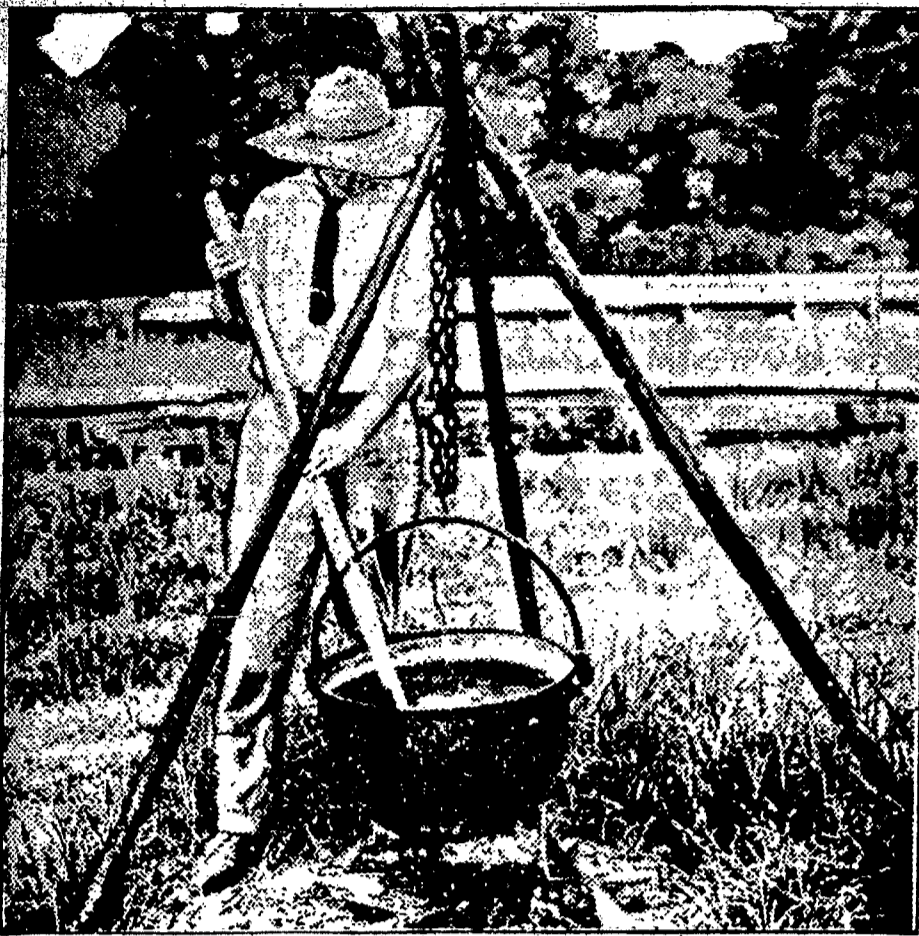


APPETIZING DELICACIES CAN BE MADE FROM VARIOUS PRODUCTS OF THE HOME ORCHARD



Apple Butter in Days Gone By Was Always Made in a Copper Kettle Out of Doors.

(Prepared by the United States Department of Agriculture.)

If you have more peaches, pears, or plums than you can use fresh or care to can or dry, by all means utilize some of them for fruit butters. The apples which will not keep fresh for winter use may be kept in the form of apple butter if the family can be restrained from eating all of it before cold weather arrives.

On many farms apple butter time is an enjoyable season long looked forward to and not soon forgotten. The delicious odors of the spicy butter when they fill the kitchen, tend to make the one who is entrusted with keeping the butter from burning forget the long and wearisome stirring.

The familiar sight, some years ago, of apple butter being made in a copper kettle hung over an out-of-door fire is not common in these days.

An enamel-lined, aluminum or other good preserving kettle, a colander, wire sieve, potato masher, measuring cups, knives and pans, are all the utensils that are needed in the making of fruit butter.

Almost any apple will make good apple butter, but that which is of good quality and will cook well is most satisfactory. There is no better way to use good apples and the sound portions of windfalls, wormy, and bruised varieties, than to make them into butter.

