Hints for the Home

Your Stockpot.

No kitchen can be called fully furnished without a stockpot. It prevents a great deal of waste, and is an extremely valuable culinary asset.

The old-fashioned earthenware stockpot, such as is used widely in France, is the best kind to have. Any sort of metal pot should be avoided.

Where so many women make a mistake is in thinking that the stock pot is a receptacle for all and any odd scraps of food. It is nothing of the kind. Nothing that is not quite clean and fresh must ever go into the stockpot, and the contents must always be chosen with discrimination and culinary common-sense.

For an everyday stockpot, a foundation should be made first of all from meat or meat-bones, or both. Bones and meat must be finely chopped, put into the stockpot, and just covered with cold water. Do not add anything else—not even salt. Bring slowly to the boil, and then simmer as long as possible. The stock must be made the day before it is wanted, and any fat that rises must be skimmed off.

The stockpot must never be left in a slow heat. The contents should be boiled up daily to prevent their going sour, and then the pot should be kept gently simmering. During the night, the earthen pot should be put in the larder, or else the stock should be turned into a basin.

To the foundation stock may be added any trimmings of meat, bacon, poultry, bones, etc., clear gravy and sauce, and uncooked cut vegetables—except very starchy ones, such as turnips and potatoes.

Cooked vegetables, fat meat, bread, thick gravy, etc., must not be put into the stockpot.

A special stock, which is highly useful for vegetarian cooking, can be made from vegetables alone. Celery, carrots, onions, and mixed herbs can be used for it. Wash the vegetables, and cut them into small pieces, then fry in butter to a nice brown color. Put them into the stockpot, cover with water, and add a liberal supply of salt. Bring slowly to the boiling point, skim, and simmer gently for several hours. Strain into a basin and use as required.

Fish stock is made entirely from the bones and trimmings of white fish. Allow one quart of water for each pound of fish, and put all into the stockpot with a small cut Spanish onion, a tablespoonful of chopped parsley, and some seasoning herbs tied in a muslin bag. Bring slowly to the boil, then remove the herbs, and simmer for an hour. Skim and strain the stock, which is ready for use in fish soups or other dishes.

Stock ought always to be made at least a day before it is wanted for use, but sometimes it is wanted in a hurry. In such a case quite a good stock can be made in about half an hour. Take any bones or lean cooked cold meat, chop up fairly small, and fry brown in a little dripping. Put into a stewpan, cover with cold water, and season with herbs and parsley. Boil up, then simmer gently for twenty minutes. Remove any scum, strain, season with salt and pepper, and use as required.

New Apple Pie.

Do not go moaning around wondering what you may have for dessert that everybody likes. Everybody likes apple pie—apple pie with rich, sweet cream over it—and here is the proper way to make it.

First make your crust. For a single pie take one measuring glass of sifted flour and a little salt. To this add one-third measuring glass of stiff, cold lard or lard and butter mixed. Cut with a knife and fork until combined, never touching with the hands. Moisten with ice-cold water, a very little, only enough to enable you to roll the crust out upon the pie board, or, better still, the marble or glass pie slab. Dust the board with flour, divide the dough in two parts and roll the under crust out lightly until it is very thin. Lift it with knife and cake turner onto the pan and paint it inside with the white of an egg, to prevent the dough getting soggy.

Into the crust slice tart apples, sweeten with a full cup of sugar. Add a lump of butter, a little touch of grated lemon peel and a few cloves and allspice, also grate a trifle of nutmeg over the fruit to give flavor. Under no circumstances use sweet or tasteless apples.

Cover with upper crust, slashed in several places to permit steam to escape. Bake in a steady and hot oven and bear in mind you can never expect crisp pastry unless the oven is dry. To try and cook a pie in an oven with say a corn pudding baking, or a roast of lamb, spells failure for the pastry. The oven must be dry and you will know when the pie is baked, it becoming curling and brown around the edges.

When the pie is cooled a little, sift it over with powdered sugar and pour cream over the individual pieces as they are served. Or certain of people refuse to eat their new apple pie without some cheese.

