Hints for the Home

With Tomatoes.

To Prepare Tomatoes for Salads. —Put the tomatoes in the frying basket or some sort of strainer, dip them in boiling water for one minute so that they are completely covered, lift out, peel, and chill.

Sliced Tomato Salad. — Slice the tomatoes in slices of the same thickness, place on lettuce leaves, and then vary as you please by adding chopped raw vegetables. A salad recommended for serving with fish is a sort of tomato sandwich. Cover one slice with well chilled chopped cucumber, another with chopped green pepper, another with chopped onion, and then place a slice of tomato over each. Thick slices of cucumber and then a little round of tomato on top of that, cut out with a cutter, is another mode. Finely shaved celery and chopped cress are sometimes added to alternate slices. Chopped mixtures of various sorts, if well blended, are used on slices of tomato. Chopped cabbage with green pepper and chopped tomatoes is one of the less usual combinations. A French dressing and good cooked dressings are best for these salads.

German Tomato Salad. — Slice well chilled tomatoes and serve with little German pearl onions. Instead of these very small cooked boiling onions may be used. Very decorative salads may be made with the little yellow and red plum tomatoes. Scald quickly, peel and chill and arrange on lettuce leaves with the yellow ones in the middle and the red ones around. Character is given to this salad by adding a few drops of onion juice to the dressing or rubbing the dressing bowl with a clove of garlic.

Stuffed Tomato Salad.—Cut off a cap from the stem end of peeled and chilled tomatoes, scoop out the centres, and sprinkle the inside very lightly with salt. Chop the tomato taken out and mix with the finely mixed pulp of cucumbers thoroughly chilled and seasoned to taste with salt and pepper and a little onion juice. Fill the tomatoes, put on the cape, and surround them with a wreath of water cress. Serve with a cooked dressing. Other chopped vegetables raw or even cooked may be used to fill the tomatoes. Serve with a cooked dressing made as follows: One egg, four tablespoons of vinegar, one-half cup of milk a small square of butter, one-fourth teaspoon salt, one-half teaspoon of mustard, a pinch of pepper. Mix the dry ingredients well together, add the egg and beat very thoroughly then the vinegar, and beat a minute. Add the milk and then cook in double boiler, add the butter just before taking from fire. This is especially good for cooked vegetables.

Baked Tomatoes.—Wash and gash once or twice across the blossom end, and bake in a small pan. They will be done almost as soon as they are well heated through. If stuffed before they are baked, do not use cracker crumbs unless your tomatoes are as ripe as ripe can be. Baked tomatoes with shirred eggs: Peel small and solid tomatoes, scoop out the centre, and season slightly with a sprinkling of salt and pepper, then break an egg into each. Stand the tomatoes in a baking dish and cook for ten or fifteen minutes in an oven that is not too hot.

Patahoi.—This is an East Indian breakfast dish for one person, but doubled it makes an excellent luncheon dish for two. Cut one or two large peeled tomatoes in slices and fry them in a little butter. When they are tender add an egg well beaten, cook, while stirring both together, until of a very smooth consistency. A little minced onion or half a red pepper minced may be added, and if so, these should be cooked a little first before frying the tomato. Add salt to taste, the less the better. As any one can see, this is but scrambled egg with a tomato puree. Some stewed tomato can be mixed with the egg and the two cooked like scrambled eggs, but the whole would not be quite as delicious as this can be made.

Sliced Tomatoes. — If slices of fried tomatoes are to be used for a garnish, every precaution must be taken to keep them from breaking to pieces in the cooking; leave on the skin, cut in thick slices, dip in flour, and fry very gently. But the mixture of fried tomatoes with onion is an excellent thing, when the result is something of a stew. Almost without other seasoning this makes a homely but very palatable dressing for plain lettuce. Some of the summer squashes and other members of the gourd family, not so well known among us but common with the Italians, are very savory when sliced and fried with tomato and a bit of onion.

Hints for the Home.

Old velveteen should be saved for polishing cloths.

