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### PROPERLY MADE GRAPE JUICE

Steaming is Considered Better Than Stewing if Best Results Are to Be Obtained.

There is something worth remembering about the making of grape juice, contributed by a student of domestic science: Crush and steam the grapes, instead of crushing and stewing them, as was the old method. To the crushed fruit add one quart of water to every 16 quarts of grapes, and place the kettle containing them over a second kettle containing hot water. It is claimed that the substitution of steaming for stewing does fuller justice to the grape. After they have been rendered thoroughly tender, pour the cooked fruit into the jelly bag and let it drip over night. By morning the sediment will have settled at the bottom and the clear top can be poured off. The juice is now ready for bottling. After it has been strained into bottles (glass fruit jars may be used to as good advantage) covers and rubbers are put on and the bottles are set on a rack in the boiler, or on the shelf of the steam cooker. If you use the boiler, or a kettle, add cold water until it comes up about two inches on the bottle or jar. Bring the water gradually to the boiling point, and let the boiling continue from 30 to 60 minutes, according to size of jar. Seal the bottles, and the juice is ready to store.

### HOUSEHOLD QUESTIONS

Scorch marks of linen may be removed by rubbing with a fresh cut onion, the garment being soaked in cold water after.

Keep some folded newspapers handy upon which to place soiled pots and pans, and save cleaning smutty rings from the tables.

When preparing a turkey or chicken, try rubbing it inside with a piece of lemon. It will whiten the flesh and make it more tender.

After cleaning the shelves and inside of pantry drawers, give a coat of varnish or enamel, and they will clean as easily as oilcloth.

Avoid open shelves in kitchen or pantry. Have at least a curtain to keep out the dust. A window shade of the right size is liked by many.

To prevent pictures from slipping and hanging uneven, hang them first face to the wall, and then twist around, making a cross in the wire.

Croquettes or other foodstuffs to be fried in deep fat should stand for fifteen minutes in the warm kitchen before being cooked, to brown well.

#### Ragout of Lamb.

Cut the necessary amount of shoulder of lamb into square pieces of equal size. Take off the pink skin and saute or fry in a bit of butter—an ounce is enough for three pounds. Add some small onions and brown for 10 minutes. Dredge with flour, a tablespoon to a pound, and stir well for two minutes. Moisten with boiling water or white broth, a pint to a pound of meat, and season. Let cook for 45 minutes. Two minutes after it begins to boil thoroughly skim off the scum on the surface. Serve on a hot dish with green beans and an equal quantity of new carrots, cut in small pieces, steamed and well seasoned.

#### Open Apple Pie.

Line a rather deep pie plate with pastry and put a rim around the edge. Pare and cut tart apples into half-inch sections, lengthwise and stand them close together all around the edge. Then fill the center with sliced apples, all it will hold, filling in the chinks well, as the apples shrink in baking. Add sugar, a few grains of salt, nutmeg or cinnamon and dot all over with bits of butter. Bake in a moderate oven until apples are done and serve hot or as soon as cool. Not to good after first day.

#### Egg Outlets.

Put two tablespoonfuls of butter into a sauce pan; add two tablespoonfuls of flour and blend over fire; add one cupful of milk, boil three minutes, stirring all the time; add two yolks of eggs, remove from fire, and add two tablespoonfuls of chopped, cooked ham, six chopped hard-boiled eggs, seasoning of salt, pepper, and nutmeg. Turn out onto a plate to cool. Shape into outlets. Brush over with beaten egg, roll in bread crumbs, and fry in smoking hot fat. Serve hot.

#### Boiling Cracked Eggs.

An egg that is cracked can be boiled by inclosing it in a piece of soft paper. When the paper becomes wet it adheres to the egg, and prevents it from coming through the shell. This process should be successful in every case where the crack is of a moderate length.

#### Washing White Stockings.

When washing white silk stockings use tepid water and pure white soap. Rub gently with the hands. Rinse in cold water and add a little bluing to the last rinsing water. This keeps them from becoming yellow.

#### Ginger Pudding.

One-half cupful molasses, one teaspoonful ginger, one-half lemon, one egg, one-half cupful milk, one teaspoonful soda, one teaspoonful cream tartar, one tablespoonful butter, one-half cupful chopped raisins.

