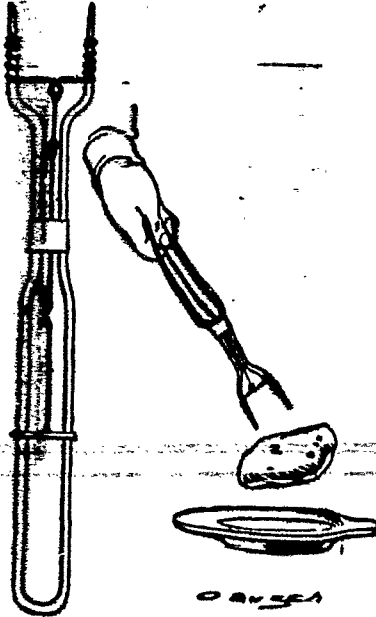


### HINTS FOR THE BUSY HOUSEWIFE

A Kitchen Fork With a Useful Attachment.



A fork with an attachment for removing things that may be stuck on the plate has been devised by a Chicago man. The attachment consists of a piece of wire wound around three times and doubled upon itself to form a loop that runs on the middle of the fork. By pushing this device down the fork scrapes off anything that may be clinging to the points of the tines. Only the cook will appreciate the usefulness of this implement, but there are many occasions in the kitchen when it will come in handy—for instance, in transferring a piece of meat from the dish to the pan, or vice versa.

#### Escaloped Cauliflower.

Select a medium sized firm head, trim off leaves and cut stalk off to about an inch. Boil in salted water for two hours, which will draw out all insects. Put in boiling salted water and boil until tender. When done place whole in a buttered dish, stem down. Make a sauce with one cup of breadcrumbs, two tablespoons of butter, melted, three of cream or milk, one well beaten egg, one cup of water in which cauliflower was boiled and a dash of pepper. Pour over cauliflower and bake ten or fifteen minutes. Serve in baking dish.

#### Pigs in Blankets.

Choose small round pork chops, wash, drain and wipe dry; select some good bacon and cut very thin; wrap a piece of this about an oyster shell, fasten each with a toothpick. Dip these into a hot frying pan, cooking until crisp on all sides, season with pepper and serve very hot. These "pigs in blankets" may be made to advantage in a chafing dish and are very tidbits for a supper party.

#### Potato Salad.

Scrub small new potatoes. Boil them tender, but not long enough to break easily. Peel while hot and cut in dice and mix with an equal amount of cucumber dice. Dress with a little oil, vinegar, salt, pepper and onion juice and let stand fifteen minutes. Then mix with a boiled or bottled salad dressing, turn in a dish lined with lettuce and sprinkle minced parsley over top and serve.

#### Ripe Cucumber Preserve.

One peck ripe cucumbers, one-half teaspoonful salt, two green peppers, six onions, spices, if you like it don't use them. Peel and chop the cucumbers, using the coarsest knife of the chopper. Put in strainer, cover with salt and press to get the water all out. Then add peppers and onions, chopped fine. Put in kettle, cover with vinegar and cook till soft. Seal white hot.

#### Canning Blueberries.

Fill pint bottles with berries; put these bottles into a large flat pan of cold water; let the water gradually heat and boil and, as the berries steam and sink down in the bottles, keep adding fresh berries until the bottles can hold no more. Then cover and put away in dark closet. The secret is to be sure your bottles are filled up to the top.

#### Crab Sandwiches.

Moisten the sifted yolk of the hard boiled egg with one tablespoonful of softened butter; add one-half can dried crab chopped fine and one tablespoonful lemon juice and mix to a paste. Spread it on thin slices of buttered brown bread, put two together, press with bread knife and cut into fingers, triangles or small squares.

#### Cabbage Stew.

Take one quart of a medium sized cabbage and chop it very fine, cook in a little water about one hour. Keep in enough water to prevent it from burning and stir often. Heat one quart of milk, add the cabbage with butter, salt and pepper the same as for oyster stew and serve hot with crackers.

#### Buttermilk Crullers.

Into a cup add a half of granulated sugar, rub three-quarters of a cup of butter, add two eggs, half a teaspoonful of soda dissolved in a tablespoonful of hot water and a cup and a half of buttermilk. Now stir the mixture from top to bottom, dough should be out.

