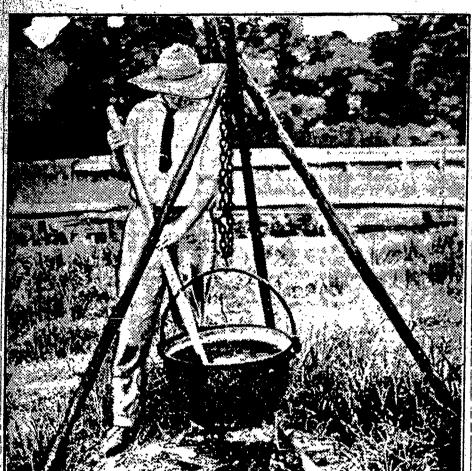
APPETIZING DELICACIES CAN BE MADE FROM VARIOUS PRODUCTS OF THE HOME ORCHARD Two Instances Where Monarchs of



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 set over the fire. Begin to count time 40 miles south of Bangkok. A Chinawhich will not keep fresh for winter ase may be kept in the form of apple butter if the family can be restrained from eating all of it before cold weather arrives. With food so scarce and high this year none should be allowed to go to waste. Fruit butters not only | butter is to be used. will utilize the surplus, but will make also additional delicacies which will add variety to any meal during the butter, it may be obtained by the use winter.

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 one-quarter of a teaspoonful of salt Chinaman had killed it by breaking when they fill the kitchen, tend to should be added. These should cook its neck just as the woman of Nam make the one who is entrusted with slowly and be stirred often for two keeping the butter from burning forget the long and wearisome stirring. Fruit butter requires time and labor but it is well worth the effort and and process as directed for other apthe reward comes when the delicious ple butter. during the winter.

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. The lost the art though she makes her fruit

butter on the kitchen range. 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. Apple Butter Made With Cider. Almost any apple will make good apple butter, but that which is of good the hot butter. Pack while hot in hot Guns that used that type of ball are quality and will cook well is most sat- sterilized confainers and process with now used for decorative purposes only, infactory. There is no better way to use good apples and the sound portions of windfalls, wormy, and bruised apples, than to make them into butter. and dip them in boiling water a few capitol. Varieties of coarse texture make a seconds until the skin slips—test by rather coarse product unless it is put | raising the fruit out of the water and through a colander or a wire sieve. rubbing the skin between the fingers. Such varieties ought to be made into Dip the peaches into cold water, peel, dianapolis office, but it might have oc-

apple sauce and be put through a col- and pit them. Well-ripened freestone curred: ander or wire sieve before adding them | varieties are best. Mash the pulp, and | A returned soldier and his sweetto the boiled cider. Sometimes sweet | cook it in its own juice without adding heart called on a judge to marry them. apples are used with tart apples, the water. If it is rather coarse, put it The judge married them and apparusual proportion being one-third of the through a colander or coarse wire ently satisfied with his work, he said former to two-thirds of the latter. sieve to make a butter of fine texture. to Vic: Overripe apples are not desirable, but To each measure of pulp add a half- "Salute the bride." if they must be used, a little vinegar measure of sugar, cook slowly, and For an instant the groom was flasshould be added to give some snap to stir frequently until the product is of tered. Then he took two steps to the the butter. The amount of vinegar rethe desired thickness. The meats of rear, came to a distinct halt, clicked wearable. There is great satisfaction quired must be determined by the several pits may be cooked either his heels together and gave Mrs. Vic in making something worth while from mercial sterilized cider should be used. ter. While still hot, pack in sterilized do," sighed the judge as he signed the used toward added comfort, or extra taste. Only fresh, sweet cider or comhalf its original quantity. If boiled and process like apple butter or cover license.

cider is canned and bottled hot, in ster-

ilized containers it will be available for

future use in making apple 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. The cooking should be continned until the cider and the apples do not separate and the butter when cold is as thick as good apple sauce. Determine the thickness at frequent intervals by cooling small portions. It usually takes about equal quantities of sweet cider and peeled and ripe apples to make butter of the right conmistency. In other words, five gallons of sweet cider should be boiled down to two and a half gallons and five galflons of peeled and sliced apples should be added to it either uncooked or as

