

OLD BOSTON DIVINE

JOHN COTTON FAMOUS AMONG
CLERGYMEN.

Driven From England, He Sought Refuge in the New World, Where He Was Received With Honors and Given High Place.

John Cotton, the Puritan clergyman who introduced into New England the custom of keeping the Sabbath from evening to evening, according to some historians, died December 23, 1652. He was born in Derby, England, December 4, 1585.

John Cotton was minister at Boston, in Lincolnshire, England, when he fled to Boston, in New England. He had been minister in the Boston of the old England for more than 20 years, when he found that his theological views were about to get him into trouble.

The father of John Cotton was a lawyer named Roland Cotton. John entered Trinity college, Cambridge, when he was only thirteen years old, and he rapidly distinguished himself for scholarship.

He was brilliant as well as learned, and he enjoyed a great reputation. It was while he was teaching in Emanuel college at Cambridge that he imbibed Puritan views of theology, observes a writer in the Washington Post. He was about twenty-seven years old when he was appointed minister at Boston.

In this charge he got into his first ecclesiastical trouble by refusing to conform to certain ceremonies of the established church. He believed that many of these ceremonials were unscriptural.

He was suspended by his bishop, but the majority of his people stood by him and he was restored. For more than 20 years he remained there as minister, and his influence is said to have been of the most salutary nature. A change in the authority of the church took place and Cotton's parishioners were divided into factions. It was reported to Cotton that he was about to be summoned before the high commission court, and he fled to London, whence after a period of hiding he sailed for Boston in New England. He was welcomed cordially there, and within two weeks after his arrival was appointed by the magistrates teacher in the First church. Here he remained until his death.

Cotton was a rare scholar. He devoted 12 hours a day to study, and before going to sleep at night he loved, as he said, "to sweeten his mouth with a piece of Calvin." With all his profound learning he preached in the simplest language. Soon after coming to Boston he prepared, at the request of the general court, an abstract of the laws of Moses for use in the colony. It was not adopted, but a revision of it, supposed to be the joint work of Cotton and Sir Henry Vane, was afterward used.

Cotton wrote nearly 50 books, which were sent to London to be published. He could discuss fluently in Hebrew, Greek and Latin.

It is one of the perplexities of human nature that persons who have suffered from intolerance are so seldom taught by that experience to be tolerant toward others. John Cotton was an example of this unhappy fact. He had been persecuted in old England and he had to flee for safety to New England, but once here he showed the extremities of his views as to the power of the civil authority in religious matters. On this subject he carried on a famous controversy with Roger Williams, who charged him with holding a "bloody tenet of persecution."

His son, John, and his grandson, Josiah, were distinguished clergymen, as was another son, Seaborn, so named because born at sea on the passage of his parents to New England in 1633.

TWO WAYS TO COOK CABBAGE

Both Will Be Appreciated by Those Who Are Fond of This Savory Vegetable.

Sauerkraut.—Take a good-sized head of cabbage, cut it in about six or eight pieces and wash. Have a kettle of boiling water ready, put the cabbage in, add a small pinch of soda, let boil until tender, then take the kettle, stand it in the sink and let cold water run over it until you can put your hands into it, then squeeze all the water out of the cabbage, then chop it fine.

Have a frying pan on the stove, put a small tablespoonful of lard in it or drippings (butter, of course, makes it still better). Take a medium-sized onion, cut it up fine and fry till brown. Add a tablespoonful of flour, stir a little, then add the cabbage and thin it with hot water or soup stock (a good cupful is best), salt and pepper to taste. Let it cook up a few minutes, then serve. It is fine with any kind of meat gravy over it.

Bairish Kraut.—Take a good-sized head of cabbage, shave it fine and wash it. Have a large iron kettle or a pan on the stove; put a good tablespoonful of lard in it, then take a medium-sized onion, brown it slightly, add the cabbage and just a little water (a scant half a cup), cover tightly and let it steam until tender. Stir occasionally so it will not burn. Add salt to taste and a few minutes before serving, add a good tablespoonful of vinegar. (Of course if you don't like the sour taste leave the vinegar out.)