Beef immersed in sour milk will keep for months.

Two quarts of soup will serve from six to eight persons.

Scraped raw potatoes put into decanters will clean them if left for two or three days.

One gallon of ice cream, if served on plates, will serve 24; if in sherbet glasses, 30 at least.

A daily bath, into which a little bicarbonate of soda is put, will allay the burning of the feet.

When selecting poultry see that the feet are soft and moist, the eyes clear and the flesh plump.

One medium sized loaf of bread will make 20 three-cornered sandwiches, or 10 large squares.

Pack glass and china in hay that is slightly damp. This will prevent the articles from slipping about.

When you put your tennis racket away, rub vaseline over the strings. This will prevent their breaking.

An orange or grape fruit that has been cut in halves and left can be kept from drying if fastened together with a skewer.

A nail, if it has first been stuck in a cake of soap, may be easily driven into hard wood. The same treatment applies also to a screw.

To kill the worms around the root of a rose, pour a mixture of a teaspoonful of ammonia to a cup of water around the stalk, but not on it.

After exposure to poison ivy the ill-effects can be warded off by vigorously washing with soap and water; use a hand brush. After this wash with alcohol.

To test bread dough and to make sure it has risen sufficiently for baking, press the finger on the dough. If the hole remains the dough is in proper condition.

To test a broom press the edge against the floor. If the straws remain in a solid mass, the broom is a good one, if they bristle out and bend down, it isn't.

In broiling steak or chops the fire sometimes dies down too quickly. When this happens sprinkle a little granulated sugar over the coals. This intensifies the heat and the smoke from the sugar imparts a delicious flavor to the meat.

When cleaning white shoes the first thing to do is to clean off dust and clay by means of a hand-scrub dipped in water and a fine white soap. Let the shoes dry before applying any cleaner, sometimes the scrubbing is all that is necessary.

A good method of keeping butter from turning rancid in hot weather is to put it in brine. Take a jar and put water in, then add salt until you have a brine strong enough to float a potato. Put the butter in the jar, cover and keep in a cool place.

The Centre of the Great War Drama in Europe.

This map is worth preserving, because it shows in greater detail than do most small atlases the part of Europe in which the issues of the war are to be decided. Present indications are that the Germans' main attempt to reach Paris will be through Belgian territory. The outlook is that battles will be fought around Brussels, Liege, and Namur, and it may be that another conclusive engagement will take place at Waterloo, which is not named on the map, but is located just west of Brussels. Other German armies are operating to the west of Metz, and near Epinal, lower down on the French border. The North Sea is also shown, with the principal ports plainly indicated.

THE SUNDAY SCHOOL STUDY

INTERNATIONAL LESSON, AUGUST 23.

Lesson VIII. The Wedding Feast—Matt. 22 1-14. Golden Text, Luke 13.34.

Verse 1. Jesus answered—Replied to the angered Pharisees when they sought to lay hold on him because of his alluding to them as the wicked husbandmen (see preceding lesson). His reply is couched in the words of another parable even more pointed and direct than the one which so greatly offended them.

2. A marriage feast—In accordance with Oriental custom, the festivities connected with the wedding would last for days; Judges 14. 17 gives the number as seven.

3. His servants—The messengers whom these Pharisees had heard speak were John the Baptist and Jesus, though other prophets still spoke to them through their written messages.

Them that were bidden—The company to whom invitations had already been sent. Perhaps Jesus had in mind that the first invitation had been given by Moses, the lawgiver, and the earlier prophets, with whose writings his hearers were all familiar, and that the second invitation, which custom required to be sent out when the hour for the festivities to begin arrived, had been given by John the Baptist and himself, who had preached "the kingdom of heaven is at hand."

They would not come—This was the height of discourtesy and an open insult to the host.

4. Other servants—In the interpretation of this parable, perhaps the other servants were the disciples who had been sent forth to preach.

Dinner—This was the midday meal. Supper would come later in the day.

