Melissa Captures a Cheque Book

By ALTA LAWSON LITTELL

PART I.

The old clock in the sitting room had wheezed eight at least fifteen minutes ago and still Melissa scoured the kitchen knives. The separator was yet to wash, bread was running over for lack of mixing, green corn was waiting to be cold packed, there was pie to make for Dan, Sr.'s, dinner and jelly for Danny. Yet for five minutes straight Melissa had scoured the bowl-defying spot just above the handle of the meat knife. She was thinking and the cause of her deep meditation was one of great importance. She had decided that she was entitled to a share of the family money, book, check or no book. And when Melissa got that way nothing was going to stop her. Nothing ever did stop her when she had decided she was entitled to anything. Always in her life she had had to work for her rights, and always she had fought for them. "I can't manage your particular part but I do know every man is going to have his way."

A rear row of seats was in silence while the discussion raged. Her face registered no interest as the lecturer would have said she was the only one untouched. Yet of them all she was the only one who really took the talk seriously. The thought of money to her own use had never once occurred to her but only as a duty to be a woman who knew how money belongs to be blamed if she didn't claim it. The woman looked as if she knew what she was talking about. Moreover, she gave Melissa the fire work she was entitled to it if she had money for the perch a fenced-in pen under the apple tree—everything she could get. It was new doctrine to Melissa who had always heard that wives should limit themselves to their husbands. But it sounded right.

This morning the intoxicating thought of money of her own held up the wheels of progress in her usually busy kitchen. Dan's voice in the pantry recalled her suddenly back to earth. Stuff running all over the shelf, he demanded.

Melissa forced her mind firmly back to realities. Bread must not spoil through the family's being in the dumps. It was one of those days in summer when tired farm women wonder if they really ever were girls a few short years before. Dan called for help outside; the neighbor's chickens got into the garden and spoiled a full bushel of tomatoes for sale; the canning peaches ordered for next week arrived that afternoon; and just at twenty minutes after five, the neighbor down the road telephoned that the threshers would be on hand for supper! She had expected them the next night.

Melissa felt she earned at least seventy-five per cent. of that day's income. Dan had been sitting on a binder seat all day, an umbrella over his head and iced drinks carried out to him every time he cared to whistle when he turned the corner by the barn. All doubts as to the righteousness of her cause vanished when Danny tumbled down the porch steps and got a black eye. If she had a dollar of her own, she could have the gate she had asked for a dozen times.

(To be concluded next issue.)

Fire Loss in 1919.

Paid to insurance companies $46,000,000

Upkeep of fire departments and interest on investment in equipment 8,700,000

Losses not covered by insurance 5,800,000

A total of $54,500,000

This was a direct charge against the production of Canada for 1919, and it was paid by those who produce; it was the penalty for neglect of one of the first essentials of property protection—fire prevention.

Canada is not in any position to continue this policy of laissez faire in regard to the fire waste. Houses are scarce and building costs are exceedingly high. To relieve the housing situation, governments and municipal councils are advancing money or pledging public credit for building purposes.

Regardless of this condition, however, reports of Provincial Fire Marshalls show that, last year, fires occurred in 5,752 dwellings in Ontario, and in Saskatchewan 603 dwellings suffered from fire.

Undoubtedly the greater proportion of the monetary loss resulted from fires in large properties, but these dwellings where fires occurred were the homes of employers or employees in our industries. It is only reasonable to suppose that the careless householder will be the careless workman—that the same degree of neglect of precautions against fire will be evident. Private dwellings provided by far the greatest number of our fires; each of these fires is a potential conflagration, and yet no authority exists for a compulsory inspection of dwelling houses for fire dangers. With such a record as the above, fire departments and fire inspectors should be provided with such authority, and employers should in every manner promote education in fire prevention among their employees.

Minard's Liniment used by Physicians.

Smiles and Sighs.

There was a girl who always said
Her fate was very hard;
From the one thing she wanted most
She always was debarred.

Yet her sister, strange to say,
Whose lot was quite the same,
Found something pleasant for herself
In every day that came.

