

liquid glue to a pint of water; dry thoroughly and pack in boxes.

Baby's bath is a function of such importance that a few points regarding it as given by Dr. Glentworth Butler in his delightful talks on Home Nursing will be appreciated by every young mother. In bathing an infant, according to Dr. Butler, the water should be at a temperature of 95 degrees; at six months, 90 degrees. A bath thermometer should be used to determine the exact temperature. For soap, the old fashioned castile (white) is as good as can be found. In warm weather, the bath may be daily; in cold weather, twice a week. Baby runs less chance of taking cold, if you give it a whole bath, rather than a part of one. Wet the head first, then with soft cloth and soap go over the body, paying special attention to creases and folds. With a soft towel pat the arm-pits, groins and folds behind the ear until quite dry. Use some simple powder if preferred. For the ears and nose, use a blunt cone formed by twisting a corner of a handkerchief or bit of soft linen. Finally give baby a good rubbing from head to foot with the hand. The bath itself should not last longer than five minutes.

Nor must baby's mouth be forgotten, on account of thrush. Cover the little finger with a clean cloth, wet in simple cold water, and wash the roof of the mouth, inside the cheeks and inside and outside the gums or teeth.

In hot weather fruits are much more tempting when chilled. This may readily be done by putting them in a pail or pan closely covered and setting this in another with a thin layer of ice and salt for an hour. Three pints or two quarts of fine ice will cool enough fruit for ten or twelve people, using one part of salt two parts of ice. Cover with a paper and set in the cellar.

While rose-geranium is largely used in Europe and the Orient for flavoring cakes, ices and confections, its value is not yet generally recognized here. In one home, however, where an "old Virginny" cook holds sway, and where the cakes are marvels of delicacy and toothsome-ness, the rose-geranium leaf plays an important part. When the cake batter is mixed ready for the tins, "Aunt Sally" picks two or three of her fragrant leaves and spreads on the bottom of the cake tin. In this way just a delicate suspicion of flavoring permeates the cake, and the fortunate partaker says "how delicious! what is it?"

When teacups become discolored, a little salt or sapollo rubbed on will remove the stain.

The "Waldorf" is the suggestive title of the following appetizing salad, for which Mrs. Rorer stands sponsor:

Pare, core, quarter and slice three solid tart apples. Cut sufficient celery to make an equal quantity. Sprinkle over a half teaspoonful of paprika, a teaspoonful of salt and a tablespoonful of lemon juice. Mix, add a cup of mayonnaise and serve at once plain or on lettuce leaves.

If soot is spilled on a carpet, it may be readily swept up if covered first with salt or Indian meal.

Now is the "season of our discontent," if back yards and alleys have been left uncared for, and the malodorous ragweed and his fellows of the baser sort left to flaunt their shame in the nostrils of every passer-by. Not only is the rank effluvia from these noxious weeds most offensive, especially at nightfall or after a shower, but physicians declare their odor to be a menace to health itself. With this understanding it behooves every house-

wife to see to it that her back yard and alleys are kept free from the high green stalks, whose poisonous exhalations threaten the well-being of her little flock.

"Won't you tell me just how you make it?" is the query that always follows the serving of peach charlotte.

The ingredients of which this dainty dessert is composed, are one quart of cream, one-half package of gelatine, one-half pound of sugar, one teaspoonful vanilla, one-half teaspoonful orange, one pint peaches, sliced fine, and half a pound of lady fingers or sponge cake, cut in strips. Whip the cream to stiff froth, keeping the pan containing the cream in a large pan of ice. When very stiff, sift into it the powdered sugar, and stir in the gelatine dissolved in a little hot water. Add the flavoring. Now is the critical time. Take a large spoon and stir continuously, that the gelatine may not settle to the bottom, but be evenly distributed. If it begins to harden on the bottom, lift the pan from the ice a few moments, or you may even be obliged to set in hot water a moment, then stir in the peaches. Continue stirring until very stiff and light. Cut the lady fingers in halves, or use the sponge cake strips. Put the cream on small plates, with the pieces of cake pressed on either side of the cream. Pine-apple, cherries, Bartlett pears, bananas, or oranges are also delicious in a charlotte.

