

sides to the sunshine. Pack in jars not quite full. To one gallon of vinegar, add one teacup of sugar, three dozen whole cloves, three dozen allspice, two dozen peppercorns, a dozen blades of mace; (ginger, mustard, horse radish, celery seed, coriander and cayenne may be added if liked, to suit the taste); in part of the vinegar boil the spices and sugar eight minutes, scald the rest of the vinegar, and pour all over the walnuts, boiling hot. In three days, pour off the vinegar, scald and pour again over the walnuts, and in three days more repeat the process. It will take two or three months to thoroughly pickle them, but they are worth the trouble, and will keep a long time.—P. H.

Jams and Marmalades.

Jams are made of whole fruit and sugar—no spices. The soft fruits, which need no peeling, are chosen. Thoroughly clean and mash the fruit, boil twenty minutes before adding the sugar, usually allowing three-fourth pound of sugar to one pound of fruit; use only best granulated. Stir constantly, and cook until quite thick; for stirring, one should have a paddle made like the apple-butter "stirrer," only much smaller, as but a small quantity of jam should be cooked at one time, to avoid scorching. The slightest scorch will ruin the flavor. Most of housewives press the fruit through a wire sieve, before adding the sugar, to extract the seeds and any hard pieces, though others do not. It is nicer without the seeds. A very nice jam, or marmalade, may be made by using the pulp of the fruit from which the juice has been drained to make jelly; to this, after pressing through a sieve to remove seeds, skins, etc., a very little water and a lesser quantity of sugar should be added, and then boil it down thick, stirring constantly. When either jam or marmalade, or the various "fruit butters" are cooked enough, no juice will show about the edges, and the mass will look dry and glistening.

For making jellies or marmalades from the larger fruits, such as apples, quinces, etc., they should be peeled, and, if the core is at all defective, should be rejected. If the fruit is sound, the peelings and cores may be boiled in a little water and this wa-

**THE REAL CRANK
Is Plainly Marked.**

A crank is one who stays in beaten paths when common sense tells him to leave.

The real crank is one who persists in using coffee because accustomed to and yet knows it hurts him. It is this one who always pays the penalty, while the sensible person who gives up coffee and takes on Postum Food Coffee in its place enjoys all the benefits of returning health.

A well known manufacturer's agent of New York City visited the grocery department of one of the big New York stores not long ago and there he tasted a sample cup of Postum made the right way. He said afterwards: "Just through the energy of that young woman who was serving Postum there I became a convert to the food drink and gave up the drug drink coffee and got well."

"I had used coffee to excess and was gradually becoming a complete wreck, getting weaker and more nervous every day. I paid the penalty for using coffee and when I tasted the delicious Postum I was glad indeed to make the change."

"So I gave up the coffee altogether and have used Postum instead ever since. My family at first called me a crank but seeing how Postum benefited me the first month they all got in line and as a result of Postum's remarkable benefits to me we all drink it now entirely in place of coffee and we are well." Name given by Postum Co., Battle Creek, Mich.

ter be strained off and used to boil the fruit in. The prepared fruit should be covered with water and let boil until tender enough to mash, turned into a bag and let drain all night. The juice will make the jelly, and the pulp may be rubbed through a sieve and two-thirds its weight added, then boiled until thick, stirring constantly, as in making apple butter. It is nicer, of course, made of the whole fruit, juice and all. Always put up jams and marmalades, as you should jellies, also, in small glass, earthenware or stone jars, seal and keep in a cool dry place. Do not use large jars, as disturbing them will cause them to spoil.

Jellies.

