

LIFE IN LITERATURE. ELECTRIC CANDLESTICKS.
MRS. M. E. FORD GIVES THE FIRST LECTURE IN HER SERIES OF LITERARY CONFERENCES.
 THE UNDERLYING THOUGHT OF THE MYTH TRACED TO TENNYSON'S AND LOWELL'S POEMS—MRS. LE MOYNE AND J. D. BARRY READ.
 Miss M. E. Ford began a series of literary conferences at the Waldorf Saturday morning. It is the purpose of these conferences to present studies of life in literature in a most informal manner, after which a few present, by invitation, will take part in a brief discussion.
 The subject of the first lecture was "Literature in Its Bearings on Every-day Life." The lecturer believes literature has made history, instead of dry annals, and she found the new history as charming as a romance.
 The gospel of literature is altruism in life, of service, of doing good. The nineteenth century devotion to individualism is due largely to Goethe's influence, the speaker said, and Herbert Spencer also defends egoism, while Drummond defines altruism as the female element and egoism as the male principle, perhaps because the material element is considered the stronger of all altruism.
 In the present effect of literature on our lives Miss Ford believes the myth poems have played an important part, as they originated in the dawn of time, when man walked nearer to God, and the poems were the whisperings of the Infinite. The oldest themes are the best sources of inspiration to-day, because they touch our common life at nearly every point.
 Illustrations were drawn from the music dramas of Wagner founded on the oldest myths—"Prometheus Bound," which symbolizes the evolution from animal to human life; the "Alkestis" of Euripides, which touches domestic life and generous sacrifices; and the Holy Grail myth, which teaches spiritual knightliness. The underlying thought of the myth poems was traced to Tennyson and Lowell on this subject, and the practical application.
 The bearing of literature on conventional life was aptly illustrated by selections from Browning. Mrs. Sarah Cowell Le Moyne read from "The Last Duchess," the concluding fifty-six lines of this being said to contain more real poetry than any other equal number of lines in any other work.
 J. D. Barry, the novelist, spoke on realistic literature, saying it began with Jane Austen, and ends with Howells, and that all the literature of fiction must have its roots in real life, but he emphasized the importance of selection in this measure to the artist.
 Mr. Kavanaugh being introduced, indulged in many pleasant remarks on Mrs. Barry's lecture, and a little of his characteristic. The speaker was quite frank, but he said that the artist should have "his pen tip with imagination."
 Miss Ford added that art and idealism were two sides of a single round which went the circuit of thought. A genuine interest in these conferences was shown by the audience, who were present, Miss Ford said she had been asked to postpone the meetings till Lent, when people had more leisure, but she thought best to consider her lectures as a penance.

THE DAY'S GOSSIP.

THE NEWS OF MEETINGS AND CLUBS IN WHICH WOMEN ARE INTERESTED.

FREE BREAKFASTS FOR THE POOR—HOPE OF THE SILVER CROSS CIRCLE OF THE KING'S DAUGHTERS—DISTRIBUTION OF FOOD AND CLOTHING.
 Professor Felix Adler spoke yesterday morning in Carnegie Hall on "The Place of Woman in the Sphere of Religion."
 A free breakfast was served to women and children yesterday morning from 8:30 to 9:30 a. m. at the Salvation Army Headquarters, No. 122 West Fourteenth-st.

Mrs. Fielding, the wife of Brigadier-General Fielding, of the American Volunteers, was one of the speakers at a meeting held last night by the Volunteers in Cooper Union.
 The Wednesday Morning Sewing Class gave a musical and sale in the Hotel Endicott Saturday afternoon. The proceeds were for the children and epileptic wards in the Post-Graduate Hospital.

The Silver Cross Circle of King's Daughters are to have a benefit for their tenement-building fund on February 15 at Grand Central Palace. The management hopes to secure enough money from kindly disposed people to give the orphanage of the locality the treat of hearing the operetta of "Rumpelstiltskin," which will then be given by a cast of more than fifty. Twenty-five cents give each child a seat; \$25 gives 100 children seats. Here is an opportunity to give great pleasure to these children, while at the same time they are properly cared for, and trained for lives of usefulness. All letters addressed to Mrs. Ottaviano-Warren, treasurer, care of The Circle, will be acknowledged by the Silver Cross Circle.

