

GOOD APPLE BUTTER

Snitzing Party Period Is Now a Thing of the Past.

Modern Methods of Manufacture Have Robbed Pennsylvania Farmers of Delightful Frolics Held in the Fall.

Garfield, Pa.—During September and October of each year all roads in Berks county lead to the cider and apple butter mills, for this is the season when everybody has more apples than he needs for winter use. There is no farming community in Berks county today that does not have its community cider mill, where farmers can take their apples in the morning and return with the cider a few hours later, but there are only two or three places in this great agricultural county where the farmer can so speedily turn his fruit into nice, fresh apple butter.

Marvelous as it appears to grandmother, who used to sit in the old farmhouse kitchen with her little Barnow knife, peeling the rinds off the red cheeked apples, paring them next morning in the barrel-sized copper kettle to be cooked into apple butter, it still appears more marvelous to the mother of twenty-five years ago, to whom the apple butter party was "the time of the year." She can hardly realize today that those good old times are passing away.

"What a change!" says mother. "Today we pick the apples; tomorrow father starts for the cider mill at 6 o'clock. The apples are shoveled into a grinding machine, ground into pomace and shoveled to one of the latest style hydraulic presses, from which the juice is extracted in a very few minutes, ready for the apple butter cooking, under the same roof. The cider is then cooked and boiled in large barrel-shaped receptacles, the steam running through copper coils that nicely fit in barrels.

The sweet apples the farmer just brings along from the tree, and there is no snitzing party on the farm beforehand. They are brought entire, and are first nicely washed, then placed in a barrel, cooked by steam until they form a thin, mushy paste. Then they are placed in copper stevelike instrument, over which is operated a rubber lever which separates the skin from the apples, cores and seeds, so nothing but pure apple juice goes into the apple butter. This nicely steved pulp and the boiling cider are placed together in another barrel, the spices are added, and within forty-five minutes the steam that runs through another set of copper coils will have accomplished the trick and the apple butter will be ready to pour into the farmer's milk cans or crocks in which he usually hauls it home.

The first apple butter cooking factory in Berks county was installed by ex-County Treasurer David W. Mogel and today he and his son, John F. Mogel, make cider and cook apple butter four days each week for the farmers of the community, and each Saturday cook it for themselves, to sell to other folks. When the farmer gets his apples turned into cider he pays only a cent a gallon. For apple butter he pays fifteen cents extra per gallon.

STUMPS MOVED VERY CHEAP

Charpit Method of Taking Out Tree Roots on Cleared Land Proving Successful.

Chehalis, Wash.—Chehalis is just now the center of an interesting experiment in land clearing. Recently through the offices of Secretary Merrill, of the Chehalis Citizens' club, an arrangement made with Harry Thompson of the United States department of agriculture, with headquarters at Seattle, and Prof. H. W. Sparks, farm demonstrator of the state college, to conduct some experiments with the charpit process of burning out stumps on logged-off lands. The work has just been completed at the farm of Henry Dupertuis, near Chehalis.

One hundred fir stumps, from two to four feet in diameter, were kept burning in this test, an accurate account was kept of labor. Stumps were completely destroyed, and roots burned out at an average cost of 50 cents per stump.

This voluntary work of the Citizens' club of Chehalis will, it is hoped, prove of great value to western Washington and Oregon, as it establishes the value of the charpit burning method of clearing logged-off lands. The process works most effectively on clay soil.

The method has two valuable features. First, it can be successfully conducted without the high-priced skilled labor required for the blasting powder and donkey engine process. Boys from fourteen to sixteen years of age can do the work thoroughly. Then, it leaves highly fertilized seedbeds for grasses, grains, berries or other fruits, whereas blasting tears holes in the ground and lifts the hardpan to the surface.

Photographs taken on the farm of Mr. Dupertuis, where he has heretofore used the charpit process, show that wherever a stump was burned out there was invariably a heavier growth of grain or grass than on adjoining ground. Fruit trees planted over such a spot showed an unusual growth as compared with others.

Mr. Thompson's report will be

MEMORIAL OF HISTORIC TREATY

NEAR HERE, ON JULY 18, A.D. 1763, COLONEL GEORGE CROGHAN, DEPUTY SUPERINTENDENT OF INDIAN AFFAIRS FOR THE BRITISH GOVERNMENT, MADE A PRELIMINARY TREATY OF PEACE WITH PONTIAC, CHIEF OF THE OTTAWAS AND LEADER OF THE GREAT INDIAN CONFEDERACY. BY THE TERMS OF THIS AGREEMENT THE ALLEGIANCE OF THE INDIANS WAS TRANSFERRED FROM THE FRENCH TO THE ENGLISH, THUS SECURING THE EASTERN MISSISSIPPI VALLEY FOR ANGLO-SAXON CIVILIZATION.