Home-Made Cements.

Here are some recipes for home-made cements: One of the best and most endurable cements is a home-made one. It is very simple, just the white of an egg well beaten and mixed to a creamy paste with French chalk, prepared lime, or even flour. This is good for earthenware. If iron filings are added to the mixture a cement for mending broken parts of iron is the result.

An excellent cement for mending glassware and fine china is equally simple and inexpensive. Isinglass dissolved in its own weight of whisky, gin, alcohol or other spirits, applied as before directed, will hold and the join be scarcely visible.

One of the finest and most delicate of cements made is a mixture of one ounce of isinglass and one-half ounce of gum arabic covered with a good alcohol. This should be put into a bottle and be loosely corked because the whole is set into a kettle of boiling water until thoroughly dissolved. This is used to mend the finest woods (as a piano marred) or to set pieces that may have come out of an inset table top. Jewellery is also sometimes repaired with this cement and so is polished steel. The parts to be mended should be warmed first.

A good cement which will hold labels to metal is made by dissolving one part of borax to five of gum shellac in a quart of boiling water. Boil until the whole is clear. Before applying wash the metal in hot water containing sommon washing soda and warm the cement before using it on the labels.

Things Worth Knowing.

Corn should not be put up in glass jars, as the light darkens it.

To keep suet fresh, chop roughly and sprinkle with a little granulated sugar.

To remove the smell of cooking sprinkle a little cedar dust on the top of the stove.

Allow cabbage water to become quite cold before pouring down the sink and there will be no unpleasant smell.

A pinch of salt on the tongue, followed ten minutes after by a drink of cold water, often cures a headache.

When baking potatoes, cut a snip from the end of each. This will let out the moisture and make them appear mealy.

When cooking vegetables never allow the water to stop boiling all the time they are in the saucepan. To do so will make them sodden.

After washing lamp chimneys, try polishing them with dry salt. This gives the glass a brilliant shine and prevents it from cracking.

A good treatment for unduly moist hands is to bathe them frequently in warm water to which a little alum or vinegar has been added.

When you desire to keep meat and have no ice on which to keep it, wrap it in a cloth wet with vinegar. Wash the vinegar off before cooking the meat.

To renovate a blue serge costume or suit, put half a pint of white vinegar into a quart of hot water, and sponge the serge. Press while damp with a clean cloth laid over the material.

When short of eggs for cake-making, dissolve one tablespoonful of gelatine in a little cold water, then add enough boiling water to make a cupful, beat with an egg whisk, add to the cake, and it will equal three eggs.

WHAT AIR NAVIES COST.

Britain Has Spent One-Ninth Less Than Germany.

An estimate of the total expenditures of the different Governments for aeronautical work during five years approximates $100,000,000. The division is as follows:—

1.	Germany	$28,000,000
2.	France	22,000,000
3.	Russia	12,000,000
4.	Italy	8,000,000
5.	Austria	5,000,000
6.	Great Britain	3,000,000
7.	Belgium	2,000,000
8.	Japan	1,500,000
9.	Chile	700,000
10.	Bulgaria	600,000
11.	Greece	600,000
12.	Spain	550,000
13.	Brazil	550,000
14.	United States	435,000
15.	Denmark	300,000
16.	Sweden	250,000
17.	China	220,000
18.	Roumania	200,000
19.	Holland	150,000
20.	Servia	125,000
21.	Norway	100,000
22.	Turkey	90,000
23.	Mexico	80,000
24.	Argentine	75,000
25.	Montenegro	50,000
26.	Cuba	40,000
	Total	$86,570,000

A War Scene in Paris—Soldiers Off to the Front.

One of the six army corps which are now engaged on the frontier, marching through the streets of Paris to their camping ground.

GERMAN EMPEROR'S SISTER

RIDICULES HIS ATTITUDE OF DICTATOR.

Has Caused the Kaiser Many Uncomfortable Moments—Now a "Crowned Head."

