



The Housewife's Corner



Dainty Dishes.

Rhubarb Cream Pie.—Stew rhubarb as for sauce and sweeten. To this add a little cornstarch made into paste with cold water, and beaten yolks of one or two eggs. Bake in one crust and use whites of eggs for meringue.

Tomato Tapioca Soup.—To one pint of strained tomatoes add one-half tablespoon extract of beef, one ounce butter, two tablespoons minute tapioca, one and one-half pints hot water, salt and pepper to taste, and boil for fifteen minutes. Serve with fried bread or toast.

Harvard Salad.—Scoop out centers of small tomatoes and fill with following mixture: Three tablespoons creamed cheese, one tablespoon minced parsley, chopped mushrooms to taste, catsup, salt and pepper, six chopped olives—all moistened with French dressing. Serve on bed of greens.

Rice and Tomatoes.—Butter baking dish, put in layer of boiled rice, dust with salt and pepper and dot with tiny bits of butter. Add layer of canned or fresh tomatoes and season with salt, pepper and butter. Proceed in this manner until the dish is almost full. Make last layer of rice. Pour one cup of tomato liquor over all and bake in a hot oven twenty or thirty minutes.

Scalloped Eggs.—Boil six eggs until hard. Have ready three-fourths cup buttered cracker crumbs and one pint white sauce. Sprinkle with bottom of buttered baking dish with crumbs. Cover with one-half of eggs, chopped fine. Cover eggs with sauce and cover top with crumbs. Bake until crumbs are brown. Ham, chicken, sausage or veal may be used.

Bacon Roll Stuffed With Chicken or Turkey.—Spread thin slices very cold bacon with minced chicken or turkey mixed with the left-over gravy. Mix a little cream and dust with finely minced green pepper or parsley. Roll and fasten with wooden swivels, dip in batter and fry in deep fat. To make the batter beat two eggs, add one-half cupful of tepid water. Add slowly to one cupful bread flour sifted with one-fourth teaspoonful salt. Beat well and add one teaspoonful olive oil.

Creamed Potatoes.—Peel enough potatoes to make three cupfuls, cut into small cubes. Mix in one tablespoonful of butter, one of flour, salt and pepper to taste, and one tablespoonful of parsley. Cover potatoes with boiling water, adding a teaspoonful of salt; boil until just done, but not broken. Heat milk in double boiler, put flour smooth, do same with butter. Pour on some of the hot milk, then add to milk and boil until thickened. Season to taste, drain potatoes and slide into hot milk. Let bubble up once, or twice. Then pour into hot serving dish and sprinkle parsley over them.

Strawberry Sponge Pudding.—To yolks of two eggs add two tablespoons of cold water and beat until very light, using egg beater. Add two-thirds cup of sugar gradually, still beating, and two tablespoons lemon juice. Mix and sift one and one-third cups flour with two teaspoons baking powder and one-fourth teaspoon salt. Combine mixtures and cut and fold in whites of two eggs beaten until stiff. Turn into buttered mold, adjust buttered cover, and steam one hour, never allowing water to fall below boiling point. Wash and hull one quart berries, cut into quarters and put into bowl or brush lightly and sprinkle with one-half cup sugar. Let stand in warm place until serving time. Remove pudding to serving-dish and pour around prepared strawberries.

Apple Sauce, Right and Wrong.
Judging from the results seen here and there, one must come to the conclusion that there are many wrong ways of making a simple dish of apple sauce.

We may cook apples so that each piece shall remain whole, but this is not a true sauce. For the latter the more completely the apple goes to pieces in the cooking the better—that is, in the end it should be perfect "mush" or puree.

Another advantage of sieving the cooked apple is that it need be neither pared nor cored, both the seed and the skin adding flavor. It will not take as long to sieve the apples as to pare and core them, so time is actually saved and additional flavor gained. For plain apple sauce: Wash and quarter fruit and just cover with boiling water, which hastens cooking. Mash the fruit as it softens and stir so that the uncooked part will get to the bottom. When all is soft put through a strainer and sweeten to taste. No two varieties of apples require the same amount of sugar, and in general too much is used. The sauce may be cooked after it is sweetened but if it is to be eaten at once this is not necessary.

