of currants, stems and all, and put them in a large kettle. Add a gallon of water and put it in a good cellar for three days. Stir from time to time. Then press the currants through a cheesecloth and strain the liquid. Add three pounds of granulated sugar and stir. Pour into a cask and stand away until it ceases to ferment. Then bottle.

Currant Desserts. — There are many delicious currant desserts, and one of them is shortcake. This can be made either with cake or biscuit crust. The currants, carefully washed, stemmed and dried, should be crushed and sweetened and spread between the layers, meringue or whipped cream can be added to the currants piled on top.

Currant Pie.—Wash and stem enough currants to measure three cupfuls and put them in a deep pudding dish. Cover them with enough sugar to sweeten them. If they are very sour they will need a good cupful. Then pour over them half a cupful of boiling water and put the dish in a slow oven to simmer gently for half an hour. Remove from the oven, cool and cover with pie crust. Bake until brown, and sprinkle with powdered sugar.

Currant Ice Cream. — To make currant ice cream, partly freeze any good ice cream mixture or frozen custard and then add a cupful of washed and stemmed currants to a pint of cream. Finish freezing, pack and let stand for two hours.

Red Currant Fool.—This is a very dainty dessert if it is served very cold. Crush raw or stewed currants through a sieve, to remove skins and seeds. Mix them with a thick custard and then add a little gelatine, dissolved in hot milk. Chill thoroughly and serve in glasses with a little whipped cream on top.

Hints for the Home.

Grape juice is a fine flavoring for custards.

The stove with a red top will have a cool oven.

To clean brass and copper dip half a lemon in salt.

Caramel custard is an agreeable change from the ordinary sort.

Sponge black silk with clear coffee to freshen it, and iron on the wrong side when it is partly dry.

To make wall paper stick over calsimined or whitewashed walls get a large brush and some ochre and paint the walls first.

Jelly bags, pudding cloths, and strainer cloths should be thrown into clear warm water immediately after using.

All rubbing and wringing by twisting is harmful when washing woollens; be sure to rinse out all the soapsuds.

A chicken for broiling should be wrapped in a buttered paper bag. This will keep the meat moist and retain the flavor.

Try the plan of allowing a day to intervene between the washing and ironing, and see if it does not prove a strength-saver.

Hair brushes can be cleaned by putting ammonia in cold water and dipping the brush in, being careful not to allow the wood to go in the water; then rinse in clear cold water.

Nothing is better than a large pair of bellows for blowing dust out of the piano. The front must of course be taken off to get to the strings.

To drive a nail into plaster first bore a hole about twice the diameter of the nail or screw and fill it up with soft plaster of Paris. Insert the nail, and when the plaster hardens it will hold like iron.

To iron a natural colored pongee so as to preserve its beauty, iron it only when it is perfectly dry and with an iron only moderately hot, as nothing scorches quite so easily as silk. Do not sprinkle pongee, as the water spots never iron out.

To clean cane-bottomed chairs sponge both sides of the cane thoroughly with hot soapsuds in which a handful of salt has been dissolved. Then stand the chairs in the open air to dry. This cleans them beautifully, the cane is kept a good color, and if the seats have relaxed with wear they become quite firm again.

A good soup for invalids is made by adding a half-pint of beef tea to a half-ounce of tapioca; stir over the fire until it comes to a boil, then simmer until tapioca is thoroughly cooked. Flavor with salt and pepper. When cool stir in the yoke of an egg well beaten; simmer slowly until the egg is cooked.

To clean a dirty matting: First shake it well to remove all dust, then wash it with salt and water. It must not be made very wet, and should be well dried after being rubbed with a coarse cloth, then hung over a rail in the sun. If there are any stains, spirits, such as gin, will remove them.

SOME QUEER TASTES.

Monkeys and Bears Have a Liking for Alcohol.

Some animals and also birds have very extraordinary tastes for different foods and drinks quite apart from those which Nature has provided them, and it is in the knowledge of these peculiarities that the skill of the trapper lies.

So marked is a monkey's taste for an intoxicating liquor made from the fermented juice of rice that this drink is invariably used for trapping these creatures. Bears are very partial to alcohol, and many of the performing variety find their highest reward in honey and beer, or rum-and-water mixed with sugar.

