

Temperance ::

EDITED BY MRS. S. FRENCH AND MRS. C. Z. DONNELL

An Educated Ballot.

If you stand at the polls on election day of any of our cities, you will see a cultivated gentleman, familiar with the history and needs of our country, and of our peculiar form of government, you will see the successful merchant, the thrifty farmer, who never lets his acres lie idle, deposit their convictions in the ballot box, beside the man whose brain is never clear of the effects of alcohol, or by the side of the hobo, whose vote is bought with meals at the restaurant or drinks at the nearest saloon, and also by the side of the honest and industrious laborer; but who is perhaps ignorant of the alphabet of our language and of the first principles of our government, and is influenced by party bosses. Thus the ballot represented by knowledge and culture is neutralized.

The law requires a man to be of "good, moral character," in order to keep a saloon, in order to cast a ballot that may decide the ruling power of our country, and he must be a male citizen 21 years of age.

Is it not a relic of the dark ages that makes no distinction save that of sex, and requires none of the qualities for which right governments are instituted and by which they must be preserved? So enfranchise all who can pass the educational test and are of proper age.

Nineteen per cent. of all our voters can neither read nor write. More young women are graduating from our schools every year than young men. Why should they not have the privileges of the ballot?

The Christening of the Kentucky.

Miss Christine Bradley, daughter of Governor Bradley, of Kentucky, who was chosen as the sponsor for the magnificent battleship that bears the name of her native state, is a student in the Women's college in the city of Washington, D. C. Many of the officials thought the christening should be done with wine, or with Kentucky's famous Bourbon whiskey, but Miss Bradley declined to use anything but pure water. She had water brought from the famous Crystal spring, in Larne county, Kentucky, where Abraham Lincoln was born.

In memorial services for Miss Frances Willard, Catholic, Protestant, Unitarian, Universalist, Wesleyan, Jew, Gentile—all creeds and faiths have united. It is wonderful to see how correct an estimate of her character was made; how well they have shown the methods by which she proposed to reach the goal of her life-work. Father Keane, a Catholic priest of Minneapolis, Minn., and many others of that church, have held services in her honor and have spoken burning words of her worth.

The murder of 264 of our defenders on the Maine, cannot be too much deplored, and should be avenged, but meanwhile we should not neglect to mourn the loss of Frances E. Willard, who has saved men enough to equip the entire fleet of our nation, and protected many American homes from the great enemy that wrecks them. Her life work entitles her to be revered by a grateful nation as one of the greatest benefactors.

In the state of Colorado, out of fifty-nine counties, twenty-seven have women superintendents and every school board has one or two women members.

The first woman jury in the state of Idaho was empaneled in Latah county on Apr. 20th. The ladies, after 25 minutes deliberation, reported their verdict, through their foreman, Mrs. Warren Truett.

The enclosed paper was read at the last mother's meeting, by Mrs. Minnie U. Warner. The holding of mother's meetings is one of the best and most zealously worked departments of the many divisions of temperance work undertaken by the W. C. T. U. Our beloved Miss Willard, early in her connection with temperance workers, learned that old, as well as young, needed in-

struction, and that if children came into their rightful inheritance, the mothers must be learned in all wisdom. So, along with temperance instruction for children, she put temperance instruction for the mothers, and thus the beginning of mothers' meetings.

Child Culture.

Assuming the responsibility of moulding the character of a little child, we find our efforts answer in some respects to the skill and toil of the architect and tradesman in rearing a material edifice. We must have careful regard for the foundation principles; to the ideal in character—building we select to imitate; and to the associates we summon to aid in the work.

Beecher once said that "a child at birth is a piece of white paper, upon which are many inscriptions written with invisible ink, and the fire of circumstances will make the writing legible." This, to a great extent, is true, and we find that the gentle warmth of love draws out sweet and charming inscriptions upon our pieces of paper, while the fierce flame of anger will mar them with black and ugly hieroglyphics.

Mary Wood Allen puts it thus: "If I were to put the philosophy of child-training into few words, it would be the effort to secure a harmonious development, physical, mental and moral; to direct the normal activity into laudable and allowable channels, and to create in the child a desire to do that which is required of him."

All these conditions demand special qualifications on the part of parents. The necessity of preparation for any ordinary occupation is admitted, but how often is the training of our children entered upon without any preparation whatever. We are well aware that neglect along other lines of duty means ruin. How much more in this work! We need not teach the child evil but simply neglect to teach him how to overcome sin; neglect to implant in his mind right principles and motives and the child must suffer the consequences, perchance, of a life-long bondage to evil.