So one girl sighed and one girl smiled
Through all their lives together;
It didn't come from luck or fate,
From clear or cloudy weather.

The reason lay with their hearts,
And colored all outside;
One chose to hope, and one to mope,
And so they smiled and sighed.

BERMUDA TO KEEP ITS TERCENTENARY

OLD-TIMERS THERE WHO NEVER SAW A TRAIN.

Group of Coral Islands Under British Rule Since 1609.

Bermuda, the oldest remaining British "plantation," is preparing to celebrate its tercentenary this Autumn, for which purpose $10,000 have been appropriated, says a despatch from Hamilton, the capital city. Since the Prince of Wales announced recently that he meant to pay a call on his royal subjects, they hit on the scheme of combining two festive occasions and having one grand affair on October 7, when the Renown, with the heir to the throne aboard, is to cast anchor there.

It was August 1, 1620, that the Colonial Parliament held its first sitting, but as the royal garments cannot very well be altered, it was thought wise to set back the gala date.

For nearly 300 years the business of governing this little outpost of the Empire has gone on under the same forms without material change. It is but natural that the 20,000 inhabitants of this 20 square miles of coral rock should wish to honor the ranged constitution.

Originally founded by a shipwrecked company under Sir George Somers, destined for Virginia in 1609, these isolated islands have remained continuously and British rule.

Revenues are raised chiefly from tariff dues. No land taxes are levied by the colony. There is a very light tax on realty in the parishes and the proceeds are used for maintenance of the poor.

There are no divorce laws in Bermuda and only one breach-of-promise case was ever tried there. Most of the cases on the calendar involve bicycle stealing, assault, petty theft; there is little serious crime, though in a region where everyone rides a wheel the theft of a bicycle is regarded somewhat as horse stealing was in the West a few years ago.

There are old-timers who have never set eyes on a train or a trolley car; but of late they have had the satisfaction of seeing flying-boats circling through the air.

Innovations of any kind are apt to be looked on with some suspicion. The majority is conservative and that is perhaps why so much sentiment is attached to the coming celebration of the 300-year-old constitution.

Controversy

Two persons who are thrown together frequently are pretty sure to discover that on some subjects they hold different opinions. Whether those subjects are of vital importance or not, the difference in opinion is liable to lead to controversy. Indeed, it sometimes seems that the more insignificant the subject the more bitter the controversy that will rage over it.

No one really enjoys controversy. Many people enjoy half a controversy—their own half. They get restless and impatient and often angry during the other half, and invariably the bitterness that springs from a controversy overshadows the temporary pleasure that each participant derives from it. Since that is the case, why are people so foolish as ever to take part in controversy?

Of course the impelling motive is akin to that which urges a man to defend his firm convictions when they are attacked. To most people their opinions and even their prejudices are as dear as their principles; and they regard it as cowardly to keep silent when some one expresses contrary opinions. The mere expression of inharmonious views need not result in controversy, but it usually does. A man who finds that his companion does not share his strong opinions or determined prejudices is often not satisfied with clinging to them in silence; he will usually seek to impose them on the person who disagrees with him. Once embarked upon controversy, a pair who at other times may be amiable and quiet will give way to temper, raise their voices and adopt a tone of sneering sarcasm. Most persons who thus misconduct themselves repent afterwards and regret even the half of the controversy that for the time being they enjoyed. They suspect that their opponents think less of them and care less for them than before. Perhaps the offense is mutual—split, in the language of the day, fifty-fifty, that means perhaps that the friendship cools on both sides.

Mistakes and Come-Backs.

When the plumber makes a mistake he charges twice for it.

When a lawyer makes a mistake he has a chance to try the case all over again.

When a carpenter makes a mistake it's just what he expected.

When a doctor makes a mistake he buries it.

When a Judge makes a mistake it becomes a law of the land.

When a preacher makes a mistake nobody knows the difference.

But when an editor makes a mistake—good night.

Canada has 22 universities.