Canaries delight in eating lettuce, which is well known for its narcotic properties, and they will eat it to such an extent as to leave themselves stupefied for a long time afterwards.

Foxes, ordinarily the most cunning and, consequently, the most difficult to capture of animals, readily submit to a trap baited with the body of a dead cat.

Stoats, weasels, etc., are seldom proof against a trap sprinkled with oil from fish.

AT LONDON'S DOCKS.

Enormous Amount of Shipping Which Is Done.

As London is the world's largest market, so, also is it the world's leading port. Yet few people seem to realize what marvellous hives of industry are the docks of the metropolis.

In the course of a year more than thirty-nine million tons of shipping use the quays and wharves that constitute the Port of London; and the value of the foreign trade alone is something like 390 millions sterling—about a quarter, that is to say, of the annual exports and imports of the United Kingdom.

It would take a million men a year to produce the amount of tea that passes annually through the port. The figures relating to other imports, such as grain, timber, wool, meat, sugar, wines and tobacco, are on the same enormous scale.

In the wine and spirit vaults at the London Docks the gangways where the wine is stored are 28¼ miles in length. For the wool trade the Port of London Authority provides a space of thirty-two acres, and it can store at one time more than a million frozen carcases of mutton and the 120,000 tons of beef that Australia, New Zealand, and South America send to London each year.

Suffragettes at Laurence Irving's Funeral.

Two Suffragettes from the Actresses' Franchise League outside St. Margaret's Church, London, when a memorial service was held in remembrance of the late Laurence Irving and his wife, Mabel Hackett, who were drowned when the Empress of Ireland sank in the St. Laurence River.

WILL PANAMA CANAL PAY?

IS IT WORTH WHILE AS A BUSINESS PROPOSITION?

The Maintenance Expense Will Be Twenty-two Million a Year.

Now that the Panama Canal is nearly finished, a review of the prospects for returns on the investment may be interesting.

Charles Frederick Carter, in the New York Sun, makes this estimate:

Up to the end of 1913 the outlay on the undertaking footed up $314,726,717. By the time the job is finished it will have cost, according to present estimates, $375,000,000, or say $3.75 for each man, woman, and child in the country. This is more than the nine other principal waterways of the world, including the Suez Canal and the two canals at Sault Ste. Marie, have cost. The fortification scheme will absorb other millions, to which must be added the cost of maintenance and operation.

Possible Traffic.

Estimates submitted to the New York Chamber of Commerce by its committee on foreign commerce in February, 1912, fix interest on bonds issued to build the canal at $11,000,000 a year; upkeep, operations, and contingencies, $6,500,000; total, $14,500,000 a year. This does not include provision for amortization of bonds, which would require an additional $7,500,000 a year for fifty years, making a grand total of $22,000,000 a year to be derived from the revenues of the canal in order to place it on the basis of a commercial enterprise paying its own way. This includes nothing for profit; but the benefits popularly expected to be derived from the operation of the canal may be assumed to be acceptable in lieu of cash revenue.

So far as published records disclose, no one seems to have thought of the expediency of investigating the commercial prospects of the canal while the undertaking was under consideration. Search through several ponderous volumes of reports of canal hearings before Congressional committees reveal just two pages of vague generalizations on the commercial outlook, including a summary of thirty-three estimates of possible traffic. These ranged from 400,000 tons a year, the estimate of Joseph Nimmo, Jr., then chief of the Bureau of Statistics, of the Treasury Department, to 15,750,000 tons. The high estimates were all from French sources, the highest being that of Bunau-Varilla. The French, it will be remembered, had a canal concession to sell, and Bunau-Varilla was trying to sell it for them.

Old Routes Shorter.

Panama is not on the line of any great commercial movement, but is far distant from any such movement. While the parellel of Suez runs through the most densely populated areas of the world, no less than 94 per cent. of the earth's population lives north of Panama. The Suez route through the Mediterranean, the Red Sea, Indian Ocean, by way of India, Ceylon, Straits Settlements, and the rich East Indies is thickly dotted with ports having a large and lucrative traffic. The Panama Canal will connect two ocean solitudes.