"Aunt" Louisa Eldridge, Dora Goldthwaite, Olive Oliver, Pauline Willard, Mrs. Robert Mantell, Margaret Johnson and Mrs. Walter Whiteley will be the artists to merrily act the benefit matinee to be given at the Knickerbocker Theatre for the missionary Sisters of the Sacred Heart.
 On Thursday, February 4, Mrs. Maynicks Stillman, of Washington, will give a private view of her designs and illustrations to publishers and the press only, at the New York studio of the Ladies' Art Association, No. 107 West One-hundred-and-twenty-fifth-st. Among the pictures will be "Union Leaders," which were undertaken at the suggestion of the Secretary of War.

The choice of candidates has been quietly made during the last week in the National Society of New-England Women by informal ballot of the members for the offices of second vice-president, assistant secretary, assistant treasurer and to take the place of the four senior managers. Four new managers are also being chosen to complete the whole number of eight and take the places of the senior four, who after March 1 will be reduced to the rank and file. Informal ballots have been sent to the chairman of the Nominating Committee, Mrs. Paul A. Meyrowitz, of No. 32 Fifth-ave., and from the names suggested the ticket will be prepared and presented to the members for their final decision at the annual election, which takes place on the fourth Thursday of February, 1907. The National Society of New-England Women will have as its second vice-president the following year president, the assistant secretary and treasurer respectively. This system prepares a selected corps of officers for duties involved by higher office.

Ladies will be admitted this afternoon and tomorrow afternoon to the exhibition of early English pictures that was opened Saturday evening at the Lotus Club. The pictures are loaned by Catherine Lambert and George A. Hearn.
 Mrs. Isabella S. Freedland, of Philadelphia, gave a lecture on American history Thursday morning at the home of Mrs. William A. Caldwell, No. 10 West Fifty-fourth-st. Mrs. Freedland took up that period of the Nation's history between 1764 and 1789, dwelling particularly upon the framing of the Constitution.

Mrs. Marie Merrick delivered her lecture on "The Essentials of Music" in the school building, corner of Amsterdam-ave. and Seventy-seventh-st., Thursday evening. This lecture is included in the Board of Education courses.
 Dr. and Mrs. Edward Fridenberg, of No. 242 Lenox-ave., have sent out cards for a reception in honor of Mlle. R. Hoffmann, pianist to the King of Belgium, for the evening of February 3.

The King's Daughters of Zion and St. Timothy's Protestant Episcopal Church are giving away clothing and groceries to many poor families. Every Thursday about twenty women meet at the parish house, No. 232 West Fifty-sixth-st., to make up parcels for the poor. They have a large room, fitted up with closets, machines and tables, and it is there that the distribution took place. Seventy-five deserving families have been aided this winter through this organization. Contributions of old garments, of substantial materials for women's and children's clothing, of groceries, or of money are solicited. All goods sent should be addressed to the Clothing Bureau of the King's Daughters of Zion and St. Timothy, in care of Rev. Dr. Henry Luback, pastor; Miss Mary L. Oakley, or Mrs. E. D. Berry.

At the third regular meeting of the League of Parents and Teachers to be held on Wednesday, February 3, at 8:15 p. m. in Hamilton Hall, Columbia University, Dr. Nicholas Murray Butler will give the first of a series of lectures on "The Education of the Home and the School in Education."
 At the regular meeting of the League for Political Education Saturday afternoon Dr. William H. Tolman gave an illustrated lecture on "New York City as a Sociological Laboratory."

A course of lectures on "Sociology" will be given during this month on Mondays at 4 o'clock and on Saturdays at 12 o'clock by John Graham Brooks at the Teachers' College, Morningside Heights and One-hundred-and-twentieth-st.