The Recessional

God of our fathers, known of old,
Lord of our far-flung battle line,
Beneath whose awful hand we hold
Dominion over palm and pine:
Lord God of hosts, be with us yet,
Lest we forget, lest we forget.

The tumult and the shouting dies;
The captains and the kings depart;
Still stands Thine ancient sacrifice,
An humble and a contrite heart:
Lord God of hosts, be with us yet,
Lest we forget, lest we forget.

Far called our navies melt away,
On dune and headland sinks the fire;
Lo, all our pomp of yesterday
Is one with Nineveh and Tyre!
Judge of the nations, spare us yet,
Lest we forget, lest we forget.

If, drunk with sight of power, we loose
Wild tongues that have not Thee in awe,
Such boastings as the Gentiles use,
Or lesser breeds without the law:
Lord God of hosts, be with us yet,
Lest we forget, lest we forget.

For heathen heart that puts her trust
In reeking tube and iron shard;
All valiant dust that builds on dust,
And guarding calls not Thee to guard:
For frantic boast and foolish word,
Thy mercy on Thy people, Lord.

Rudyard Kipling.

Woman's Sphere

Make Cool Drinks for Hot Days.

Grape float: One cupful of grape juice, one pint of ginger ale, juice of one lemon, one-half cupful of orange juice, three tablespoonfuls of sugar. Add sugar to lemon and orange juice; when the sugar is dissolved, add ice, grape juice and ginger ale. Serve as soon as cold.

Pineapple-orange punch: One quart of cold water, two cupfuls of sugar, two cupfuls of pineapple juice, one-half cupful of lemon juice, one cupful of orange juice. Put cold water, sugar and pineapple juice into an agateware saucepan, place over the fire and bring to boiling point. Add lemon and orange juice, cool, then dilute with ice water according to strength desired.

Cherry ylang-ylang: Make an agreeable beverage. Slightly mash two quarts of cherries which have been pitted and pour over them a quart of vinegar. Put into an earthen vessel, cover and keep in a cool place for two days, then strain. To each pint of liquid add three-fourths of a pound of sugar. Boil for fifteen minutes, bottle and seal. Before serving dilute with water to taste.

Tea punch: One quart of tea, one cupful of pineapple juice, one slice of pineapple cut into cubes, six maraschino cherries, six sprigs of mint, six slices of orange. To the tea, which has been cooled, add the pineapple juice, pineapple cubes and cherries. Chill and pour into glasses containing crushed ice. Place a sprig of mint in each glass, at one side of the ice. Add the slice of orange and serve with straws such as are used for soda water, if desired.

Iced cocoa: One quart of milk, three tablespoonfuls of cocoa, four tablespoonfuls of sugar, one-eighth teaspoonful of salt, one-half cupful of hot water. Mix the dry ingredients well in a saucepan, gradually add hot water and cook over the fire until thickened, stirring constantly. Add scalded milk, slowly at first, then beat with an egg-beater until smooth. Chill and serve in iced-tea glasses with a topping of whipped evaporated milk or whipped cream.

To keep beverages cool for those who are working in the fields, procure a tin pail having a tightly fitting lid. Put a layer of sawdust one inch thick in the bottom of the pail. On this stand a bottle filled with the icy-cold beverage, cork the bottle tightly and wrap around it a piece of cardboard or heavy wrapping paper. Fill the space between the bottle and the sides of the pail with sawdust and place several layers of heavy paper (cut to fit) over the top. Place the lid on the pail and the contents of the bottle will keep cool for several hours. If the bottle is taken out of its wrapper with care, the pail can be kept ready for use for an indefinite time.

How To Pack a Trunk.

Now that vacation time has come, every girl will be glad of a few suggestions that will help her to pack delicate frocks and waists in such a way that they will come out unwrinkled at the end of a journey.

If your trunk has several trays, packing is not so difficult; but even then you must take care to have everything smooth and tight. If you have many books to pack, it is a good plan to have a false bottom made to fit the trunk. When that has been filled with books, it can be securely strapped down to the bottom by straps nailed in place. Or you can use a heavy pasteboard box that fits the bottom of the trunk. In case you wish to pack only one or two books fasten rubber tapes along the inside of the trunk and slip the books into them. Books packed loosely will slide about and disarrange lighter articles.