Apple Butter Essentials. Two of the essentials of making

addie sauce.

good apple butter are long, slow cooking (four to six hours) and constant stirring. If sugar is used, add it afer the cooking of the cider and apples shout two-thirds done. The usual regiordies is about a pound of either white or brown sugar per gallon of setter. Spice it according to taste: blesst see-half a teaspeonful of each the best wood to each gallon. These estirred into it when the cooking

walle still boiling hot, pack in hot fare, glasses, or hermeticallysees Jara with tightly-fitting Though in steam by placing

WERE TIGERS' UNLUCKY DAYS

the Jungle Were Sizin by Clubs in Weaklings' Hands.

A wooden club is not a weapon; to ecommend for hunting tigers; usually one needs all the firearms he can take along. However, there have been ome interesting instances where tigers fell before attacks with a club, atacks 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-enter.

In the province of Nam, in the northern part of Slam, a villager and his wife were gathering wood one afternoon in the jungle. Syddenly a tiger leaped on the man, seized him by the ankle, threw him over on its back, and made for the woods. The wife, mad with grief and excitement, followed. After going perhaps 200 yards the tiger stopped, dropped its victim, and began to play with him precisely as a cat plays with a mouse.

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 verstantly. Then she dragged her senseess husband back to their but and called the neighbors. The man, although badly mauled, finally recovered. In token of admiration for the woman's bravery the chao phys. or govin a vessel fitted with a false bottom ernor of the province, gave her a life and deep enough to hold them. Pour pension and a silver medal.

a little water into the container, put A somewhat pimilar incident ocon a cover to hold in the steam, and curred at a place called Anghin, about when the steam starts to escape. Af. man and his wife cultivated a small ter five minutes' processing for quart sugar-cane plantation. The man had or small size, ten minutes for half-gal-been greatly annoyed by having his lon size, and 15 minutes for gallon size, cane eaten by his neighbors' buffulo take the containers out to cool. Do calves. Coming home one evening just not disturb the covers until the apple at dark he saw what he thought was one of the marauders at work on the cane. Stealing silently up behind he If a grape flavor is desired in apple struck it a mighty blow with a heavy sound. The Chinamate told his wife what he had done and added: "That

ed and sliced apples, cooked into calf will steal no 'more of my cane." sauce, and strained, one pint of grape In the morning it was found that juice, one cupful of brown sugar, and the "calf" was a full-grown tiger. The its neck just as the woman of Nam had done. John was so much impressed with his own narrow escape then stir in one teaspoonful of cinnathat he took to his bed and was sick mon, and pack hot in hot containers for a week.

Old Cannon Ball Found in River.

Pear butter is made like the apple big guns of the days before explosive butter without cider. The pears shells were used in warfare was. should be ripe enough to cook up well. brought up from the bottom of the After being peeled they are cored and Mississippi river, below the high dam modern housewife, however, has not sliced, put in a preserving kettle with at St. Paul recently and is to be turned a little water, and cooked slowly until over to the Minnesota Historical sosoft. The sugar is then added, one ciety.

cupful to one quart of sliced pears, and When a United States engineering cooking is continued very slowly, with department dredge hauled up a dipper frequent stirring, for one and a half of rock the cannon ball was found in to two hours. The butter should then it. How it got into the river could be smooth and of the consistency of not be learned, for guns of that type thick apple sauce. A little lemon juice, were never put to actual test at the with ginger, cinnamon, or other spices fort and the ammunition always was to taste, should be well stirred into carefully guarded.

some of them having been given to the Minnesota Soldiers' home and others Put the peaches in a wire basket, placed on the grounds of the state

Militaristic Groom.

This thing did not happen in an In-

whole or sliced in each gallon of but- one of the "doughboy's" finest.

Outguessed Him.

been discussed, Miss Lord told him.

"Ouch!" decried the manager, winc-

"Why, don't you think I'm worth

"Yes," admitted Harris, "but I didn't

The Poor Fish.

First Flatter-I'm sure in a dickens

Second Flatter-Can I help you out?

and in order to make up for it I bought

Property Labeled.