THE INTERSECTION OF THE FORT HARRISON (TERRE HAUTE) - FORT CLARKE (PEORIA) AND KASKASKIA - DETROIT TRAILS WAS IN THIS VICINITY.

BRONZE TABLET ON SHAF

LOOMINGTON, Ill.—The citizens of Edgar county, Illinois, have erected and soon will unveil a monument to mark the spot on which was made one of the most important of American treaties, that made with Chief Pontiac of the Ottawas in 1763. By this agreement the Indians transferred their allegiance from the French to the English and the latter acquired the vast territory that stretched from New York westward along the Great Lakes and down the Mississippi to its mouth. The making of the treaty thus was one of the most momentous events in American co-

lonial history.

gallon, and, while it takes four gallons of cider for a gallon of apple butter, the only outlay in cash is the nineteen cents a gallon, except what he pays for the spices. For every barrel of cider he needs two bushels of nice sweet apples. The ordinary cooking for a family consists of two barrels of cider and four bushels of apples, and the result is twenty gallons of apple butter.

If the farmer preferred to sell the apple butter he can realize from sixty cents to one dollar a gallon—twice as much as he could get for the apple butter that was made during the "snitzing party" period. The Mogels have made as high as 88,000 gallons of cider and 4,000 gallons of apple butter in a season. The high mark for one day was 123 barrels of cider and 240 gallons of apple butter. During the busy season they work day and night.

"Kind" Friends Make Sure That Jersey Man Awakens in Time to Catch Train.

New York.—Anxious to take the 4:35 train from Washington, N. J., Thomas James decided to sleep over night in the store where he is a clerk and be awakened by an alarm clock. The other clerks decided to have fun with him.

At 1 a. m. James was awakened by a loud ringing. There was the clock ticking peacefully by his side, with the alarm hand pointing three hours ahead. He found the source of the sound under a large pan. He stopped it and went to sleep. Fifteen minutes afterward he was reawakened similarly. Another clock was under another pan. The performance was repeated three times more. Then James decided to abandon the place to the alarm clocks. He walked the streets until train time.

sued later by the United States department of agriculture.

So Declares Dr. Forbes Winslow, Expert on Criminal Lunacy, in Recent Publication.

London.—According to Dr. Forbes Winslow, who acquired international celebrity by his sedulous insistence on his theory that "Jack the Ripper" was a homicidal maniac, the world is going mad.

Dr. Winslow considers that the rate of progress to that consummation is shockingly rapid. In a book of reminiscences this expert in criminal lunacy says:

"By simple arithmetical calculation it can be shown the exact year when there will be more insane persons in the world than sane. We in England are gradually approaching, with the decadence of our youth, nearly to a nation of madmen."

By comparing the lunacy statistics of 1869 with those of 1909, four decades having intervened, my reflections are sad indeed. A terrible and real curse is in store, and an insane world seems to me a certainty in the not far distant future.

"In 1869, out of a population of 22,223,299, there were 53,177 registered lunatics in England and Wales, there being one lunatic in every 418 of total population, whereas in 1909, out of a population of 35,756,615, the number of registered lunatics was 128,787, making an average one lunatic in every 278 of population. So that in forty years an enormous increase in lunacy is seen. Surely a dreadful future for nations still unborn to have to cope with."

"These are the facts, and sad to reflect upon. They must be accepted. They cannot in any way be challenged."

Dr. Winslow's phraseology is sometimes unhappy, as when he writes, for instance:

"I have breathed the atmosphere of lunacy for over sixty years, and the conclusions I arrive at are pessimistic in the extreme."

FRAME FOR WINDOW

HOW HARMONY IN CURTAINS MAY BE SECURED.

Woodwork, Wall Coverings and Furniture Must All Be Uniform If the Best Results Are to Be Arrived At.

Woodwork, wall coverings and type of furniture should all be taken into account when the curtains are planned; and there should also be uniformity in the appearance of the windows from the outside. The best way is to put pane curtains in all the windows facing the street, hanging inside the draperies assigned to decorate the room.