To sum up, the older routes are shorter, or for other reasons, are more attractive for the greater part of the world's shipping than the Panama route. For the small portion for which Panama is in a position to compete, Suez has the advantage, for it can cut its present rate of $1.55, and still pay good dividends. The only way for us to secure even the small part of traffic which is competitive would be to make the canal free. In that case we should be in the position of having spent $375,000,000 for the benefit of foreign shipowners.

Less than 9 per cent. of our foreign trade is carried in American vessels. So long as a British ship of 2,500 tons can be operated for $18,289 less per year, and a German ship for $15,315 less a year than an American ship of the same size, so long will the world's carrying trade be performed by foreign ships, no matter how many canals we dig at Panama.

ALFONSO SHAVES IN YARD.

King's Wish to Remain Incognito Respected in Castile.

King Alfonso of Spain is fond of taking motor trips incognito. He motored recently through a wild region of Castile and put up at a modest inn.

"I am sure," he said, "that they won't know me here."

Well, they did know him there. They treated him like an ordinary traveller, so much so that when he went to shave the next morning he found there was no mirror in his room. So he went into the inn in his shirt sleeves and there a chambermaid brought him a broken piece of mirror which he set up beside the well.

Finally she said:

"You are not just an ordinary traveller, are you?"

"Why do you ask me that?"

"I don't know," said the maid, "but there's something about you—perhaps you belong to the royal court at Madrid?"

"Yes, I do," he answered.

"Perhaps you work for his Majesty himself?"

"Yes, I do."

"And what do you do for him?" asked the chambermaid.

"Oh, lots of things," the King replied. "I'm shaving him just now."

18 YEARS IN COLD STORAGE.

Quarter of Beef Appeared Perfectly Sound.

A quarter of beef kept for eighteen years in cold storage was exposed to the public view for an hour and a half at the Smithfield (London) markets recently. No test was made of its eating qualities, but the meat appeared perfectly sound, although slightly faded. It was put back into storage to remain an object of curiosity, the owners hoping it may be allowed to complete a century, at least.

The quarter was shipped from Brisbane, Australia, in February, 1896, to a firm of military contractors at Malta, who used it for experimental purposes. When the Government recently took over the storage at Malta, the firm shipped the piece to London.

The system of refrigeration employed during this period was brine circulation produced by an ammonia compression machine.

Little Known Wireless Facts.

Wireless messages are sent much more easily at night than in the day time and in winter than in summer, and the range under favorable conditions at midnight during midwinter is said to be several hundred per cent. better than at noon in midsummer.

Miss Flirt—Jack told me last night that I was his very life. Her Brother—Jack will soon find out how uncertain life is.

If you recommend a man for a position and he acts badly it is doughnuts to fudge that you will be blamed for it all the rest of your days.

Our English Letter

Financiers Form Big Plans.

Arthur Morton Grenfell, whose affairs have afforded the city so much discussion lately, had the weakness that is common to most financiers for great houses. Some time ago he became the owner of Roehampton House, which used to belong to the Earls of Leven and Melville.

It would be easy to moralize on the number of financiers who have planned lordly houses and enjoyed them for a very short while. The great house in Park Lane, where Sir Philip Sassoon now lives, was hardly finished when Barney Barnato, its creator, committed suicide.

Whitaker Wright never saw half the schemes he had planned carried out at Witley Park, Godalming, where Lord Pirrie now keeps his herd of deer. Baron Grant's immense mansion in Kensington was still in the builder's hands when the crash came.

Whole World Helps to Feed John Bull.

The provisioning of the British Isles is one of the marvels of the world. The foreign produce imported is by far the largest item in the national food bill. It is imported from practically every country on the globe and totals $1,375,000,000 a year, rather less than a third of which is credited to British oversea possessions.

The largest individual contribution, $175,000,000 worth of food, comes from Argentina. Of other countries outside of Europe the United States comes next, with about $10,0000,000 less, followed by India, with $125,000,000; Canada with $100,000,000; Australia with $70,000,000; New Zealand with $50,000,000, and so on through a list of eighty or ninety separate countries down to Afghanistan's modest contributions of $3,180 worth of dried raisins.

