SNAPSHOTS AT CELEBRITIES

James Rolph, Jr., Who Will Be Mayor of San Francisco.

James Rolph, Jr., who was chosen mayor of San Francisco at the recent primary election, will not need to go to the polls for ratification at the regular election in November, the vote in his case being final.

Under the new law the two candidates for each office receiving the highest number of votes in the primary are declared the nominees, but if one candidate receives a majority of all the votes he is declared elected. The old three, four, five or even six cornered contests, through which a candidate might slip into office by a mere plurality, is done away with. Mr. Rolph, having received a majority of all votes cast, is therefore the regularly elected chief executive. His opponent, P. H. McCarthy, the present mayor, was completely overwhelmed.

The new mayor elect is a native of San Francisco and is forty-two years of age. He is a shipowner, a member of the firm of Hind, Rolph & Co. In 1902 he was made president of the Shipowners' association and won the confidence of the union sailors by his fair treatment. In the recent campaign he had the support of nearly all the labor union forces, which had turned against McCarthy.

A Noted Federal Judge.

Peter S. Grosscup, presiding judge of the United States circuit court of appeals for the northern district of Illinois, who recently announced that he would retire from the bench, has served nineteen years and decided many important cases. He was one of the three judges who prepared the opinions which relieved the Standard Oil company of the famous $29,000,000 fine imposed by Judge Landis. Another case was when application was made to the federal courts to close the World's Columbian exposition on Sundays in 1893 Judge Grosscup dissented and ruled that the exposition should be kept open every day in the week.

It was he who issued the injunction against Eugene V. Debs and other officers of the American Railway union

PETER S. GROSSCUP.

during the railway strike of 1894 in Chicago restraining the labor men from committing acts of violence, and it was he again who later called upon President Cleveland to send federal troops to Chicago to preserve order.

Judge Grosscup has been a lifelong Republican and owes his appointment to a Republican president.

Recently he analyzed the two great political parties to the detriment of his own and predicted a complete Democratic victory in the next national campaign.

Judge Grosscup is a native of Ohio and is in his sixtieth year. He was graduated from the Boston Law school in 1874 and began the practice of law at Ashland, O. In 1882 he went to Chicago, where he practiced until appointed to the bench.

FOR THE CHILDREN

Cards and Candles.

If a party of guests are invited for Halloween a card and a candle should be provided for each one invited, the candles in as many different colors as possible and the cards decorated in ribbons of corresponding colors, one color for girls and the other color for boys. On the cards future events may be told in rhyming couplets, such as these:

Who gets the candle colored red
Will have long life, but never wed.

If you choose the candle green
You'll have the prettiest wife e'er seen.

Each guest should take a card and a candle. The base of the candle having been warmed, it will stick to the card, and by the light of the candle the couplet on the card should be read. And, having read it, hold the card and candle at arm's length and try to blow out the light. It is said that if the light is extinguished on the first trial the person will be married within a year.

The Perplexing Hunt.

Prizes are hidden mysteriously about the house. The seeker for a prize is guided from place to place by some such rhyme as the following:

Perhaps you'll find it in the air,
If no, look underneath your chair.

Beneath his chair he'll find these lines:

No; you will not find it here.
Search the clock and have no fear.

Under the clock he finds:

You will have to try once more,
Look behind the parlor door.

Tied to the doorknob he discovers:

If it's not out in the stable,
Seek beneath the kitchen table.

Under the kitchen table he'll find this:

If your request remains uncertain,
You will find it 'neath the curtain.

And here his hunt is rewarded by finding a nonsensical souvenir appropriate to Halloween.

A Halloween Game.

Floating needles is a good Halloween game. The needles must be greased or dipped into sweet oil. Small pieces of tissue paper are then floated in a basin of water, and each one carefully lays his or her needle on a piece of the paper. When the paper becomes thoroughly wet it will sink, the needles remaining floating on the surface of the water by reason of the coating of oil on them. Capillarity makes the needles act peculiarly, some rushing to the edge of the basin, others attracted to each other and still others repelled from each other, and the way your needle acts toward the others is supposed to be prophetic of your fate, as, of course, the needles are all named.