The American Symphony Orchestra will give its second concert of the season at Chickering Hall tomorrow evening, February 2. The following are among the subscribers: Mrs. Stanford White, Mrs. W. C. Whitney, Mrs. Nicholas Fish, Mrs. Charles R. Flint, Mrs. George E. Waring, Mrs. George R. Gibson, Mrs. Elizabeth, Mrs. Barnes, John C. Gray, Dr. C. H. Knight, John L. Caldwell, Samuel Z. Peters, J. E. DeBussche, Dr. I. Adler, Dr. J. Sachs, Mrs. N. Schmitt, Mrs. Hoffmann, Mrs. Solomon Lohr, Mrs. S. Strauss, Mrs. E. Ulman, Mrs. E. Loutch, Mrs. Fred D. Grant, Mrs. George Hoffman, Mrs. Spencer Trask and Mrs. J. C. Beckwith.

A "Colonial tea" for the benefit of the "Baby Fold" at No. 125 East Tenth-st., will be given by the Misses Masters' School Society on February 6, from 2 to 7 o'clock, in the new ballroom of the Waldorf.
 Miss Helen Gould has offered three prizes of \$5 each to the pupils of the Tarrytown High School for the best examination on Washington's patriotism, in civics, and for the best girl oratorian.

A public meeting of Westbury Quarterly Meeting's Philanthropic Committee was held in Friends' Meeting House, East Fifteenth-st. and Rutherford Place Saturday afternoon. Addresses on the subject of purity were made by Anna How Foxwell, the Rev. Antonette Brown Blackwell and others.
 A free lecture in Italian will be given by Signor E. Montecchi on February 3, at 4 o'clock, at No. 27 East Forty-fourth-st. The subject is "Cacio Goldoni," the Mother of Italy, from whose drama Damsa played well in New-York.

It is said that Miss Mabel McKinley, niece of the President-elect, has a fine mezzo soprano voice, and her intention is to go abroad and continue her studies with Marchesi.
 The King's Daughters of Mamaroneck held a fair Saturday for the benefit of the two tenement circles at the Children's Home on West Coney Island.
 The pupils of Mrs. Katherine Evans won a Kleeber vase a musical Saturday afternoon at No. 64 Stuyvesant-st.



BLACK VELVET EVENING GOWN WITH WIDE SLEEVES.

SCHUBERT'S BIRTHDAY.

FEW RECORDS OF INFLUENCE OF WOMEN IN THE LIFE OF FRANZ SCHUBERT.

This wonderful composer, whose century occurred yesterday, died in 1828, aged thirty-one years, and left, as the work of that short life, 1,321 compositions, printed and unprinted.
 Some of his biographers have suggested love affairs, but there is a remarkable absence of record of the influence of women on his life and work.

His mother, Elizabeth Vitz, of Pittz, a Silesian, was, like Beethoven's mother, a cook, who had been in service in Vienna. She gave birth to fourteen children, nine of whom died in infancy. She died in 1812, when Franz was fifteen. An octet, one of his compositions of this year, is supposed by his biographer, Kresslitz, to have been composed for the funeral of his mother; but this is doubted by others, and he has left no reference to his loss. His father married again in about a year, and from letters written several years later, in which he refers to her motherly care, it appears that there were pleasant relations between the second wife and her stepson.

In 1814 he became a teacher in the lower grades in his father's school, and remained there for three years. To his temperament, this must have been the most unenviable drudgery of his life, outside of school hours, was brightened at this time by the friendship of a family in the Lichtenthan, named Grob, whose relations to him were somewhat like those of the Breunings to Beethoven. Therese, the daughter, had a fine soprano voice, and it is suggested that she may have inspired him with a softer feeling. He wrote his first mass, in E, for the Lichtenthan Church. It was first performed on October 16, 1814, the first Sunday after St. Theresa's day, and repeated at the Augustine Church ten days afterward, when Franz Schubert conducted and Therese Grob sang.

Later in his career he is said to have had an ideal devotion for the young Countess Caroline Esterhazy, but the statements regarding it appear to be merely inferences. In the summer of 1818 he accepted an engagement as teacher of music in the family of a nobleman, in the castle of a member of the establishment, to pass the summer at the country seat at Zelezz, in Hungary. There it was that he met the young Countess Caroline, and she, silent and grave-faced in the society of persons of higher rank. From his letters it is believed that it was love which drew him home in the servants' hall in the drawing-room. He wrote: "No one here cares for true art, unless it be now and then the daughters. I am left alone with my beloved, and have to hide her in my room, or my piano, or my own breast." The Countess, it is said, was a girl of about twenty, the household maid very pretty, and often gave her a visit. The nurse is somewhat ancient, the butler is heavy, and the other servants are of the "old school." It is said that a flirtation with a servant at Zelezz brought him somewhat into disfavor with his employer.

