



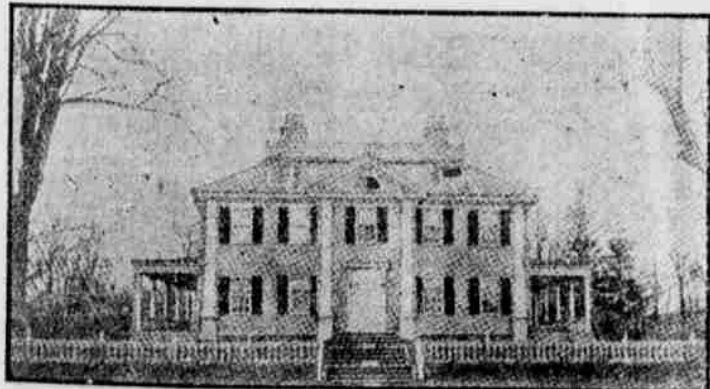
—From Collier's.

1776—Independence Day—1909 A Contrast

BY DAVID HUNTER.

What an amazing difference there is between our home Independence Day celebrations this year and that never to be forgotten day 133 years ago. Now we are comfortable, at ease with the world, with no danger of a foreign soldiery driving us from home and destroying all we have. Those who, waiting in their homes July 4, 1776, heard the triumphant boom of Independence Bell, knew the signal of approaching homelessness and privation for many of them was sounding. They had comfortable homes in what many persons were pleased to call "the struggling colonies," just as comfortable to their occupants as ours are to us. It was harder to make a home then than now, and to be obliged to give one up was, therefore, the greater sacrifice.

From the very beginning of things in these United States the home has been the bulwark of the Nation. Other things have been called by that name, but the home is really the bulwark that has kept overwhelming waves of disaster from coming aboard the good Ship of State. Historians only tell of formal actions and incidents, and other matters connecting them. If, however, we lift the curtain and look at the many facts all unwittingly hidden, then we begin to appreciate the American home, to understand why it is an integral feature of Independence Day.



In This Mansion at Cambridge, Mass., Washington Spent July 4, 1776, and Nine Months Afterward. It Was One of the Most Beautiful Homes of Colonial Days.

The very first name signed to the Declaration of Independence, which gave Independence Day its name, was home-loving John Hancock, whom the English tried to have sent to England to be tried for alleged treason. The people who knew him so well in Massachusetts countenanced nothing of the sort. "All you have to do," they said, "is visit the Governor's home to find out what a fine man he is." In one of his addresses Governor Hancock declared the colonists were "not only fighting for their liberty, but for their very homes." This great American, whose name is to-day a synonym for a fine, bold signature, had no hesitation in giving the home the prominence it deserved in the contest that resulted in American Independence. It is a great pity the Massachusetts Legislature refused to purchase the old Hancock home on Beacon Hill, in Boston, and that its destruction followed such refusal.

When 1783 came and with it the end of the war, the poor, feeble little Nation hurried with all the strength it had, and celebrated the next Independence Day with just as much pomp and satisfaction as formerly distinguished the militia "training days." It is just as well to remember, by the way, that the processions of soldiers we sometimes see July 4 are the outgrowth of those same training days when the Colonial militia was seen in all its glory. It was one of these days the author of Yankee Doodle had in mind when he wrote:

"An' there was Gen'l Washington, With Gentilezza about him, They say he's got so taral proud He will not ride without 'em. With there were home celebrations in plenty everywhere, but they took on a little of the nature of Thanksgiving, for there were dinners such as the old colonials thought delightful, although their food capacity and digestive powers must have excelled ours of to-day by considerable

were just being established, although bitterly opposed.

Country homes of that day were often large and handsome houses, as many of them still standing, such as Longfellow's home at Cambridge, Mass., and the Jumel mansion in New York City, show. These were built of wood with very solid frames.

Farmers usually lived in smaller homes, often with only a single floor and a garret. In the centre rose an immense brick chimney, containing a huge oven. Indeed, the most pleasant room of the home of this description was the kitchen, with its huge fireplace, swinging crane and high-backed settle, its bunches of herbs, of apples and of onions hanging from the ceiling, the corner cupboard bright with pewter mugs and dishes, and a cosy table to which buckwheat cakes might be handed from the grid-iron without opportunity to cool. Here was served the midday dinner of salt pork, beef or fish, with potatoes and brown bread. Of the fine and healthful vegetables now so common the old-time home knew little.

