

shake to settle the fruit, then fill to overflowing with the spiced syrup; seal boiling hot.

**Spiced Vinegar**—Take one quart of cider vinegar and put into it half an ounce of celery seed, one-third ounce of dried mint, one-third ounce dried parsley, one garlic, three small onions, three whole cloves, a teaspoonful of whole pepper-corns, one teaspoonful of grated nutmeg, salt to taste and a tablespoonful of sugar; put all into a jar and cover it well; let stand for three weeks, then strain and bottle, corking it well. This is excellent for flavoring salads and other dishes.

To green cucumber pickles, put green grape leaves or fresh green cabbage leaves between them when heating. Another way is to heat them in strong ginger tea. Turmeric is India saffron, and is used to give yellow coloring to pickles. To keep the vinegar from losing strength, put a few pieces of horseradish root in the jar. This is especially good for tomato pickles. When pickles are put into the jar, the vinegar should completely cover them; if after standing this is not the case, turn off the vinegar and heat fresh vinegar and spices to boiling, as the first, and fill the jar to overflowing and seal.

#### Pick-Ups

The combination of dried fruits and nut-meats makes nourishing and healthful diet in compact form, and most people like the mixture. See that there are plenty of the native nuts gathered if you live where they can be reached. Nut meats are full of nourishment, and the time spent in the woods gathering them is never lost. If you live near the woods, be sure to spend a few days in "going nutting."

If the native nuts can not be had in your locality, they may be found on the market in many large or small towns at reasonable prices. Imported nuts are more expensive, but may be had at reasonable prices if nothing else offers. Black walnuts, shell-bark hickory nuts, hazel-nuts grow in nearly all wood regions, and if a few of these trees are planted on the home farm, it will be but a few years before the "home-grown" can be harvested. Plant the nuts this fall as soon as ripened, where they are to be grown. Many nut trees can be had of the nurserymen.

If you do not know how to plant and attend to nut trees, write to the Department of Forestry, Washington, D. C., for printed matter.

#### Home-Made Soap

If you have saved your surplus beef drippings, or mutton fat, or even meat fryings, weigh what you have, and if the amount is five pounds of clear grease, take one can of concentrated lye and one-half cupful of ammonia, dilute the lye with six cupfuls of cold water, then add one-half cupful of borax and the ammonia. After the lye is thoroughly dissolved, have the fat melted, but not very hot, and mix the two together, stirring the mixture with a wooden paddle for about eight or ten minutes, or until it is as thick as honey. Have ready some wooden or pasteboard boxes and pour the mixture into them. In half an hour cut the solidified mass into cakes of the desired size, let stand several hours longer to harden.—Mrs. C.

#### Pickle Relishes

One head of cauliflower broken fine, one head of solid white cabbage chopped fine, six peppers chopped, six white onions sliced. Boil all together in salt water until tender, and drain. Take three pints of vinegar and a handful of white mustard seeds, add these to the drained mixture and bring to a boil, letting boil

a few minutes. Then take one cupful of light brown sugar, half a cupful of made mustard, half an ounce of celery seed, half an ounce of turmeric, and stir them in thoroughly

just before removing the mixture from the fire. Seal in glass jars.

**Chow-Chow (Mrs. D's recipe)**—One peck of green tomatoes, half a peck of string beans, one-half gallon

of onions, one-fourth pint of mixed green and red peppers, two large, solid white heads of cabbage, four tablespoonfuls of white mustard seeds, two tablespoonfuls each of cloves, allspice and celery seed, one box yellow mustard, one pound brown sugar, one ounce of turmeric. Slice the tomatoes and let stand over night in brine, then squeeze out with the hands; chop cabbage, onions, beans and tomatoes separately and mix all with the spices. Put in a preserving kettle, cover with vinegar and boil three hours gently, until tender. Pack in small jars and seal.

**Chow-Chow (Mrs. Sloans' recipe)**—Three or four dozen large cucumbers cut in small pieces, three heads of cabbage and two dozen small onions chopped; sprinkle a little salt on each and let them stand one hour, then squeeze dry and scald in weak vinegar, then squeeze out of that and add two and a half pounds of brown sugar, one pound of white mustard seeds, half pound of good mustard, three ounces celery seed, two ounces turmeric, a little curry powder, and mix all together well, then put in the preserving kettle, cover with strong vinegar and let boil up hard for a few minutes, then pack in jars and pour the vinegar over the pickles.