Let us not, then, forget that character is the result of that mysterious law called growth, so silent and invisible, yet sure in its results. That life is largely what education makes it and education is largely the result of association. If we can determine now where this growth develops, and where the principal associations are, then can we plan more wisely to induce such growth and afford such associations as shall best conduce to desirable results. Our minds turn immediately to the home as the place where these influences must and do exist, and to the parents, especially, whose lives sustain such vital relations to that of the child.

It is not always, however, the direct efforts at child-shaping that do most in moulding the child's character, but usually that unconscious influence, breathed forth in the very atmosphere of the home—the spirit displayed by the parents under the trying as well as the pleasant conditions of home-life that is more impressive than the model Sunday afternoon or bed-time talk on religious lines.

We have, then, to a great extent, the destiny of the child's character in our own hands. We might well desire the responsibility to rest somewhere else, but it cannot be. For this shaping—be it right or wrong—we are responsible, and we shall have to take the consequences. Day by day this shaping process goes on. Our words to them and before them, and our spirit and conduct in their presence, are potent factors in their shaping for time and eternity.

What aid can be summoned to assist in this momentous undertaking? Two lines of thought present themselves and demand attention. First, the laying of a broad, intellectual foundation. Where this is limited, the horizon is consequently limited, and the range of vision narrowed. Second, culture of the conscience—the controlling factor in the shaping of character. This must not, however, be left entirely to the Sunday

School teachers and ministers of the gospel. Too many parents think they are doing all that is necessary along these lines, if they rig their children up once a week and send them to Sabbath School for an hour's instruction. How about the one hundred and fifty hours spent at home each week? Can not a little of it be used for the moulding of the soul-life of the child. What right has a parent to expect the salvation of that soul in later years, when all the moral and religious training has been shifted on to the shoulders of others? It is necessary, then, that there be a conscientious, thorough cultivation of both the head and the heart to resist the tide of vice they must sooner or later meet.

We are all familiar with the story of little Samuel and how each year his mother provided a little coat for him. It is a simple illustration, but contains a solemn warning to us as parents. We who have children in the home are making coats for them which they may never outgrow as long as life endures.

The Creator puts into the hands of each mother an unclothed spirit as well as body. Shall all the time be spent in providing raiment for the body, while the mind, the immortal spirit, is left naked, or be compelled to pick up at random its habits of thinking and acting? This were impossible. Our children will put on our ways and habits in spite of us. What they see us do, they will do. What they hear from us lodge in their memory to bring forth in the future either good or evil. Upon their plastic, susceptible minds we are printing constantly the impressions which come out in character. If we live for the world, it is quite likely our children will die of the world. If we set our affections on things above and seek first the kingdom of God in their behalf as well as our own, we may reasonably expect to see them in the kingdom. Thus are we weaving and putting on coats to our children. God grant that in after years we may not look back with regret and wonder how we wove such a poor garment. May we have that wisdom from above that will enable us to shun all the questionable fabrics of this life, and weave for them only that garment of purity and righteousness that will stand the test of time and the search-light of the day of judgment.

Let us not despise the day of small things. It is the little things that count and it is the sum total of daily good deeds that make up the "beauty of holiness." Shall we not strive and weave for these children that garment of godliness that by divine grace shall grow brighter and fairer until they shall stand in shining apparel before our Father's throne?

CULINARY DEPARTMENT

BY MRS. W. H. MOODY AND MISS LOUISE RUCH

BOSTON BROWN BREAD.

1 cup of corn meal, 2 cups of graham flour, $\frac{1}{2}$ cup New Orleans molasses, 1 cup of egg—not beaten, $\frac{1}{2}$ teaspoon of salt, sour milk to make a nice batter—about two cupfuls; 1 teaspoon of soda dissolved in hot water. Steam three hours, and bake slowly half an hour.

BOSTON BAKED BEANS.

3 cups of small white beans, soak over night, and in the morning cook until tender. Pour off the water, season beans with salt, pepper and two table-spoons of New Orleans molasses. Mix all together and put into a bean pot or earthen dish, with a piece of pickled pork or bacon, cover with water and bake eight or ten hours in a steady oven. As the water dries out add more, so when done they will be brown and juicy.

GERMAN PANCAKES.