In the "good old days," jellies were thought to be nourishing, and were especially prescribed for sick and delicate persons; but in the larger knowledge of today, they are considered only for their pleasant flavor. Jellies may be made of nearly all fruits, but with some, gelatin must be used, and such jellies do not keep so well, and are generally used soon after making. In making jellies, jams, preserves, marmalades, only porcelain-lined agate, or granite ware should be used; brass may be used, but must be kept well scoured, and is not advisable. On no account use iron vessels or spoons. Silver, wood or porcelain-lined spoons should be used. To extract the juice for jelly from soft fruits, put the fruit over the fire in a suitable vessel with just as little water as will keep it from scorching; good jelly-makers seldom use water, heating the fruit very slowly until it makes its own juice. Let scald thoroughly; have a flannel bag, wrung out of hot water and suspended over an earthen or porcelain vessel over the mouth of which has been tied a cheese-cloth strainer to keep out any possible insects, pour your fruit into the flannel bag and let drain as long as any juice drips—in some cases, all night. Do not squeeze or press, as this will make the jelly cloudy.

Measure the fruit juice, and allow one pound of best granulated sugar to each pint of juice; "pint for pint" is the standard measure, but some fruits will "jell" nicely with less. Let the juice boil briskly for ten minutes, then add the sugar and let boil for ten minutes longer. Do not try to make jelly or jam on cloudy or wet days. Experience will teach you when the jelly is done, but until you have this experience, test it by dropping on a cold dish and setting on ice. If it does not spread, it is safe to pour into the glasses, which may be done without breaking by dropping into the glass a spoonful or two very slowly, and turning it about. If it is not as stiff as you wish, set it in the sun, covering with a bit of window glass, for a few days. When quite cold, pour a thin coating of melted paraffine wax over the top, put on the cover and set away in a cool, dry place.

Query Box.

Reader.—Sent address, as you requested.

Tourist.—It is claimed that one of the best things to keep seed ticks off one while in the woods is oil of pennyroyal; the smell of pennyroyal is said to be disliked by most insects. To prevent the attack of gnats, as well as to cure their sting, use camphor.

Housewife.—To prevent flies from specking your gilt frames, boil three or four onions in a pint of water, then, with a soft brush, wash your frames with the onion water, and the flies will not light on them. This will not injure the frames.

Lizzie D., Humboldt, Kas.—To keep your oil cloth looking well, wash it once or twice a month with skim-milk and water, equal parts; once in two or three months rub with boiled linseed oil. Put a very little of the oil on a rag and rub well into the

cloth, so it will take up all the oil; then polish with a soft cloth—preferably old silk.

A Subscriber, La Plata, Mo.—To rid your cistern of wiggle-tails, reddish-colored bugs, and water-lice, go to the nearest creek or river and, with a small net—a piece of mosquito-bar will do—collect a dozen or more of the little fish called minnows, and put them into your cistern; they will eat up the water-vermin, and purify the water.

Mrs. M. H. K., Liberty, Mo.—To destroy crickets, sprinkle a little quicklime near the cracks through which they enter the room; the lime may be laid down over night and swept away in the morning. In a few days the crickets will most likely all be destroyed. If you have little children, do not let them handle the lime, as, if it gets into the eyes it is exceedingly hurtful; in case it should, wash the eye with vinegar and water.

Mrs. Emma C., Stoutlands, Mo.—A brass, bell-metal or copper kettle must be well cleaned, else it will collect rust or verdigris, which is a strong poison. After washing the kettle with warm water, put into it a teacupful of vinegar and a tablespoonful of salt, place over the fire, and when hot, rub thoroughly with a cloth, so that every part of it is touched by the salt and vinegar; then wash well in warm water; scour it well with wood ashes or fine sand, wash with hot soap suds, rinse with clean water and polish dry; this before using. Even when not in use, it should have an occasional cleaning.

Mary B., Southwest Mo.—For bleaching your yarn, first scour it well; when dry, get a barrel with one head out; put in an iron vessel two or three ounces of lac-sulphur (brimstone), and set this in the bottom of the barrel; throw in coals enough to make a smoke; put some sticks across the barrel for the yarn to rest on; lay the yarn on the sticks and cover up the barrel with a cloth to keep the smoke from escaping. An ounce of sulphur to the cut of yarn is the allowance. This will bleach yarn as white as snow, and renders homemade yarn beautiful for knitting hoods, shawls, scarfs, etc. See that the sulphur does not blaze.