Household Hints.
Just try drying the wool blankets on curtain stretchers if it is wished to retain their usual length and width. To remove tea or coffee stains pour through the stained part boiled water

in which a little borax has been dissolved.

A piece of charcoal placed upon the shelves of the refrigerator will absorb any unpleasant odors and keep it sweet smelling.

Window shades that have been streaked can be cleaned by taking a hard crust of bread and rubbing the spots where the shade is streaked.

Wind wrapping twine into balls when taken from parcels. It is an easy way to dispose of it and it will be found useful in a great many ways.

When doing a little home paper-hanging the amateur will find the paper much easier to hang if the paste is applied to the wall instead of to the paper.

Burning the fingers can be avoided by equipping the metal knobs on pot and kettle covers with good-sized corks, wired on with bits of picture wire.

Never place a good piece of furniture very near a fireplace or register. The heat dries the wood and glue, often causing cracks where the parts are joined together.

When sewing stiff material have a piece of soap handy and occasionally stick the needle into it. You will find the needle will go through much easier and will not break.

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When popping corn put in enough corn to cover the bottom of the wire popper; then drench with water just before placing over the fire. Every grain will pop, and much more quickly than without the added moisture.

For mud stains on dresses dissolve a little carbonate of soda in water and with it wash the mud stains. Another plan is to rub the stains with a cut raw potato, afterward removing the potato juice by rubbing it with a flannel dipped in water.

To prevent dust when cleaning rugs, instead of sweeping with a broom, use a carpet sweeper or a small vacuum cleaner, and then take a cotton cloth saturated with gasoline and rub your rugs over. They will look like new, and be perfectly free from lint.

Embroidery of very kind that has been washed or cleaned with petrol should be ironed on the wrong side to throw the embroidery into relief. There should be a soft pad of several thicknesses of flannel, so that the embroidery can sink into it without being flattened.

An improvement over boiled corn is toasted corn. After boiling the ears six minutes so as to cook them partially remove to a bread toaster and place over hot coals, turning until they are browned evenly. The delicious flavor thus imparted is well worth the extra work of preparing.

If your white shoes have become too dark and dirty looking to be cleaned they can be turned into smart looking brown shoes by rubbing them over with a mixture of twenty drops of saffron and two tablespoonfuls of olive oil. Two applications will be required to make the color dark enough.

A useful addition to the kitchen table is a cross-bar for hanging up spoons and other utensils. Two vertical laths are nailed to the side of the table, one at each end. The transverse bar is fixed to these. This is provided with hooks, and forms a convenient rack. The hooks may be screwed to the edges of the table.

To wash woollen stockings so that they will not shrink is quite easy. First shred some yellow soap into a small tin saucupan. Cover it with cold water, and let boil slowly on the stove till a jelly. Take some tepid water and, with the boiled soap make a good lather. Wash the stockings in this, rubbing well and using no other soap. Rinse in tepid clear water, wring out, and set in the air to dry quickly.

Ocean "Depths."

Fifty-seven ocean "depths" of more than 18,000 feet, based on 500 soundings, are now known—32 in the Pacific, 18 in the Atlantic, 5 in the Indian Ocean. The total area covered by these depths altogether is only about 7 per cent. of ocean floor.