It was from homes such as those described that the founders of the Nation went forth to war. When Washington was asked the rock on which he considered his splendid career founded, he answered, simply, "My mother's teachings." Hundreds of other mothers in later days, although perhaps not so openly heralded, have been the real causes of great successes among men upon whom the cares of State and Nation have rested.

The modern home has much more in the way of comfort, as we understand the word. Sometimes it is said that the increase in comfort has threatened our strength as a Nation, and that the splendid achievements of the men of earlier generations were the result of the sterner life that was theirs.

If there is any one who cherishes such a belief, it will be well for him to observe closely what happens Independence Day, to read some of the addresses, to watch the vigor with which Young America celebrates, to note the power and strength visible on every hand, to look on the men whom we call representative, and then compare them with those who have been held up to us as models of physical and intellectual vigor. If the America home of the present needs vindication Independence Day events furnish it.

There is no more striking contrast than between Independence Day, 1776, and that melancholy July 4, 1784, when it seemed as if instead of remaining a united and friendly people, the American Nation was likely to resolve itself into thirteen hostile nations. Fortunately common sense prevailed, and the scheme of government upon which the Nation's career was modeled came into being.

Then there was really no one to celebrate the country's birthday. It seemed as if there would be no more birthdays. To-day the world celebrates it. Even the ruler of the Nation whose defeat Independence Day practically signifies pays grateful tribute to American prowess through the American Ambassador at the Court of St. James. In every capital of Europe Americans and friendly foreigners toast in elaborate banquet halls the American Nation and its President.

In our own country the Day has taken on a wider significance than any of the other anniversaries called National celebrations. Indeed it is known as "The Day We Celebrate," and is unquestionably the leader of all festive occasions. Instead of dying out, the enthusiasm of the celebrants seems to increase with the years, and within the last decade it has been necessary to pass—at least in the larger towns and cities—local laws that regulate the fireworks displays and the like.—American Home Monthly.

Fame.

Scotland has a great reputation for learning in the United States, and a lady who came over from Boston recently expected to find the proverbial shepherd quoting Virgil and the laborer who had Burns by heart. She was disillusioned in Edinburgh. Addressing a policeman, she inquired as to the whereabouts of Carlyle's house. "Which Carlyle?" he asked. "Thomas Carlyle," said the lady. "What does he do?"

"He was a writer—but he's dead," she faltered. "Well, madam," the big Scot informed her, "if the man is dead over five years there's little chance of finding out anything about him in a big city like this."—Glasgow News.

WOMAN'S REALM

Mrs. Belmont, Suffragette.

The Rev. Anna Shaw, National President of the Woman Suffrage Alliance, has returned from London. Mrs. Shaw has been in London attending the International Suffragist Congress. While there she was the guest of the Duchess of Marlborough and spent some time with Mrs. O. H. P. Belmont. She is the authority for the statement that Mrs. Belmont on her return to America will take an active part in the campaign to give women the right of suffrage.

Julia Ward Howe at Ninety.

Surrounded by her children and grandchildren, Mrs. Julia Ward Howe celebrated her ninetieth birthday in her Beacon street home, Boston. Despite her advanced age the famous writer is in full possession of her faculties and mental keenness, and still manifests great interest in all the great public questions of the day. The feebleness of age, however, rendered it imperative that Mrs. Howe forego a public observance of her anniversary. She held, however, a reception for her intimate friends. Assisting Mrs. Howe were her four living children, Mrs. Maud Howe Elliott, who came all the way from Messina, Sicily, to attend the celebration; Mrs. Laura E. Richards, Mrs. D. P. Hall and Professor H. M. Howe, of Columbia University.

Mrs. Knox in Striking Gown.

Mrs. Philander C. Knox wore one of the most striking costumes seen during the season at the dinner in Washington, D. C., to the Latin American contingent of the Diplomatic Corps. It was of French lace over gold colored satin, and the designs of the lace were almost completely covered with tiny gold beads—real gold at that—one of the latest and most expensive of Paris fads. The gown is princess, with long, straight lines in front and semi-fitting in the back. With a necklace of antique gold and a chaplet of gold

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Steak en Casserole.—One pound of round steak (or more, if family is large) cut up into pieces for serving, salted, peppered and rolled in flour. Lay the pieces in an earthen baking dish or casserole and sprinkle lightly with flour between the layers. Peel four small onions or two large ones and stick eight to ten cloves in them, dividing them up about evenly. Cover with cold water or just warm and bake two hours. The meat will be cooked so tender that it can be pulled apart by a fork and the flour will make a gravy, so that when the meat is done the gravy is ready to serve also. The baking dish must be tightly covered.

