

water, enough to fully cover the jars, bring the water to a boil, let boil for ten minutes, remove the boiler from the fire, and as soon as the jars can be handled, tighten the tops, and return to the water until it is cold. Wrap the jars in thick paper and set away in a cool dark place. Light will bleach the tomatoes and may cause them to spoil.

Preserved Pears with Ginger—Cut eight pounds of pears into small pieces; pare a quarter of pound of green ginger, and cut into small bits. Cut six lemons the same way and use the rinds of two; mix the pears, lemons and ginger and add eight pounds of sugar and a cupful of cold water. Boil two hours, or until the fruit is clear; keep the preserves in stone jars. This is recommended.

Baked Apples—Peel and core ten medium sized apples; place in a baking dish, filling holes with sugar; make a sauce of three tablespoonfuls of butter and three of flour creamed; add boiling water to thicken; pour over the apples; dust with nutmeg and bake until done, basting them once or twice with the cream in the pan. Serve either hot or cold.

Budding Roses

E. H. Rhiel, in Colman's Rural World, says: "Roses may be budded the same as fruit trees into any vigorous, hardy, rose stock, Manettia and our wild roses being the best. Roses may be budded now or any time during the season when the bark slips easily. Buds to be used are taken from young growth of this season; the flower bearing shoots generally furnish good buds. These buds may be inserted into old or new stocks, high or low. If stock is small the bud may be put in near the ground and the whole bush turned into the variety which the bud represents. The stock is to be cut off above the bud about ten days after the bud is set. Roses are always very effective when budded high.

"I have in mind an arbor of roses which originally consisted of one variety, the old Seven Sisters, which now represents several varieties, and the change brought about by budding. Buds were placed from three to six feet from the ground. Some of the best hardy sorts were used and also a few of the teas and hybrid teas, which, though not hardy, can be protected in this way perhaps better than otherwise, that is, the long, slender stock on which they are budded can be easily bent to the ground and the tender part covered. One of the most interesting rose bushes I have seen was a wild one growing in a fence row, on which I budded Marechal Niel, about four feet from the ground. This bush produced, all summer long, roses that were the enchantment of all who saw them, and although one of the most tender varieties it was safely carried through the severest winters by being bent to the ground and covered with leaves. I have also turned wild roses into beautiful specimens by budding the Crimson Rambler up high. We now have the ideal rose to work in this way; it is the new Baby Rambler, which when well established is never seen out of bloom throughout the growing season. I consider this one of the grandest roses ever introduced. After growing a wealth of bloom all season it may be potted and had in bloom all winter under favorable conditions. The blossoms have much the same appearance as Crimson Rambler, but are not so double and therefore all the more graceful."

Taking Out the Stains

There is no question that comes more frequently to the Home Department than that of how to remove spots and stains from the various fabrics in use in the household. In order to do the work intelligently it is neces-

sary to know the nature of the stain, as well as the kind and quality of goods to be cleaned. White goods are generally very easy to clean, but colored articles require a much more careful method of procedure. Almost any preparation used for taking out stains will injure colors, and silk and woolen, or mixed goods are much more liable to injury than the cottons and linens. With some delicate fabrics or colors, almost any preparation will leave a discoloration worse than the original stain, and of larger proportions. Then, too, many women are careless in applying the cleansers, and make a bad job of anything they undertake because of doing things in a disorderly or slovenly way, with poor material, or with soiled hands, or by laying on anything, that of itself, will stain; or, more likely than all else, failing to use common sense and good judgment in selection and application. Even professional cleaners do not always do their work well because of using methods open to question and of doing the work in a slovenly, careless manner. For the successful removing of stains, more is needed than simply to be "told how."

Some Apple Recipes

The fresh autumn crop of apples is now just beginning to enter the market, and we give a few good, nutritious and inexpensive ways of serving them cooked.

For Fried Apples—Core and peel several large, tart apples; cut slices right across the apples, making rings about a quarter of an inch thick; drop into cold water for a few minutes, then dry and dip them in sugar and fry quickly in hot butter. Some prefer not to peel the apples, claiming that they are better flavored unpeeled.

Apple Tapioca—Core and pare six fully ripe apples; set these in a pudding dish; fill the hollow of each apple with fine white sugar and stick into each three cloves. Sprinkle around the fruit six tablespoonfuls of large pearl tapioca; squeeze a little lemon juice on each apple, and pour two cupfuls of cold water very gently into the dish. This should be cooked very slowly for an hour and a half, when the tapioca will have formed a delicate jelly all about the apples; serve lukewarm, not hot, with cream, and it will be found perfectly wholesome for invalids as well as well people.

Apple Snow—Dissolve half a box of gelatine in a cup of cold water; pass three heaping cupfuls of stewed apples through a sieve, sweeten and flavor with lemon juice and cinnamon and mix with the jelly. Whip a pint of sweet, rich cream and stir lightly into a fruit. Heap this into a glass dish and set it in the refrigerator until ready to serve.

Apple Turnovers—Serve one to each guest. Make a very rich, "short" pastry dough, roll it out and cut into squares about five inches wide; set in the middle of each piece a large pared and cored apple; drop into each apple a piece of butter about as big as a small hickorynut; fill up the hole with sugar and put more around the outside of the fruit. Into the sugar stick two inches of cinnamon and press three cloves into the flesh of the apple. Lay a slice of lemon on top of all this. Take up the four corners of the pastry, pinch them into a knot over the apple and let them bake in a good, quick oven so that the pastry may be well browned, but give them time to get well done inside. They may be eaten with or without cream.