RECIPES FOR FINE CANDY

How Fondant and Chocolate Creams Are Put Up by Those Who Are Considered Experts.

Two cupfuls granulated sugar, one half cupful cold water, boiled slowly. Add quarter teaspoonful of cream tartar, before it has boiled five minutes. When it keeps its shape in cold water, wet a dish in cold water (a platter is best), pour it out carefully and stir with a wooden spoon till stiff and about to crumble. Then take in your hands and work and knead it till pliable and smooth. Pack in a deer dish and cover with a wet cloth. Let stand several hours (till next day is better), when it will be velvety and of fine texture. Don't try to make it on a cloudy or stormy day, as a clear, bright atmosphere will give best results. From this fondant all kinds of fine candies can be made.

Chocolate Creams.—Form the balls from the above fondant, and let stand over night, to harden. Cook together one cupful granulated sugar, one-half cupful water and tiny pinch of cream of tartar till, when a little is dropped in cold water, it can be gathered on a spoon, then set on back of stove and add two squares of chocolate that have been melted, a heaping teaspoonful each of butter and vanilla, and set dish in another of hot water, and dip the creams. It takes but a few minutes for them to harden. Drop or waxed paper. They are extra nice.

Silver Cake.

Beat whites of four eggs stiff, one and one-half cupfuls sugar, one-half cupful butter, one cupful cream or rich milk, two and one-third cupfuls flour, two teaspoonfuls cream tartar, one teaspoonful soda or two and one-half teaspoonfuls baking powder, one teaspoonful scant of salt, flavor with lemon. Cream butter and sugar together. Add egg whites, then milk, alternately, with flour in which baking powder and salt have been sifted four times. Last add one cupful coconut if liked. Frost with cream frosting made as follows: One and one-half cupfuls powdered sugar, two teaspoonfuls butter and sufficient cream to make of right consistency to spread. No flavoring, as butter and cream flavor it. Beat hard five minutes and spread on cake.

EFFORT TO ERADICATE RAT

Government Officials Make Public a Report on the Work of Exterminating National Plague.

The connection between rats and plague has led to the accumulation of information regarding the frequency of their association with human habitations as well as their destructiveness. Studies have been made which throw light on the question of the number of parasites which have been permitted through carelessness to exist in the immediate neighborhood of man. Until these comparatively recent investigations scarcely anyone would have believed how large a number of rodents find a means of livelihood for themselves in our cities and towns, especially those which have a series of docks and wharves. A special report of plague eradication work at New Orleans, made by the surgeon in charge of the United States public health service work at that point, contains rather startling illuminating facts concerning these parasites, says the Journal of the American Medical Association.

"The total number of rodents captured up to November 13 of the last year runs up to 497,983," says the writer. "Some idea of the immense labor and the meticulous care required for thoroughness in sanitary work may be gathered from the fact that over 300,000 of these rodents had been examined up to the same date, and, though altogether only 265 cases of rodent plague were discovered, it is easy to understand how much of a danger for the dissemination of the disease these animals were. Until the actual report, it would have been almost impossible to believe that a city like New Orleans, with its 500,000 rodents, actually harbored a larger population of rats and mice than it did of human beings.

"New Orleans is probably no worse in this regard than most of the coast cities of the southern part of the country, at least, and it is probable that as careful a hunt for the creatures would reveal their presence in proportionate numbers even in many of the towns of the interior.

"Coast cities like New Orleans, San Francisco, Seattle and some of the other towns on Puget sound have been compelled to take up the problem of obliteration of their rodent parasites by the occurrence of plague. The Journal of the American Medical association thinks, however, that it would be well worth while for health authorities in other towns and cities to face this problem frankly before it becomes a source of actual immediate danger to health."

Iron for the Future.