Our Boys.

Do not make the mistake of trying to force your boy to stay on the farm. Many a man is wearing himself out, a "poor" farmer—poor in all the meaning of the word—who, had he been allowed to follow his inclinations, would have made at least a fairly successful mechanic or business man. Many a man has "died, and the worms have eaten him," who, had he sought congenial employment, would have attained to fame and fortune, whereas, having missed his calling, he was only a nobody.

When the time comes that your boy hears the call, he must follow the voice, lead him where it may. Who shall say his going is not well? Every boy is not born a farmer. Let him try his wings. If you are not able to help his projects with financial aid, give him a God-bless-you, and let him go out to do battle with the world with the assurance that, in the old nest there are hearts that love him and faith that believes in his ability.

History proves that there is no limit to which a boy may be bound, however poor, financially, he may be. Time only, and experience, will prove what he may become. If you have given him a good common school education, and his home life has been what it should be, and he feels that he is called to other work, let him go. The boy should ponder well before choosing a life calling, and a wise parent can help him to a better understanding of life by giving broad counsel and helping him where he hesitates.

God bless him, let him go. If he has missed his calling, and looks back

to the farm, he will come back, of his own accord, a wiser, broader, better, stronger man.

A Strange Omission.

Was it a mere oversight? This is the question a great many people will ask themselves in considering the failure of President Roosevelt to mention, except incidentally, the name of Thomas Jefferson during his extended speech at the dedication of the Louisiana purchase exposition at St. Louis. On the anniversary of the very day that the treaty concluding the purchase of the Louisiana territory was signed, the exposition was dedicated. President Roosevelt is a student of history. He knew that in all the negotiations looking to the ceding of the great western empire to the United States no figure was more prominent than the figure of Thomas Jefferson. And yet he contented himself with vague allusions to the pioneers who opened that empire and carved from it states whose individual greatness today exceeds the greatness, in point of wealth and population, of all the original colonies. True, Jefferson needed no eulogy from the lips of his latest successor in the chief magistracy. His glory cannot be dimmed by silence or by spoken detraction, but it seems odd that so scant a mention was made of him by the president of the United States. Sooner or later, whether Jefferson had willed it or not, the Louisiana territory would have been added to the possessions of the United States. It is only natural that this should be so, for it is impossible to contemplate the spectacle of a foreign nation having power to block the commerce which naturally flows down the Mississippi river to the Gulf of Mexico. That, however, is by the way. The fact remains that it was in Jefferson's administration, largely through his efforts and by the force of his influence that the Louisiana territory was acquired. The excuse for the St. Louis fair at this time is the anniversary of that purchase. This was pre-eminently the excuse for the dedication ceremonies at which President Roosevelt was a central figure. And yet the great American whose name should have been on every speaker's tongue at St. Louis on Thursday, was barely mentioned by our president. The Herald confesses that it finds some difficulty hitting upon a reasonable explanation. It is hard to believe that President Roosevelt deliberately slighted the memory of Jefferson. Surely a man who is big enough to be president of the United States, even by virtue of a national tragedy, is too big to be deliberately mean and petty. On the other hand, an oversight, a lapse of memory, as it were, in this particular instance is hardly less objectionable. If Jefferson had been the founder of the republican party, instead of the founder of the democratic party, would he have fared better at the hands of President Roosevelt when the latter sided in the dedication of the Louisiana purchase exposition?—Salt Lake Herald.

Books Received.

At this time when success seems to be the thing for which all strive and yet which many fail to understand, profit may be found in reading an address delivered upon this subject before the students of St. Bede college, by Father Patrick Dillon of Peru, Ill. The quotations made, as well as the arguments used, are worthy of careful perusal.

AN OLD AND WELL 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. It is the best.