In cooking onions, much of the strong flavor is removed if they are parboiled. To parboil them, prepare them ready for cooking, and let boil about five minutes; add a bit of cooking soda the size of a large pea for a pint of onions. Cook two or three

minutes longer, then carefully drain off the water, then proceed to cook as usual. Much of the strong flavor is thus removed. Many who cannot eat onions cooked the usual way without parboiling will find the vegetable much more delicate to the taste.

A PARABLE

Said Christ our Lord, "I will go and see

How the men, my brethren, believe in Me."

He passed not again through the gate of birth,

But made Himself known to the children of earth.

Then said the chief priests, and rulers, and kings,

"Behold now, the Giver of all good things;

Go to, let us welcome with pomp and state

Him alone who is mighty and great."

With carpets of gold the ground they spread

Wherever the Son of Man should tread,

And in palace chambers, lofty and rare,

They lodged Him and served Him with kingly fare.

Great organs surged through arches dim

Their jubilant floods in praise of Him;

And in church, and palace, and judgment hall,

He saw His image high over all.

But still, wherever His steps they led,

The Lord in sorrow bent down His head,

And from under the heavy foundation stones

The son of Mary heard bitter groans.

And in church and palace and judgment hall,

He marked great fissures that rent the wall,

And opened wider and yet more wide

As the living foundation heaved and sighed.

"Have ye founded your thrones and altars then

On the bodies and souls of living men?

And think ye that building shall endure,

Which shelters the noble and crushes the poor?"

"With gates of silver and bars of gold

Ye have fenced My sheep from their Father's fold;

I have heard the dropping of their tears

In heaven these eighteen hundred years."

"O, Lord and Master, not ours the guilt,

We build but as our fathers built;

Behold Thine images, how they stand,

Sovereign and sole, through all our land.

"Our trust is hard—with sword and flame

To hold Thy earth forever the same,

And with sharp crooks of steel to keep Still, as Thou leftest them, Thy sheep."

Then Christ sought out an artisan,

A low-browed, stunted, haggard man,

And a mother girl, whose fingers thin

Pushed from her faintly want and sin.

These set He in the midst of them,

And as they drew back their garments' hem,

For fear of defilement, "Lo, here,"

said He,

"The images ye have made of Me!"

JAMES RUSSELL LOWELL.

CI 'UNCEY

Once Chauncey Depew was the joy of the land. His little speeches, his

little stories and his unceasing optimism made him good to see and good to have. And that despite the fact that he was a "wicked" railroad president and chairman in time when railroad presidents had even more knocks to take than they have today. He was "Chauncey the peach," and he did not deny it.

There may always be sad depths of sorrow beneath a smiling, happy surface, but who would have looked for the grim, vile specter shape in which Chauncey is now revealed. He is spotted with graft. The split hoofs are plain to be seen. The sulphurous smell cannot be dodged.

He cannot smile while he tries to explain the legal services which he rendered to the Equitable during the years of his \$20,000 per. He cannot jest as he mentions the \$250,000 loan which he aided the Depew Improvement company to obtain from the Equitable on property now worth little more than half that amount. There are no neat little speeches he can make about his verbal guarantee that the debt would be paid—a guarantee he admits had no legal validity. We want to know why he should have guaranteed even thus cavalierly the debt of a company concerning whose affairs he pleaded dark ignorance, but we get no answer.

Alas! poor Chauncey. The peachy bloom is gone. The worm is at the core. He is in the barrel in the back alley, along with the other specimens of rotten fruit that must be carted off by the garbage man.—Chicago Record-Herald.

OBEYING DIRECTIONS

The managing editor wheeled his chair around and pushed a button in the wall. The person wanted entered. "Here," said the editor, "are a number of directions from outsiders as to the best way to run a newspaper. See that they are carried out." And the office boy, gathering them all into a large waste basket, did so. Washington Life.

HEART RIGHT

When He Quit Coffee

Life insurance companies will not insure a man suffering from heart trouble. The reason is obvious.

This is a serious matter to the husband or father who is solicitous for the future of his dear ones. Often the heart trouble is caused by an unexpected thing and can be corrected if taken in time and properly treated. A man in Colorado writes:

"I was a great coffee drinker for many years, and was not aware of the injurious effects of the habit till I became a practical invalid, suffering from heart trouble, indigestion and nervousness to an extent that made me wretchedly miserable myself and a nuisance to those who witnessed my sufferings.

"I continued to drink coffee, however, not suspecting that it was the cause of my ill-health, till, on applying for life insurance I was rejected on account of the trouble with my heart. Then I became alarmed. I found that leaving off coffee helped me quickly, so I quit it altogether and having been attracted by the advertisements of Postum Food Coffee I began its use.

"The change in my condition was remarkable, and it was not long till I was completely cured. All my ailments vanished. My digestion was completely restored, my nervousness disappeared, and, most important of all, my heart steadied down and became normal, and on a second examination I was accepted by the life insurance Co. Quitting coffee and using Postum worked the cure." Name given by Postum Co., Battle Creek, Mich.

There's a reason, and it is explained in the little book, "The Road to Wellville," in each pkg.