For the Magician.

Almost all boys are called upon once in awhile to perform some interesting trick for the amusement or mystification of their friends. One of the simplest of these—one of the easiest for a boy to do on short notice—is the coin bell trick, for whose performance are required only an ordinary water glass, a thread, a quarter of a dollar and some sealing wax.

Fasten the coin to the thread with the wax. Then place the elbow on a foot rule and suspend the coin by the thread so that it falls in the opening of the glass. Without moving the arm or the hand the coin will presently begin to swing.—Grit.

Halloween's Fortune.

An amusing game for Halloween is to place three soup dishes or bowls on a table, one of which you leave empty; into another you put clear water, and into the third, soapy water. Each person present is in turn blindfolded, and after the dishes have been moved so as to change their positions the blindfolded one is led forward and told to dip his finger into one of the dishes. If it is in the clear water dish he will be happily married, if in the soap water he will have many trials, and if in the empty dish he will never be married.

Origin of Certain Names.

Valley Forge.—Village in Chester county, Pa., so named because it is situated at the mouth of Valley creek, where a forge was erected by Isaac Potts before the Revolution.

Wheeling.—City in Ohio county, W. Va., from the Indian weal-link, meaning a "place of a human head," from the circumstance of the Indians having displayed the head of a white man on a pole at this point. Another authority gives whilink, "at the head of the river."—Bulletin United States Geological Survey.

Witch's Cave.

For a Halloween party try a "witch's cave." Use evergreen and asparagus and chrysanthemums to form a bower, which should be lighted with dim jack-o-lanterns. The witch, dressed in red and in uncanny things of various sorts, will present each one with a tall lighted candle and a paper funnel. Through the latter each one must try to blow out the candle flame after having made a wish. If successful the wish will come true. This is not as easy as it looks, you will find.

Hidden Fortunes.

A delightful surprise for Halloween guests can be provided as follows:

Write on slips of paper various fortunes, one on each, with sympathetic ink or simple lemon juice.

Secrete these pieces of paper in nutshells and present to your guests. Tell them to hold the papers over a candle flame. Then, to their surprise, the heat will cause each blank paper to exhibit an unlooked for fortune.

For the Children

How Margaret Carnegie Helped the Poor Children.

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A charming little girl who has not been spoiled by riches is little Miss Margaret Carnegie, daughter of the steel magnate.

Mr. Andrew Carnegie lives in the most fashionable street in New York, and between his house and that of his neighbor, Mr. I. T. Burden, there is a vacant lot. Through the kindness of Miss Carnegie this lot has been given over to the Parks and Playgrounds association, and all summer long poor children from the east side looked up at the vine covered windows of the Fifth avenue houses as they romped and played and enjoyed the swings and seesaws that had been provided for them. Mr. Carnegie stipulated only that the lot should be so well guarded that the children could not annoy the residents of the fashionable neighborhood.

Halloween Lore.

Throw a ball of yarn out of your window and rewind it from within, repeating the paternoster backward as you do so, all the while watching the ball. Presently, if you have good luck, you will have a vision of your future husband's face.

Take two long stemmed red roses and intertwine the stems, repeating these lines:

Twine, twine and intertwine,
Let my love be wholly mine.
If his heart be kind and true
Deeper grow his rose's hue.

Look in your glass while combing your hair, at the same time eating an apple and holding a candle in one hand. You must also be alone. If you have good luck you will see your future mate's face peeping over your shoulder in the mirror.

They say that children who are born on Halloween have and retain through their childhood the power to converse with witches, devils and mischief making elves.

The Raisin Race.

One of the jolliest of Halloween games is the raisin race. If you have never tried it don't fail to do so this Halloween.

Take a nice, clean white string a yard long and exactly in the center fasten a raisin. Now take two boys or girls, tie their hands behind them and place an end of the string between each one's teeth. At the word "Go!" each must begin chewing the string "for dear life."

The one chewing fastest will reach the raisin first, provided he is not so unfortunate as to let the string slip from his teeth, an accident which is likely to occur, as his opponent's chewing causes a pulling of the string, which must be carefully guarded against.