1 quart of sifted flour, one quart of sweet milk, eight eggs. Mix milk and flour, then add yolks and whites, which have been beaten separately. Fry in lard or butter in frying pan—spread thin over pan—then spread with butter or jam and roll. This will make one dozen cakes.

OMELET.

6 eggs—whites and yolks beaten separately. To every egg add a tablespoon of milk; salt and white pepper to taste.

Tablespoon of butter to fry. Do not have griddle too hot, and keep it stirred to prevent burning. Fold over and let cook slowly until a nice light brown all over. This is very light and spongy.

DRESSING FOR TURKEY AND OTHER FOWL.

Bread crumbs according to size of turkey; season well with salt, pepper and sage. Mix well through it a tablespoon of finely chopped onions. Put a good-sized piece of butter in a frying pan—a quarter of a pound at least—then the dressing, and let it warm and sort of fry very slowly and steam, stirring it often. If oyster dressing is wanted, leave out the onion and take a pint of oysters, drain and mix through the dressing and fry with plenty of butter before putting into the turkey.

SOFT GINGER BREAD.

3 cups of sifted flour, 1 cup of sour milk, 1 cup of brown sugar, 1 cup of New Orleans molasses, $\frac{3}{4}$ cup of butter, 2 eggs—not beaten—1 heaping teaspoon of soda, 1 teaspoon of ginger, 1 teaspoon of cinnamon and $\frac{1}{2}$ teaspoon of cloves, allspice and nutmeg. Bake about 20 minutes in shallow pan. This will make two loaves.

DOUGHNUTS.

1 cup of rich sweet milk, 1 cup of sugar, 2 beaten eggs, a little salt, 1 quart of flour with 2 heaping teaspoons of cream of tartar and 1 heaping teaspoon of soda sifted in it, then add more flour if necessary to roll out. Cut in rings and fry in hot lard.

POUND CAKE.

1 pound of dried and sifted flour, 1 pound of powdered sugar, 1 pound of butter, 10 eggs—yolks and whites beaten separate—1 wine glass of brandy.

COCONUT CAKE.

$\frac{1}{2}$ cup of butter and 2 cups of sugar mixed well together; add 4 eggs well beaten, 1 cup of sweet milk, 3 level cupfuls of flour with two level teaspoonfuls of cream of tartar sifted through it. Mix well, then add 1 level teaspoonful of soda dissolved in a little milk; flavor with lemon or other extract to taste. Bake in layers; then make a boiled icing from 1 cup of sugar and 4 table-spoons of water boiled to a thick syrup. Have the white of one egg beaten stiff, and pour the boiling syrup into it gradually, stirring well for a minute or two, flavor with vanilla, then spread plentifully between layers and have ready a grated coconut, and sprinkle thickly over each layer and all over the top and sides.

VANITY CAKE.

$1\frac{1}{2}$ cups of powdered sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sweet milk, $1\frac{1}{2}$ cups of flour, $\frac{1}{2}$ cup of corn starch, 1 teaspoon of baking powder, whites of 6 eggs, and flavor with vanilla.

PASTRY FOR THE PIE.

1 cup of sifted flour, 1 heaping table-spoon of lard. Rub lard well into the flour, use very little water to form into a dough. Salt a little.

DEVIL'S FOOD (CAKE).

One cup of brown sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of milk, yolks of 3 eggs, 2 cups of flour sifted five times, 1 teaspoon of soda in the flour. Next, take 1 cup grated chocolate, dissolved in $\frac{1}{2}$ cup of sweet milk, and a cup of brown sugar. Heat this part, but not boil. When cool, mix all together, flavor and bake slowly.

ALMOND CAKE (ANGEL FOOD).

Beat the whites of 10 eggs to a stiff froth and sift in $1\frac{1}{2}$ cups of pulverized sugar, and 1 cup of flour, into which has been stirred a heaping teaspoon of cream tartar; stir it just enough to mix thoroughly and not beat. Bake in 2 good-sized layers.

FILLING.

Take yolks of 3 eggs, a tablespoonful of pulverized sugar and a tablespoon of corn starch, dissolved in a little milk; and beat the yolks and sugar into this; boil a pint of sweet cream and stir these ingredients into it. Blanch and chop fine $\frac{1}{2}$ pound of almonds and stir into the cream. Make a soft icing for the top and lay split almonds upon it.

LAYER WALNUT CAKE.