The peeled and sliced apples may be cooked in the boiled cider to make the butter in one operation or they may be made first into apple sauce which is then cooked in the boiled cider.

Overripe apples are not desirable, but if they must be used, a little vinegar should be added to give some snap to the butter. The amount of vinegar required must be determined by the taste.

Complete directions for making all kinds of fruit butters with tested recipes may be had by writing the department of agriculture for Farmers' Bulletin 900, "Home-made Fruit Butters."

Apple Butter Essentials. Two of the essentials of making good apple butter are long, slow cooking (four to six hours) and constant stirring.

Never leave onlogs in the refrigerator. Cinnamon toast is an agreeable luncheon dish. A little potato may be added to mashed turnip.

Stale bread is always to be preferred for sandwiches. Cabbage salad, raw, goes very well with lima beans.

In a vessel fitted with a false bottom and deep enough to hold them. Pour a little water into the container, put on a cover to hold in the steam, and set over the fire. Begin to count time when the steam starts to escape.

Apple Butter With Grape Juice. If a grape flavor is desired in apple butter, it may be obtained by the use of grape juice. To each gallon of peeled and sliced apples, cooked into sauce, and strained, one pint of grape juice, one cupful of brown sugar, and one-quarter of a teaspoonful of salt should be added.

Pear Butter. Pear butter is made like the apple butter without cider. The pears should be ripe enough to cook up well. After being peeled they are cored and sliced, put in a preserving kettle with a little water, and cooked slowly until soft.

Put the peaches in a wire basket, and dip them in boiling water a few seconds until the skin slips—test by raising the fruit out of the water and rubbing the skin between the fingers. Dip the peaches into cold water, peel, and pit them.

Take two-thirds plums and one-third peaches. Pare, pit, and slice the peaches, and if the plums are freestone remove the pits. Cook the peaches and plums together slowly until soft and rub through a colander or coarse sieve.

Two of the essentials of making good apple butter are long, slow cooking (four to six hours) and constant stirring. If sugar is used, add it after the cooking of the cider and apples is about two-thirds done.

WERE TIGERS' UNLUCKY DAYS

Two Instances Where Monarchs of the Jungle Were Slain by Clubs in Weaklings' Hands.

A wooden club is not a weapon to recommend for hunting tigers; usually one needs all the firearms he can take along. However, there have been some interesting instances where tigers fell before attacks with a club, attacks which succeeded through their daring and unexpectedness—and the good luck that attended them.

Although the tiger usually does his hunting at night, he departs at times from this habit, especially if he happens to be a man-eater. In the province of Nam, in the northern part of Siam, a village and his wife were gathering wood one afternoon in the jungle.

The woman, armed only with a stout bamboo club, stole up behind the beast and smote it on the neck. By great good luck she broke two of the vertebrae, and killed the animal instantly. Then she dragged her senseless husband back to their hut and called the neighbors.

A somewhat similar incident occurred at a place called Angkh, about 40 miles south of Bangkok. A Chinaman and his wife cultivated a small sugar-cane plantation. The man had been greatly annoyed by having his cane eaten by his neighbors' buffalo calves.

In the morning it was found that the "cat" was a full-grown tiger. The Chinaman had killed it by breaking its neck just as the woman of Nam had done. John was so much impressed with his own narrow escape that he took to his bed and was sick for a week.

Old Cannon Ball Found in River. A cannon ball of the type made for big guns of the days before explosive shells were used in warfare was brought up from the bottom of the Mississippi river, below the high dam at St. Paul recently and is to be turned over to the Minnesota Historical society.

When a United States engineering department dredge hauled up a dipper of rock the cannon ball was found in it. How it got into the river could not be learned, for guns of that type were never put to actual test at the fort and the ammunition always was carefully guarded.

Guns that used that type of ball are now used for decorative purposes only, some of them having been given to the Minnesota Soldiers' home and others placed on the grounds of the state capitol.

