

goods and other boxes offer attractive possibilities. Many conveniences may be made of them, and if they serve your purpose or lighten your labors, whose business is it but your own? Do not think too much of what "they say."

While House-Cleaning.

While straightening out the closets and corners at house-cleaning time, do not forget to look after the fruit jars. Fruit preserving time is not so far distant now, and it will greatly facilitate matters when the hurry time comes if everything is in readiness for use. Always put the metal cap in hot water and boil well, adding to the water a teaspoonful of soda; let them cool in the same water, rinse and dry. Wash the jars well, rinse and dry, and give them a good sunning and airing before putting them away; drop a bit of charcoal in each before loosely screwing the top on them. Do not use the old rubbers a second time.

In looking over the jars you will find the odds and ends of the jellies, preserves, jams, pickles, and syrups. Unless hopelessly fermented, put them all into a porcelain-lined kettle together, heat, and if too thick, thin with a little water, lift out the pieces of fruit and add a cupful of vinegar to each quart of syrup; stir in a teaspoonful of mixed spices and boil up, skimming well. When well cooked, pour over the pieces of fruit, all in one jar, cover while hot, and you will have a nice sweet pickle relish for your lunch table and Sunday evening repast. A sliced lemon boiled with it will be an improvement.

In looking over your tueling, select all that have "seen their best days," but are not too badly worn to be still serviceable, and take them for wiping and polishing towels for your china and glass ware, replacing them with new ones for the bath and toilet. Old, soft towels are much better than new for tea-towels.

To cook calf's liver, melt a piece of butter in a frying pan over a bright fire and when hot put in the sliced liver, brown quickly on both sides,

sprinkle with salt and pepper and draw back from the fire where it will cook slowly for a few minutes; when done arrange on a dish; return the pan to the fire and to the gravy add two tablespoonfuls of vinegar, let boil and pour over the liver.

To Clear Soup-Stock.

When the meat is cooked enough and taken out, remove the fat and allow the white and shell of one egg for every quart of stock; if you wish to flavor the stock more highly, add half a salt-spoon of celery-seed and the thinnest possible shavings of the rind of half a lemon. Add also the juice from the half of lemon, and more salt and pepper if desirable. Mix celery-seed, lemon, egg, etc., with the stock while cold, and beat it well; the stock must be cold when the egg is added, or the egg will harden before it has done its work; this is the point where many fail. Set it over the fire and stir all the time until it is hot to keep the egg from settling; then leave it to boil for ten minutes. By this time a thick scum will have formed, and as it breaks the liquid will be clear and sparkling, like wine, and darker than before; draw it back on the stove and add half a cup of cold water; let it stand ten minutes while you are getting your jar, colander and fine napkin ready for straining, wring the napkin out of hot water and lay it over the colander; put the finest wire strainer on the napkin and pour all through; the strainer will thus catch the scum and shell which would otherwise clog the napkin. Let it take its own time to drain, but if you must hasten it, raise the napkin first at one corner and then at another, and let the liquid run down to a clean place; this is better than squeezing. It is now ready to serve as a clear soup by simply heating to the boiling point; serve with it in the tureen thin slices of lemon, a glass of sherry, yolks of hard-boiled eggs or delicate force-meat balls. Or put on each plate a poached egg; or a spoonful of Parmesan cheese.—Gold Medal Cook Book.

Forecasting.

Now is a good time to make arrangements for an interior window garden, since the work can be taken up another autumn just where it was left off in the spring, and the plants purchased quite inexpensively at the end of the cold weather will add to the appearance of the porch, veranda, street-window or even the outside garden all summer, gathering fresh strength and vitality meanwhile, and return to the window garden all ready to do their best for the coming winter. A small sum invested in the small standard plants at this season will give good results, as the plants will make the needed growth in size and beauty during the summer months, and plants of like size with them at the end of summer will be expensive to buy. Besides, the plants you have yourself attended to all summer will not require so much care and coddling as those supplied by the florist when you take your window garden inside.

Many plants very desirable for the indoor window garden, and which cost considerably more than we like to pay for them if purchased in the fall, can be just as well raised at home, and by cool weather will, if properly cared for, be large, thrifty specimens when the time for transplanting comes. They may be grown in boxes or pots, or many kinds do well if grown in the open ground; but it would be well to start the seeds in boxes that proper attention may be given them until large enough to shift for themselves in the border.

