



Where Vinegar in Quantity is to Be Made, Use a Cider Mill.

Repared by the United States Depart-

necessity on her pantry shelves. Used

with discretion, food to which it is

added will be transformed into a relish

and will give zest to an otherwise in-

sipid meal. Along with other grocer-

'mother" which has fallen to the botment of Agriculture.) om is no longer producing acetic. Vinegar is one of the condiments icid. which every good cook regards as a

Keep in Dark Place.

After adding the vinegar, cover with a cloth and keep in a dark place between 70 and 90 degrees. Do no disturb the film that forms, for this is the tes, vinegar has gone up in price since true "mother" and do not exclude the the great war, until in many parts air. Taste the juice every week, and of the country 50 to 60 cents a gallon when it ceases to increase in acid or He possesses ram to which he stands is as sour as desired, siphon off and in the relation of foster-father. Its is now the retail market price. The making of vinegar at home is a sim- store in kegs or bottles. Fill full and mother died at its birth, and the kindstopper tight. If this is not done the hearted farmer set about bringing it ple process and not many years ago was practiced by nearly every one acid will gradually disappear and the up "on the bottle." The lamb became who could obtain the necessary fruit kinegar will "turn to water." The his great pet and renaid his care as juice. With the present high price of same bacteria that produces the acid it grew up by marked affection. A few vinegar there has been a revival of will also destroy it if allowed to grow days ago while rounding up his sheep anhindered. If the directions are fol- on the hills he slipped, and falling, lowed, especially as regards tempera- fractured his thigh. No human being ture, the process will usually be completed in six weeks to two months, he lay helpless. His people, alarmed where only a few gallons of fuice are at his non-return, set out in search of ised.

used to some extent. Certain other spontaneously. One of the simplest in a very unusual way. It was racing, ways of filtration to use in the home manufacture of vinegar is to thoroughtion of juice), sorghum and cane sirup in mix about a teaspoonful of fuller's have been used with good results. Many earth or animal charcoal with a quart wild fruits, such as the blackberry, el- of vinegar and filter through filter pa-It is a common practice with many people to make household vinegar from fruit parings and cores, cold tea, and fruit or vegetable juice can be used for even from the water in which potatoes vinegar making, provided it contains or other vegetables are boiled. Sugar, of course, is added, just as in the case the guava or Kieffer pear, contain only of fruit juices that do not contain sum-80 years.

LAS CATHOLIC JOULAAL

IN AVERAGE. When the average man comes here from At the end of an average day, He's worked along in the average style According to average pay. He walks along at an average pace

RIFT IN LOVE'S YOUNG DREAM Till he strikes an average car That takes him along with an average

Bride Rightly Felt That Her Loved One Was Looking Too Far Into the Future.

Was

crowd And gives him an average jar. He enters in by the average gate And opens the average door. le finds an average number of kids Sprawled out on an average floor,

They sat on a rain-sodden bench in And when he turns to his average he park, and were evidently a newly Who once was an average miss. married couple on He's better by far than the average ma

If he captures an average kiss. their honeymoon. -Cartoons Magazine. The weather cold, but

VESSEL HAS HAD LONG LIFE their love WAS warm, and the palpitation of

Mass., in 1805, Still Is In their hearts kept Active Service. time with their chattering teeth.

don is a lovely place for a honeymoon, with the story that in the war of 1812 trails along in the rear or an American fred men apart. don't you, dear?"

tracted manner. "I shall always come

And then a great, solid chunk of cooluess seemed suddenly to come between

ported.

ermentation, while others, particularly tance which, as the searchers drew her friends. So the newspapers gave a lifting power of 82.7 tons? although grapes and oranges are also apple vinegar, may clarify themselves nearer, proved to be a sheep behaving up and the Polly has gone on her Certain landlords in Scotland are of state, by Standards eaceiul. Tespectable Way. wildly round one particular spot and The schooner has a capacity for bleating frantically with the evident only forty-five tons of freight; yet in purpose of summoning help, This was her day she has carried enough lum- finger of the left hand because it is the farmer's pet, which, noticing its ber, bricks and lime to build a large the least used of all our ingers and master's plight, had mounted guard city of wooden houses. Think of the on the least used hand? over him, and had so been instrug long line of captains who have sailed