Militaristic Groom. This thing did not happen in an Indianapolis office, but it might have occurred:

A returned soldier and his sweetheart called on a judge to marry them. The judge married them and apparently satisfied with his work, he said to Vic:

"Salute the bride." For an instant the groom was flustered. Then he took two steps to the rear, came to a distinct halt, clicked his heels together and gave Mrs. Vic one of the "doughboy's" finest.

Outguessed Him. Pauline Lord went to call on William Harris, Jr., agent an engagement just before he set sail for Europe. "What's your salary?" demanded Harris, after the other details had been discussed, Miss Lord told him.

"Ouch!" cried the manager, wincing at the sum. "Why, don't you think I'm worth it?" Miss Lord asked.

"Yes," admitted Harris, "but I didn't think you did." The Poor Fish. First Flatter—I'm sure in a Dickens of a fix now.

Second Flatter—Can I help you out? First Flatter—No; you see while my wife was away I let the goldfish die and in order to make up for it I bought a fish and put it in the bowl, but she found out it was a salmon.

Properly Labeled. Jack—Did I borrow \$5 of you one day last month? Bob—I'll have to consult my memoranda book. Yes; here it is. "Charity, \$5."



EASY DESSERTS.

There is no holding its place as a wholesome dessert. Take one-third of a cup of well-washed rice, add a scant half cup of sugar (brown sugar adds a pleasing flavor), a little salt and two quarts of good, rich milk.

Bake about three hours in a slow oven, stirring often during the baking. Add a cupful of raisins or less, with cinnamon, nutmeg or vanilla for flavoring. Serve with a hard sauce.

Fruit Puffs.—Beat the yolks of two eggs until thick and light colored, then add three-fourths of a cupful of sliced ripe peaches or bananas; add a tablespoonful of melted butter, third of a cup of milk and a tablespoonful of sugar.

Sift two teaspoonfuls of baking powder with one and one-half cupfuls of flour, add a little salt and mix well. Fold in the stiffly beaten whites of the eggs and drop by teaspoonfuls into hot fat.

When brown, drain and roll in powdered sugar. On baking day when it is hard to find time for extra dishes try these: Add shortening to bread dough, mold as for biscuit and let stand until light.

Have ready any kind of juicy fruit, canned or fresh. When the biscuit are light, dot with bits of butter and pour the juice and fruit over them; sprinkle with sugar and nutmeg or cinnamon and bake one-half hour in a hot oven.

Cranberry Pudding.—Put a quart of berries over the fire to stew with sufficient water; when boiling hot drop small spoonfuls of batter over the berries, cover and steam 20 minutes. Serve with sugar and cream.

Fifteen-Minute Pudding.—Make a batter of one cupful of flour, half a cupful of milk, a teaspoonful of baking powder, half a teaspoonful of salt. Butter custard cups, drop in a spoonful of the batter, add a heaping tablespoonful of any juicy canned fruit like cherries or strawberries, add another spoonful of batter and place the cups in a pan, add boiling water to come up well on the sides, cover closely and steam 15 minutes, boiling all the time. Serve unmolded with cream and sugar.



The roses of pleasure seldom last long enough to adorn the brow of him who plucks them; for they are the only roses which do not retain their sweetness after they have lost their beauty.—Hannah More.

HOUSEHOLD ECONOMIES.

Making the dollar do the work of two has been a woman's problem for years; but now with a dollar stretched to the breaking point to meet the demands laid upon it, is certainly the work of the whole family.

Even in homes where there has always been a good income, women who are good managers delight in using absolutely everything edible and wearable. There is great satisfaction in making something worth while from food or clothing.

There are many ways that a dollar thus saved may be used toward added comfort, or extra hospitality, or for some special treat which the household can all enjoy, for "a dollar saved is a dollar earned."

There are few housekeepers who need to be told how to save in large things (those that do, won't read this anyway), but it is in the little leaks and small wastes that count into the dollars during the years.