#### Water Sponge Cake.

This is a small sponge cake: One egg, one-half cup of sugar, one-half teaspoon lemon juice, three tablespoonfuls of cold water, three-quarters cup of flour sifted with one teaspoon baking powder.

### KEEP SCISSORS IN KITCHEN

Innumerable Ways in Which They May Be of Far Greater Service Than the Knife.

A pair of scissors in the kitchen are of invaluable assistance—not the lamp scissors or the dull pair that is black with age, nor the garden pair, nor yet those with the missing points, but a new, sharp, shiny pair that will cut. It is a difficult matter, for instance, to remove the white pith from grape fruit with a knife; one digs and jabs, and finally cuts out the offending center and, incidentally, makes a hole in the fruit through which the juice drips onto the plate. Not so with the scissors. A snip, a pull, and there it is without trouble or mutilation.

And bacon! How few women can slice off the slippery rind, while with scissors every morsel can be quickly pared away without a vestige of waste. In cutting off the legs of a lobster, in breaking open the claws and cutting through the tail, the scissors will do the work uncomplainingly without the aid of the hammer and ice pick.

In preparing vegetables they are incomparable. Try them in cutting the roots from spinach, trimming rusty lettuce leaves, shaping flowerets of cauliflower, and cutting up asparagus. Dice up the pineapple with them, cut up the meat and fish for salads, remove the veins from shrimps, use them for the fish fins and save your fingers.

### TOWEL DESIGNS ARE PRETTY

Natural Colors Introduced to Add to Effect, and Results Speak for Themselves.

When the dainty cross stitch designs in natural colors were fashioned in garlands from flowers and bowknots on towels last year many declared nothing could be prettier, but now the darn stitch and the bias stitch, also in natural colors, have been introduced and they certainly are attractive.

At the present moment, however, no towels are meeting with popular favor like these variously termed the "medieval design," the "20th century design" and "Venetian point"—designations that are confusing in both period and place. There is some excuse for this as the designs show the influence of lace's evolution and do not cling to any one decided type, but borrow beauty from all. The work is done in a sort of buttonhole stitch, combined with punch work.



Covering a chicken with cheese-cloth will prevent it from getting scorched or drying too much while roasting. When the fowl is ready for the oven sew in a piece of cheese-cloth, and baste it through this covering, only removing the cloth at the time the chicken is ready to be served, when you will find it has an exquisite golden brown color.

Nasturtium leaves, the tiny green ones, give a delicious flavor to both hot and cold tea.

When making picnic sandwiches turn the leaf upside down, and you will find that you can cut thinner and crisper slices.

#### Hamburg Steak and Potato.

Take a pound of cold boiled potatoes, pour on them a wine glass of hot milk or water, add a big lump of dripping, cold bacon fat or butter, mash to a pulp, then beat up with a fork until quite light; take three-quarters of a pound of hamburger steak, make into small cakes, sprinkle a little finely chopped onion on top of each cake. Make the potato pulp into thick, round cakes and put a cake of hamburger steak on each. Place in a well-greased bag. Close and seal it; cook in a hot oven for 25 minutes.

#### Graham Nut Bread.

One cake compressed yeast dissolved in cup of warm water with one teaspoon sugar. Let stand until foamy. Make soft sponge with four cups warm water, two teaspoons salt, one teaspoon lard, two teaspoons sugar and white flour. Add the yeast and let stand until very light. Mix into soft loaf with one cup sugar, one-half cup walnuts cut fine and two and one-half pounds Graham flour. Let rise and make into four loaves. Bake in moderate oven one hour.

#### To Soften Butter.

When butter gets too hard for use in winter fill a bowl with boiling water. Allow it to stand for a few moments until the bowl is thoroughly hot. Empty out the water and place the steaming bowl over the plate of butter. This may be done in a few minutes before one wishes to use the butter. There is no waste and the flavor of the butter is not impaired as by heating at the stove.

#### When Cooking Eggs.

Here is a fact worth knowing when you cook eggs. A spoonful of flour added to the grease in which eggs are to be fried will prevent them from breaking or sticking to the pan.

