

of cayenne, one of salt, and one of dry mustard; stir the butter and condiments together, add the egg, beat hard and add a cup of cream, the beaten white and lemon juice to taste; cook until thick in a farina boiler, stirring constantly.

Individual pies, or tarts always appeal to the children. Apple tarts with a spoonful of whipped cream on each will taste better than the same baked in a big pie and cut into wedges. Try it.

**Canning Apples and Quinces**

If the quinces are plentiful, use equal parts of apples and quinces; but if not, a few quinces will give flavor to a goodly quantity of apples. First cook the quinces in sufficient water to cover them, after peeling and coring; cook until tender; take them out and cook the peeled, cored and quartered apples in the same water, adding more boiling water if not enough. Put into the jars a layer of apples, then what quinces you can, and fill all the jars in this way; then pour over them a syrup made of half pound of sugar to a pound of the mixed fruit; let stand over night, then heat the sealed cans in boiler as usual.—Mrs. C. S.

**Apple Jelly**—Quarter without peeling or coring, tart, juicy apples that are sound; drop the apples as you cut them into cold water, and when all are prepared, lift the fruit from the water with what moisture clings to the fruit and put into a preserving kettle; simmer very gently until the juice is withdrawn; then boil slowly until the apples are quite tender and broken. Lift a few ladles full at a time into a jelly bag, and allow the juice to drip through; do not squeeze, as this will make the jelly clouded. When all the juice is extracted, measure a pint of juice and a pound of sugar; put the sugar in a slow oven to heat, boil the juice for twenty minutes, skimming; then pour into it the hot sugar and stir until this is dissolved, then bring to a boil again, and test as it boils, and when the juice "drops" from the spoon, fill into jelly glasses, and set away to cool. When quite cold, pour over the surface of the jelly a quarter of an inch of melted paraffin wax. This will keep the jelly from molding.

When making orange marmalade, use one large grape fruit to a dozen oranges. The flavor is excellent.

**Putting Up Pears**

For preserving pears, try this: Peel and core five pounds of sound cooking pears and cut into small pieces; cover with three pounds of sugar and let stand over night. Next day put them into a suitable preserving kettle over a slow fire, adding the juice of three oranges and two lemons and the yellow rinds grated from two oranges; cut three-quarters of a pound of raisins in pieces and add; also add, just before taking from the fire at the end of two hours' slow cooking, half a pound of nut kernels rolled or broken into small pieces. Let come to a boil for a few minutes, then put into pint jars or glasses and seal.

Another: Peel and chop (after removing cores) eight pounds of ripe pears; allow four scant pounds of sugar; put a cup of water and the sugar on to boil, and as soon as it has reached the boiling point add the fruit, the grated yellow rind and strained juice of four lemons, an eighth of a pound of white ginger root scraped and shaven into thin bits; simmer over slow heat to the consistency of marmalade. Care must be taken not to grate the least bit of the white rind of the lemons, as that is bitter. Wash the ginger well, and scrape and cut just as thin as possible, or it will not cook at all.



(Continued from Preceding Page)

**7359—Misses' Dress**—Cut in sizes 14, 16, 18 and 20 years. This simple and graceful dress for a young girl has a plain waist with the sleeves extending to the neck edge and a separate two-piece skirt closing at the left side.

**7380—Ladies' Dress**—Cut in sizes 34 to 44 inches bust measure. Taffetas will make up well in this style, with the trimming of fine serge. The dress closes at the front and may have long or short sleeves. The four-gored skirt can be made in full or tunic length.

**7354—Ladies' Shirt-Waist**—Cut in sizes 34 to 46 inches bust measure. Combinations of silk and lace, of crepe de Chine and net and of two patterns of other materials are liked for waists made in this manner. This waist may be made with either of two styles of sleeves.

**7371—Children's Dress**—Cut in sizes 4, 6, 8, 10 and 12 years. Linen or serge can be used for this dress with the trimming of plain or contrasting material. Dress closes at the left side of the front. Long or short sleeves may be used.

**7347—Infant's Set**—Cut in one size. This set consists of a dress, petticoat, coat, cap, sacque and bib. All the garments are cut in one piece. Lawn, nainsook or muslin are used for the

dress and petticoat, and the coat is generally of a warm, white material.

