

dozen peach kernels cut very fine. Pour boiling water over to more than cover, put a heavy cloth and a cover on top to keep in the steam and let stand until cold. Strain, add cracked ice and sugar to taste, with a little lemon juice if preferred, and drink cold. It is a very refreshing and delightfully flavored drink.

For economical use of ice, pound it to a snow before using. An old mallet, or any wooden hammer will answer; or a potato masher. Put the ice in a heavy piece of sacking and beat up very fine; provide the regular coarse salt; allow a third as much salt as ice, pack and cover well the receptacle containing your cream. Two hours is none too long to allow it to stand.

A "Mousse" is the roughly frozen ices and cream. For a macaroon mousse, use a dozen macaroons and scald them in a cup of milk; pour the beaten yolks of three eggs over this, add the stiffly-beaten whites, a cup of powdered sugar and a pint of whipped cream. Turn into a mold, bury in pounded ice and salt, and serve with cherries on top for garniture.

Gravies

There is nothing that adds so much to a dinner for so small cost as do good gravies, and there is nothing less palatable than a bad gravy. One must have stock, or glace, to begin with, and the only way to get this is to be forever on the lookout for any bit of meat that can be boiled. Many a hardworking woman will take her corn beef from the pot and, after skimming the grease from it, throw away the water left in the pot. This is the poorest economy. The contents of the kettle should be poured into a stone jar, and any meat remaining after the meal should be put into it. All boiled or stewed meats, ham or beef, should be treated in this way. After the grease has been skimmed from the top and the meat used, this stock should be boiled down to a jelly, and this jelly will keep for weeks in winter, or for several days in summer, with a thin layer of grease covering the top, if set away in a cool place. Having this glace on hand, one has but to thicken it with brown flour to have a nice gravy.

To prepare the browned flour, sift and spread flour over the bottom of dipping pans and brown on the stove or in the oven, stirring constantly to prevent scorching. Prepare quite a quantity at a time and keep in closed cans. With different flavors, many delicious gravies may be made of this stock.

Cooking Green Corn

One of the best ways of serving green corn is to cut it from the cob and stew it fifteen minutes; season by adding a tablespoonful of flour, one of butter, half a pint of cream or rich milk, salt and pepper to taste. Boil two minutes after seasoning. The quantity of seasoning given is for one dozen ears; if sweetening is liked, use one teaspoonful of sugar.

Corn should be as freshly gathered as possible, as it loses its flavor very quickly after picking. If it must be kept for any time, leave it in the husks in a dark, cool place. It should be cooked in slightly salted water, boiling hot when the corn is put into it. If on the cob, it should cook in fifteen minutes. By some cooks, corn is always boiled in a layer of husks so that the grain may not be acted on directly by the water. All silk should be carefully removed and any imperfect grains cut out. The hull that encloses each grain of corn is so indigestible that it causes many people considerable annoyance. To avoid this trouble, cut down the center of each row of grains with a sharp knife and season with salt and butter. The

center of the grain is pressed out by the teeth as it is eaten, and the tough hull is left on the cob.

Corn fritters, for either breakfast or dinner, should be made from very tender corn that has been boiled. Or it may be made from the canned goods. One dozen ears should make a pint of grain. To this add the yolk of two eggs, half a pint of milk, one cupful of flour, one even teaspoonful of salt and one-fourth salt-spoonful of pepper. Beat thoroughly and quickly, and to the batter add the beaten whites of two eggs and one teaspoonful of baking powder. Fry a golden brown in boiling lard or olive oil. Drop in the batter by the spoonful, remove with a skimmer when done and drain on brown paper before serving.

Cream of Corn.—One dozen large ears of sweet corn, one pint of cream, one and a half pints of water, one tablespoonful of butter, one heaping tablespoonful of flour, the yolks of two eggs and a pinch of soda, salt and pepper to taste. After grating the corn, boil the cobs in the water for half an hour; skim out and add the corn and simmer slowly till very tender; strain through a colander, pressing through as much pulp as possible and return to the fire. Heat the cream, to which the soda has been added, in a double boiler. Rub flour and butter to a smooth paste, adding enough cream to thin it. When the cream reaches the boiling point, stir in the butter and flour and cook for several minutes. Remove from the fire and gradually stir in the beaten yolk of the eggs, taking care that the eggs do not curdle. Add this mixture to the corn pulp, boil up once, stirring well meanwhile, season and serve. If thicker than is liked, a little hot milk may be added; milk and butter may also be substituted for the cream. Another excellent corn soup has for its basis the liquor in which a chicken has been boiled. When cooking chicken for salad, reserve the broth for the soup. Canned corn may be used, if fresh is not to be had.

Query Box

Erma.—To remove chewing gum from the clothes, rub with ether.

E. R.—Euthenics means the science of right living—home science.

Fida.—A scorch on silk or delicate wool is said to be removed by leaving a coating of French chalk on it for several days.

E. J.—One sulphur treatment for dandruff is, one part of sulphur to two of vaseline; mix well, and apply to the scalp once a week, rubbing it in well, for six or eight weeks.

H. M.—An excellent and cheap laundry blue is made of one ounce of soluble blue and half an ounce of oxalic acid dissolved in one quart of soft water. Let stand for several days before using.

Fannie S.—This is the tonic requested: Alcohol, two ounces, witch hazel, two ounces, resorcine, fifteen grains. Apply to the scalp daily. This will remove dandruff and make the hair soft and silky.

Thomas D.—For cleansing the hair brush, take a piece of washing soda the size of a walnut and dissolve in a quart of soft water. Dip the brush, bristles down, in and out of the water repeatedly until the bristles look clean, taking care not to wet the handle or the back; then rinse in clear, clean, water, shake well, but do not touch the bristles, and set the brush, bristles down, to dry in the sunshine.