The chewer who first reaches the raisin may eat it and will also have great good fortune.

A Halloween Test.

A severe test for Halloween is for the entire company of boys and girls to fill their mouths with water and take up an entire handful of salt apiece; then, filing out of doors, walk around the house three times. Those who succeed in doing this without swallowing any water or spilling any salt will find their future mates in the first persons of the opposite sex whom they meet.

The Halloween Party.

We had fun at the Halloween party,
All the girls and the boys
Made a lively noise
At the house of Anna McCarty.

I tell you we had a merry set—
Fred, Blanche, Bell and Sue,
Nellie, Sam, Mary, too,
And the dear little wee tot Margaret.

Our pumpkin lanterns, all aglow,
Made the room look gay
As, winking at us, they
Stood in a comical, grinning row.

We bobbed for apples. Dear me, what sport!
Our faces were dripping wet.
We looked funny, you bet—
Like mermaids tall and mermaids short!

We counted the apple seeds with care
And the peeling threw
On the floor. Well we knew
The names of our lovers would be there.

We played one good game after another,
When Margaret began to cry:
"I'm tired! I—I—I—
Want to go home to Mamma's brother!"

Cookery Points

About Salads.

Nearly all vegetables, fruits and meats may be served as salads. The essential thing is to have the salad fresh and cold and if green to have the leaves dry and crisp. If any water is left on leaves the dressing will not adhere to them, but will run to the bottom of the dish and both the salad and the dressing will be poor.

Olive oil, the dressing par excellence of a salad, is a form of fat that, eaten in moderation, agrees with almost every one. Its use gives "strength and suppleness." The dressing is added only at the moment of serving, as the salad wilts if allowed to stand after the dressing is added. Never make salad dressing in a hurry. Have the materials very cold and mix them in a cool place.

The remains of roast chicken, fish, veal and many vegetables of many kinds are excellent for utilizing for salads. Meat of any kind used for salads should be cut into dice, but not smaller than half an inch, or it will seem like hash. It should be marinaded before being mixed with the other parts of the salad. To marinade take one part of oil and three parts of vinegar, with salt and pepper to taste, stir them into the meat and let it stand for a couple of hours, drain off any of the marinade which has not been absorbed before combining the meat with the other parts of the salad. Use only enough marinade to season the meat.

When Cooking.

To clarify sugar put sugar and water on to boil. Mix the white of an egg with a little cold water, add to the boiling syrup, bring to the boiling point; skim, remove and let cool.

To scald milk put the milk in a pan of double boiler, stand in a pan of boiling water over the fire. When the milk begins to steam it is scalded.

To make a jelly bag take a yard of all wool flannel, heavy weight, fold together two opposite sides, stitch the edges together, bind the top with tape and fasten on the upper side strong loops by which it may be swung.

To brown dishes that cannot be placed in the oven heat a salamander or round iron plate with a handle attached until red hot and pass over the top of the dish, being careful not to scorch.

Most housewives use the broom dish cloth, made of cord attached to a handle, which is vastly more convenient than the old method of immersing the arms to the elbows.

It is a good plan to keep the front door open part of the time when not in use, so that all traces of gas or odors of food may escape.

Use the knife as little as possible. Cut tender foods such as potatoes, eggs and the like with the fork, using the knife only when the fork would be an inconvenience.

Creamed Fish in Ramekins.

Any kind of left over fish can be creamed in ramekins. Crabs and shrimps are particularly good this way. Mince a white onion and brown in a saucepan with a little butter. Add a cupful of beef stock and some chopped green peppers. Have ready a pound of shrimp meat and one crab, also shredded. Add a half cupful of cream and cook about twenty minutes, being careful not to burn the mixture. Have the ramekins greased, pour in the fish, cover with breadcrumbs, add bits of butter and bake. Left over fish, boned, can be treated in the same way.

Roasting Pans.

Chicken as well as roasts of meat may be cooked on top of the gas stove if placed in one of the covered roasting pans. This is a much more economical use of gas than lighting the oven. At first the burner must be turned up high, but after the cooking process has really begun turn the gas burner low and you will be pleasantly surprised at the heat when ready to serve.