Stir into 1 cup of granulated sugar $\frac{1}{2}$ cup of melted butter and beat until creamy; then add one whole egg and the yolks of three eggs and beat again until light; then $\frac{1}{2}$ cup of milk and a teaspoon of flavoring; thicken with 2 cups of flour into which has been stirred

a heaping teaspoon of baking powder. Stir in quickly a heaping cup of chopped walnuts. Bake in four jelly cake tins in a quick oven.

For filling, boil $1\frac{1}{2}$ cups of granulated sugar and water enough to cover, until it strings. Beat the three remaining whites of the eggs until very light, and pour very slowly into them the boiling syrup stirring all the time and beat until cold. When the cakes are nearly cold spread the filling between the layers.

This same dough, using 2 eggs and omitting the walnuts, may be used for chocolate cake with the following filling: $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cake of chocolate, $\frac{1}{2}$ cup of milk, yolk of 1 egg. Cook in a double boiler and when cold add 2 teaspoons of vanilla.

SALTED ALMONDS

Place upon the stove in a small sauce pan a quantity of olive oil and allow it to boil. Then drop into it almonds that have been previously blanched and dried, and work as you would doughnuts until a delicate brown. Take from the oil in a skimmer and place upon butchers' brown paper until the surplus oil is absorbed; sprinkle with salt. If this is closely followed not the slightest taste of oil will remain in the nuts.

The oil may be rebottled and used again.

REAL ENGLISH PLUM PUDDING.

Beat 1 cup of brown sugar and 2 eggs until light, add 1 cup of suet—chopped until it resembles yellow sand—then $\frac{1}{2}$ cup of milk, $1\frac{1}{2}$ pounds of raisins, $\frac{1}{2}$ cup of chopped nuts, $\frac{1}{2}$ cup of currants, $\frac{1}{2}$ pound of candied citron cut in small slices, $1\frac{1}{2}$ nutmegs (grated), $\frac{1}{2}$ teaspoon of allspice, 1 tea-spoon of lemon extract, $\frac{1}{2}$ teaspoon of salt; thicken with 2 cups of flour and 1 small teaspoon of baking powder. Boil 4 hours in a pudding bag, and serve hot with any preferred sauces.

SUET PUDDING.

1 teacup of chopped suet, 1 teacup of syrup, 1 teacup of sweet milk, 1 teacup of raisins, 1 large teaspoon of soda, a pinch of salt, flour enough to make a smooth batter. Steam three hours and serve with the following sauce:

1 cup of sugar, $\frac{1}{2}$ cup of butter, white of 1 egg, beat smooth, add a pint of boiling water, boil half a minute, add flavoring.

JOHN'S DELIGHT PUDDING.

2 cup of bread crumbs, 1 cup of raisins, seeded, $\frac{1}{2}$ cup of butter or suet, 1 cup of sweet milk, with $\frac{1}{2}$ teaspoon of soda dissolved in it, 1 egg and a pinch of salt, 1 teaspoon of cinnamon and $\frac{1}{2}$ of nutmeg, $\frac{1}{2}$ cup of flour, steam two hours and serve hot with hard or wine sauce.

QUEEN OF PUDDINGS.

$1\frac{1}{2}$ cups of sugar, 2 cups of bread crumbs, 5 eggs, 1 tablespoon of butter, 1 quart of sweet milk, jelly or jam and flavoring. Put the butter into one cup of sugar; beat the yolks light and stir together to a cream. Soak the bread crumbs in the milk; flavor. Bake in a buttered dish. When it is set spread the jelly over the surface, cover this with the beaten whites and $\frac{1}{2}$ cup of sugar; return to the oven and brown lightly.

WINE SAUCE.

Take 2 eggs, whites and yolks beaten separately. To the beaten yolks add 1 cup of sugar and $\frac{1}{2}$ cup of butter worked to a cream, 1 wine glass of sherry or a teaspoon of brandy. Add beaten whites and set it on back of the range where it will warm gradually; stir often until it is of a creamy consistency. Be very careful not to let it get hot, or it will be a failure.

SPONGE CAKE PUDDING.

4 eggs, well beaten. Add 1 level cupful of sugar and one heaping cupful of flour with 1 heaping teaspoon of baking powder sifted through it twice; 2 table-spoons of sweet milk, and 1 teaspoon of melted butter. Bake in flat pan about an inch deep, and when wanted for pudding cut in squares, steam and serve hot with the wine sauce. Very fine.

The princess of Wales receives many anonymous letters. They come to her on all sorts of subjects, often inclosing presents. Recently she received a box with holes punctured in the sides, and when she opened it, a tiny white dog jumped out. She has kept the dog.