Newest Umbrellas.

The correct size for women this season is twenty-six inches. Colors are fashionable, and dark red, dark green, taupe and odd looking grays are the most popular. To have a harmony, or an interesting contrast, with the gown, dull-looking old rose and catwren shades may be had, with long handles decorated in gold, silver and ivory.

Long, slender handles of silver are neat and suitable to any time of day and any costume. Mother of pearl handles or insets are out of favor, having given place in most cases to ivory.

There are also handles of carved teak-wood, as well as handles of more eccentric design; carved animal heads for example, with mock jewels for eyes.

The rods and ribs of the umbrellas for women are so fine that when the umbrella is closely rolled it can hardly be distinguished from a walking cane.

The hook handles are especially serviceable, and not expensive when made of gun metal.—New Haven Register.

Canal an Aid to Matrimony.

Mrs. Jacob McGavock Dickinson, wife of the Secretary of War, who has recently returned from the Canal Zone, says her visit was a most entertaining experience, and she is one of the most traveled women in public life. She took an absorbing interest in the Government laundry and social organizations which are trying to amuse the diggers. Like other visitors to the zone, she found the amusement problem the most difficult which the projectors of the canal have on hand. Reading clubs, orchestras, lecture courses, all are doing a part in keeping the workmen contented, but still they miss the pleasures of civilization. A year or two in Panama inclines the most hardened bachelor toward matrimony, Mrs. Dickinson was told by women in Colon. Many youths ask for leave of absence to go home and get married, which is granted. It would seem a good policy if when a man marries he is permitted to go home with his wife after serving a year and be replaced by a bachelor. This might adjust the problem of more women than men in New England.—New York Press.

Shall We Rouge?

The question is constantly being asked is it wrong to rouge? The answer as given to-day will be very different than if it had been asked of our mothers and grandmothers. Few will be found nowadays who would reply in the affirmative. It is entirely a question of good taste, not of morals.

If one's nose be hopelessly red or skin sallow a touch of rouge artistically applied to the cheeks is a certain improvement. With dead black

hair and ghastly pallor no one would blame a girl for touching up her face to prevent a sickly look. If one's liver refuses to act and sudden sallowness confronts one for an important function, what harm is there in bringing art to the rescue?

The thing is it must be art, art so high that it seems nature. The reason rouging has fallen into discredit is because it is generally badly done. Many women show as much discrimination in painting their cheeks as if they were doing a tin roof. They use cheap rouges, have no knowledge of anatomy, or light and shade, and never think of toning down edges with cotton or a dash of powder.

Art fully understood is never in bad taste if it becomes a necessity. But that is quite different from girls with the freshness of youth bleaching their hair and rouging until they would be shocked at the impression they create.

All women, girls especially, should try diet, exercise and regular living as beauty makers before resorting to more questionable means. The flush of health and the bright eyes and clear skin that follow an active life full of wholesome interests are much more charming than any rouge, kohl or peroxide, however artistically applied.—New York Press.

A Craze For Scarfs.

There is no gainsaying the popularity of the scarf. With both day and evening costumes it is a prominent feature, and there are many new details of its use which point to an even more extended vogue.

In the first place there is great variety. Scarfs are now shown in many different materials—in nets, cambrides and plain, in chiffon, crepe, satin, cashmere, de sole and lace. They are braided, embroidered, beaded, spangled, printed in design and ornamented with hammered metal work.

Not only do they show increasing length and ornamentation, but in-

creasing width also, says the Dry Goods Economist, some of them being so wide as to assume almost the form of a mantle. With day dress the scarf often matches the hat, and with evening costume may be of the same material as the dress. Both these points are distinctly new and are indicative of a far reaching vogue.

Scarfs which match the dresses are made of chiffon, satin and cashmere de sole. A notable instance of matching scarf with evening costume was seen in a debutante's toilet of pale blue chiffon, with woven border of broad satin stripes. This bordered the trimming, and the worn or scarf was formed of a full width of the chiffon, showing the border on each side draped in bedouin style and worn carelessly over the shoulders throughout the evening.

