Health Hints -:- Fashions -:- Woman's Work -:- Household Topics

What Love of Order Costs

By A MERE MAN.

The average woman "tidies up" as naturally as she eats and drinks. Eating and drinking are, however, relegated to certain fixed times and seasons and she is very particular as a rule with regard to the nature and quality of the articles, solid or liquid, upon which she operates. But there is no close-time for the tidying habit and nothing is exempt from it or comes amiss to it. The tidying habit is omniverous and all-inclusive—a cormorant, ostrich and municipal destructor combined.

Take your own wife, for instance. She will "tidy up" with equal facility, dexterity and completeness, the evening paper you have just brought in and which you have not read a single word, the cast of flies you have just purchased for tomorrow's fishing excursion up the river and the key, which is the only one that fits your desk.

She can't help it. The tidying habit, with long indulgence, becomes a dominating passion—like drink or opium. Indeed, it would seem to be a form of domestic kleptomania, and the various performances of a somnambulist or a person under hypnotic influence. It would be interesting, indeed, if some powerful hypnotist could, by the method of suggestion, for instance, prevail so powerfully over the natural instincts of a woman as to cause her to pass her husband's tobacco pouch, say, without "tidying it up." Hypnotism would win a convert to its efficiency if it could do that.

The average woman has an inate sense of the "eternal fitness of things." She must have or could not do the things she does. This sense, by some mysterious and occult process which no metaphysical philosopher can define, causes her to conclude that the only proper and possible place for a vest you discarded during the too hot days of the summer is at the bottom—the very bottom—of the top left-hand drawer of the chest in the attic.

Her hand seems to draw everything to it, just as an electro-magnet makes the iron filings fly toward its all-compelling poles. Once in her clutches, any article, especially if it is one which you require immediately and which will be stale or useless tomorrow, is doomed to solitary confinement for periods ranging from six months—very rare instances—to 100 years. Indeed, it is thought that an ancient Egyptian papyrus, containing the news of the day, lately discovered in the recess of a wall in an unearthed royal palace, was one which Pharoah's wife "tidied up" 4,000 years ago. It is more than probable.

You remember the favorite pocket knife you had when you were a boy? It was a marvel of shining blades, big and little, corkscrews, gimlets, button hooks, awls and toothpicks. In an unlucky moment of absent-mindedness you left it on the kitchen table. It was tidied up." Ten years afterwards, when the family was moving it was brought into the light of day once more, along with other long missing treasures of yours from the farthest and darkest corner of the closet under the stairs. Too late, alas! Ten years had cooled your passion for pocket knives of general and universal utility and the knife sought with tears ten years before charmed no longer. Besides it was so rusty that you broke your nails trying to open it and you gave it to the man who calls for old iron.

You remember, too, in the impecunious days of early wedded bliss laying down on the tea table for a brief moment a receipt for $20. Your young wife, who would not willingly have caused you a moment's inconvenience, had the tidying habit strongly developed. She inherited it from a long line of tidiers. Twenty years later, yellow with age, you discovered that receipt, at the bottom of the topmost chest but six in the boxroom. Meanwhile you had paid the bill again under a threat of legal proceedings because the tradesman had not crossed it off his books and you could not produce evidence of payment. But how did it get i nto its hiding place? No man knows. Men are not supposed to know.