That iron is the very basis of our industrial civilization will be admitted by the thoughtful, and many of our greatest supplies of iron ore are being rapidly depleted because of the increased per capita consumption of iron the world over, an increase which is destined to be greater in the future when the races in Asia and Africa increase their consumption of iron. These conditions of increasing consumption of and decreasing reserves have often in the past, particularly about the beginning of this century, says J. E. Johnson in Metallurgical and Chemical Engineering, been used to create a scare, on the ground that our supplies of usable ore were being so rapidly depleted that their exhaustion would occur within two or three generations. This is a preposterous point of view, because as we lower the percentage of iron ore in the rock, which we call "ore," the quantity of such ore increases at a rate out of all proportion to the decrease in iron content, and as we use leaner and leaner ores technical improvements will be made which will minimize any tendency to increased cost of production. The same thing has happened in gold, silver, copper and other ores, and today copper ores are being worked with only 1.5 per cent of copper in them.

HAVE BEST BREAD

THAT MADE AT HOME SUPERIOR TO BAKERS'.

When Yeast Is in Good Condition It Is Not a Matter of Difficulty to Turn Out a Splendid Article—Some Hints.

(Bulletin of University of Missouri.)

Homemade bread, if well made, is to be preferred over bakers' bread, according to Miss Addie D. Root of the Missouri College of Agriculture. The condition of the yeast used in bread-making is more important than the kind of yeast. If yeast is allowed to stand in a dusty place or is put into an unsterilized vessel, it will collect bacteria and the bread will have a sour, unpleasant taste. All utensils and liquids should be scalded before using.

Yeasts are small plants which need air. Flour, therefore, should be added slowly and beaten into the liquid thoroughly to incorporate air. Sugar is food for the yeast plant and if given to it will hasten its growth.

If dough is too stiff, a harsh, crumbly bread results. The least amount of flour possible to avoid a sticky dough, gives the best bread.

The quick even stroke in kneading counts for more than the strength put into it. A thorough kneading distributes the yeast plants evenly throughout the dough and results in bread of the best texture as the gas bubbles rise evenly. Dough should be kneaded until it has a smooth velvety surface. If kneaded longer than 30 minutes, the elastic quality is completely destroyed.

Yeast plants thrive at a temperature of from 79 to 95 degrees Fahrenheit. When dough is set to rise, it should be placed in a clean bowl. If the bowl is covered tightly and an even temperature maintained, it is not necessary either to oil or moisten the surface to prevent a crust from forming. If the temperature is too high, the bread will be dark, coarse and sour. If the dough is chilled while rising, the volume will be smaller, the texture rubbery, and an undesirable crust will form. Best results are obtained when dough is kept at a gentle, warm, even temperature until it is twice its bulk, and then worked.

Baking requires as much care as mixing, kneading and rising. The temperature of the oven should be 350 degrees Fahrenheit when the bread is placed in it. It should be allowed to rise after fifteen minutes and lowered after thirty minutes. The bread should begin to brown in patches during the first fifteen minutes and should have an even, brown surface after thirty minutes. If the dough is not twice its original bulk or as light as desired, it may be allowed to finish rising in the oven.

Feather Cake.

Cream three tablespoonfuls of butter, adding a little at a time, three-quarters of a cupful of sugar, until the whole is light; drop in the yolk of one egg and beat until light. Sift 1½ cupfuls of flour, then measure and sift again with 2½ teaspoonfuls baking powder. Beat this into the first mixture alternating with half a cupful of sweet milk. Add three drops of vanilla extract and a quarter of a teaspoonful of grated orange rind, then fold in the stiffly beaten white of the egg. Bake quickly and when done break into pieces with two forks and serve warm.

Junket.

The following recipes are suitable for small families: Crush one-fourth junket tablet, let dissolve in one tablespoonful cold water, heat one cupful milk, two or three tablespoonfuls sugar, take from fire, add one-half teaspoonful vanilla and the dissolved tablet; let stand in warm place until it jellies, then set in cold place.