Many of the new scarfs are fringe trimmed. Very beautiful are those made of the coarse mesh nets of beach silk and metal trimmed with heavy fringes made from lacet braid. Many of the scarfs are draped in the bedouin cape style at the back, the point being weighted with a tassel. This drapery gives a more graceful outline to the scarf when worn and makes it more becoming.

Other novelty forms show the scarf shirred or pleated in the centre back, where it is held in shape by a large ornament of rich embroidery. The increased favor shown the hammered metal scarf is very apparent. Entire evening mantles and coats are formed of these set together in artistic design.



Hat feathers are long and stand almost straight up.

Bright colors lead for afternoon and evening gowns.

Black shoes are taboo for anything like dress costumes.

Square buckles are the favorite for ties and slippers.

New turbans are one and all large, and a majority of the smartest are simply trimmed.

Raffia bags may be had attached to raffia belts. The buckle belt, too, is raffia covered.

Gold and silver chatelaine bags are in bad form for tailor made and other forenoon wear.

For this season's wear the fashion is hand wrought bags of linen, with parasol to correspond.

Paris has a fancy—which may well be imitated here—of finishing all sorts of tussore gowns with tiny bands of black satin.

The favorite morning hat is the coarse straw, large, simple in shape, and trimmed with great wings of brilliant plumaged birds.

Children's patent leather shoes, with the uppers of white kid, are worn on dressy occasions. Stockings of white are the proper color.

The Edibility of Mold.

The fact that some prefer cheese or ham that has developed more or less mold, while they would instantly reject moldy bread, leads the London Lancet to ask why such a distinction is made. The writer thinks that dry mold is harmless, while moist mold may be poisonous. Certainly custom and an acquired taste are factors. Moldy cheese, however, relished by epicures, is not universally in favor, and moldy ham, which is placed in the same category by the Lancet, is not highly regarded in this country. We quote from the article as follows: "It is a little difficult to understand in what way the human instinct is guided in regard to deciding when molds on foods are objectionable and when they are acceptable. It is certain at any rate that the same mold is both relished and objected to, according to the particular food on which it flourishes. No one eats for choice moldy jam or moldy strawberry or blueberry, and yet the same mold growing on a cheese or a ham may be appreciated. If, again, the same mold were found on beef or mutton, the meat would probably be regarded as unfit for food. In some instances, notably certain hams and cheeses, the mold is cultivated to give these respective articles of food a ripe appearance and flavor, and when they attain this condition they as a rule increase in value.

"It is well known, however, that the digestibility and palatability of many a few foods increase as they 'ripen.' We have already mentioned the instances of cheese and ham, and there are further instances of 'hung' mutton and venison and game. By ripening we do not mean a state bordering on actual putrefaction, when such foods are described as 'high,' but a seasoned condition, when the food becomes tender, digestible and appetizing. At this period mold may be found, especially if the seasoning process has been allowed to develop in a damp place. It seems as though foods which are palatable only if eaten comparatively fresh may act poisonously on the system when moldy, and conversely it would appear that those foods which are eaten dried or cured, or which can be kept in a more or less dried state are undamaged by mold. Cheese, after all, is more or less the dried nitrogenous portion of milk; 'hung' mutton is mutton that is exposed for some time to a current of air, so that, at any rate, its surface is dry; of hams the same thing may be said. In the opposite category would be placed the moldy fruit or jam, which are, of course, moist, or the biscuit which has been lying in a moist place, for neither a biscuit nor flour would go moldy if kept dry. The reason partly why some like mold in Stilton cheese, while all resent the same mold in a strawberry, depends probably upon this question of moisture. The guiding principle appears to be—as far, at any rate, as the palate goes—that anything which is moldy must not be wet. This conclusion still leaves open the point as to whether mold occurring on food, whether wet or dry, may not be dangerous, having regard to the relations which have appeared to exist between low organisms and disease. On the whole, there is reason for believing that the health would be better safeguarded if molds were kept out of the diet."—Literary Digest.

Cake Filling.
For nut cake filling, scald a cupful of milk with the yolks of two eggs and half a cupful of sugar. Just before it boils add a tablespoonful of corn starch rubbed smooth in a little cold milk. Let the mixture cool and stir in a cupful of nut meats—English walnuts, Pecans, hickory or almonds—broken into small pieces. Use the mixture as a filling. Ice the top and cover with whole nut meats.—New York Sun.