#### THE COST OF PEACE

The people of Europe are wasting untold life and wealth in their present struggle, yet we Americans congratulate ourselves daily that we are on this side of the ocean and not called upon to bear the staggering cost of war. We are very fortunate, but not all of us realize that even we are carrying upon our shoulders a tremendous war burden.

What does war cost us? During the one hundred and thirty-eight years of our independence we have spent about twelve years in war, or about nine per cent of the time. But the money we have spent for war during that time has not been nine per cent of our expenditure. It has been about eighty per cent of it. For some years we have enjoyed perfect peace, but our war expenses have continued—have increased, have been quadrupled in the last twenty years. During the past year, in a time of peace, we have spent \$478,000,000 for war purposes, army, navy, pensions and interest on the national debt, which is entirely a war debt. This war expense constitutes seventy per cent of all the money spent by the government; while only the other thirty per cent pay the bills for all civil purposes, including rivers, harbors, Panama canal, agriculture, congress, the executive and the judiciary.—Christian Herald.

#### CELEBRATES 31ST WEDDING ANNIVERSARY

A Hot Springs (Ark.) dispatch, dated Oct. 2, says: Seated about the dinner table where the women of the Presbyterian church had Mr. Bryan as their guest today, after his address to the efficiency convention, Mr. Bryan fidgeted with his watch until the hands reached 2 o'clock. Then he spoke as follows:

"I would like to have my friends here drink a toast with me. I would drink to one who has borne the greatest of my burdens and who deserves the most of the praise—to my wife. Just thirty-one years ago at this minute I was married."

The toast was drunk in grape juice. A telegram of congratulation was sent to Mrs. Bryan.

#### AN OCTOBER ARGUMENT

There are compensations in all things. When women get the suffrage they won't want to be moving all the time, for fear of losing their votes.—Puck.



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of the pretty soft materials can be used to make this negligee. It is made with the Empire waistline and can be either plaited or gathered.

**7425—Ladies' Dress**—Cut in sizes 34 to 46 inches bust measure. Linen, serge, broadcloth or gabardine can be used for this dress with the trimming of contrasting material. The dress closes at the front and has a four-gored skirt.

**7400—Ladies' Apron**—Cut in sizes 34, 38 and 42 inches bust measure. Linen, gingham or calico can be used for this apron. The apron has a panel front and fastens in the back. The pattern provides for separate sleeves.

**7426—Ladies' Waist**—Cut in sizes 34 to 42 inches bust measure. This waist is very stylish and up to date. It closes at the front and the collar may be buttoned high or rolled in low outline. Linen, madras or crepe de Chine can be used to make this waist.

**7427—Ladies' Skirt**—Cut in sizes 22 to 32 inches waist measure. Such materials as tweed, serge, poplin, velvet and the like are employed in making these skirts and the waistline is adjusted to suit individual taste. The skirt is cut in two gores and has inverted side sections.

**7436—Ladies' Waist**—Cut in sizes 34 to 44 inches bust measure. This plain tailored waist can be developed in madras, linen or crepe de Chine. The long

or short sleeves may be used. The trimming may be of contrasting material.

**7422—Children's Dress**—Cut in sizes 2, 4 and 6 years. Serge, linen, poplin or gingham can be used to make this pretty dress. The dress closes at the back and may have long or short sleeves. Collar and cuffs are of contrasting material.

**7416—Girl's Dress**—Cut in sizes 6 to 12 years. Dark blue serge can be used for the overblouse of this dress and the rest of the dress can be made of white serge or other wash materials. The dress closes at the back and the overblouse is separate.

**7430—Misses' Dress**—Cut in sizes 14 to 20 years. Satin and serge or taffeta and serge can be combined in making this pretty dress. The waist is plain and the long sleeves end with a wide taffeta cuff. The skirt is cut in two gores.

**7429—Ladies' Dress**—Cut in sizes 36 to 44 inches bust measure. This dress is stylish and up to date in every particular. The sleeves may be long or short. The skirt is cut in three gores and is attached to a yoke.

**7395—Ladies' Apron**—Cut in sizes 36, 40 and 44 inches bust measure. This apron is very useful as it covers the entire dress or it may be worn without a dress. The sleeves can be used or omitted and the pattern provides for a dust cap.