My oxen and my fatlings are killed—Especially kept and fattened for the feast. This shows that it was to be a feast on a large scale.

5. Made light of it—They treated the pressing invitation of the servants and their description of the feast with complete indifference. The verb here used is the same which in Heb. 2. 3 is translated "neglect": "How shall we escape if we neglect so great a salvation."

6. The rest laid hold on his servants and treated them shamefully, and killed them—those who were not content with simply disregarding the invitation, like the Jewish people generally, but like the chief priests and rulers, persecuted those who gave the invitation.

7. The king was wroth—Their refusal of the invitation implied disloyalty and defiance of his authority.

Sent his armies, and destroyed those murderers, and burned their city—This was done at the time of the destruction of Jerusalem by the Romans.

9. The partings of the highways—Very likely the places where the roads from the country came together to enter the city gates.

As many as ye shall find, bid—The Talmud says that is was customary among rich men to invite poor travelers to feasts, so that this parable would not seem strange to Jesus's hearers. Being interpreted, it of course means that the gospel invitation was to be extended to all peoples. This was done by Paul and others before the destruction of Jerusalem, and after that event its proclamation and acceptation among the Gentiles became general.

10. Both bad and good—As in the parables of the net and of the wheat and the tares, this implies that bad as well as good will respond to the invitation, and may be found together in the church of Christ. It may also mean that admission into the church is not to be denied to any except known evildoers. If the heart of a bad man responds to the gospel invitation, should not the church receive him and endeavor by means of sympathetic training to help him correct his faults, put away his sins, and lead a new life?

11. But when the king came in to behold the guests—Not to look for possible offenders but to greet his guests and bid them welcome.

A man who had not on a wedding-garment—These closing verses are thought by some to be a part of another parable, referring to the last judgment, where each man's presence is tested by his fitness. If it is connected with the preceding verses, we will have to understand that it was the custom to have the robes supplied by the king's servants, since the invitation had been urgent and immediate, the guests had come in a hurry, and there would have been no time to procure a wedding robe, even had these poor guests had the means of purchasing one. What the custom was is not indicated. The parable simply states that a wedding robe was necessary, and that the failure of his guest to have one was due to indifference on the part of the guest, or to open defiance of the rules of the king's household. In the interpretation of the parable the wedding garment refers to a holy life.

12. And he was speechless — Because consciously out of place.

13. Bind him hand and foot, and cast him out into the outer darkness—To our democratic views this punishment seems out of proportion to the offense, but not so to the hearers of Jesus, who knew how seriously matters of etiquette are viewed at Oriental courts.

There shall be the weeping and gnashing of teeth—A common phrase descriptive of the misery of one turned out into outer darkness. One commentator mentions that the suggestion may have come from the howling and snapping of teeth of hungry wolves, heard by a lonely traveler in the darkness. The expression is used five times in Matthew and once in Luke.

14. Many are called, but few chosen—This was especially true in our Lord's time. His message was for the "lost sheep of the house of Israel," and of the multitudes who followed him and heard his message only a few were chosen. In its application to the church of to-day it means that not all who belong to the visible church are members also of the smaller company of those who have brought their lives into harmony with the teachings of the gospel.

The Test.

"What made you think Mr. Lovetwet had been drinking?"

"Why, when the charlotte russe was set before him he tried to blow off the foam."

A Woman's Opinion.

Mistress—Haven't you any references?

Maid—I have, but there're like my photographs—none of them do me justice.

March of Progress.

"Great times we live in."

"How now?"

"Heard a farmer to-day telling the druggist his soil was impoverished. And the druggist had something good for it, by gum!"

A Bad Case.

Wife—If you can't sleep, why don't you see a doctor?

Husband (grouchily)—And then have one more bill to keep me awake!

Supercilious.

Mrs. Nurox—Our new bulldog is descended from the canine aristocracy.

Little Willie Nurox—I thought so, mother, from the way he turns up his nose at us.

A rich father is often a young man's excuse for being worthless.

NOTES OF SCIENCE

Horses sleep but three or four hours in each 24.