Jack-Did I borrow \$5 of you one

Bob-I'll have to consult my memo-

randa book. Yes; here it is. "Charity,

Experience.

"That old teacher we had was an

"I suppose that came from his prac-

found out it was a salmon.

day last month?

ough as leather."

Jee in tanning hides,"

just before he set sail for Europe.

ing at the sum.

think you did."

of a fix now.

t?" Miss Lord asked.

Pauline Lord went to call on Wil-

with hot paramin. Garfield Butter.

of grape juice. To each gallon of peel-

hours, or until of the desired thickness,

steam as directed for apple butter.

Peach Butter.

Take two-thirds plums and one-third peaches. Pare, pit, and slice the peaches, and if the plums are freepeaches and plums together slowly until soft and rub through a colander or coarse sieve. If the plums are clingstones the pits are removed by this operation. To each measure of pulp add three-fourths of a measure of sugar, cook slowly, and stir often until of the right thickness. Pack hot and process like peach butter.

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."

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, goos very well with lime beens.

One Ferm. "What is camouflage, pa?" "Staining your fingers with ink to make people think that you are a

"Those who bring sunshine to the lives of others cannot keep it from themselves."

EASY DESSERTS.

a cup of well-washed rice, add a scant half cup of sugar (brown su-

gar adds a pleasing flavor), a little salt and

add three-fourths of a cupful of (00,000 for the country. sliced ripe peaches or bananas; add a General O'Ryan's appointment to But what is especially queer about me whites of the eggs and drop by tea-ularly. spoonfuls into hot fat. When brown, "So efficient and comprehensive was drain and roll in powdered sugar,

mon and bake one-half hour in a hot you.

cupful of milk, a teaspoonful of bak- the continuance of its effort." ing powder, half a tenspoonful of salt. Prompted by the action of General established the kingdom of Prussia.

Necie Maxwell

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.

two has been a woman's problem for also in the work of the army men who

dollar stretched to the campaign managers. 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 food or clothing. There are many 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 liam Harris, Jr., anent an engagement to be told how to save in large things (those that do, won't read this any-"What's your salary?" demanded way), but it is in the little leaks and stones remove the pits. Cook the Harris, after the other details had small wastes that count into the dollars during the years.

Do you scrape your molding board carefully after using it for pastry, bread, biscult 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 First Flatter-No; you see while my beef stew, which have been served for wife was away I let the goldfish die years, may be made into a dish of real elegance if one-half cupful of stuffed a fish and put it in the bowl, but she blives, 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.

A cut lemon or Bermuda onlon may be kept fresh a long time by turning the cut side down on a plate and covering with waxed paper.

Preserved citron meion, a pint of 1 added to mincement, makes a most of lightful addition. If the citron is pr through a grinder before preserving. will be found more enjoyable and m then be used as a garnish for pr dings, ice creams and such dishes.

Nellie Magnell

A GENERAL O'RYAN HEADS CAMPAIGN FOR MEMBERS

Tice is not holding its place as a To Direct Third Red Cross widows are after me, merely because wholesome dessert. Take one-third of Roll Call in Three States Army Men offer Help.

two quarts of good, rich mander of the famous Twenty-sev. average busy citizen is not deeply inmilk. Bake about three enth Division, whose brilliant fighting terested in the trivial happenings of hours in a slow oven, qualities helped smash the "Hinden-1854 and thereabout. stirring often during the burg line," will direct the Third Red "As well as I can remember, the baking. Add a cupful of raisins or Cross Roll Call, November 2 to 11, in weather back yonder was usually just less, with cinnamon, nutmeg or vanil- the states of New York, New Jersey about the same as it is now. I cannot la for flavoring. Serve with a hard and Connecticut. The Roll Call is for say that I am greatly surprised to find the purpose of enrolling 5,000,000 profiteering going on, for to the best Fruit Puffs, Bent the yolks of two members in the territory of the Atlan of my recollection a considerable proeggs until thick and light colored, then tic Division and a minimum of 20, portion of the people have hogged