By the death of the romantic old Grand Duke of Saxe-Meiningen, the Kaiser's eldest sister has just been elevated to the position of a "crowned head," for she is the consort of the new ruler of the State of Saxe-Meiningen. Only one other of the Kaiser's sisters is a Sovereign—the wife of the King of Greece. The Kaiser's eldest sister, the new Grand Duchess of Saxe-Meiningen, is a lady of rare personality, and one of the most interesting women in Europe. She has caused her imperial brother some tempestuous moments and many a hard word during her fifty-four years, and now that she is a Sovereign princess and, as it were, "on her own," she may cause him more.

Charlotte of Prussia, as she was in early days, was born at the New Palace at Potsdam, on the 24th of July, 1860. Her mother was England's Princess Royal, and she was Queen Victoria's first granddaughter.

For seventeen years Princess Charlotte of Prussia remained the chief joy and consolation of her mother's life.

The Family Feud.

When old Bismark and his dour diplomats in Berlin were intent upon making life miserable for the English princess who was destined to be the "Empress of the Hundred Days," it was always her daughter Charlotte to whom she went for sympathy. From her eldest son, the Kaiser, she got little comfort. Wilhelm II. was from infancy completely imbued with Prussian junkerdom, and he yearned for the day when he would be an Imperial Majesty. There was a considerable affection between the Kaiser and his sister Charlotte, who was but a year or so younger than himself. But as the future Kaiser and his sister grew up to years of discretion, a wide breach gradually developed between them.

Kaiser Wilhelm, as all the world knows, was always giving himself "airs"; and his sister, who had inherited her mother's strong English common sense and hatred for poseurs, became addicted to a habit of ridiculing her brother. But the Kaiser had his revenge, and his sister is said never to have forgiven him for it. One day young Prince Wilhelm of Prussia, as the Kaiser then was, brought home to the New Palace in Berlin a young student who had just arrived at Potsdam, who was of Royal blood, and destined to be Grand Duke of Saxe-Meiningen.

Forced to Marry.

Prince Bernhard, was a clever youth. But he was no soldier. His inclinations were in the nature of Greek research and a uniform was a source of annoyance to him. Prince Wilhelm, having poked no end of fun at the young officer, coolly told his sister Charlotte that she had to marry him. Charlotte was but sixteen years old. Charlotte laughed at Prince Wilhelm. But it turned out to be no laughing matter! Young Prince Wilhelm's father was already a hopeless invalid; his mother, as became an English Princess Royal, was a lady of the meek and gentle order, and before his own parents clearly recognized what their son had done Prince Wilhelm had betrothed his sister to the heir of Saxe-Meiningen, and all Germany was talking of the match. And but a few months later the Princess was married and taken to Meiningen!

Queen Victoria was inexpressibly shocked. Prince William alienated his new brother-in-law. Contemptuously the Kaiser referred to Meiningen as "The Professor-in-Arms."

The latter, a refined and scholarly gentleman, hated Junkerdom like poison, and was not afraid to tell Wilhelm II. "what he thought of him!" And ructions followed.

The new Kaiser practically turned the heir of Meiningen out of the German army; and his brother-in-law's stern denunciation of German military methods, when the artilleryman Heinrich committed suicide in 1903 rather than suffer bullying from his non-commissioned officers, has become historic in German military annals. And Charlotte of Saxe-Meiningen and the Kaiser have never been friendly since. She is devoted to her husband.

USE OF BOTH EYES.

Apparent Distance of Objects Depends on Use of Both Eyes.

Most people are unaware that the apparent distance of an object depends upon the use of both eyes. This fact however, can be strikingly shown. Place a pencil so that two or three inches project over the edge of a table. Then stand alongside the table, close one eye and attempt to knock the pencil off by quickly hitting the projecting end with the tip of the forefinger. Almost invariably the person making the attempt underestimates the distance by an inch or more, and, much to his surprise, misses the pencil entirely. One-eyed people, accustomed to estimating distances only with one eye, of course have no trouble in hitting the pencil at the first trial.

To make a person think there are two marbles where only one really exists, have him cross the second finger over the first, close his eyes, and tell how many marbles he is touching when you hold a single one in contact with the ends of the two crossed fingers. The illusion is very startling and the person almost invariably has to be shown the single marble before he believes there is only one. If a marble is not convenient, the end of a pencil or other small object may be used.