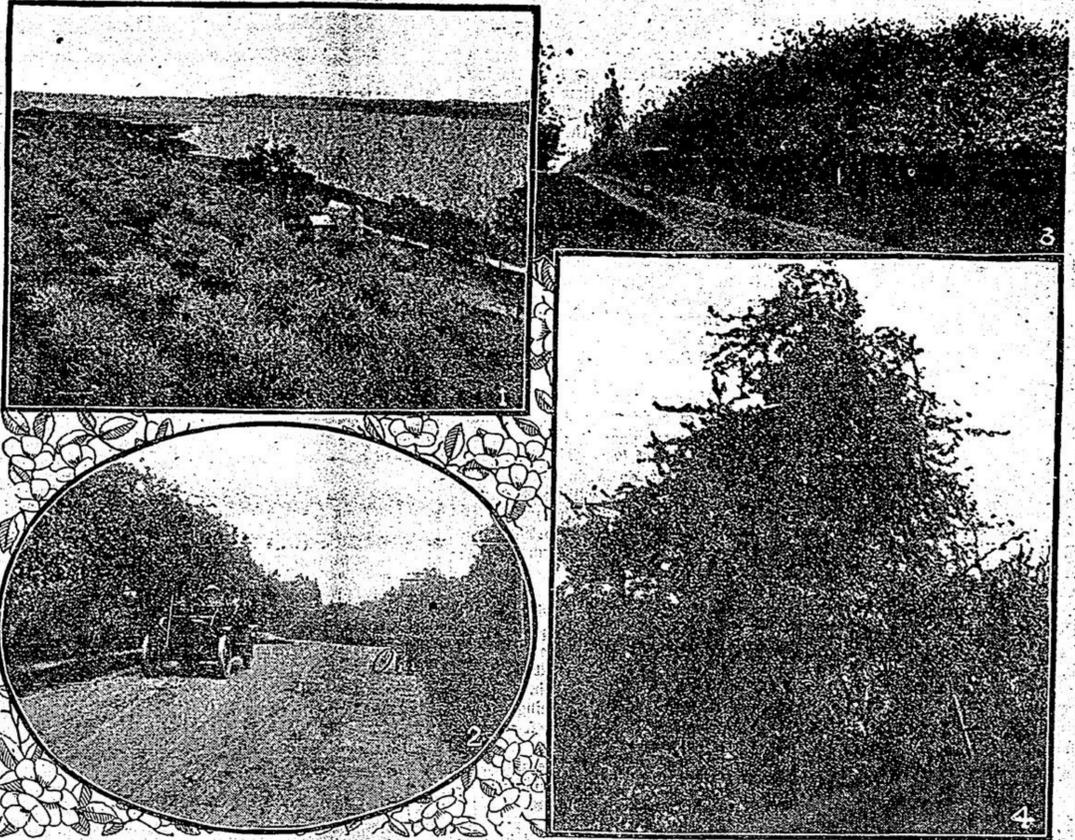
3,000,000 Cossack Boots.

Three hundred thousand steers will yield up their hides to make the 3,000,000 Cossack boots just ordered in London. Each pair of legs takes nine feet of leather and each pair of fronts two feet.

After the Argument.

Judge—Now tell what passed between yourself and the complainant. Defendant—Well, your honor, there wuz two pairs of fists, one turmp, seven, fire-bricks, a dozen assorted hard names and a lump of coal.

APPLE BLOSSOMS in EVANGELINE'S LAND



(1) Orchards and mighty tides. (2) Automobile traveller is never out of sight of blossom-laden orchards. (3) Four hundred miles of blossom-embowered highways. (4) This tree has a record of 32 barrels of fruit.

BLOSSOM Sunday; have you ever heard of it—that Sabbath day of enchantment and poetry in the land of Evangeline in early June, when millions of apple blossoms, and a great seventy-mile long valley is filled from end to end with intoxicating fragrance that recalls the orange groves of Florida or the glorious heliotrope of Del Monte?

Santa Barbara has a Flower Festival, and the happy dwellers in the Santa Clara Valley revel in the beauty and luxuriance of their peach and apricot blossoms, but only in Nova Scotia is there an annual feast of blossoms that is worthy of the name.

The tourist in Nova Scotia, lingering until mid-September, goes into raptures over the marvellous color-mosaic that fills the valley during the harvest time; but he little realizes the feast of color and of fragrance he has missed by not being there in early June. What so rare as a day in June, indeed, when it is spent in the Annapolis Valley.

Week-end excursions are arranged by the railroads, in order that the dwellers in the cities and larger towns

may have an opportunity to share with the orchardists themselves in the rare beauty of the landscape in King's and Annapolis Counties. Large numbers patronize these excursions, especially from Halifax, the capital city, and many find a double pleasure in walking through the petal-carpeted orchards and highways or viewing the great ocean of white from the pearly hills.

Apple culture in the Annapolis Valley through which the now famous Dominion Atlantic runs, now grown to such a high degree of perfection, has a history of a couple of centuries before the horticultural possibilities of California were even dreamed of. The first apple trees were planted there by the early French settlers, about 1633, and there are still existing trees that are thought to date back pretty near to that time. In a long-abandoned orchard in the lovely Valley town of Paradise, not long ago, the writer saw several gnarled apple trees that have been at least a couple of hundred years old.