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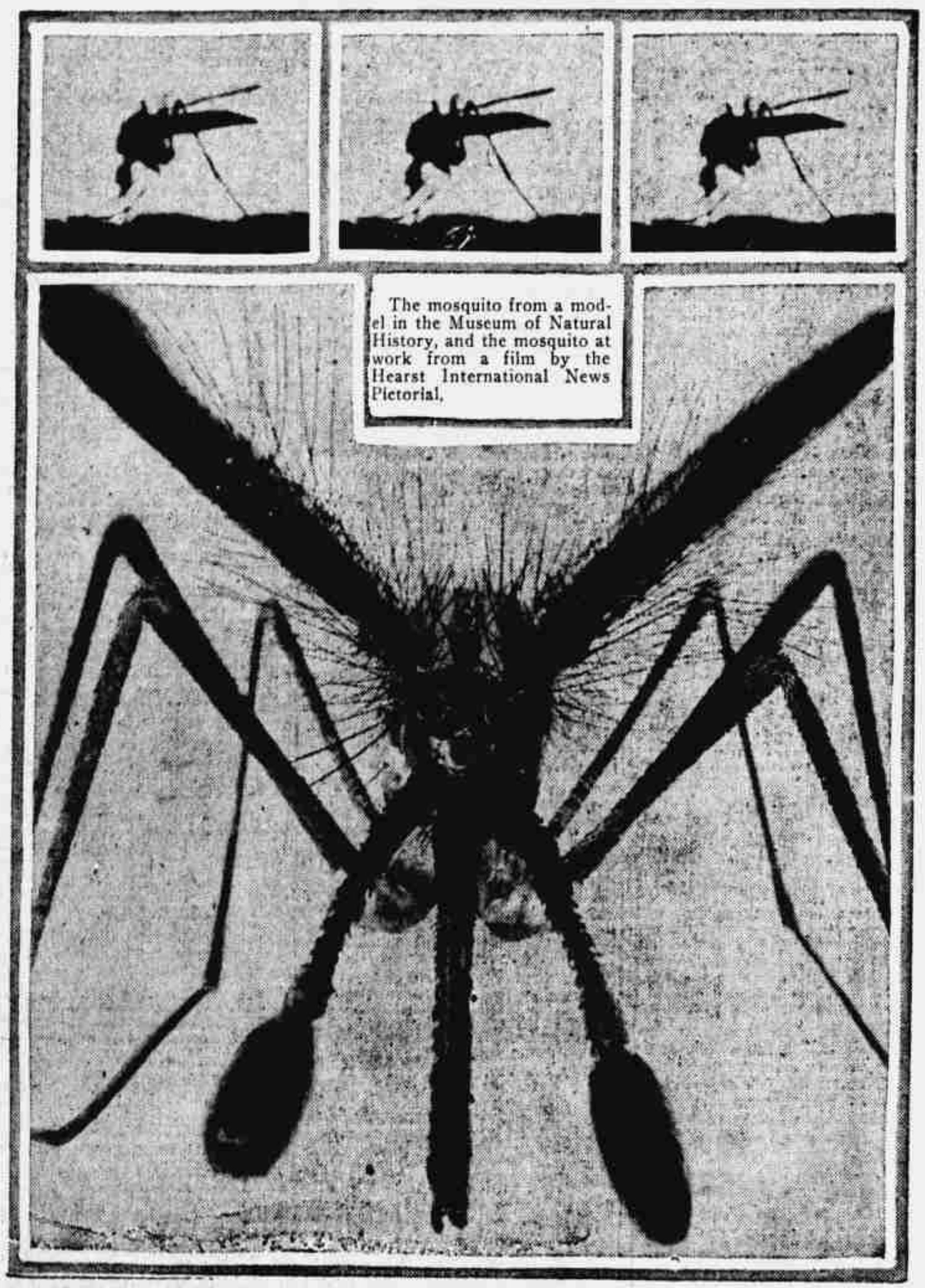
Mosquitoes as Man Chasers



The mosquito from a model in the Museum of Natural History, and the mosquito at work from a film by the Hearst International News Pictorial.

By GARRET P. SERVISS.

Clouds of humming demons, armed with poisoned lances, chasing man, following him up, surrounding him where he settles as wolves besiege an encampment, attacking him in his homes, in his walks and his labors, breaking camp when he breaks, stopping where he stops, acquiring from him the habit of emigration, infecting his life with the germs of death and singing a high-keyed paean of victory and gratification over his poignant sufferings—such is the picture which the recent observations of Major Ashburn, the general inspector of the health department in the Panama canal zone, makes of the anopheles mosquito in its relations with its human contemporaries.

This, as Dr. C. S. Ludlow, of the Army Medical museum, points out, is a new viewpoint of the mosquito, which may be of advantage in the war on that dangerous and irritating insect. Hitherto it has been generally assumed that mosquitoes, like rattlesnakes, were not to be feared unless one went into a neighhood where they already abounded.