To test your ability to make your muscles work as you desire, try sliding the forefinger of the left hand backward and forward along the sides of a table; at the same time, tap in the same spot with a pencil in the right hand so that the end touches the path the forefinger follows. At first it is extremely difficult to make the pencil tap in the same spot without hitting the finger, but after a little practice you will find that quite the contrary is the case, for it soon becomes almost impossible to make the object with which the tapping is done touch the forefinger or vary from the same spot on the table.

The Size of the Waves.

The most experienced sons of the sea are apt to have very exaggerated ideas of the size of towering waves which break over the vessels during sea storms, and frequently waves are reported as having reached an almost impossible height. As a matter of fact it is extraordinary for a wave to attain a height of seventy feet, while the average size of great waves is considerably less. The mountainous seas often encountered by liners in the North Atlantic usually measure about forty feet, though the upward-shooting, quick-falling watter attains a greater altitude. The big waves of the North Pacific rarely measure more than thirty feet, while the highest wave ever met by an Australian-bound liner in the South Pacific reached fifty feet. The big waves of mid-ocean are much larger than those encountered elsewhere, and it is very rare that a height of even twenty feet is reached by a wave in the Mediterranean.

"Many a girl," said the philosopher, "thinks she has broken her heart when she has really only sprained her imagination."

GERMAN CROWN PRINCE.

Anxious for War and Deplored Growth of Democracy.

"William the Younger," as Vorwaerts, the battling organ of the German Socialist party, contemptuously calls the German Crown Prince, broke forth shortly before war commenced with a crop of fresh "incidents." The eruption, like the "incident" of Zabern last winter was again telegraphic, and it throws interesting light on the future Kaiser's attitude. The Prince sent several effusive "wires" to Lieutenant-Colonel Frobenius, author of "The German Empire's Hour of Destiny," a rabid jingo production, predicting a European war conflagration in 1915, and to Professor Buchholz of Posen, a patriot of the same calibre, who in a pamphlet, "Bismarck and We," flays the present Government for permitting the unrestrained growth of democratic seniment."

To Frobenius the Crown Prince telegraphed: "I hope your book will find a way into every German home." To Buchholz he wired: "I have read your most excellent treatize with the liveliest interest."

Both Crown-princely effusions having been reproduced in the press, the boom in the sale of the Frobenius book and the Buchholz pamphlet has been promptly inaugurated. The Liberal Vossische Zeitung called for "regulations" suppressing the political indiscretions of the Kaiser-to-be, but they have been going on for the matter of ten years now and nobody, not even the austere Kaiser himself has evolved effective ways and means of muzzling his ebullient heir. The Crown Prince's popularity has not suffered much in consequence of recurring "incidents." He is regarded as the best liked royal personage in the country without exception.

HOLLAND'S QUEEN.

Weighs as Much as Kings of Spain and Italy Together.

Queen Wilhelmina of Holland does not make the gastronomical sacrifices of her figure that the large majority of women of to-day do. Indeed, Her Majesty is the greatest epicure among present-day ruling sovereigns.

According to a party of French journalists returned from Holland, where they had the run of the royal palaces, Wilhelmina favors fish, meat, fruit, burgandy, and champagne at nearly every meal. The Prince Consort is his own cellarman, taking the greatest interest in his wines.

Here is a typical day's menu:

8 a.m.—Coffee with whipped cream; a dozen pieces of cut bread and butter.

10 a.m.—Two hot meat or fish patties; cheese.

2 p.m.—Lunch, usually hors d'oeuvres, fish, roast beef, fowl, dessert, wine.

4 p.m.—Tea; ham sandwiches.

7 p.m.—Dinner, consisting of eight courses.

10 p.m.—Biscuits, liquers, and bed.

The Queen looks remarkably well on this diet, and weighs as much as the Kings of Spain and Italy together.

Her great gain in weight of late years is attributed to her fondness for good things to eat, especially sweetmeats and notably chocolates.