Dutch Town Glorice in Pa Hut in Which Dwelt Fee the Great

Over 200 years ago Peter the G of Russia came to Zaandam diagus as a laborer and obtained a job as cars penter in a large shipbuilding rass belonging to one of the local burgwan, with He wanted to learn how the Dutch ind more

built ships. In spite of the precautions taken by powerful man In spite of the precautions taken to powerful man, and it the great man to preserve his incor-nito, the shrewd inhabitants of Zaan-dam almost. Immediately found him alge and try in avoid dam almost. Immediately found him of silants. The devote out and so irritated him by their wide or is Savage to have eyed curlosity that he was compiled with in carsed : to relinquish his adventure and return with a with the savage to

Schooner Polly, Built at Amesbury, to the royal party in Amaterdam however. He is its one great claim to then six mes try that and In 1805 the Polly first sailed the the man, in short, who put Zaandarn wen-tempered man

Like the chattering teeth. Her eyes were blue, as was her hose. One manly arm encircled her slender waist, while the other held up an umbrella. The raindrops gently trickling down their backs did not serve to cool their ardor in the least, and every shiver seemed to cement the honeymooners more closely together. "It's awfully nice out here in the park," she murmured. "I think Lon-don is a lovely place for a honeymoon, with the story that in the war of 1812 with the story that in the war of 1812 trails along in the rear of an American

"So that was a re walk, the party comes to a stop be siked Savage thickly. fore a modern red brick church is have the fight to closed with an iron railing. "Pieter de "But." protest the tourists weakly,

"Then the guide pulls a bell, the door of the church is opened by the care EIGHTEEN YEARS IN BU taker and the tourists are pubod

through the brick entrance into a imme small, dilapidated hovel. It consists Finally Com of two rooms, containing a few ploces of aptique furniture, a bricked-up Areplace, a cupboard bed built into the For 78 years the United at wall-as are so many Dutch bids-ferminent officially has se and a few coully memonitoes. left by strategie position adulta grant

visiting Russian' royalty. Why this Harbor naval base, the manifer measure collection should be concer dock of which officially was open flaged by a brick church remains a Secretary of the Navy Degit mystery. The Dutch blame it on the net, writes a Henolaly of late caar of Russia and the Russiansjof'the Portland Oregonian. blame it on the Dutch. President Tyler in 1968 gave

sotice to all Maropentics Have You Heard That that the United Non Canaries in their wild state ave of a convert to their occupy striped greenish color. The yellow establishing in any of the canary is due to breeding? naval de tellteiny Udine di The next airships to be built in chane of others

for the -m

After being

e Dryduble at

United States Naval

CAL THE PARCE OF



Fruits for "Making Vinegar.

ing,

Vinegar is usually made from apples,

this old household art. Those who

have set up a vinegar keg or barrel,

secure a superior product and at the

same time beat old High Cost of Liv-

"Yes. darling," he replied, in an ab-

here in the future."

them.

Cosset Lamb Guarded Master.

A correspondent vouches for the ruth of the following story which beies, as he points out, the old saw that "a pet lamb makes a cross ram." witnessed the occurrence and there

him. Presently their attention was

The Venerable Polly. Many fruit juices are turbid after drawn to a strange sight in the dis- promptly and indignantly denied by England are to be 694-foot length, with

such as blackberries, figs, peaches, watermelons (after concentraderberry, and persimmon, which fre- per. quently are not completely or properly utilized, will make excellent vinegar. As a matter of fact, any wholesome sufficient sugar. Some fruits, such as five to eight per cent of sugar; which clent sugar. is not sufficient to make a strong, satisfactory vinegar.

Fruit used for making vinegar should be sound and fully ripe, for ripe fruit contains more sugar and consequently produces a stronger vinegar. Partially decayed fruit is no better for vinegar making than for eating and should not be used. Select sound, ripe fruit, wash thoroughly, and remove all decayed portions. Crush either in a machine made for this purpose, such as a cider mill, or for small quantities, a food chopper. Squeeze out the juice in a press and put into a clean barrel, keg or crock for fermentation.

Great care should be taken to have all the utensils thoroughly cleaned, and to handle the fruit in a cleanly manner. If old kegs or barrels, especially old vinegar barrels, are used," they should be cleansed thoroughly and all traces of the old vinegar removed. If this is not done the old vinegar will interfere with the alcoholic fermentation and possibly spoil the product.

After the juice has been squeezed out add a fresh yeast cake to every five gallons of juice. A good fermentation often results from chance inoculation with the wild yeast of the air. This is the method ordinarily followed in making cider vinegar. Experiments have shown, however, that a much stronger vinegar can be made by using yeast to start the fermentation. Work the yeast up thoroughly in about one-half cupful of the juice and add to the expressed juice, stirring thoroughly. Cover with a cloth to keep insects from it and allow to ferndent. The best temperature for fermentation is between 80 and 90 degrees. Do not put in a cold cellar or the fermentation will be too slow. At 80 to 90 degrees alcoholic fermentation will usually be complete in from three to four days to a week, or when "working" starts, as indicated by the cessation of bubbling. The next step in the process is acetic acid fermentation, during which the alcohol is changed into acetic acid.