It seems to be still true that the malarial varieties of mosquitoes have their natural habitats, from which they will not widely depart unless they are lured away. But they differ from rattlesnakes and other noxious creatures in that, instead of avoiding the neighborhood of man, they quickly learn to prefer it.

The taste of human blood becomes as fascinating for them as the smell and flavor of whisky are for some unfortunate, weak-willed men. Dangerous snakes keep away from inhabited places, but mosquitoes seek them. Man draws them after him, or as Major Ashburn puts it: "The malarial mosquito follows man."

Some very curious and suggestive observations have been made in the canal zone concerning the distances to which malarial mosquitoes will go in search of human blood, the manner in which they become infected with malarial germs and the screening effect produced by a settlement intervening between the lurking place of the mosquitoes and another settlement beyond it.

If they get all they want of their favorite food at the nearby point they will not go beyond it, but if the human screen is removed then they will go farther, pitching their camp in a new locality, if necessary, for, upon the average, they do not take flights much exceeding a quarter a mile from their breeding places, althouh instances have been known where, owing to special circumstances, they extended their range to a mile.

They Like Humans.

Some experiments, or at least observations, have been made upon the effect of an "animal barrier" interposed between a human settlement and the home of the mosquito, but this has been found to be inefficient. The insects prefer human blood, and they easily perforate human skin.

It has also been observed that places in the Canal zone where settlements of laborers had existed for a considerable time and which had become hotbeds of malarial mosquitoes, have been almost completely denuded of the dangerous insects since their human neighbors decamped.

A very striking instance of this is quoted by Dr. Ludlow in "Science." At Cano Saddle, a contractor's camp was formed on November 26, 1913. At first malaria carrying mosquitoes seemed to have been unknown there. On December 6 six mosquitoes, with malaria in their blood, were killed; on December 13, thirty-four; on December 20, 165; on December 27, 115; on January 31, 1,211; on March 7, 3,277; on May 9, eighty-seven. The camp was dissolved early in May.

Major Ashton thinks that the anopheles mosquito (the malarial kind) is not a malaria carrier when it breeds far from the neighborhood of man. From this we may infer that it gets the germ from man, renders it transferable, and then hands it back in an envenomed form through its bites. But, if the mosquito itself suffers from the infection, the result seems to resemble that of whisky on certain men—it maddens with a desire for more, it breaks the bond between the victim and his native home and habits and sends the crazed sufferer in chase of unnatural indulgence without regard to consequences.

There is another resemblance between the taste of the mosquito for human blood and that of whisky drinkers for their liquid curse, and that is that it produces, or promotes, a kind of low cunning, employed for the sake of the infatuating dissipation.

Nobody needs to be reminded of the pitiful deceptions and subterfuges that the slaves of whisky practice, while no Jerseyman is unaware of the demoniac trickery of a mosquito in getting in its stabs on the back of the victim's neck or through thin stockings in the shadow of trouser legs or skirts.

One somewhat comforting observation made during the mosquito wars of the Isthmus is that, broadly speaking, a distance of about 1,200 yards from the breeding ground is, in ordinary circumstances, sufficient to procure a fair degree of exemption from the mosquito nuisance.

Do You Know That

Stars twinkle more than usual just previous to rain.

Sugar is extracted from sixteen varieties of palms which grow in Ceylon.

For more than 2,500 years Saloniki has had a continuous history, though the city has not always been known by its present name. It was refounded and renamed by Alexander the Great in the year 315 B. C. It is said that Philip of Macedon named his daughter Thessalonica because on the day he heard of her birth he won a victory over the Thessalonians.

TODAY'S DAINTIEST DISH
"COOKERY IS BECOME A NOBLE SCIENCE"

A New Iced Cocoa

By CONSTANCE CLARKE.

Of the many uses to which cocoa may be put, none is more popular than iced cocoa. Serve it in high glasses for tennis parties, luncheon or afternoon teas; or it could also be used as a dessert.

Take one quart of milk that has been brought to a boil, with four tablespoonfuls of sugar. Put into a bowl two good tablespoonfuls of cocoa; mix with it by degrees one cup of cold water, and when it is of the consistency of a smooth paste mix into it the boiling milk and stir it on the fire till it is boiling; then strain it through a strainer and put aside till cold. Freeze it to the consistency of a thick batter; then, when ready to serve, fill tall glasses with it and place on the top of each about a dessertspoonful of snow cream.