If there is only one tray, use packing boxes for the clothes. If you pack the garments smooth and tight, a small space will hold a good many. Cheese boxes that fit well together, Stollwerck boxes for the skirts and thin dresses, and shoe boxes of smaller size inside each box at both ends. The pin the sections to the straps of muslin with safety pins and tie the box lids on with tape. Smaller boxes may be used for shirt waists and collars and other underwear may be packed in envelopes and placed in the box with the waists. Shoes of course should be placed in bags.

This is a good way to pack a trunk when you intend to make frequent short stops on the way, for unpacking will be easy, since the boxes can be removed without disturbing the rest of the contents of the trunk.

Packing boards are useful for skirts and dresses. They may be either light wooden boards or pieces of heavy cardboard cut to the size of the trays. Cover them with some light colored material and fasten tapes at intervals along the edges. Lay a skirt on a dress on one of the boards and tie it in place with the tapes. To make it more secure, put a safety pin through the tape and a bit of the garment. If you are short of closet room in the house in which you are a guest, prop the boards against the wall and keep the skirts or the dresses on them; in that case covers should be made that will slip over the packing boards.

The secret of packing a trunk, no matter what system is followed, is to have everything as smooth and as tight as possible, and so fastened in place that it cannot slip when the trunk is handled roughly or set on end.

Fruit For Jelly Making.

A combination of pectin, acid and sugar in the proper proportions is essential in order to make a good jelly. The best jelly is made from fruits which contain both acid and pectin. Fruits which are underripe contain more pectin and are therefore more satisfactory for jelly making. Strawberries and cherries are among the fruits which contain acid but are deficient in pectin. Pears and quinces contain pectin but are deficient in acid. If the missing constituent be added to these fruits, jelly with a color and flavor of the fruit selected can be made.

Pectin can be obtained from oranges and grapefruit skins. Cut or scrape the yellow rind from the peel. Put the white portion through the food chopper and weigh.

For each pound, add two pounds of water and four teaspoonfuls of lemon juice. Mix thoroughly and allow it to stand fifteen minutes. Add two pounds more of water, boil ten minutes and let stand over night.

Next morning boil the mixture ten minutes and allow to cool. Press to remove juice and then drain the juice through a flannel bag. If not desired for immediate use, boil and seal while hot.

For jelly, use equal parts of the pectin extract and the desired fruit juice. Boil, add sugar and continue as with any jelly.

Wash the fruit, remove stems and cores and cut large fruit into pieces. With berries, grapes and currants, add one cupful of water for each pound of fruit. For apples, quinces and other hard fruits, add three cupfuls of water to each pound of pared and sliced fruit. Cook until tender. Fruit juices flow more freely when heated.

As soon as the fruit is tender the liquid should be squeezed through cheese-cloth then allowed to drip without pressure through a flannel jelly bag. If the fruit is overcooked, a cloudy jelly is apt to result. After cooling the juice to room temperature, test it to determine the amount of sugar necessary for the pectin present.

Do not attempt to cook a large quantity of the juice at one time over a slow flame. A shallow depth of juice cooked rapidly produces jelly having a better color and consistency.

When the proportion of sugar to juice has been determined, measure the sugar into pans and place in the oven to heat. When the juice begins to boil add the sugar from which it was taken and stir until the sugar is dissolved. Boil rapidly to the jelling point. The first indication of doneness is the sheeting test. Dip the spoon in the jelly and hold it sideways in the air. As long as the jelly is cooking it will run from the spoon. When the jelly point is reached it will break from the spoon in flakes or sheets. Remove from the fire immediately and skim. Skimming is done at the same time as testing. Pour into glasses and cool. Do not cover glasses until jelly is cold.

Place the glasses some distance apart from one another, which may prove an examination with which it is necessary to work.

Keep Minard's Liniment in the House.

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