Six years later, in 1824, he again passed several months in the Esterhazy family at Zelezz, and there it was that he met the young Countess Caroline, and she, silent and grave-faced in the society of persons of higher rank. From his letters it is believed that it was love which drew him home in the servants' hall in the drawing-room. He wrote: "No one here cares for true art, unless it be now and then the daughters. I am left alone with my beloved, and have to hide her in my room, or my piano, or my own breast." The Countess, it is said, was a girl of about twenty, the household maid very pretty, and often gave her a visit. The nurse is somewhat ancient, the butler is heavy, and the other servants are of the "old school." It is said that a flirtation with a servant at Zelezz brought him somewhat into disfavor with his employer.

SUNDAY-SCHOOL BOOKS.

TITLES AND TEACHINGS OF VOLUMES FOUND IN SUNDAY-SCHOOL LIBRARIES.

Edward W. Bok, in the February "Ladies' Home Journal," writes of the "wishes-wash," pernicious literature which is placed in the hands of the young through the Sunday-school libraries. He makes a plea for a reform of this evil, and has some words of regard that standard novels are not generally in the libraries of Sunday-schools. He also gives the titles and teachings of a few of the books procured from Sunday-school libraries.
 "The first," he says, "was called 'The Assault, or Hobby's Lesson.' Bobby struck a boy, who died from the effects of the blow. The story points to the fact that boys who are not generally in the libraries of Sunday-schools. He also gives the titles and teachings of a few of the books procured from Sunday-school libraries.
 "The first," he says, "was called 'The Assault, or Hobby's Lesson.' Bobby struck a boy, who died from the effects of the blow. The story points to the fact that boys who are not generally in the libraries of Sunday-schools. He also gives the titles and teachings of a few of the books procured from Sunday-school libraries.

ABOUT "OLD TWELFTH STREET SCHOOL."

To the Editor of The Tribune.

Sir: The ringing words of Mrs. Bourne (with whom the writer has not the honor to be acquainted) in The Tribune of to-day will find a ready response in the hearts of the many to whom the recollections of "Old Twelfth Street" and Miss Wadleigh are among the most cherished memories. Too much cannot be said in praise of that grand woman, of whom it may well be asserted that school principal ever exerted a stronger influence than did one, on those under her care, for the highest integrity and fortitude. By all means let us have a "Wadleigh High School."
 ELLA BOURNE MAXWELL, Class of '64, Montclair, N. J., Jan. 1907.

OXFORD AND ITS LEGEND.

ALFRED M. COLLETT, OF OXFORD, LECTURES BEFORE THE ASSOCIATES OF THE SISTERS OF ST. MARY.

THE ROOMS OF THE CHURCH CLUB SO CROWDED THAT WOMEN STOOD THROUGHOUT THE EXERCISES.

Alfred M. Collett delivered the fifth in his interesting course of lectures on English cathedral towns on Saturday morning at 11 o'clock. The lectures are given in the rooms of the Church Club, Fifty-ave. and Forty-seventh-st., under the auspices of the Associates of the Sisters of St. Mary.
 The subject on Saturday was "Oxford," a theme on which Mr. Collett spoke on more, as he is a graduate of Oxford, and has studied it from the inside. Beginning with the earliest tradition, the lecturer referred to the legend, accepted for centuries, that the university was founded by Alfred the Great. "Unfortunately, this legend," said he, "has been disproved within the present century, and its probable foundation assigned to the reign of Henry I, when Prior Quimond instituted a school for young men, free from the restrictions of the monastery and designed solely for collegiate instruction—a curious illustration of the tendency toward the ideas of the Reformation, even in that early period. Every century added to the nucleus of the school, until Oxford University became the grand fact it has been so long, and will remain while the English race remains. It consists now of twenty-three colleges and five smaller halls."
 A singular fact in connection with the legend associating Alfred the Great with the founding of Oxford was related by the lecturer.
 In the last century the university objected to some of the students attending, who is considered the ruling power, as the chancellor is a dignitary of such importance that he never takes part in practical matters; the university, accordingly, solemnly claimed that no lower authority than the ruling monarch would be admitted, as the founder and patron was King Alfred. The highest tribunal acknowledged the right of the monarch, and today Queen Victoria is the head of Oxford University if she chooses to assert her rightful prerogative.
 Many interesting local customs were touched upon. Half of the police force of the city, for instance, is under the control of the town authorities, and the other half is controlled by the university government. "Troubles of any kind, no matter how grave, in which the students are involved," he said, "are not the cognizance of the university, which permits no interference."
 After the brief historical account of the city and its people, Mr. Collett read a descriptive portion of his book, "The Light of the World," which is a most beautiful and interesting book, and which is being published by the University of Oxford. It is a history of the city of Oxford, and is a most beautiful and interesting book, and which is being published by the University of Oxford. It is a history of the city of Oxford, and is a most beautiful and interesting book, and which is being published by the University of Oxford.