Do not forget that, to have a succession of flowers care must be exercised in the selection of kinds, giving thought to their different seasons of bloom, lasting qualities, and gen-

eral cultural demands. Even in the outdoor garden, we must not try to have more than we can care for. Even the plants most indifferent to culture are thankful "for small favors."

Floral Chats.

A thrifty palm is a household ornament greatly to be desired, and very few ornamental plants are easier to grow and care for. A package of half to a dozen seeds can be purchased of any florist for ten cents, and the seeds germinate readily, if treated like you do your canna seeds. The young plants grow rapidly, though at the first stage of growth the leaves are disappointing, being long, straight and slender; but the character leaves soon begin to appear, and with care it soon becomes a large plant. Palms prefer a rather rich, heavy soil with some sand; a deep pot suits it best. Water only when the soil is dry, and then water thoroughly; this may be done by setting the pot in a larger vessel of water until the soil is thoroughly soaked. Be sure the pot has good drainage. Do not repot often; in the spring is the time to make the change, however, and the roots should be as little disturbed as possible, taking away only such soil as can be removed from the ball without touching the roots, and filling the enlarged pot with rich new soil, firming it well. Set the plant in a place sheltered from the wind and hot sun, keep well watered, and free from such insect enemies as attack it, and it will thrive nicely; by autumn these will be much finer plants for room decoration than when set out in the ground. A layer of sphagnum moss laid over the soil about the plant tends to preserve an even moisture. Do not let the plants suffer from want of water. The Washington, or Filafera palm is a very satisfactory and rapid growing palm. The Latonia Borbonica is always a favorite, and nearly everybody can have "good luck" with these two.

The Hard Thing First

Suspended above the desk of a Pittsburg bank president is this motto: "Do the Hard Thing First." Ten years ago he was discount clerk in this same bank.

"How did you climb so fast?" I asked.

"I lived up to that text," he replied.

"Tell me about it."

"There's not much to tell. I had long been conscious that I was not getting on as fast as I should. I was not keeping up with my work; it was distasteful to me. When I opened my desk in the morning and found it covered with reminders of work to be done during the day I became discouraged. There were always plenty of comparatively easy things to do, and these I did first, putting off the disagreeable duties as long as possible. Result: I became intellectually lazy. I felt an increasing incapacity for my work. One morning I woke up. I took stock of myself to find out the trouble. Memoranda of several matters that had long needed attention stared at me from my calendar. I had been carrying them along from day to day. Inclosed in a rubber band were a number of unanswered letters which necessitated the looking up of certain information before the replies could be sent. I had tried for days to ignore their presence.

"Suddenly the thought came to me: 'I have been doing only the easy things. By postponing the disagreeable tasks, the mean, annoying little things, my mental muscles have been allowed to grow flabby. They must get some exercise.' I took off my coat and proceeded to 'clean house.' It wasn't half as hard as I had expected. Then I took a card and wrote on it: 'Do the Hard Thing First,' and put it

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where I could see it every morning. I've been doing the hard thing first ever since."—Robert Webster Jones, in Success.

Inventor of the Compass

A little to the south of Vesuvius, on the Gulf of Salerno, lies the pretty town of Amalfi, whose inhabitants have recently been celebrating the sixth centenary of Flavio Gioja, the inventor, so say the Amalfians, of the mariner's compass. They have found the man and fixed the date; it was Gioja, and about 1302 or 1303—all which is very nice for Amalfi. There are people who doubt that there ever was such a person as Gioja, and any number who are pretty certain that the mariner's compass was doing good service many centuries before his date. The Chinese pretend that the Emperor Wang-ti, in 2634 B. C., constructed a compass to indicate the true south, and the first use of it seems to have been the determination of midday. Probably Europeans got their earliest knowledge of it from the Arabs, and these from the far east. What is most remarkable is that so little is said in the world's literature of one of the most momentous inventions, while the earliest references are to something supposed to be familiar. The first mention in verse is probably that of Du Bartas, a contemporary of Shakespeare:

"Il se tourne la pointe toute
Contre l'estoile sans doute."
"Contre l'estoile" was, of course, toward the Polestar. Gioja may have improved the mounting of the needle, but he did not invent the compass.—Correspondence of London Telegraph.

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