Snow Cream—Put two cups of cold water into a bowl or stewpan with a quarter pint of thick cream, the strained juice of a lemon and four tablespoonfuls of sugar; whip this mixture quickly with a whisk until the top is frothy like snow, remove the froth with a spoon and place it on a hair sieve to drain. Repeat the whipping while any froth is obtainable, and when ready to serve take it gently from the sieve with a spoon and use.

Tomorrow—Baked Mackerel.

Some Recipes for Preserves

The following rhubarb ginger jam is specially popular with older people, but, as a rule, the children do not like the hot flavor.

Rhubarb and Giner Jam—Eight pounds of rhubarb, six pounds of sugar, two ounces of root ginger, rind of two lemons.

Cut the rhubarb into two-inch lengths and spread in a single layer on a tray; let them dry in the sun and air for twenty-four hours, then put in a deep bowl with the sugar and a very little water for another twelve hours; strain off the dissolved sugar and juice; put in a preserving kettle. Tie the ginger and lemon rind in a piece of scalded cheesecloth and add to the syrup. Bring to a boil and continue boiling for five minutes; then pour over the rhubarb and leave for another twenty-four hours; at the end of that time simmer until the rhubarb is clear and the syrup thick. Do not pour the jam into the sterilized jars, but just lift the pieces of rhubarb very carefully out and lay into the jars, and then pour the syrup over them.

Rhubarb and Almond Jam—Six pounds of rhubarb, four and one-half pounds of sugar, one and one-half ounces of bitter almonds, rind of three large lemons or four small.

Cut the rhubarb into two-inch lengths and add the sugar; then very thinly cut lemon rind, and the almonds blanched and split. Boil all together for one and a quarter hours and pour into hot, dry jars.

Sugarless Jam—Three pounds rhubarb, two ounces of sweet almonds, one ounce of root giner, saccharine tablets sufficient to equal two pounds of sugar in sweetness.

Cut the rhubarb into small pieces, break the ginger very small, blanch and shred the almonds; put all into an earthen dish, cover and place in a moderately hot oven; cook until soft. Put into a preserving kettle, add the saccharine, boil until reduced to two-thirds and pour into small jars; cover with paper soaked in olive oil; pour a very little whisky or brandy over the paper, then put on the final covers and store in a dry place.

Gooseberry, greengage, peach and strawberry jam can be made by the same method, allowing the same proportion of saccharine.

A marmalade swetened in the same way gives a variety to the diabetic patient who is confined to such a monotonous diet, as a rule, that it is a real charity to try and liven it up.

Sugarless Marmalade—One pound of lemons, forty tablets of saccharine, half ounce of gelatine, water.

Wash the lemons and put into an agate pan, cover well with cold water. Boil for fifteen minutes, strain off and add boiling water as much as the amount that was strained off; then boil again for fifteen minutes. Save one quart of the last water; divide the lemons and take but the pips; cut the peel into very thin shred and return to the quart of water; add the saccharine and boil for thirty minutes; then add the gelatine and stir until dissolved. Put into jars and cover in the usual way.

Fruit Butters.

Apple Butter—One peck sour apples, two quarts sweet apples, cider, sugar equal to one-half the weight of the apples, spice.

Pare, quarter and core the apples, weigh and then add enough cider to just cover the fruit, put the lid on the kettle and cook gently, stirring occasionally with a wooden spoon or paddle. When the mixture begins to thicken continue stirring until the whole becomes of the consistency of marmalade, then add the sugar and powdered cinnamon and cloves, mix well, put into sterilized jars and cover.

Other fruit butters are made the same way, but sometimes honey is added to plums, making an especially delicious compound. This is the recipe:

Plum Butter and Honey—Put the plums into the saucepan with a very little water, just enough to keep from burning, let them cook very slowly until quite soft and then press through a coarse sieve. Measure the pulp, heat gently until the puree comes to a boil and add the honey, allowing one pint to every quart of the fruit. Continue cooking and stirring until of the right consistency and put into sterilized jars as usual.

String Beans.