Accurate measurement has shown that few raindrops exceed one-fifth of an inch in diameter.

France has granted a patent for a process of bleaching and drying seaweeds for packing purposes.

A clip to hold a pen or pencil in a pocket has been combined with an eraser in a recent invention.

Pure food tests of butter have shown that disease germs become fewer in number as butter is stored.

A new pocket electric flashlight can be used to display light of three colors, singly or in combination.

An excellent waterproof brown paper is being made in England of which 80 per cent. of the material is peat.

By packing finely powdered salt around a candle wick it can be made to burn slowly and last many hours.

Experiments are under way in England with a compound rail for street railways, the worn portions of which can be replaced without disturbing the roadbed.

Failure in power transmission ropes generally begins at the core, where the fibers are subjected to greater friction against one another than at the surface.

A German scientist has invented a process using superheated steam for treating sewage sludge to remove its fatty acids and increase its value as fertilizer.

It has been estimated that the heat received in a year by the earth from the sun is sufficient to melt a layer of ice 100 feet in thickness covering the globe.

Yawning is favored as beneficial to the health by a Belgian scientist, who says that it aids all the breathing organs and exercises the throat and chest muscles.

Doctors have decided that an electric shock kills a man by destroying the rhythm of the heart beats and acting upon the lungs like an overdose of an anesthetic.

As an improvement on the telautograph a German has invented apparatus which uses light rays to reproduce on photograph films writings or drawings made at a distance.

As a substitute for red in danger signals, which is the color less easily distinguished by the color blind, experts have advocated blue circles with wide yellow rims.

LIVERPOOL'S GREATNESS.

Always Reigned Supreme in the Shipping Service.

No account of Liverpool's maritime greatness would be complete without a passing reference to the vastness and variety of her oversea traffic. A myriad vessels of every type and size ply between it and the other great ports of the world. Here it is that the argosies of nations meet, richly laden with the products of the globe—East India merchantmen, whose fleecy cargoes of finest wool from far Bombay and Calcutta are soon to be turned into cloth in the textile mills of Yorkshire, and whose dusty cargoes of Karachi wheat are destined to be ground into flour in the numerous corn mills of the port; steamers and sailors laden with similar commodities, and with frozen meat from the River Plate and the far-flung ports of the Antipodes; schooners of the huge four-masted type bringing nitrate of soda from the Chilian ports of South America, and others whose freight consists of grain from the Pacific slopes of North America; large steamships laden with monster packages of provisions, tobacco, timber, leather, and other products from Canada and the United States, and with bales of raw cotton from the great Gulf ports of the Southern States; vessels with silks and cereals from China and Japan, rice and timber from Rangoon, sugar from Java, Germany, and Cuba, barley and other grain from the Black Sea, fruits from the Mediterranean, brandy and liquerurs from Bordeaux and Charente, rubber from the Brazils, palm-oil and palm-nut kernels from the West Coast of Africa, and copper and silver ores from Callao and other Peruvian ports; tank-steamers, specially constructed for carrying oil in bulk, bring thousands of gallons of that useful lubricant from American and Russian territories; tramp steamers that have sailed uncharted seas, with nondescript cargoes from wherever they can find a freight; fishing-trawlers with their finny freights from neighboring waters and Icelandic seas; and last, but by no means least, the great Atlantic liners for which Liverpool is noted, for it is from this port that the largest, finest, and fastest steamers engaged in the North Atlantic trade start on their journey to "the other side"—the Lusitania, the Mauretania, and the latest giant of them all, the Aquitania, which has just been added to the Cunard fleet. As a port Liverpool has always reigned supreme in this service. Sometimes no fewer than six of the stately ships, each with its complement of passengers and cargo, drop down the tideway on a single afternoon, and swing out through the great gateless gateway of the port en route for the land of the setting sun.

A horsy man and a nagging woman make a well matched air.

No one looks so ridiculous as the fellow who puts on a martyr's crown that does not fit.