#### Rye Sandwiches.

Cut rye bread into very thin slices and any fanciful shape. Spread with a filling of cream cheese. Grate the cheese. Rub to a paste with melted butter. Season with salt and pepper and spread.

### THE WOMAN THAT CROSSED HIS PATH

By PAUL TRENT.

It was the third time that the two men had made the same seat on the embankment their resting place for the night.

"I'm wondering what it'll be like when the cold weather comes."

"Sufficient unto the day," Philbank laughed harshly.

It was weakness and not vice that had brought him to this state. In South Africa he had fought brilliantly, and returned to England with the brightest prospects. But a woman had crossed his path—a woman with the devil's beauty that had made him forget everything save his desire. Career had been sacrificed at her altar—money had been thrown away—and then she had coldly dismissed him. The descent had been rapid, and now for months he had been existing from hand to mouth—and for the last few days homeless and half-starved.

"I wish to God they'd give me another chance," the younger suddenly said.

Philbank looked at him suspiciously and seemed about to speak, then hesitated, and finally remained silent.

Could you make good—with an other chance?" he asked at last.

"I believe so."

"Then you shall have one. Wait a moment."

Philbank hailed a passing policeman.

"Officer, can you oblige me with a piece of paper and pencil?" he asked.

The constable put his hand in his pocket and produced the required articles. Philbank wrote rapidly, and handed back the pencil with thanks.

"Take this to the Savoy and ask for Colonel Strathmore. But I want your word that you won't say where you have seen me," Philbank said roughly to the other. "Good luck to you."

"Thanks, and—"

"Cut along."

Philbank watched him cross to the other side of the embankment.

"I believe I can do it—now," he muttered, and drew near the parapet. For a moment his muscles were taut and then his body relaxed.

"I haven't got the pluck," he said with a groan, and he despised himself the more for his cowardice.

He was about to turn away, when a shrill cry could be heard some thirty yards off, and a crowd quickly gathered, all eyes peering eagerly toward the river. He hurried along and asked what had happened.

"A woman has jumped over," some one said.

Philbank threw off his coat, and dove toward a dark object which could just be seen. He swam strongly, but as he reached her she struggled fiercely to free herself from his grasp.

"Let me die."

"Don't be a fool!" he cried, and when she continued to fight he raised his fist and struck her sharply on the temple.

Then her struggles ceased and he commenced to tow her slowly toward the embankment. Her clothes became saturated and his burden the heavier, but still he struggled on. Bodily weakness told at last and his strength wavered, until his arms barely moved.

"I'm done!" he gasped, and his senses were vanishing, when a dark body loomed over them and voices sounded in his ears.

When Philbank recovered consciousness he was lying in a bed with clean sheets, the touch of silk on his skin.

"Where am I?" he asked, feverishly. And kindly blue eyes looked down at him.

"Strathmore!" he gasped.

"You mustn't talk, old man. Go to sleep," was the gentle answer.

A couple of days later he was seated on the balcony, but now he was well dressed and his stomach was no longer empty. Beside him was Colonel Strathmore.

"You are sure you are strong enough to go to the inquest?" the colonel asked anxiously.

"Quite sure. And so the poor devil is dead. Well, she wanted to die."

An hour later Philbank entered the mortuary and his eyes rested on the face of the woman whose life he had struggled to save.

"Heaven!" he cried, and his voice was filled with horror. It was the woman who had ruined his life. F. touched her hand and trembled at its chill. Her eyes—they were blue—were open, and on her forehead was a bruise. Slowly he bent his head, and the lips touched the discolored skin; the memory of fierce kisses overwhelmed him.

And then he went out to face the world.

#### Mice Aeronauts.

There is a young Hungarian in New York who has an ingenious turn of mind, spiced with humor. His lodging is on the seventh floor, which for some time had been infested with mice. He traps two, and sometimes three a day. There is a flag-pole fixed just below his window in a nearly horizontal position.

Having fixed an improvised paper parachute to the tail of the mouse, he starts him off from the pole. The rodent invariably runs to the other end, then a sudden shake of the pole, and he is dislodged and slowly and gracefully descends to the street below, whence he scampers along the pavement, followed by his uncanny attachment, to the bewilderment of the passers-by.

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