In these bills—the figures given are for 1912—the largest amounts paid to the respective countries were for meat from Argentina, wheat and tea from India, wheat from Canada, wheat and meat from Australia, mutton from New Zealand and wheat and bacon from the United States. There is still one figure to be added which surpasses all the rest in interest, not on account of its magnitude but for precisely the opposite reason. Eight years ago the imports of chilled and frozen meat from the United States were valued at more than $125,000,000. In 1912 they had sunk to $75,000,000.

In Europe there are three countries—Denmark, the Netherlands and Germany—each of which exports to us food to the value of $50,000,000 or more. The Danish and Dutch exports total $105,000,000 and $70,000,000 respectively. It seems almost incredible that Denmark, one of the smallest countries of the world, should be able to supply us with food, chiefly butter and eggs, worth more than a quarter of the value of our food imports from all the British possessions abroad, even though some allowances must be made for the fact that Denmark draws from Russia part of the supplies which she exports to this country.

The case of Ireland is even more striking. Not many persons realize that she is Great Britain's largest provisioner, with a total of $150,000,000 worth of food a year. In 1912 she supplied the sister island with $10,000,000 worth more meat than Argentina; with more butter than any other country but Denmark; more eggs than any but Russia and four timbes as much poultry as her nearest competitor.

Beef Trust Probe in London.

The City Corporation of London has considered the case of the big American meat trust firms and their alleged control over the English meat supply. The proposal was made that the development of such a trust should be clipped by placing a limit on the number of stalls it may hold in the Smithfield Market, but the corporation, accepting the report of the special committee, has decided not to interfere.

The committee said that the conditions of business and the nature of the trade have very materially changed during the last ten years and that the tendency to eliminate the middleman, or commission agent, and to concentrate the trade into fewer hands is affecting the meat trade as well as other activities.

The corporation decided, however, by 90 votes to 70, to have a private inquiry to ascertain which sections of the market, if any, are under American control.

Talks Again After Ten Years.

A strange story of a deaf and dumb diver recovering his speech and hearing after ten years comes from Ashford (Kent).

While performing conjuring feats in the cattle market the man, named Egan, had a fit, which is believed to have removed a clot of blood, and when he recovered he surprised his friends by speaking quite clearly.

Egan says that ten years ago while diving near a wreck in American waters he was attacked by a shark, which bit him on the leg. The shock caused him to become a deaf mute, and he had since eked out a living by travelling about performing conjuring tricks. He intends to return to the United States, where his relatives live.

English Opposed to Larkin.

The more conservative men among the English trade unionist, who recall their trouble with Jim Larkin, the Irish strike agitator, when he tried to "raise the fiery cross" in England during the Dublin strike of last year, are greatly alarmed over his latest announcement.

Larkin resigned the leadership of the Irish Transport Workers the other night, but it was hinted that he had been asked to get out. He has now announced that he is coming to England to start a syndicalist union of transport workers here similar to the one he organized in Ireland.

The English workmen foresee that it will be necessary to make a fight against Larkin and his methods, and they are talking of making a combination of all English trade unions with that end in view.

"Stockings" for "Fire Hose."

Some amusing mistakes will be avoided when the "International Fire Dictionary" in French, German and English comes out. Edwin O. Sachs, a vice-president of the international fire service council, has given several instances of recent mistakes in "fire translation," for example:

"Hose should be thirty foot long and half a foot in diameter" becomes "firemen should wear stockings thirty foot long, etc."

"Instead of hose cars some take their manuals" becomes "instead of stockings some take their handbooks," manuals really being a kind of fire vehicle.

"A fireman should be on watch" becomes "a fireman should have his watch on."

"Some cities always have an attendance of steamers" becomes "steamboats are always to be found in port towns"—though steamer is only another kind of fire vehicle.

"Jumping sheet" has appeared as "skipping sheet," on the analogy of skipping rope.

English Village to be Sold.

Cecil Sebag Montefiore intends selling the whole of his Essex estate, comprising the village of Sisted and about 3,000 acres of land in that parish, "as the result of recent legislation." Mr. Montefiore bought the estate about three years ago.

London, June 28, 1914.