### FOR THE CHILDREN

#### What Mother Said.

I wish a little girl could say  
I wonder if you've met her  
I think if you should see her once  
You never would forget her  
You'd wish a wish-wish wish  
That she was much to fret her  
For it is very hard to learn  
To learn her teachers set her  
She wants to do so many things  
Her mother doesn't let her  
But then, when she is ten years old  
Perhaps she may do better  
I figure she will not like to think  
When she's a little older  
How many, many things  
Her mother will not let her  
But she would think about it now  
Perhaps it might be better  
When she is ten years old  
But then so long ago she was  
Your's Companion.

#### A Game of Words.

There is a word game played by any number of persons. The first player thinks of a word and gives its first letter. The second thinks of one beginning with that letter and gives the second letter. The third thinks of one beginning with these two letters and gives the third. This goes on till some one is unable to think of a word beginning with all the letters given or till some one's letter finishes a word of four or more letters. In either of these cases the player is said to "lose a life," and the one next in order begins a new word. When any one has lost three lives he drops out of the game, and the victor is he who remains in at the last. Thus suppose the first player thinks of "house" and says "H." The second thinks of "happy" and says "A." The third thinks of "harry" and says "R." The fourth thinks of "harry," but cannot say "P," because that completes the word "harp," so he thinks of "Harlem" and says "L." The fifth is unable to think of any word beginning with "harl," and so loses a life. When only two or three are left in the game, it becomes more exciting, each one trying to give the word such a turn that the next will either not be able to go on with it or will be forced to complete it. When a player cannot go on and loses his "last" life he may require from any one before him to tell what his word was; otherwise a player might merely add a letter without thinking of any word at all.

#### Names of Famous Men.

Darius, the French historian and author of "History of the Restoration," died in 1872, aged seventy-eight years. His name is pronounced De-bee-ya-z, last syllable accented.

Melbourne, the celebrated French painter, died in 1801, aged seventy-eight years. His name is pronounced May-sou-ya, first syllable accented.

Boulanger, French general, died in 1901, aged fifty-four years. His name is pronounced Boo-long-ya, last syllable accented.

Desmoulin, French revolutionist, died in 1794, aged thirty-seven years. His name is pronounced De-mou-lan, last syllable accented.

Michelangelo, Italian painter and sculptor, died in 1564, aged eighty-eight years. In Italian pronunciation of the name is now given the preference, Mick-el-on-jel-o. The "P" has the sound of "P" in pickle, third syllable accented.

#### A Running Race.

The players should form in a long line, one behind the other. The leader starts running and is followed by all the rest. They must be sharp enough to do exactly as the leader does. After running for a moment or two in the ordinary step the leader changes to a hopping step, then to a marching step, quick time, then to a marching step, slow time, claps, runs with hands on sides or shoulders or any other manner which may occur to him.

Finally the leader runs slowly round and round into the center and can either wind the line up tightly or can turn it on bearing the center and run out again. This is a nice game for an outdoor party.

#### Origin of Sirloin.

The word sirloin came from the French "sirloin," which means "be-side the loin." The spelling was changed to sirloin as the result of a joke on the part of James I. of England.

One evening he was feasting after a long day's hunt, when a sirloin of beef was placed before him. It was so delicious that laying his sword across it he said "I will cut a sirloin out of this." Always from that time this cut of meat has been known by the noble name of sirloin.

#### Things to Know.

It takes about three seconds for a message to go from one end of the Atlantic cable to the other.

While an artesian well was being sunk at the Savoy hotel, London, two fossilized oysters were discovered at a depth of 170 feet.

For over 2000 years the fashions for women in Japan remained unaltered. European costumes, however, have now been introduced, and their vogue is rapidly extending.

#### The Hermit Crab.

The hermit crab likes to live in a little house left by the tide on a rocky or shell-covered shore. With the slightest alarm the little creature retires into the shell and guards the opening of it with one claw, which is much larger than the other, the hard point of the foot also projecting a little. This crab can hold its feet so firmly that though it may be pulled to pieces, it cannot be pulled out.

### SNAPSHOTS AT NOTABLES

#### Madelaine Force, Who Is to Wed John J. Astor



Photo by American Press Association.

Madelaine Talmage Force, whose engagement to Colonel John Jacob Astor was recently announced, is the daughter of William H. Foster of New York, head of the firm of W. H. Foster & Co., forwarding agents. Colonel Astor is the great-grandson and namesake of the founder of the Astor mansion.

Colonel Astor's first wife, who was Miss Ade Weller of Philadelphia, obtained a divorce last March. Under that decree the colonel cannot marry in New York state during her lifetime unless at the expiration of two years she shall see fit on his application to modify that provision in the decree.