Sweet Potatoes au Gratin.

Cut five medium sized cold boiled potatoes in one-third inch slices. Put a layer in buttered baking dish, sprinkle with salt, pepper and three tablespoonfuls of brown sugar, dot over with one tablespoonful of butter. Repeat, cover with buttered cracker crumbs and bake until the crumbs are brown.

Bean Soup.

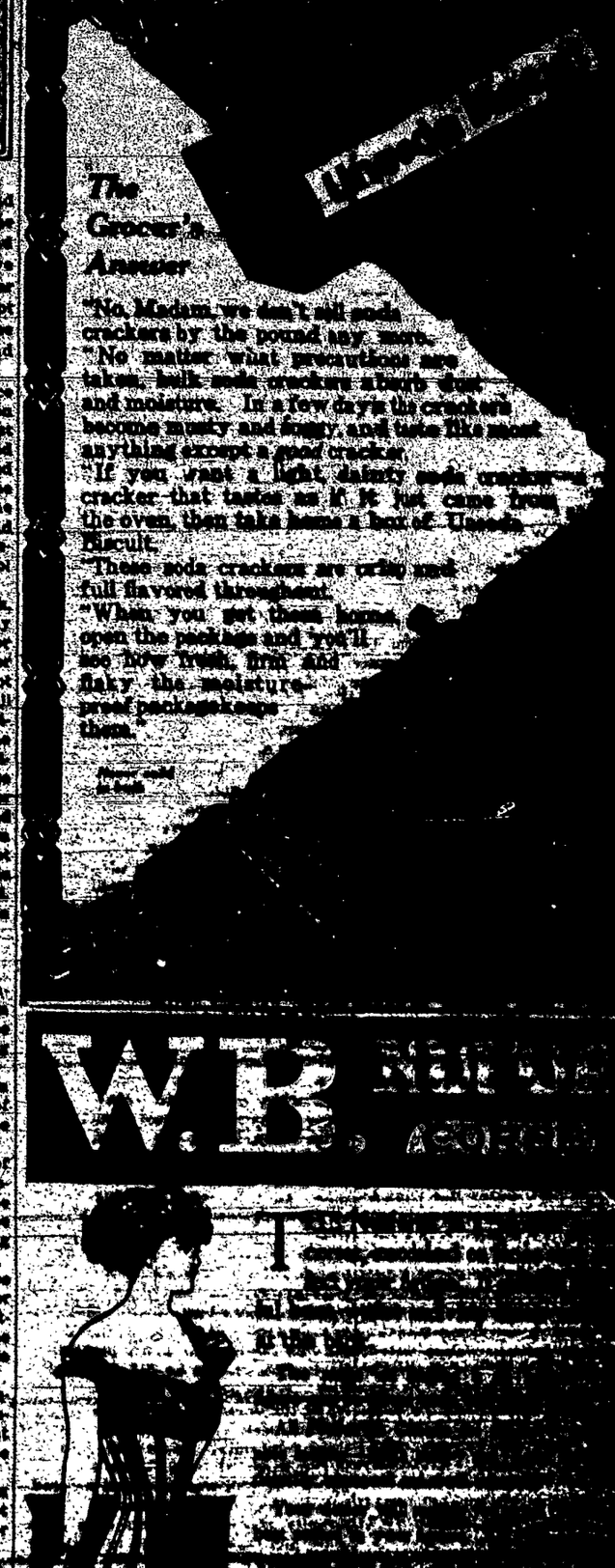
Soak well one and one half pints of good beans for about ten hours; place them over the fire with five quarts of water and one pound of salt pork; boil slowly three or more hours and add a little pepper; strain and serve with slices of lemon.