The pane curtains are made of some light material and run on rods which fit into the window casing close against the pane, the linen window shades drawing up and down between these pane curtains and the draperies within. Much filled pane curtains and those looped back or crossed over each other are not as fashionable as straight curtains of conventional pattern, and these curtains may be simply hemmed or bordered with a narrow hem fringe.

Creamy window hangings are often far more harmonious in brown, yellow, green or rose tints. Women who can stencil cleverly are putting artistic stenciled hangings in library, den and dining-room windows with excellent effect.

When the ceilings are over-high for the size of the room, more graceful effect may be achieved by the use of valances. Indeed, the valance is the smart thing now in window drapery, and unless the windows are very low, add greatly to the attractiveness of the hangings. The valance is a strip of the curtain material set between the two long curtains and falling ten inches or so across the top of the windows, making the opening between the curtains rectangular rather than V-shaped, as is the case with draped back hangings.

The larger proportion of women's colleges are in the hands of women teachers, however, and the educational atmosphere of the places is feminine, the peculiar type of femininity developed by highly cultured, middle-aged unmarried women. Now, while the type may be very fine individually, it is not the proper one to create the atmosphere for girls at the formative period of their lives.

"Girls just coming into womanhood are receiving their most valuable impressions and their future attitude toward the questions of this time. Their outlook on life, which I believe is the most important part of the college training, should be broad, and it cannot be so unless formed in an environment of breadth.

"In the lower grades of the schools, too, and in preparatory schools the influence of the unmarried, middle-aged woman is counteracted by the dominating influence of the home. I believe that an element of married teachers, widows, who were teachers before marriage, perhaps, would be beneficial. The relationship of these schools and their pupils is different, however, because the pupils live at home. The girls at college live a purely academic life. They are on their resources and they face problems that are quite new to them. They are to be trained to become competent and important parts of life, we hope. They need a large outlook and a broad viewpoint. The elements which go to give these must be brought into their lives at this psychological time, and all elements that tend toward narrowness should be eliminated."

BAN ON UNMARRIED WOMEN

Tufts' President Says Middle-Aged Spinster Should Be Banished as College Teachers.

Medford, Mass.—President Frederick W. Hamilton of Tufts college has come out with the positive assertion that unmarried woman teachers should be barred from girls' colleges because their influence is harmful. He says:

"I do not believe that young girls who are just passing into young womanhood are in the proper environment when they are continually brought into close personal touch with elderly unmarried women."

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TEACH BRIDES COOKING ART

McKeesport School Board in New Uplift Movement—Young Women Enter Night Classes.

Pittsburg.—The spirit of the uplift in this city is now directed toward women and their housekeeping abilities. The action of the domestic science committee of the schools in McKeesport the other night in establishing classes in cooking for prospective brides is expected to result in an increase in matrimonial ventures.

The committee, on application of a number of mothers with eligible daughters, announces the cooking department of the schools will be thrown open for night classes for young women, who will pay 25 cents for ten lessons.

Almost simultaneously in Pittsburgh a number of women organized the housekeepers' club to carry out a plan to solve the servant girl question. A committee was appointed to devise ways and means to get good servant girls and keep them after they are captured.

FIND LARGEST ICE CAVE.

Vienna.—An ice cave, which turns out to be the largest in the world, has been discovered within the last few days in the Dachstein mountains. It is nearly a mile and a half in length. It consists of an upper and lower group of great halls, the largest of which is about 700 feet long and 100 feet in height. Many interesting prehistoric objects have been found.

LOVERS' LANES IN PARKS.

Kansas City, Kan.—The Rev. Samuel Garvin, pastor of the First Presbyterian church in this city, thinks that "lovers' lanes" are a necessary part of the park system of a city. He says that these shady walks are of no harm and that they should be provided in the city parks.

DELICATE DISH OF CHICKEN

Something a Little Bit Out of the Ordinary—Hint for the Young Housewife.

This is a very pretentious and yet easy dish for the young wife to attempt. Choose a good roasting fowl of about three and a half to four pounds. Dismember it and soak after thorough washing in clear, cold water. Dredge the pieces slightly with flour, salt and pepper lightly and brown delicately in lard or olive oil. Then put them in a deep saucepan and cover with the stock, which must be prepared beforehand by boiling the neck, giblets and feet of the bird in water with an onion and savory herbs. Set the vessel over a slow fire and cook covered, adding, when a quarter done, one large ripe tomato, a green pepper denuded of seeds and quite a quantity of paprika. Half a clove of garlic cooked from the beginning with the chicken will add to the taste. It must be thoroughly tender when done, but not in rags, and plain boiled rice flanks the dish admirably. Marmite is the name of the earthen crock in which French cooks prepare chicken in this manner, and sometimes the fowl is put into it whole after the preliminary browning.