String beans are dried in a different way, although the last part of the process is practically the same.

Gather the beans on a fine day and remove the strings, cutting the beans into strips as if for cooking. Lay all the cut beans in a large colander, and plunge for three minutes into a pan of fast-boiling water in which a teaspoonful of bicarbonate of soda has been dissolved. Turn the beans out of the colander, and dry gently with a soft cloth. Have ready some wire sieves; spread the beans in a thin layer and stand the sieves in the oven one on top of the other. See that the air can pass around all the sieves. Stir the beans gently every three hours, and as they dry move them closer together on the sieves.

In this way some of the sieves will be gradually emptied. It is then possible to fill the top of the oven with sieves of half-dried beans, and have the bottom portion of the oven packed with sieves full of freshly cut beans. Do not mix fresh and half-dried vegetables on the same sieve, as this retards the drying of the latter.

When perfectly dried the beans must be allowed to get cold before being stored away in air-tight tins and boxes.

Carrots and parsnips should be well washed and scraped, then cut into thin slices or dice, according to whether they will eventually be used for soups or stews. Throw the sliced parsnips into water, to which a tablespoonful of vinegar has been added, as this helps to preserve the color. Afterwards dry them in the same way as the beans. If the sun is very hot the sliced vegetables can be laid in a sunnny window to help with the drying, but the process is much longer than when the oven is used.

Apples and Pears.

Apples and pears are peeled, the latter cut in halves and the former into rings and quarters. The rings take less time to dry and are easier to manage. The rings cut an inch thick and the core removed.

As the pears and apples are peeled and divided, drop them into a basin of cold water, to which has been added a tablespoonful of lemon juice for every quart of water. Leave the slices soaking in this for twenty minutes, then take up, dry thoroughly with a cloth, and lay on sieves in the oven in the same manner as the beans. Do not attempt to do too much at a time, as this will lead to disaster. Windfalls, provided they are quite sound, do very well for drying. All bruised portions must be carefully removed. Eating pears dry better than cooking pears, but both are equally useful. Of course the drying is not worth while unless you have the fruit and vegetables to spare from your own garden; if they have to be bought it is better to rely on the grocer in the winter and to invest in a good brand of the canned products.—Philadelphia Ledger.

Tips on Summer Styles

Blouses are inclined to be elaborately trimmed.

Small hats are topped with flamboyant bows.

Greater fullness is seen at the top of all sleeves.

Plain and dotted net are used for wash blouses.

Dancing frocks lean to the Dolly Verden style.

The emerald at present is a much favored gem.

Satin is being used for some of the long coats.

Old gold with ash-gray is a lovely color scheme.

Black mohair tailored suits are stitched in white.

The smartness of a coat is judged by the size of its pockets.

Tight-fitting jackets are apt to have wide directoire collars.

The high-crowned drooping Gainsboro hats are again in vogue.

A brilliant mohair braid outlines some of the large picture hats.

A flowered voile polonaise opens over a white vest and petticoat.

A white silk net wrap has cape collar and skirt edged with white ostrich.

Gray is a fashionable color and it is oftened brightened by a bit of coral jewelry.

Clear meshes with flower or leaf in color are decidedly favored among veilings.

Veils are worn as a frill, draped around the hat and falling just below the eyes.

A double round muslin collar with a deep point at the back is a favorite for a tailored cloth suit.

Brilliants, colored ribbon and flowered ornaments form a quaint and pretty finish for the coiffure.

A new middy looks very much like a Chinawoman's shirt and is excellent carried out in yellow silk.

Blazer striped coats are worn with white skirts, both coat and skirt being of Milanese silk.

The French are making one-piece frocks with side pockets slung on the hips with cordelieres of silk.

The roll-over plaited or goffered lawn collar is effective turned over a high collar band of black ribbons velours.

Do You Know That---

It's worry, not work, which shortens life?

A cold bath every morning is the best complexion remedy?

Poor health is expensive?

The United States public health service has reduced malaria 60 per cent in some localities?

The death rate from typhoid fever in the United States has been cut in half since 1900?

Pneumonia kills over 120,000 Americans each year?

Flyless town has few funerals?

The well that drains the cesspool is the cup of death?