

which needs long cooking, will not be so apt to scorch. Select pie-plant which has a red skin, if possible, and do not peel, for you want the red tint. Mash the stalks, after having cut them into short pieces, much as you would mash potatoes; then put the mashed fruit on the stove in its own juice, where it will cook very slowly at first, and cover closely. As soon as the juice is extracted by the heat, strain through a coarse-meshed sieve, then through a coarse muslin bag; do not squeeze, but let drip as long as it will. Then boil down the juice—perhaps two or three hours; then add the usual "pound of sugar to a pint of juice," boil all together a few minutes, adding, if liked, the juice of a lemon. As soon as it will "set," pour into glasses and set to cool. When cold pour over the top melted paraffine wax, cover with paper and set away in a cool place.—A. C. C.

The long boiling should not be over a hot fire—a "stewing," or simmering will be less apt to scorch, and the juice will need less attention. It might be best to begin with a small amount until you know if you like it.

Do not begrudge the little ones the pleasure of waiting on you. As soon as the baby can crawl or walk, it will find great pleasure in doing little things for you. It will delightedly fetch and carry, and its little puzzled face will often be lifted to you to make out just what you want, as you direct its awakening intellect. It will thus grow up, feeling itself a part of you, and necessary to you, and you should, in all ways, foster this spirit of loving helpfulness. The baby will be ours such a little, little while! Let us keep it as close to us as we may before it hears the call of the world.

Emerson says "He who by force of will or thought is great and overlooks thousands, has the responsibility for overlooking."

#### Bottling Pickles

When putting up sauces and relishes for winter use, care should be taken that the bottles and jars are perfectly air-tight, and this fact can not be assured if the corks are simply fitted into the necks and tied down in the usual manner. Corks are more or less porous. The corks should be first dipped into a mixture of one-quarter pound of beef suet and one-half pound of beeswax, melted down over a slow fire, and be dried at the fire afterwards—this process being repeated several times. Then press the cork into the neck of the bottle and dip the heads and rims into a solution of one-eighth ounce of beeswax melted down with one pound of sealing wax and the same quantity of black resin. When making this mixture, it is well to stir it with a long tallow candle, the wax preventing it from sticking to the bottom of the pan. Sauces, relishes, pickles, liniments, etc., bottled in this way will be in good condition to "keep" indefinitely.

#### Requested Recipes

**Sweet Potato Pie**—Boil sufficient sweet potatoes to make a pint of pulp when rubbed through a sieve; add a pint of sweet milk, a small cupful of sugar, a little salt, the beaten yolks of two eggs and, if liked, a teaspoonful of lemon juice. Bake in a shallow pan lined with rich crust. Beat the whites of two eggs with confectioner's sugar, making a meringue, put on top of the pie after it is baked and return to the oven to "set"—not to brown. Irish potatoes may be used the same way.

**Sweet Potato Pie (southern way)**—Have ready a nice crust, lining a deep pie tin. Boil the sweet potatoes until quite tender; slice into

the pie-crust, sprinkle over it very little salt, a cupful of sugar, a little allspice and drop plentifully over all bits of sweet fresh butter; then cover with a second crust and bake until done but not too brown. If this is too dry a little of the water in which the potatoes were boiled may be added before covering.

**Tomato Relish**—Boil ripe tomatoes and put through a fine sieve; to every two quarts of the strained juice add one teacupful of strong vinegar one tablespoonful of salt and one teacupful of sugar. When cooking the tomatoes no water should be used—just the juice of the tomato. This should be put into small bottles, corked, and the cork dipped in sealing wax, as it "keeps" much nicer.

**Spiced Grapes**—Five pounds of nice grapes, three pounds of sugar, one tablespoonful of cinnamon, half tablespoonful of cloves, one-fourth pint of vinegar; cook the grapes until soft and rub them through a colander; then, to the pulp add the sugar, vinegar and spices and boil down as thick as wanted.

At this season of the year the table can be made very attractive with fruit—peaches, pears, grapes, apples, in all the colors of the orchard, may be piled upon a pretty dish, and will give the plainest table a beauty that nothing else can. Then, too, there are such rich colors among the flowers, with now and then the "first-lings of the season," a scarlet, yellow, brown or variegated leaflet, to mix in with the feathery ferns and other green foliage grown expressly for ornamentation.

#### Putting Away the Jellies

Remember to supply yourself with a few cents worth of paraffin wax when getting ready to make your jelly. When the jelly is made and in the glasses, melt in a water bath (a double boiler can be made by setting one vessel containing the wax into another vessel containing boiling water) until it will pour, a sufficient quantity of the wax to pour over the top of each glass an eighth to a quarter inch of the paraffin. This must be put on the jelly after the jelly is "set" and cold, and the wax will immediately harden, sealing the jelly effectually away from insects, preventing mould, and preserving it from the air. If you like, you can cover the top with the glass cover, or paste a bit of cloth or paper over it. When the jelly is to be used, simply lift the cake of wax off the top, wash it nicely and drop it into a can for use again. It will last a long time, and should be kept perfectly clean.

Do not boil your jelly too long. Long boiling will make it dark in color. Most of jellies will harden sufficiently if set in the sun.