Spaghetti a la Milanese.
Spaghetti a la Milanese is made in a chafing dish as follows, says the chief steward of the Hotel St. Regis: A good tomato sauce, a little meat glaze, or rich gravy, are heated together, then add a piece of butter. When thoroughly hot put in the poiled spaghetti, season to taste, add to the spaghetti boiled tongue, ham and truffes cut into fine strips. Finish with grated Swiss cheese before serving.—New York Telegram.

Rhubarb Marmalade.
Boil for twenty minutes four pounds of rhubarb, cut into small pieces, leaving the skin on. Add the juice of five lemons and the rind, which has been sliced off thinly, boiled in a little water for about twenty minutes, or until soft, then chopped fine. To this add six pounds of granulated sugar, one pound of blanched almonds, chopped or cut, and one wineglass of Jamaica ginger. Boil all together until thick. The almonds may be omitted, if desired, and still leave a delicious marmalade.—Good Housekeeping.

Fish Croquettes.
Rub together three tablespoons of flour, one of butter, and stir into one-half pint of rich milk. Add a teaspoonful of finely chopped parsley and a quarter teaspoonful grated onion. Boil until it thickens, then stir in two cupfuls of cold cooked fish and let the mixture boil up again. Season with salt and pepper and set aside. When cold roll into croquettes, dip in beaten egg and bread crumbs and fry in hot fat. Serve with peas, hot cross or fresh string beans garnished with slices of hard-boiled eggs.—New York World.

Meat Soup or Stock.
Best kind of beef, shin; proportion, lean meat, two-thirds, bone and fat, one-third. Wipe the meat with damp cloth, cut the lean meat in one-inch pieces to draw out the juice. Heat the frying-pan and brown one-third of the lean meat. Place the fat, bone and remaining lean meat in a kettle, cover with cold water, one pint to each pound of meat, bone and fat, and let stand one hour. Add vegetables, salt and flavoring during the last hour of cooking. Cool and skim. Bits of cold meat, left-over vegetables or cereals may be added to the soup.—New York American.

Jellied Chicken.
For jellied chicken, have on hand three pounds of chicken that has been boiled and cut from the bone in strips. Mix a quart of rich chicken stock that has been boiled down and cleared with a teaspoonful each of lemon juice, chopped parsley, a dish of celery salt and a quarter teaspoonful each of salt and paprika. At the last stir in a teaspoonful of granulated gelatine that has been dissolved. When the jelly begins to thicken add the chicken and turn it into a mold. To have the chicken scattered evenly through the jelly, stand the dish containing the jelly in a pan of ice and turn in the jelly layer by layer covering each with chicken as soon as it begins to thicken.—New York Sun.

Household Hints.
Kerosene in starch makes the clothes iron better.
Paint that sticks to glass can be removed with hot vinegar.
Salt in rinse water will keep clothes from freezing on cold days.
Sugar or molasses added to stove blacking makes it stick better.
Keep kitchen floor painted. It is cheaper than linoleum and saves time and labor.
Use baking powder cans to chop potatoes in spider, also to cut out cookies and biscuits.
Dried lemon peel sprinkled over coals will destroy any disagreeable odor about the house.
Squeeze a few drops of lemon in the water in which potatoes are boiled just before they are done, and they will not turn black.
Celery cleaned and soaked for an hour or two in cold water, which with two or three tablespoonfuls of lemon juice have been mixed, will improve the celery which is to be served as a vegetable or in a salad.
Pour the liquid into a narrow-necked quart milk bottle. The grease will instantly rise into the neck of the bottle, and it can easily be poured off. This should be done while the soup is hot, and a spoon should be placed in the bottle to prevent cracking.
When washing sheets and tablecloths gather up the selvage edges in the hand and put through wringer, hang upon line by the selvage edge. In this way you will have no trouble with the edge turning in while ironing. Are easily folded and prevents the fraying of the edge during a high wind.
Good steel knives are better when sharpened at intervals by a professional. Often arrangements can be made with the butcher to take all knives in the house and include them with his knives for sharpening. This is especially convenient in the country, where stores are hard to reach and where "a butcher's cart is a frequent visitor."