Silence is golden—except when we have a chance to say something about somebody we do not particularly like.

"Thomas," said the mother, severely, "someone has taken a big piece of ginger cake out of the pantry." Tommy blushed guiltily. "Oh, Thomas!" she exclaimed. "I didn't think it was in you!" "It ain't all," replied Tommy. "Part of it's in Elsie."

THE SUNDAY SCHOOL STUDY

INTERNATIONAL LESSON, JULY 19.

Lesson III. Blind Bartimaeus. Mark 10. 46-52. Golden Text Isa. 35. 5,6.

Verse 46. Jericho—At the time of Christ, a walled city, through which ran a Roman military road, and the city in which Herod resided. It was situated about eighteen miles from Jerusalem and seven miles from the Jordan River.

He went out from Jericho—This is the only time of which we have any record that Jesus tarried in Jericho, though he must have passed through it many times in going from Galilee to Jerusalem. On this, his last journey, the stages are more definitely marked and the cities through which he passed mentioned. Preceding lessons tell of his entering Jericho, of his dining at the house of Zacchaeus, a chief publican, of his passing through the city, meeting the rich young man, giving the parable of the laborers in the vineyard, and replying to the inconsiderate demand of James and John for the first places in his kingdom, with his teaching of greatness through service. Now, on his way out of the city, he sees a despised blind beggar by the wayside, and discontinues his discourse to teach by example a lesson of brotherliness and helpfulness.

A great multitude — Better, "a considerable crowd."

The son of Timaeus, Bartimaeus—It would seem from the mention of the father's name first that he was known to the Christians for whom Mark wrote.

Sitting by the way side—A blind beggar would expect to receive alms from the pilgrims going to Jerusalem for the passover.

47. When he heard that it was Jesus the Nazarene — Bartimaeus, though blind, knew that an unusual number of people were passing, and he may have inquired the cause. He had no doubt heard of Jesus before as the prophet of Nazareth, and the hope of receiving help for himself, as he had heard of others having received it, arouses him to put forth the greatest effort to bring his request to Jesus.

Son of David—A popular name for the Messiah, whom the people expected, as the prophets had foretold, would be a descendant of David. This title is here used for the first time in Mark's Gospel.

48. Many rebuked him—They did not wish to have Jesus troubled by the shouts of a blind beggar.

He cried out the more a great deal—Not being able to see Jesus, or to tell where he was in the crowd, the blind man felt that his opportunity was passing, and his cry was one of desperation.

49. Jesus stood still—He could not let the piteous appeal pass unheeded.

50. Casting away his garment—His outer robe, which was long and loose and would impede his motions in running or rapid walking. This act shows how earnest and eager Bartimaeus was.

51. What wilt thou that I should do unto thee?—That is, "What do you wish me to do for you?" All three evangelists record this friendly question of Jesus.

Rabboni—An Aramaic word for Master or Lord, apparently a more dignified title than rabbi. It was used by Mary Magdalene when she recognized her risen Lord (John 20. 16).

52. Hath made thee whole—Or, "saved thee."

And straightway he received his sight, and followed him in the way—Jesus had said, "Go thy way." He had not suggested Bartimaeus's following him, but Bartimeaus no doubt wanted to remain near the Master, and he joined the company of pilgrims who were going to Jerusalem, and Luke adds, "glorifying God."

PLOWING WITH DOGS.

Prospector Farmer in Yukon Found Little Success in Plan.

A correspondent, while waiting for a steamer at Eagle, on the Yukon, was attracted by loud howlings in several different keys, accompanied by a string of fluent oaths and curses, writes the editor of the Engineering and Mining Journal. On investigating the source of the uproar he discovered an indignant prospector-farmer attempting to plow a small field with a team of five big, shaggy "huskies." It was July 5, and the temperature was 85 degrees in the shade. The poor dogs, with swollen tongues hanging from their mouths, were struggling gamely in the hot sun, but were moving the plow by small, irregular jerks. Every few minutes they would throw themselves exhausted on the ground, and then their excited master would assail them with whip, boots and verbal pyrotechnics simultaneously. Altogether, it was picturesque, but ineffective plowing. Unluckily, there was no local society for the prevention of cruelty to animals.