Do you scrape your molding board carefully after using it for pastry, bread, biscuit or cookies, and throw the waste into the garbage can? All such bits should be sifted to remove the flour, then add to the sour milk pitcher or jar.

When using sour milk for griddle cakes or any other food, stir it well, and the bits of pastry will add shortening to the dish.

The homely, common dishes, such as beef stew, which have been served for years, may be made into a dish of real elegance if one-half cupful of stuffed olives, a dash or two of paprika and a sprinkling of parsley is added, just before taking up.

A bit of cooked ham of any kind put through the meat grinder adds flavor to a dish of Spanish rice or a white sauce.

GENERAL O'RYAN HEADS CAMPAIGN FOR MEMBERS

To Direct Third Red Cross Roll Call in Three States—Army Men offer Help.

Major General John F. O'Ryan, commander of the famous Twenty-seventh Division, whose brilliant fighting qualities helped smash the "Hindenburg Line," will direct the Third Red Cross Roll Call, November 2 to 11, in the states of New York, New Jersey and Connecticut.

The Roll Call is for the purpose of enrolling 5,000,000 members in the territory of the Atlantic Division and a minimum of 20,000,000 for the country.

General O'Ryan's appointment to the position of campaign manager followed his unsolicited offer to aid the American Red Cross as an expression of his appreciation for its services in behalf of soldiers and sailors generally and the men of his division particularly.

"So efficient and comprehensive was the work of the Red Cross which came under the observation of the officers and men of the division which I commanded," said General O'Ryan in a letter to Dr. Livingston Farrand, head of the American Red Cross, "that I feel sure I represent their sentiments of appreciation when I assume to offer to you, which I now do, all the help the old Twenty-seventh can give you.

"We appreciate that the problems to be met and which can best be solved by an organization like the Red Cross are not solely war problems and that to meet existing and future problems the Red Cross organization must have an acting and understanding membership of great strength. We will do what we can to bring to the attention of the many friends of the division the accomplishment of the Red Cross as we saw it in the war and the further field for the continuance of its effort."

Prompted by the action of General O'Ryan, the returned rank and file of the A. E. F. are preparing to rally to the call of the American Red Cross for a great national membership. Officers of high rank, noncommissioned officers and privates are going to canvass for memberships in many instances local posts of the American Legion and National Guard organizations are going to campaign in a body for the Third Red Cross Roll Call.

Other Army Officers Appointed. The Red Cross chapters in the five boroughs of Greater New York joined in the selection of Brigadier General George R. Dyer, commander of the First Brigade of the New York National Guard, as chairman for their united campaign.

NEW BOOKS FOR HOLIDAY GIFTS

A New Illustrated Book ST. JOHN OF ARC. The Life-Story of the Maid of Orleans. By Rev. D. Lynch, S. J. With 12 full-page illustrations. Bound in silk cloth, gold stamped. Net, \$3.50; by mail, \$2.75.

FATHER CONROY'S BOOKS. Out to Win. Straight Talks to Boys on the Road to Success. Net, \$1.25; by mail, \$1.40. Talks to Parents. Training the Mind of the Child. Net, \$1.25; by mail, \$1.40.

FATHER GARRETT'S BOOK. The Things Immortal. Spiritual Thoughts for Every Day Reading. Net, \$1.00; by mail, \$1.10. New Juveniles.

FATHER FINN. Facing Danger. The best of the new juvenile stories. \$1.25; postpaid. FATHER SPALDING. Held in the Everglades. Out-Door Life and Adventure. \$1.25; postpaid.

MARY T. WAGGAMAN. The Finding of Tony. Christmas Story for Boys and Girls. \$1.25; postpaid. New Novels.

ISABEL C. CLARKE. Eunice. Net, \$1.75; by mail, \$1.90. The Deep Heart. Net, \$1.75; by mail, \$1.90.

The Most Popular Catholic Prayer-Book MY PRAYER-BOOK. Happiness in Goodness. By Rev. F. X. Luce. Imitation leather, red edges, \$1.25; postpaid. Imitation leather, gold edges, \$1.40; postpaid.