After the bubbling stops it will be found advantageous to add some good strong vinegar in the proportion of one gallon of vinegar to three or four gallons of fermented juice. Usually, however, no vinegar is added and the inoculation of the fermented juice with acetic acid bacteria is left to chance. This chance inoculation generally produces a more or less satisfactory product, but if the vinegar is added, the results are much better. Instead of vinegar one may add a good, quantity of so-called "mother." If "mother" is used, however, use only that growing in the surface of the vinegar. Vinegar

DETERMINE AGE OF CHICKEN Good Method is to Grasp End of

Breast Bone Between Thumb and Finger and Bend It.

age of dressed fowls, according to specialists of the United States department of agriculture, is to grasp the and winter, rain or shine, she was acend of the breast bone farthest from it will be brittle and, in an old bird, where she worked so long. tough and hard to bend or break. Unscrupulous dealers sometimes break one end of the breast bone before showing the bird on the market, in order that the buyer will believe the bird to be a young one.

RECIPE FOR COTTAGE CHEESE

Housewives Becoming Familiar With rangement outlined. The casing hold-Value of Excellent Substitute for Meat

Both city and country housewives

109, issued by the department of agriculture, will be sent to anyone who writes for it.



on the porch or under a tree.

Plan the housework so it can be done in the cool of the morning. -

Keeping the baby cool and quiet 's one preventive of digestive troubles.

Canned cherries and strawberries are quite as good for pie as the fresh fruit

A garment may be much improved if worn buttonholes are worked over know beans,"-Louisville Courier-Journal.

to his assistance. Oldest Pit-Brow Woman.

Mrs. Bridget McHugh, the oldest peak, -Popular Science Monthly, "pit-brow" woman in the Pemberton, Eng., coal field, is dead at the age of

Spanish Railroads. W. B. Trites, the novelist, is living ible" ink? For more than a half century she in Malaga in a villa on a hilitop over-

ter to his New York publisher he Post.

"Old Bridget," as Mrs. McHugh was wrote: familiarly called, was a hale, hearty, "Andalusia is divine, but the railstrongly built woman who could use a gads are the limit. In buying, a ticket shovel in filling mine cars as well as

(Prepared by the United States Depart- any man, and was always looked upon the railroad man the other day: A good method of determining the as an expert pit-brow worker, few being her equal. The shorter working cents to Torre del Mar, and in the to September 1, 1919, as 188,900 biles. It to my husband, saying day was unknown to her, and summer for forty-five."

customed to leave home at five o'clock the head between the thumb and finger every morning, and was in her place and attempt to bend it to one side, at the coal bank before the whistle In a very young bird, such as a broil- sounded at six. Her day continued er chicken or a green goose, it will until five or six at night. Mrs. Mc- 90 minutes. You see, senor looked at 1919, 296 for 1918 and 2,888 for 1912. fature use, - Chicken of bend easily like the cartilage of the Hugh was a grandmother, and two of in that way, ours is the better bargain, The statistics for 1919 are subject to human ear. In a bird a year or so old, her sons are employed in the colliery is it not?"

Fläshlight for Buttonhole. "The various "hiding holes" to which An extremely small flashlight has aluables were transferred from the been designed to be worn in the but-British museum, during the war, are tonhole of the hapel of the coat, which

disclosed in the report of that institusupports the lamp and its mounting, tion for 1918. Objects in the departas well as the battery. The invention includes an improvement in the dements of antiquities, including the sign of the battery which is exceed-

ingly compact and permits of the ar-Assyrian bas-reliefs, the Rosetta stone, ing the battery is fitted with a lapel pin of the same form as that used on brooches and other jewelry, enabling

(Prepared by the United States Depart-ment of Agriculture.) the wearer to easily attach the flash-light to the onet land, on the newly completed Postal Tube relieve area light to the coat lapel or other gar- completed Postal Tube railway, some ment. The lamp is turned on and off 50 feet below the surface of Holborn. have become familiar with the value when desired by a simple turning of Fifteen vanloads of treasures were of cottage cheese as a meat substitute. When desired by a simple turning of transferred to the National library of the switch button fitted in the bottom transferred to the National library of the battery casing. The battery is Wales at Aberystwyth.

gredient, why not try some new, ap- to the miniature incandescent lamp proved ones? "Cottage Cheese and Its through the supporting wires in the Uses," Office of the Secretary, Circular manner apparent.