From the small beginnings of the peaceful Acadians has developed one of the largest and most profitable apple-growing industries on the continent, for Nova Scotia apples today are famous not only for their quantity but for their fine quality. Every farmer in this long, sheltered valley raises this delicious fruit, even though he does it on a small scale. There are scores of orchards with from 200 to 1000 trees, and the largest of all, located near Kentville, contains 20,000 trees.

The entire crop of the valley averages between 700,000 and 1,000,000 barrels a year and nets the growers according to size of crop, price, and other conditions, the greater part of this output is sent to the British market, and the apples from a blossom-covered tree which, particularly, attracted the admiration of a June bride last summer may later have reposed in the cellars of Windsor Castle, or been displayed in the show windows of some London fruiterer.

Gravensteins, whose pure white blossoms are the first to reach perfection, are a favored product of the Valley, and Baldwin, Red Astrachans, Greenings, Northern Spies, Bishop Pippins, King Tomkins, Nonpareils, Ribston Pippins, Golden Russets, Ben Davis and Sweet Boughs, are among other popular varieties raised.

Young trees begin to bear five or six years after setting out, and one farmer has packed 32 barrels from a single tree. The orchardists here follow the most approved methods of apple cultivation, allowing about 30 feet of space between the trees, plowing up the ground, and spraying on the most modern principles.

Some of the finest of the Nova Scotia orchards are situated at the eastern end of the Annapolis Valley, in the vicinity of Kentville, Wolfville, and Grand Pre, so that the very ground which Evangeline and Gabriel are supposed to have trod in the happy days before 1765 is stippled with the wind-blown petals, and the mighty currents of the tide-riven Minas Basin bear thousands of them over the very course of the vessels that took the hapless Acadians into exile.

If Evangeline could only return to earth today and time her visit for the first week in June, what a new and strange vision of loveliness she would behold. Even in those ancient days when "The Sunshine of Saint Eulalie" lived and loved in Grand Pre, "a footpath led through an orchard wide, and disappeared in the meadow."

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ACROSS THE BORDER

WHAT IS GOING ON OVER IN THE STATES.

Latest Happenings in Big Republic Condensed for Busy Readers.

Harry Anderson, a bellhop in a Toledo, O., hotel, has inherited \$25,000.

To dodge a spite fence twenty-six feet high, a Freeport, L.I., woman is to have her house raised.

Twelve thousand acres of land in the north half of Johnson County, Kas., have been leased by oil men.

Booksellers in convention in Chicago, blamed movies and autos for a general decrease in their business.

A bullet from underneath the eye of John Forster, aged 12, accidentally shot two years ago, was removed at Mahoney City.

Asserting that she makes "three times as much as her husband," Mrs. Mary Anderson, a nurse, of Brooklyn, seeks a divorce minus alimony.

The United States torpedo boat destroyer Wilkes, which is of an improved type, was launched at Cramps' shipyards, Philadelphia.

Salvation Army lassies will patrol the New York beaches in bathing suits this summer, not only to save souls but to save lives as well.

Thirty-seven girls, manacled and dragging a ball and chain, will represent non-suffrage states in women's parade in Chicago.

Andrew Babinsky of Youngstown, O., has sixty-one relatives, in the European war, none of the family having been killed since hostilities began.

Magistrate Fitch, New York, commended Policeman John T. Flynn for forcing John Flynn, of Astoria, to drink milk and whiskey after taking poison.

New persons can hear through a deaf contrivance invented by Connecticut man which operates by touching any bone or nerve, it is claimed.

While a hen, a rooster and a guinea fowl were fighting over a crippled rat at Brookdale, N.J., a jaybird picked up the rat and flew away with it.

Four hundred students at Pennsylvania State College have earned more than \$4,500 to help pay for their education during the present college year.

A decision has been rendered by the Common Pleas Court of Stark County, O., that the finder of money is the keeper, providing the loser is never discovered.

Wellsburg and Wierston Railway Company in Ohio has prohibited the carrying of liquors by any one passenger.