American Seal, gold edges, \$2.25; postpaid. Send all orders to Catholic Journal, Rochester, N. Y.

QUEER KIND OF OLD CODGER

Tybalot Totter in Fair Way to Be Read Out of the Aged Men's Protective Union.

"I have reached the age of eighty-three years," admitted old Tybalot Totter, "and yet I do not think that a man is only as old as he ee—hee! hee!—feels, and that all the comely widows are after me, merely because they treat me with civility. I have never had much cause to complain of anybody's lack of respect for the aged—I find that the aged generally get all the respect their behavior entitles them to.

And I have found that the average busy citizen is not deeply interested in the trivial happenings of 1854 and thereafter. "As well as I can remember, the weather back yonder was usually just about the same as it is now. I cannot say that I am greatly surprised to find profane going on, for to the best of my recollection a considerable proportion of the people have hogged each other at every chance they got. But what is especially queer about me is that I do not make a practice of denouncing and raving at young people for cutting the same fool capers that I did when I was their age."—Kansas City Star.

UTRECHT'S PLACE IN HISTORY

Dutch Town, in Which Kaiser May Dwell, Saw Beginning of His Line's Rise to Power.

Reports say that the ex-kaiser has purchased a house near the historic town of Utrecht, Holland, and that he wishes to end his days there. It was in Utrecht, 206 years ago, that the house of Hohenzollern was first established in royal rank.

It was in the peace concluded in 1713 that the ex-emperor's ancestor, Frederick of Brandenburg, received acknowledgment from the leading European powers of his title of king of Prussia. This peace put an end to the long war of the Spanish succession, which many claim was begun over the fear that the ruling houses of France and Spain would become one, and upset the European balance of power.

The ex-kaiser is part English, and it was England, with her continental allies of lesser strength, that virtually established the kingdom of Prussia. The same peace also made the duke of Savoy the king of Italy, but today the king of Italy rules over all of Italy except Savoy, which belongs to France. England has retained practically everything it secured at that peace conference, including Gibraltar and Minorca, secured from Spain; Nova Scotia, New Brunswick and the Hudson bay territory from France as well as valuable trading privileges in Africa and South America, from both France and Spain.

Night-Time—How to See it. Radium paint is not the only thing that will illuminate a watch on a dark night. So with Benjamin F. Lockwood, somewhat defiantly, for he has just invented a decidedly complicated device for so doing.

In the first place, you must wear a motorist's glove; then you attach your watch to the back of the cuff; next you adjust the bulb and shade so the watch is illuminated. A battery is tucked in the side of the glove and wires run around until they terminate in two contact points in the thumb and first finger.

When you wish to see the time, act as if you were pinching some one and the lamp will light.—Popular Science Monthly.

Size Against Them.

When the returning troops of the Twenty-ninth division were received with acclaim in the streets of their own Baltimore, one four-year-old daughter of that community was not only impressed but puzzled. "Where have they been?" she wondered.

"In France." "And what were they doing there?" "Fighting, my dear." "There was a long pause, during which she shook her head disapprovingly.

"Well," she said finally, "they look to me like pretty big boys to fight."—The Home Sector. His Lost Opportunity. The civilianized lieutenant who was the odd male in the mixed veranda party of seven was not getting anywhere near so much attention as the three discharged bucks.

"But you know," he confided at last to the blondest of the hero worshipers, "I could have been a private if I'd wanted to."—The Home Sector. No Smoker. "You see that fine house? A man built that with the money he saved on cigars."

"He must have been a terrific smoker before he quit." "He didn't quit—he's a cigar manufacturer." Wanton Waste. He—They are talking of breaking up some of the old bureaus in our country, they are so much out of date.

She—Oh, Will, what a shame! See if you can't buy a couple for me—the most antique ones they have. News to Him. The Employee—I've called for my time. I'm not going to work for you any more. The Sarcastic Boss—Have you been working for us? I thought you were merely drawing pay.