tablespoonful of melted butter, third the position of campaign manager fol- is that I do not make a practice of of a cup of milk and a tablespoonful lowed his unsolicited offer to aid the denouncing and raving at young peoof sugar. Sift two tenspoonfuls of American Red Cross as an expression ple for cutting the same fool capers baking powder with one and one-half of his appreciation for its services in that I did when I was their age."cupfuls of flour, add a little sait and behalf of soldiers and sailors gener- Kansas City Star. tebrae, and killed the animal in mix well. Fold in the stiffly beaten ly and the men of his division partic-

the work of the Red Cross which came On baking day when it is hard to under the observation of the officers find time for extra dishes try these: and men of the division which I com-Add shortening to bread dough, mold manded," said General O'Ryan in a as for biscult and let stand until light. letter to Dr. Livingston Farrand, Llave ready any kind of juicy fruit, head of the American Red Cross, canned or fresh. When the biscuit are "that I feel sure I represent their senlight, dot with bits of butter and pour timents of appreciation when I assume the juice and fruit over them; sprin- to offer to you, which I now do, all the kle with sugar and nutmeg or cinna- help the old Twenty-seventh can give

"We appreciate that the problems Cranberry Pudding—Put a quart of to be met and which can best be berries over the fire to stew with suf-solved by an organization like the ficient water; when boiling hot drop Red Cross are not solely war prob- acknowledgment from the leading Eursmall spoonfuls of batter over the lems and that to meet existing and open powers of his title of king of berries, cover and steam 20 minutes. future problems the Red Cross organ. Prussia. This peace put an end to the Serve with sugar and cream. Make ization must have an acting and un- long war of the Spanish succession. the batter by using one egg (beaten), derstanding membership of great one-half cupful of milk, one cupful of strength. We will do what we can flour, one teaspoonful of baking pow- to bring to the attention of the many and Spain would become one, and upfriends of the division the accomplish- set the European balance of power. Fifteen-Minute Pudding.-Make a ment of the Red Cross as we saw it batter of one cupful of flour, half a in the war and the further field for was England, with her continental al-

Butter custard cups, drop in a spoon-O'Ryan, the returned rank and file of ful of the batter, add a heaping table- the A. E. F. are preparing to rally to of Savoy the king of Italy, but today spoonful of any juicy canned fruit like the call of the American Red Cross the king of Italy rules over all of Italy cherries or strawbelvies, add another for a great national membership. Of except Savoy, which belongs to France. spoonful of batter and place the cups deers of high rank, noncommissioned England has retained practically everyin a pan, add boiling water to come officers and privates are going to can thing it secured at up well on the sides, cover closely and vass for memberships. In many in ence, including Gibraltar and Minorca, steam 15 minutes, boiling all the time. stances local posts of the American secured from Spain; Nova Scotia, New Serve unmolded with cream and sugar. Legion and National Guard organiza- Brunswick and the Hudson bay tertions are going to campaign in a body ritory from France as well as valuable 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 inited campaign. Scores of chapters n the Atlantic Division have followed the example of the division headquarers and the Greater New York Chapters by appointing army officers to take charge of their campaigns.

The enthusiasm and efficiency with which General O'Ryan is recruiting volunteers and developing his organi-Making the dollar do the work of cation for the Roll Call is reflected years; but now with a are now serving with him as chapter

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QUEER KIND OF OLD CODGER

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

"I have reached the age of eightyhree years," admitted old Tybalt Totter, "and yet I do not think that a man is only as old as he-ee hee! hee!-Reels, and that all the comely they treat me with civility. I have never had much cause to complain or anybody's lack of respect for the aged. -I find that the aged generally get all the respect their behavior entitles Major General John F. O'Ryan, com-them to. And I have found that the

each other at every chance they got.

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, which many claim was begun over the fear that the ruling houses of France The ex-kaiser is part English, and it lies of lesser strength, that virtually

The rame peace also made the duke 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 saith 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 gieve and wires run around until they terminate in two contact points in the thumb and

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

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 won-

dered. "In France."

"And what were they doing there?" "Fighting, my dear." "There was a long pause, during

which she shook her head disapprov-"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 here 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

"He must have been a terrific smok-🖛 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 company, they are so much out of

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.