Half a pint or one cupful is the ordinary allowance for each soup plate, this being quite sufficient for and dinner where meat, vegetables and dessert are served. Overcrowding is usually indicative of ignorance on the part of the hostess.

Among the "pretty little tiny kick-shaws" that give zest and an air of elegance to dinner or luncheon, are the glazed mint leaves. These may be procured by the box at any of the large confectioners or they may be made at home. Served in a dainty bonbonniere of Dresden china, or some pretty quaint Oriental dish; these leaves make a very attractive addition to the 5 o'clock tea or the drawing room table.

While peaches are in perfection they should appear freely on the family bill of fare. A delicious peach pie evolved by a real old "Virginny" cook is made as follows: Mix together three cups pastry flour, one cup and a half of sugar, two-thirds of a cup of butter, one teaspoonful soda, two of cream tartar and three well beaten eggs. Add just milk enough to roll out. Line four pie tins with the crust and bake a golden brown. When done, line with halves of ripe, juicy peaches, sprinkle with sugar, and cover with whipped cream.

This may be varied by combining bananas with the peaches, or bananas may be used alone.

Among the pretty souvenirs of the summer's outing are picture frames of birchbark, the corners being fastened with little clusters of pine cones or needles.

To late sojourners at the mountains the suggestion comes that the resinous pine cones will make a delightfully cherry blaze in the open fire place. A handful of these thrown into the grate in the November days that are soon to be "cold and dark and dreary" will bring back by their aromatic sparkle the breath and sweetness of the autumnal forest.

In packing the children's lunch baskets remember that a cluster of fine

fat raisins contains a large amount of nourishment, and is much to be preferred from a hygienic point of view to cake or pie served ad libitum.

Competent laundresses assert that the first rinsing water should be tepid, for the reason that there is still more or less soap on the clothes, and soap in solution uniting with the dirty, gummy solution. Rinse in hard water, say they, using an ample supply.

In selecting a nurse for the baby, the essential qualifications are that she should be healthy, intelligent, cleanly, temperate, cheerful, and possessed of a liking for children. "As to age," says a prominent physician, "she should neither be too old nor too young. The too old are set, and the too young are not apt to be steady and reliable; but," he naively concludes, "it must be remembered that one can't get all the virtues though he aim ever so well."

No part of the house requires a more careful oversight than the drains, which should be disinfected often and thoroughly. The following is a good preparation to be kept on hand in a tight wooden receptacle: One and one-half pounds copperas dissolved in one gallon boiling water. If heated before using its efficiency will be increased. If desired superlatively strong, as in cases of contagious illness, add 10 per cent carbolic acid.

EMMA PADDOCK TELFORD.

TEACHING RELIGION IN SCHOOLS

It is much to be regretted that the public schools today are apt to turn out infidels instead of Christians, by omitting from their regular curriculum the study of the Word of God. Although sectarianism is not to be taught in our schools, that does not mean to prohibit the teachers from instilling religious sentiments in the tender minds of children.

Ours is a Christian nation, and if per chance any heathen among us send their children to the public schools, if they do not want them to imbibe any sacred thoughts, they are at liberty to let them grow up in other company. But for the majority of the people of this State who want to inculcate in their children a respect for the Deity, and who believe that a knowledge of the teachings of our Savior is necessary for their spiritual welfare as well as for their eternal salvation, it is very desirable that religious instruction, not only in the Sabbath schools but in the day schools, be imparted to them.

The reason that many people while in court willfully forswear themselves, is probably due to the fact that their moral and religious faculties have not been trained; and through neglect have become dwarfed. Now, can any one object to the ten commandments being taught in our public schools? A citizen who keeps those laws of God is certainly a better citizen than the one who does not or has no respect for them, and if the whole community were not only taught that the breaking of those divine laws will be visited by swift judgment but also taught from their childhood to love as well as respect those commandments, there would be little need of the chastizing arm of justice. This need not be called religion—it is purely and simply morality. An immoral man is a dangerous citizen.

Why could not all churches in this State agree to a school text-book of religion, made up of passages of the Scriptures, with barely enough comments to make the connections between the different passages? For one passage explains the other and there