Mrs. K.—Javelle water is an excellent laundry help, and is made as follows: One pound washing soda dissolved in one quart of boiling water; one half pound of chloride of lime (fresh, unslacked lime may be used) in two quarts of cold water. Let settle. After settling, pour the clear liquid into the soda solution, stir well,

let settle again and put the clear liquid into bottles, or stone jugs, and cork well. For use, a scant teacupful of the liquid in the boil water.

Annie S.—To make the face smooth, half an hour before the daily bath apply a thorough coating of white of an egg to the face and let it dry; then wash off with tepid water and proceed with the usual bath in soapy water, adding a teaspoonful of tincture of benzoin to the bath water in the tub. The white of egg cleanses the skin perfectly, freeing it from all impurities and obstructions.

Mrs. G. H.—For a good, cheap baking powder, take one and a half pounds of cream tartar, three-fourths pound each of soda and sifted flour; mix and sift several times; put in tight cans, pasting paper over the joining of lid and can. Use two heaping teaspoonfuls of the powder to one quart of flour. Any first-class grocer will supply you with a good article, both of the cream tartar and soda, at a reasonable price.

A SONG OF MOTHERHOOD.

Sew, sew, sew! For there's many a rent to mend;
There's a stitch to take and a dress to make,
For where do her labors end?
Sew, sew, sew! For a rent in a dress she spies.
Then it's needle and thread and an aching head
And see how the needle flies!

Brush, brush, brush! For there's many a boy to clean,
And start to school with a slate and rule,
With a breakfast to get between.
Comb, comb, comb! In the minute she has to spare,
For what is so wild—unreconciled—
As the wastes of a youngster's hair?

Sweep, sweep, sweep! Oh, follow the flashing broom,
As with towel bound her forehead round
She goes from room to room.
Dust, dust, dust! As down on her knees she kneels,
For there's much to do in the hour or two
Or intervals 'twixt meals.

Bake, bake, bake! For the cookies jar piled high
But yesterday, in some curious way
Is empty again, oh, my!
Stir, stir, stir! In a froth of yellow and white.
For well she knows how the story goes
Of a small boy's appetite.

Scrub, scrub, scrub! For the floor that was spick and span,
Alas, alack! has a muddy track
Where some thoughtless youngster ran.
Splash, splash, splash! For the dishes of thrice a day
Are piled up high to wash and dry
And put on their shelves away.

Patch, patch, patch! And oh for a pantaloons
That would not tear, or rip or wear
In the course of an afternoon!
Patch, patch, patch! And see how the needle flies,
For a mother knows how the fabric goes
Where the seat of trouble lies.

Toil, toil, toil! For when do her labors end,
With a dress to make and a cake to bake
And dresses and hose to mend?
Stew stew, stew! Fret and worry and fuss,
And who of us knows of the frets and woes
In the days when she mothered us?
—J. W. Foley in New York Times.

BOOKS RECEIVED

The Commoner is in receipt of a book by Rev. Josiah Strong entitled "Social Progress." It is a year book for 1905, having economic, industrial, social and religious statistics. Its statistics include world statistics, vital statistics, commercial and financial statistics, industrial statistics and conditions, poverty, crime and intemperance, reform movements, educational and religious statistics, reviews of countries, bibliography, and directory of societies and workers.

It will be seen that the book covers a wide range and furnishes important material for those who are studying, as everybody should, economic and social conditions and questions.

The book is published by the Baker & Taylor Co., 33 E Seventeenth street, Union Square, New York.

Henry George

Doubleday, Page & Co., of New York have just published a twenty-fifth anniversary edition of "Progress and Poverty," it being an inquiry into the cause of industrial depression, with the remedy, by Henry George. Probably no economic book ever issued has had a larger circulation or has exerted a more profound influence upon economic thought than this study of "Progress and Poverty," published twenty-five years ago by the man whose name has become connected with the land tax theory which he proposed as a remedy. The book has been translated into almost every language, and the author has followers who employ in defense of his theory every civilized tongue. The new edition has a medallion portrait of Henry George, by his son, Richard F. George.

The same publishers are issuing "The Life of Henry George," by his son, Henry George, jr. In this "Life" the son has done what the father intended to do, and it is fortunate for the reputation of the father that the presentation of his life and work fell to so faithful and so deeply interested a biographer. The Commoner is glad to call the attention of its readers to these two publications.

Erudition

A. J. Drexel Biddle of Philadelphia was on the Riviera in the spring. At the Nice races he described America to a group of Russians.

"Your Boston," one of the Russians said, "she is call 'Hub sometimes, da?"

Mr. Drexel Biddle laughed good humoredly.

"Yes' that is right," he said. "The Hub of the universe. That is what we sometimes call Boston."

"Da," said the Russian. "You call her Hub for that intelligence, great learnin' there shall prevail. Yes? Da?"

"Yes, da," said Mr. Drexel Biddle. "Every inhabitant of Boston is most liberally educated."

"Exemplify," said the Russian eagerly. "The proofs. Show, if you can, proofs."

The American thought a moment. "Well, here is one proof," he said. "A young man in a Boston restaurant ordered a sandwich. The sandwich was brought promptly to him, but it contained no meat. He called the waiter over."

"'Look here, waiter,' he said. There is no meat in the sandwich."

"The waiter, elevating his brows, said: 'Then why call it a sandwich,' sir. With a minimum of erudition one should be able to avoid a rhetorical solecism so cacophonously glaring."

—San Antonio Express.

AN OLD AND WELLD TRIED REMEDY

MRS. WINSLOW'S SOOTHING SYRUP for children teething should always be used for children while teething. It softens the gums, allays all pain, cures wind colic and is the best remedy for diarrhoea. Twenty-five cents a bottle.