**7353—Girl's Dress**—Cut in sizes 2, 4, 6 and 8 years. Linen, gingham, or calico can be used to make this dress. The body and sleeve sections are in one. The round or square neck and long or short sleeves may be used. The pattern also provides for a pair of bloomers.

**7376—Boy's Blouse**—Cut in sizes 4 to 14 years. Linen, calico or chambray can be used to make this blouse. The blouse can be made with or without the back yoke facing and is very simple and easy to make.

**7367—Ladies' Dress**—Cut in sizes 34 to 46 inches bust measure. Linen, serge or gabardine can be used to make this dress. The dress closes at the front and can be made with or without the front yoke. The skirt is cut in four gores.

**7358—Ladies' Dress**—Cut in sizes 34 to 46 inches bust measure. Serge, gabardine, linen or poplin can be used to make this dress. The dress closes at the front and may be made with long or short sleeves. The four-gored skirt can be made with or without the yoke.

**7346—Ladies' Apron**—Cut in sizes 36, 40 and 44 inches bust measure. An apron without bulkiness is here shown with a straight and narrow front panel to which are joined the sides. The apron buttons in the back.

This is excellent for short-cake filling.

**Pickled Pears**—For Seckel, or other small pears, do not peel them, but the cores may be scooped out, unless it is known they are perfectly sound. For eight pounds of fruit allow four

pounds of brown sugar and one quart of vinegar. Drop into the sugar and vinegar when put on to boil little muslin bags containing all together four tablespoonfuls of cinnamon, and two grated nutmegs; then add the pears, cover closely and simmer very

slowly until the fruit is tender. Lift the fruit into a jar or jars, cook the syrup half an hour longer, then pour boiling hot over the fruit; leave the spices in the syrup. Seal airtight.

**CHRIST, THE VILLAGER**

Christ was a small town man, and no world builder. He preached the kingdom of God, knowing God for a spirit and having an increasing realization of the kingdom as a state of being. But he had no program. He followed the inward voice, and followed it instinctively, with the freedom of a river in its natural channel, with no fretting of the flesh. But where the voice left him uninformed he was simply a man from Nazareth; his social outlook was the outlook of a villager.

All the great prophets of Israel had come out of the wilderness; their words were full of terrible things—thunders, earthquakes, fire on the mountains. But the words of Jesus are all of the small town—the candle and the bushel, the housewife's measure of yeast, the children playing in the street. The rich he knew only as the poor and the oppressed knew them; the kings of his parables were the kings of fairy tale and legend; such rulers and potentates as make the stock of the village story teller. His very way of speaking was a folk way; the pithy sentence, the pregnant figure. He saw God reflected in every surface of the common life, and taught in parables which are, after all, but a perfected form of quizzes and riddles dear to the unlettered wit. That is why so many of them are remembered, while his profounder sayings escaped his audience. It is evident from the form of these, blunted as they are by retranslation, that they were many of them cast in the matched and balanced sentences of Hebrew verse, which accounts in part for their easy retention.

He was a man wise in life, but unlearned. He read no books but the scriptures; wrote nothing; took the folk way of transmitting his teaching from mouth to mouth, and trusted God for the increase; and he had the folk way in his profoundest speech, of identifying himself with the power that used him. He dramatized all his relations to the invisible. And with it all he was a Jew of the circumcision. He grew up beyond Judaism as a stalk of grain grows from its sheath, but never out of it. Always, to his death, it was there about the roots of his life.—Mary Austin in North American Review.

**WHAT THE REPUBLICAN PARTY NEEDS**

Every one is tired of bickering, cavilling and carping about the several terms of the tariff; the people want a party of positive principles, of deep and passionate moral convictions, of chivalrous and irreproachable leadership. Just to pick out flaws and point to faults and indicate errors in the democratic party is not sufficient. What does the republican party stand for unequivocally and enthusiastically? Let those things be formulated in simple and sincere manner, and the response of the voters will be instantaneous and unmistakable.—Philadelphia Public Ledger.

**IN DOUBT**

When some friend meets ex-Governor Foss of Massachusetts in the street and asks him how things look for the party, that statesman must have to stop and think before replying, so as to be sure to remember which one he belongs to at the moment.—Columbus (Ohio) Journal.