Forty young men have submitted to skin grafting operations as a desperate resource to save the life of Mrs. Mayme A. Bennet, of Cleveland, O., who was seriously burned a week ago.

Confronted by a burglar, Mrs. Charles F. Bond, of Beaver Falls, Pa., pleaded with him to steal anything and to leave the house quietly because her husband was seriously ill. Mr. Burglar complied.

IT CAN BE DONE.

Tackled the Thing That Couldn't Be Done, and He Did It.

"Somebody said that it couldn't be done, but he, with a chuckle replied that 'maybe it couldn't,' but he would be one who wouldn't say so till he tried. So he buckled right in, with a trace of a grin on his face. If he worried, he hid it. He started to sing as he tackled the thing that couldn't be done; and he did it."

Somebody scoffed: "Oh you'll never do that at all, no one ever has done it," but he took off his coat, and he took off his hat, and the first thing we knew he'd begun it, with a lift of his chin, and a bit of a grin, without any doubting or quiddit; he started to sing as he tackled the thing that couldn't be done, and he did it.

"There are thousands to tell you it cannot be done, there are thousands to prophesy failure; there are thousands to point out to you, one by one, the dangers that wait to assail you; but just buckle in with a bit of a grin, then take off your coat and go to it; just start in to sing as you tackle the thing that "cannot be done," and you'll do it."

HIGH-FLYING EAGLES.

They Can Soar to 40,000 Feet Above Sea Level.

There are two animals that puzzle naturalists more than any others, says Pearson's Weekly. They are nature's submarine and aeroplane, the whale and the eagle. It is known that whales occasionally descend as much as 3,000 feet below the surface of the sea—a depth at which, by the pressure of water they ought to be crushed flat. Why they are not injured scientists have yet to discover. It is this pressure which prevents a modern submarine descending even 300 feet, let alone 3,000.

Eagles have been seen through telescopes to fly, with apparent ease from 30,000 to 40,000 feet above sea level. At that height no human being can live, owing to the rarefaction of the air. How the birds live and fly at far greater heights than man can endure for long is a question still to be answered.

THE SUNDAY SCHOOL

INTERNATIONAL LESSON. JUNE 11.

Sowing and Reaping (Temperance Lesson).—Gal. 6. Golden Text Gal. 6. 7.

There is a single thread uniting the whole paragraph, the right relations toward "the other man" (verse 4), who belongs to the Christian family. They are all centered in the duty of using the microscope for our own faults, and looking at the other man mostly to see how we can help him.

Verse 1. We seem to hear the echo of a boast that they could not be tolerant of "trespassers." The whole verse is reminiscent of the Lord's nomenclature with men who brought him a woman overtaken in a grievous trespass, who he bade "look to herself."

Restore.—The idea of the verb is that of putting something in order so as to be ready for use again, like tumbled nets after a night's fishing (Mark 1. 19). Note the corresponding noun in Eph. 4. 12, of the "fitting of the consecrated for work of service." It is God's word to estimate and punish guilt; our only concern is that one of God's tools is out of repair, and we must see it in working order again. Spirit.—Neither here nor in verse 8 do we use the capital. It is, in fact, usually impossible to distinguish in such phrases between the Divine and the human spirit, for the latter is the part of man where God dwells. In an "unspiritual" man (called psychical in 1 Cor. 2. 14—one who has nothing higher than the mind in him, the psyche, or "soul," being in this context the man on his im-material side) the "spirit" is asleep, and the sleep may deepen into death.

Gentleness.—Supremely seen in Christ (Matt. 11. 29; 2 Cor. 10. 1). The word meek is an unfortunate rendering there, for it now suggests a man who cannot resent or repel an injury, in-

stead of a strong man who will not do so.

2. Burdens.—A significantly different word from that in verse 5, where the load is that which we must carry for ourselves. Here the thought is of times when

"Mighty love doth cleave in twin The burden of a single pain, And part it, giving half to him."

The law of Christ—Compare especially John 13. 34. A better reading here is the future, ye will fulfil.