Angry Customer.

"See here, waiter," exclaimed the indignant customer, "here's a piece of wood in my sausage!" "Yes, sir," replied the waiter, "but I'm sure—er—" "Sure nothing! I don't mind eating the dog but I'm blowed if I'm going to eat

Time never hangs heavy on the hands of a boy with his first watch.

Wifey—Anyhow, a woman's mind is always cleaner than a man's. Hubby—It ought to be. It changes oftener.

THE SUNDAY SCHOOL STUDY

INTERNATIONAL LESSON, AUGUST 30.

Lesson IX. A Day of Questions.—Matt. 22. 15-22. Golden Text, Matt. 22. 21.

Verse 15. Then—After having heard the pointed parables which Jesus had spoken against them.

The Pharisees—Throughout his Gospel Matthew regards the Pharisees as the most bitter of Christ's enemies.

Took counsel how they might ensnare him in his talk—The Jewish leaders were so incensed at Jesus that they counseled together in order to devise some means for accusing him of treason before the Roman governor. They knew it was necessary to do this, since he alone had the right to impose the sentence of death.

16. Send to him their disciples—Or, agents, with the Herodians, partisans of the Herods, who supported the Roman government.

Teacher, we know that thou art true, and teachest the way of God in truth—Words of fawning hypocrisy.

Carest not for any one—Referring to the boldness of Jesus, who had not been deterred from rebuking sin and unrighteousness, even though his strongest statements were against the Pharisees, who were of the social aristocracy of the Jews.

17. Is it lawful to give tribute unto Caesar, or not?—This question shows the astuteness of those who sought to entrap Jesus. In their company, Phadisees, Herodians, and Sadducees, usually at enmity with each other, had now combined against Jesus. The party of zealots held that Israel, being a theocracy, with God as the only king, should not pay tribute to any foreign power, and with these the Pharisees agreed. Had Jesus, however, placed himself on record as supporting this policy, the Pharisees would have charged him with treason and had him condemned to death. As the Herodians supported the Roman government openly, they would not have asked such a question in sincerity.

18. Jesus perceived their wickedness—These men who came to question Jesus had not comprehended his character. They thought he would be flattered by the compliments they paid him, and that in his answer he would foolishly give himself away. But Jesus saw their motive, and did not hesitate to publicly denounce them as hypocrites.

19. The tribute money—The Roman coin in which the tribute or tax was paid. This would probably correspond to our poll tax.

Denarius—A coin worth about seventeen cents, and we learn from the following verses that this one bore the image and superscription of Caesar.

21. Render therefore unto Caesar the things that are Caesar's; and unto God the things that are God's—The important point in Christ's answer is that Jesus, in common with all the prophets, held that "national independence is not an ultimate good, nor the patriotism that fights for it an ultimate virtue." To him the kingdom of God did not mean the restoration of the kingdom of Israel. His kingdom was not of this world in the sense in which the Jews thought of worldly kingdoms, and he implied in his answer that it is possible to be a true and loyal citizen of the kingdom of God and yet submit to the rule of a foreign potentate. We believe it a natural deduction from this teaching that church and state are separate institutions, each with its peculiar claims and powers. But the Christian owes to his country not only "tribute money," but participation in every movement looking toward the betterment of society in that country.

22. They marvelled, and left him, and went away—Jesus's foes were astonished that he could so easily avoid the trap that they had set for him.

Cure For Snake-Bite.

Many are the curious methods adopted for curing snakebites, but surely none can be more so than a way which a London Answers correspondent informs us. Two natives in a village near Bhavnagar, India, were, he says, brought back to life after being bitten by a cobra. The victims were seated on the ground and there held, while from a height of 16 feet gallons and gallons of hot water were poured on their heads. Presently, according to the correspondent, the victims "took a new lease of life," and are now as well as though they had never been in the jaws of death at all. The explanation to this "cure" probably is that the snake, as often happens, bit its victims, but injected no poison into them. Thus the men were merely terrified and continued to be frightened until the pain caused by the douche of hot water gave them something else to think about.