COULDN'T GET 'EM.

A Conservative. "In his palmy days the stage robber

la₩?"

Age-Herald.

vas a picturesque individual." "Yes, and not grasping in his meth-

A Frank Discussion.

Restriction.

Hidden Treasures

ods, either." "No?" "Unlike the modern profiteer, he

merely took what the passengers hap-A small boy recently helped his mother peel potatoes. When she inspected his work she found the eyes of the tubers had Birmingham Age-Herald. not been properly removed. "Why, Billie," she reproved, "you have not cut the eyes of "Mr. Grabcoin, would you consider the potatoes you peeled." me an eligible son-in-law?" "Dr. Dubson, have you ever done

"Well, mother, I just couldn't help it." wailed Billie. "Their eyes were so far back in their heads I couldn't get 'em."

Assuredly Not. "That fellow is an expert on coffee."

"80?" "Rio, Mocha, Java-he can spot 'em "Don't eat too much sugar," said 11."

he doctor "Well; nobody can say he doein" "You're behindhand," replied the patient. "The grocer said that several

marry at the king's command? A ring is usually worn on the third

Prisoners in the Massachusetts sinks Twitte - // mental in guiding the helpers speedily the Polly and the crews that have prison wear gray uniforms and had manned her through more than a hun- striped clothes. ffor thet the

dred years. What human interest sto-Spy suspects in the A. ries she could tell if she could only given baths in lemonade in order to reveal any secret writing which they

might have written on their sking.

had worked at the mines, it is re- looking the Mediterranean. In a let- ians 700 years before Christ?-Boston

The sold in the lemon disclosed "invis

decided to surfacing may Artificial legs were used by Egyptman of my lovely breed. ".... fre loaves, which felt and \$

like brick than broud, That buried it. thinking that we Catton Statistics, Preliminary statistics issued by the mistake. But next morning c

or Malaga to Torre del Mar I said to United States bureau of the cenama give the number of bales of cottom bor with a load of my b "How is this? You charge me 80 ginned from the growth of 1919 prior had ployed up in his & four-horse stage I can make the trip as compared with 1,058,079 bales for cime from a mentywed, and 1918, and 614,787 bales for 1917. the only newco "'Ah, but, you kee, senor,' said the These figures include 1,129 round had to plead sullar I can railroad man, 'on our line you obtain bales for 1919, 53,178 for 1918 and 22. Int how I feit, at I a ride of four hours, whereas in the 716 for 1917. The number of balls of prize my husband. four-horse stage it is only a ride of sea-island' cotton included is 30 for Hed it from my hidder

slight corrections when checked against the individual returns of the ginners being transmitted by mail,

Woman Has Right to De Proud

Applied Knewledge

thet the whit

Beyond Description. of the deaco What can you do in a case line this Trequest. The Gene A Newton man took his wife to the at the close of his i ball same and watched the Red Son proacher who was a win. During the game he became minted the whole h Frieze of the Parthenon, the best of rather excited and should in his own porket," he a the Greek vases and bronzes, the chief wife's car "Hooray, their pitchet is The minister lo Batt nov dear iner

"Your eyes must deceive you, Fred." alounly. "I couldn's 2

The new

Mrs. John Biddle of Athens, O. age make bergett reventy-six, was the mother of 14 chilldress. large and dren. Thirteen of her children were crutht the ba school-teachers during their early lives know each, or and seven of her eight soms are now so. But one i practicing physicians. With the except her out and u tion of two years since 1888 the sume of Biddle has appeared in the Ohio pal. I know why

university student roll every year. mildren ? Our little boy asks so many gree

Some and so many of them we are the pened to have at the time. He didn't able to answer, so we give him that take an option on what they expected answer: "That's just nature, an to earn for the next five years."- One day I asked him how he got h face so dirty, and he said : That a just nature, mother." Chicage The

The Difference "Father," said the small boy, what anything that would justify me in is the difference between a republic

considering you an eligible son-in- and an absolute monarchy? "A republic, my son, is regulated w "Well, if you eliminate the time I've public opinion. An absolute mentre put in playing pinocle with you, I can't is regulated by somebody's private truthfully say I have."-Birmingham pinion."

of Meyerbeer,"-Beston Ex

littfeft "D "Pretty dry time at the last night, ch. old many "Well, the orchestra gr