Remember that fruit should be a little under-ripe than over-ripe, if you want clear, beautiful jelly. Do not squeeze the jelly bag; let it hang until it ceases to drip, and use this juice alone for your finest jelly. If there is still juice, it may be pressed or squeezed out and made into jelly to be used for cakes, etc. Jellies should be put into small glasses or dishes in order that only what one uses at once may be disturbed.

#### "Tomato Soy"

Here is a recipe for this relish, which has been called for; the recipe has the strong endorsement of a writer in the *Delineator* for September: "Peel and chop a peck of ripe tomatoes until they are quite fine; then put them over the fire in a preserving kettle, with a half-teacupful of whole cloves, the same of whole allspice, a scant teacupful of salt, a tablespoonful of black pepper, and three red peppers and five onions

which have been chopped fine. Let the ingredients boil together for fully an hour, and immediately add a quart of the best cider vinegar and remove from the fire. When the "soy" has cooled sufficiently it may be bottled. If corked and sealed tightly it will keep all winter, or even longer."

#### Cottage Cheese

Heat sour (clabbered preferred) milk until the whey separates and rises to the top of the pan, being careful not to heat it too long, as this will make the curd dry and "tough." Pour this, curd and whey, into a bag of cheesecloth, and hang where it will drip—do not squeeze—for several hours, or until it ceases to drip. Then turn the curd out into a suitable dish or vessel, add salt and pepper to taste, and work into it until smooth and creamy, enough rich cream, sweet or sour, as you may like, to thoroughly moisten it. This may be dished into little fancy dishes, and is not only nice to look at, but exceedingly good to eat. The fresher the sour milk is, and the richer the cream, the better. Another way is to chop the curd, using butter, pepper and salt and a very little cream, and mold into balls; but the first way is the best way.

#### Contributed Recipes

**Mustard Pickles**—Mix one-half a cupful of flour with three tablespoonfuls of mustard, one-half tablespoonful of tumeric with enough cold vinegar to make a smooth paste, and add enough vinegar to make a quart in all. Boil until thick and smooth. Take one pint of very small cucumbers, two large cucumbers sliced, one dozen small button onions, one small head of cauliflower, one green and one ripe pepper chopped fine. Make a brine and let all vegetables stand in it for twenty-four hours; then drain well, add the vegetables to the prepared mustard, heat thoroughly without scorching, and bottle. The vegetables are sometimes cooked until tender before adding to the mustard mixture. It is nice to save up all wide-mouthed bottles to put such things in, corking, and dipping the neck of the bottles in sealing wax.—E. S.

**Pumpkin Butter**—This is one of the old-time "delicacies." Put pumpkins in a cider or other press, and extract all the juice possible. Then to two gallons of the juice add one gallon of chopped pumpkin and boil down, stirring frequently, until as thick as a syrup. This must be flavored or "sugared" to suit the taste; or it can be eaten as it is.—H. C.

**Recipes wanted**—We have requests for cooking and using Okra, and for putting it up for the winter. Will some one favor us? Also a recipe for Spanish catsup. Also ways of using white grapes, other than in making jelly.

**Nice Dumplings**—Chop fine half a pound of suet; mix with it the same amount of grated bread, a tablespoonful of flour, quarter of a pound of currants, a tablespoonful of sugar, the grated peel of half a lemon, one-fourth of a nutmeg grated, and three well-beaten eggs. Mix thoroughly and roll into round balls, tie each in a bit of clean white cloth, drop into boiling water and boil for half an hour. Serve with melted butter and sugar, or any desired sauce suitable for pudding.—E. S.

#### Query Box

**Hassah**—For foul breath from stomach trouble, try any of the charcoal preparations to be had at your druggists. Best to cure the stomach trouble, however.

**Johnny S.**—Yes, indeed, our boys are to be praised for being clean and neat. There is nothing nicer than a nice boy—not even a nice girl. Ask the girls, themselves, if I am right.

For the "grimy" hands, rub clean lard or vaseline well into the lines, using as you would soap; then wash with a good toilet soap and quite warm water, rinsing thoroughly with cold water; then rub dry with corn meal and vinegar. The meal and vinegar are cleansing and healing.

**Housewife**—Pretty little daintily-carved wooden spoons and forks, for use at table in pickles and relishes, can be had at small cost, and last a long time.

**Mrs. G.**—If you can not devote much time to your flowers, try the hardy, herbaceous perennials or biennials, or shrubs. Many of them are fine, and some bloom the first season.

**E. J.**—For the cracked finger nails, rub vaseline or sweet oil on them at night, or soak them in warm oil for half an hour. Cracked or ridged nails indicate some constitutional disorder.

**Mrs. S.**—Spices, as a rule, should be used whole in pickles, or slightly bruised in preference to the ground. They may be tied up in muslin if whole, but must be, if the ground are used.

**Fannie S.**—For the cucumber relish, grate large cucumbers after peeling; add strong vinegar to cover, and salt and pepper to taste, bottle and cork. Flavor may be varied by adding grated horse radish and spices, such as are liked.

**Ella S.**—Whatever tonic you use, the good effects depend largely on its being thoroughly rubbed into the scalp; the trouble is with the roots and cells—not the hair itself. Massaging the scalp will induce blood-circulation, which is often all that is needed.

**Mrs. J. L.**—It is claimed that oleomargarine and renovated butter yield very little, if any, foam when boiled, and boil with a crackling sound, while genuine butter yields a great deal of foam if perfectly fresh, and makes little noise, not at all crackling. You might try it.

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