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RECIPE FOR PRESSED BEEF

Home-Made Preparation Equal to Anything That Can Be Bought in the Shops.

Take three pounds of lean beef and cook hard in boiling water until tender; do not allow it to boil after the first ten minutes; just allow it to simmer. When tender remove the meat from the water and when quite cold chop finely. Add one heaping teaspoonful of salt, half a teaspoonful each of allspice, ground cloves, cinnamon, quarter teaspoonful of grated nutmeg, quarter teaspoonful of white pepper, good pinch of paprika; mix thoroughly.

Dissolve three heaping tablespoonfuls of powdered gelatin in three cupfuls of the stock in which the beef was cooked, add one grated onion and quarter teaspoonful of celery salt. Stir over the fire for a few minutes. Strain this into the meat mixture and pour into a plain square mold that has been dipped in cold water; allow to stand over night. Brush over with glaze, garnish with parsley and blocks of aspic jelly. Serve thinly sliced.

Gelatin Compound.

For any gelatin compound that is unknown in the average household soak a quarter box of the powdered gelatin in a quarter cup of water. Put in a small skillet four tablespoonfuls of water, allow this to boil, add two squares of unsweetened chocolate, three-fourths of a cup of sugar and stir until smooth. Now pour in three-quarters of a cup of boiling water and boil all five minutes. Pour this over the dissolved gelatin, stir, strain and cool. To it add four tablespoonfuls of cooking sherry, a teaspoonful of vanilla, and as it begins to thicken fold in the stiffly beaten whites of three eggs. Mold it and let it stand over night. Serve with cream.

Curried Tomatoes.

Scald and skin eight large, firm tomatoes, then cut fine; pare and dice two large sour apples, chop fine two small white onions. Fry the onions in a scant tablespoonful of butter; when the color begins to change add the apple and cook slowly for five minutes. Pour in sufficient veal or beef stock to cover, add one tablespoonful of curry powder, one tablespoonful of lemon juice or vinegar, one sweet red pepper chopped very fine and the tomatoes. Heat slowly and when simmering stir in one pint of boiled rice and salt to taste. Simmer until the moisture is absorbed. Serve in cases made of hollowed out tomatoes.

Raised Raisin Cake.

Dissolve half a square of compressed yeast in one large cup of lukewarm milk and stir in one pound of flour; let rise; when light beat together eight ounces each of butter and sugar, yolks of four eggs, one cup of stoned raisins, some citron cuttings and the grated peel of one lemon; stir this into the dough, beating it very light (it is best to use the hand); let rise again in a round cake pan and bake in an even but moderate oven.

Sweet Potato Pudding.

Mix one pound of raw sweet potatoes, grated; one-half cupful of molasses, two well beaten eggs, one tablespoonful of butter, two of sugar and enough milk to make a thin mixture. Add one teaspoonful of ginger and spice to taste. Bake for one and one-half hours.

Rents in White Goods.

For darning a rent in fine white goods, use one strand of No. 80 spool cotton, untwisting the thread. This makes a less apparent dress darn than does the finest twisted thread. It is, in fact, actually invisible if properly done.

Consonne (French).

Make a clear soup in the usual way of beef or veal, or both in combination. Clear, and just before serving add to it some Julliene potato, which is like the shoo-fly potatoes, fried until very brown and crisp.

Pickles Without Brine.

Wash the cucumbers and pack in jars; to a quart add two tablespoonfuls of whole cloves, mustard seed and other spices, covering with scalding hot vinegar and close securely, as in canning.

HELPING THE PASTOR

THE notion prevails more or less extensively in all the churches that the pastor is solely responsible for the successful prosecution of religious work. As a result of this fact he is frequently left to stand alone, and to do what he can without much assistance of any kind. We need not waste time to show that such a view is essentially erroneous. The great Pauline and Protestant doctrine of the priesthood of the people puts every individual believer under bonds to contribute the full measure of his influence to the furtherance of the kingdom of Christ. We wish that we could impress this thought with due emphasis upon the minds of all our readers. Its importance is such as to entitle it to the most serious attention. To be more specific, there are many ways in which the flock can and ought to aid the pastor.

They can relieve his mind from the pressure of worldly cares by providing for him a competent support. It would be a great calamity if the salaries of Christian ministers should ever become so large as to constitute an attraction to insincere and ungodly