3. Something.—So in Gal. 2. 6. The man who thinks so much of himself could, of course, not stoop to do what in India is called "coolie work" for his brother, especially if he had been caught in some lapse. Those who have learned Christ's law from seeing him at "coolie work" for men (John 13. 5; compare Mark 10. 45) will count it their privilege. When he is nothing.—In 2 Cor. 12. 11 Paul humbly uses this phrase (nearly) of himself. Deceiveth himself.—Not other people, who can generally take that measure of such men.

4. Prove.—To apply a rigid and impartial test to our own performance is the surest check to conceit. "Glorying"—The thought seems to be that when a man has really tested his own work he will feel no temptation to compare it with his neighbor's achievement; he judges it by an absolute, not a relative, standard. If there he "glories" in it, it will be with no sort of pride, for he knows its faults, but only with "thankfulness to God, who has helped him." Paul very often uses this word "boast" in quotation marks, as it were.

5. For his responsibility for this work he can never share—he must bear it himself before God. What then has he to do with other people's responsibilities and the possibly inferior faithfulness with which they shoulder them?

6. Communicate.—An unintelligible archaism. It means go shares with the "catechumen"—for the word here got a technical meaning before long; compare especially Luke 1. 4—is to share meals and other things with him who has been telling him the gospel story. Compare 1 Cor. 9. 11.

7. There is probably no immediate link with the previous verse, but the thought is not far away, as the return to it in verse 10 shows. Selfishness is the "sowing to the flesh." God is not mocked—This is the converse of such Old Testament conceptions as Psa. 37. 13, representing Jehovah as deriding the creatures of a day who dare to defy him. The New Testament would never say this, but it can picture man deciding or (Rom. 2. 4) despising the patience which man's folly mistakes for importance. Yet all the time wild oats are sown; by God's inexorable law wild oats come up and are harvested, unless the sower has grace to pull them up and sow another tardy crop in the enfeebled soil.

8. Flesh here is the antithesis of spirit, and includes the whole of human nature when God is left out, just as spirit is man's highest nature in vital union with God. Corruption.—"What are men better than sheep or goats?"—destined for nothing but the grave—if they deliberately starve the one immortal part of them?

9. Well-doing.—See paraphrase Two different words appear for "the good"; here what is seen to be good has the emphasis, in verse 10 the emphasis is on internal quality. Due season.—Rebuking impatience; harvest cannot come a month after sowing.

10. Opportunity.—The same word as season. The marginal while we have seems preferable. Household.—An American scholar has lately suggested that here and in Matt. 5. 47 and 1 Tim. 5. 4 there is an allusion to a lost proverb like our "Charity begins at home" (which in Greek was "The shin is farther off than the knee").

Hemmed In.—
"How did you get that stitch in your side?"
"Oh, I got hemmed in a crowd."

steadfastly declared the little chap. "I can't read, nor I can't write; I can't sing; so I'd like to know what good I'd be at school!"

GERMAN FAIRY TALES.

Late Governor of Cameroons Told Wild Stories of Victories.

The following extracts from a telegram addressed by Dr. Ebermaier, the late Governor of the Cameroons, to the German district authorities of the Protectorate after the surrender of Duala to the allied forces on Sept. 27, 1914, are instructive.

The doctor authorizes his subordinates to say: "The Kaiser has first taken the country which inflicted horrors on the natives, namely, Belgium, to which the Congo belongs." We have occupied the whole country and driven out the King.

Then the Kaiser has sent his soldiers deep into France and is honoring the largest French city, the Governor of the French lives.

The French have no longer a Kaiser. The Kaiser has captured General Kitchener, whom the English regarded as their best commander, together with 10,000 soldiers. Kitchener was indeed the worst enemy of the Mohammedan blacks, and took a whole country from the Great Sultan.

So many English ships have been destroyed that the English have now no more than we have.

The English were not strong enough to take Duala, but had to call in the help of the French. We have, moreover, only surrendered Duala because there were so many white women and children there, to whom, according to the law of the whites, nothing can happen if no fighting takes place in a town.

The black soldiers of the English and French have already deserted them in masses, and come to us to fight on our side, because they see that we are stronger.

Too Few.

Hub.—(during the spat)—I don't believe in parading my virtues.
Wife.—I don't see how you could. It takes quite a number to make a parade.