Miss Madeline Force, an extremely pretty girl, was graduated last May from the Barnard college, one of the best of the American colleges. She was born Nov. 15, 1891. The colonel himself is forty-seven years old.

#### Fire Chief of New York City.

John B. Keelon, recently commissioned chief of New York city's fire fighting force, won his position as the result of a competitive civil service examination. He succeeds Edward Croker, for many years chief and considered one of the foremost fire fighters in the world.

The new chief is a native of Dublin, Ireland, and is fifty-one years old. When he was fourteen years old he went to sea and sailed on merchant



Photo by American Press Association.

#### John B. Keelon.

Keelon was not at the time of his appointment to the fire department on April 2, 1897. When he retired from seafaring life he held a master's license. He was made a lieutenant in 1903, and when the marine division was organized in December, 1906, Keelon was put at its head.

The key chief's career as a fire fighter has not been spectacular, although he has had many narrow escapes from death and is a wearer of the three starred insignia of merit and at least a score of medals.

#### Congressman Carter's Blood.

Representative Carter of Oklahoma is said to be suffering from a blood disease. He is said to be suffering from a blood disease. He is said to be suffering from a blood disease.

### THE LUCK OF SANDY BANCROFT

#### How a Foraging Soldier Won His Promotion

Sandy Bancroft, a private in the United States army in the vicinity of Santiago in 1898, was famous. He had not been in the army for several days, and the boys around him instead of being a healthy contented man to be a sickly convict.

"I'm going foraging," said Sandy.

"Better not," said his comrades. "You'll fall into the hands of the goons, and if you don't you'll get into trouble for leaving your post."

Sandy preferred to take both risks, to enduring the wrath of his superiors and to enduring the wrath of his superiors. The officer of the picket was worn out and sound asleep, so he need not fear of Sandy's absence, and if he did he would not dare report him since he was himself liable to be shot for sleeping on post. Slipping his knapsack over his shoulder, Sandy buckled his revolver to his hip and started out, being a former in the distance, he made for it and so reaching it knocked at the door. A black-eyed Spanish girl opened it.

"Could you give me a lift?" asked the soldier, hitting his hat politely.

The girl shook her head, indicating that she did not understand English, whereupon Sandy made tremendous motions descriptive of traveling on foot. The girl led the way into the dining room and placed on the table the remains of last night's supper. Sandy expressed great gratitude by patting her on the head, then sat down and fell in. Meanwhile the girl left the room. After the soldier had eaten he lit his pipe and looked at his comrades, then arose from the table and, taking his gun, was about to depart when the girl came in, apparently in great excitement and, apparently in great excitement and, apparently in great excitement, she pointed to a staircase leading to the cellar. Sandy descended and the door was closed. Then he heard the sound of heavy furniture being moved on to the trip, and it began to dawn upon him that he was a prisoner.

Having got to the first thing he did was to look about him to discover how he could get out. There was but one little square window, and the ceiling, which was covered with planks, was so constructed that Sandy was unable to see out. He had not been there long before he heard the door open and a man came in. He had been there long before he heard the door open and a man came in. He had been there long before he heard the door open and a man came in.

At this moment a loose stone became detached and dropped to the floor, making a great noise. The officer raised his head and saw that his assignment at seeing Sandy sitting in the fireplace. For a moment he seemed paralyzed. Then, drawing a pistol, he was about to fire when his arm fell limp and his pistol dropped on the floor. Sandy had winked him.

"Hands up!" "Both faces!" Marched Sandy back to the kitchen and understood English. This soldier was obliged to resort to pantomime again, which, the officer, with a severe pointed at him, was not slow in understanding. Sandy, noticing his captivity, got out of the house and toward the American lines. When he got within a half-mile distance of the picket he halted and, turning his eyes toward the rear, he saw a man in a dark uniform, who he recognized as a soldier of the picket, advancing to Sandy's rescue.

Captain Murphy of the picket post had searched a few hours and had been watching his eyes when he heard the firing. Starting up, he saw Sandy Bancroft coming in with his pistol. "What were you doing, outside the lines?" demanded the captain sternly.

"Reconnoitering," said Sandy.

The officer thought of his map and post and concluded to compromise to silence with Sandy. The man who was marching in the food, Sandy had brought for the picket.

### Clean Food

It is an incentive to hunger to see Unadorned Dishes made.

All materials are of the finest quality—clean, nutritious. The dough is mixed in special trays in a spotless bakery. Rolled thin, baked in scientific ovens scientifically heated to give just the right crispness. Served in the moisture-proof packages that keep them fresh, crisp and clean till eaten.

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### W

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