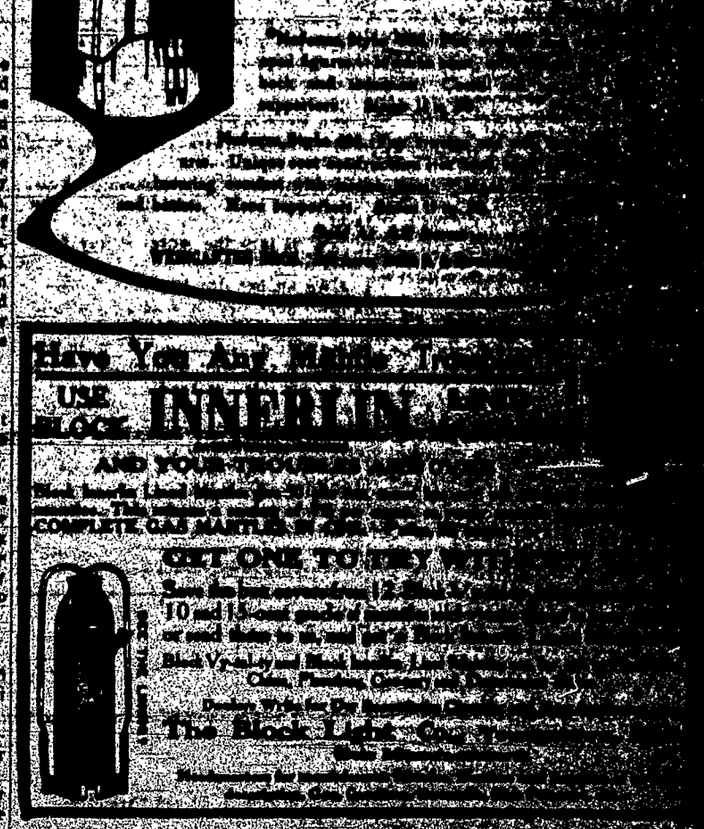
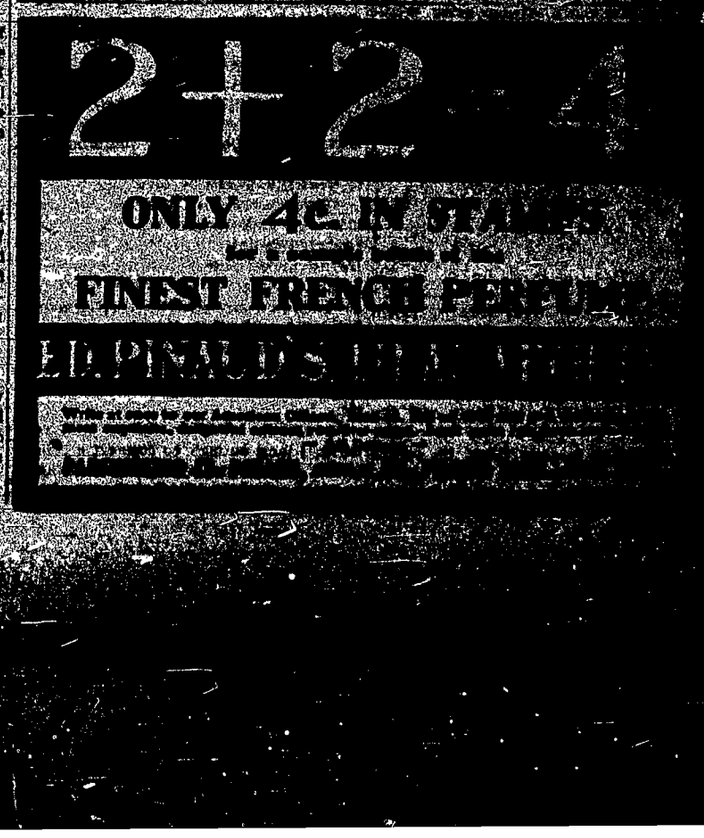
Roast Calf's Liver.

Wash thoroughly and wipe dry; cut a long deep hole in the side; stuff with crumbs, bacon and onion chopped fine, salt, pepper, bits of butter and one well beaten egg; sew or tie together; serve with gravy and currant jelly.

Fried Sweet Potatoes With Eggs.

Slice cold boiled potatoes and fry with small pieces of salt pork or good butter until brown; then break up two or three eggs and stir into them just as you would them for the table.

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