Tip Rogers

THE WOMAN'S PRESS CLUB TEA.

A DISCUSSION ON LITERATURE AND THE NINETEENTH AND TWENTIETH CENTURY WOMAN.

The Woman's Press Club held its usual monthly social meeting Saturday afternoon, and tried to determine what the nineteenth century had done for the twentieth century woman. The subject was "Literature and the Nineteenth and Twentieth Century Woman." The speaker was Mrs. M. E. Ford, who is a graduate of Oxford, and has studied it from the inside. Beginning with the earliest tradition, the lecturer referred to the legend, accepted for centuries, that the university was founded by Alfred the Great. "Unfortunately, this legend," said he, "has been disproved within the present century, and its probable foundation assigned to the reign of Henry I, when Prior Quimond instituted a school for young men, free from the restrictions of the monastery and designed solely for collegiate instruction—a curious illustration of the tendency toward the ideas of the Reformation, even in that early period. Every century added to the nucleus of the school, until Oxford University became the grand fact it has been so long, and will remain while the English race remains. It consists now of twenty-three colleges and five smaller halls."
 A singular fact in connection with the legend associating Alfred the Great with the founding of Oxford was related by the lecturer.
 In the last century the university objected to some of the students attending, who is considered the ruling power, as the chancellor is a dignitary of such importance that he never takes part in practical matters; the university, accordingly, solemnly claimed that no lower authority than the ruling monarch would be admitted, as the founder and patron was King Alfred. The highest tribunal acknowledged the right of the monarch, and today Queen Victoria is the head of Oxford University if she chooses to assert her rightful prerogative.
 Many interesting local customs were touched upon. Half of the police force of the city, for instance, is under the control of the town authorities, and the other half is controlled by the university government. "Troubles of any kind, no matter how grave, in which the students are involved," he said, "are not the cognizance of the university, which permits no interference."
 After the brief historical account of the city and its people, Mr. Collett read a descriptive portion of his book, "The Light of the World," which is a most beautiful and interesting book, and which is being published by the University of Oxford. It is a history of the city of Oxford, and is a most beautiful and interesting book, and which is being published by the University of Oxford.

PICKLES AND RELISHES.

SOME RECIPES THAT HAVE BEEN FOUND USEFUL TO THE DAINTY THOUGH BUSY HOUSEWIFE.

To insure good pickles it is necessary to have good vinegar; of course that means older vinegar if possible, and to get it in strict attention to the quality of the vinegar. People used to talk of "vine day" pickles as the best; but three days is time enough. The following recipe is a good one:
 Small Cucumber Pickles—To one-half bushel of selected, even-sized, small cucumbers make two gallons of brine, with one cup of salt to each gallon of water. Burn this, boiling hot, over the cucumbers; and when it has cooled, pour the brine over the cucumbers, and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe with a cloth; then place them in jars, with an occasional little Mexican pepper and some bits of onion of the brine and pour over them, boiling hot, one gallon of vinegar and one gallon of water, with a piece of alum the size of a hickory nut dissolved in it. Now, let the cucumbers stand forty-eight hours; drain again, rinse in cold water, and wipe