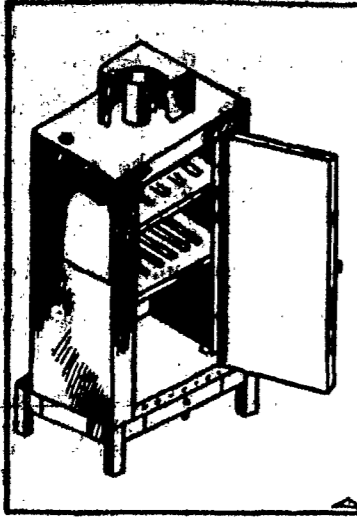


HINTS FOR THE BUSY HOUSEWIFE

Iceless Refrigerator Kept Cool by Dripping Water.



An unusual kind of refrigerator has been devised by a California man. Instead of being cooled by ice the air in it is kept at the desired temperature by the fact that the fabric covering of the receptacle is moistened continually. This fabric covers the walls and top of the refrigerator, and on top stands a small water tank with a drip cock. A box of fabric incloses this tank also. This tank is filled with cold water, not necessarily ice water, which is allowed to drip from it, spreading through the covering of the refrigerator, keeps the air inside cool. The temperature of the water in the tank is kept down by moistening the small box inclosing it. This refrigerator works on the principle of the country springhouse, and, while the air inside is not ice cold, it is cold enough for all purposes.

Macaroni and Codfish. Boil one-half of a pound of salt cod fish overnight. Drain and break it in small flakes, removing any skin and bones, and steam it until tender. On a platter arrange a layer of macaroni, then a layer of the fish; add a few slices of hard boiled eggs; then another layer of macaroni and the fish and set it over a steamer while preparing the sauce. In a saucepan put a tablespoonful of butter, a tablespoonful of flour, one-fourth of a teaspoonful of salt and one-fourth of a teaspoonful of pepper. Stir over the fire until mixed, add a cup of milk and stir until it is smooth and thick. Pour it over the fish and macaroni, sprinkle with finely chopped parsley and serve.

Braised Tongue. Boil a fresh beef tongue two hours. Remove the skin and roots. Brown four tablespoonfuls of beef dripping, add four tablespoonfuls of flour and brown. Pour on slowly one quart of the water in which the tongue was cooked, add one small carrot, one onion, one small turnip cut in small pieces, one bayleaf, one tablespoonful of mushroom ketchup, one-half tablespoonful of Worcestershire sauce, one and a half teaspoonfuls of salt and one-half a teaspoonful of pepper. Pour this over the tongue and bake in a covered baking dish one and one-half hours, turning the tongue once while baking. Serve with the gravy poured around the meat.

Turkish Soups. Put slices of tender summer squash cut in half inch slices in a deep baking dish. Put a thick layer of chopped cooked meat on each slice of squash and a teaspoonful of minced salt pork on the meat, then a slice of raw tomato Season with chopped onion, salt and paprika, dredge well with flour, then add another layer of squash. Pour over enough boiling water to cover the upper layer of the squash. Cover tightly and bake two hours. Serve in the dish in which it was cooked.

Cottage Pie. Cover a greased baking dish with a thin layer of mashed potatoes. Remove the fat and gristle from the meat left from a meat dinner, cut in small pieces, put into the dish with the mashed potatoes, season with salt and pepper and add an onion chopped fine. Moisten with gravy, cover with a layer of mashed potato and sprinkle over with buttered crumbs. Bake one-half hour.

Pear Sponges. Cook some small pears, peeled, halved and cored, in a vanilla syrup till quite tender and till syrup is thick. Arrange in a glass dish some lady fingers, wet with a little sherry, lay in the pears, set away to get very cold and when ready to serve whip cream, sweetened and flavored with vanilla, on the dish.

Baked Peaches. Pour boiling water on peaches until skins will easily slip off. Place them in a pan, sprinkle liberally with sugar, pour half an inch of water over them and bake until tender and slightly brown. Serve with cream, either plain or whipped.

Care of the Hair. Twisting or binding the hair tightly at night is very bad for it. The hair needs ventilation, and keeping it tightly bound prevents this. Brush it thoroughly, and when bound it as loosely as possible.

Good Form

The Card Party. Cards are a source of unending interest to most women and many men, and the hostess who selects a card game as the basis for her entertainment is pretty sure of meeting with success.

When giving a card party it is well to provide prizes, as in this way the hostess may let her guests know that she does not expect them to play for money.

To invite people to your house and then oblige them to do something of which they may disapprove is an unpardonable offense against good manners as well as good morals. It also shows a lack of consideration for the young men and women who cannot afford to lose money. A girl can often escape by making some excuse, but for a man, who is supposed to be independent in money matters, this is more difficult. A debt contracted at cards are not recognized by the law and are therefore held to be debts of honor, a young man in poor circumstances who is forced by a thoughtless hostess to incur such a liability is placed in a most unpleasant predicament.

Since expensive prizes create envy and bad feeling, it is better to select pretty trifles that please by their novelty, beauty or oddity, rather than by their money value. The exact cost of these gifts will vary somewhat in accordance with the means of the giver and her friends.

It would be in bad taste for the wife of a man living on a small salary to offer a prize that might be given with out propriety by the wife of a man with large means and rich associates. One's circle of acquaintance usually knows more accurately than one supposes the amount of income the hostess possesses and criticizes any display of extravagance. The well bred woman tries to avoid the two extremes of meanness and ostentation.

It is now thought best not to show the prizes until the end of the evening, and the consolation ones are awarded by lot rather than to the poorest player. It is important to have the seats of the right height so that the guests may be comfortable. Dining room chairs are better for the purpose than those usually found in a drawing room, the latter being too low and often cumbersome. Light gilt chairs and card tables may be hired. If ordinary small tables are used they should be covered with a cloth to prevent the cards from slipping.

The hostess herself does not play at a card party unless it should be necessary to fill a vacancy. It would be awkward for a late comer on her arrival to find every one deeply absorbed in cards and no one free to welcome and talk to her. The lady of the house moves about among her guests to see that all are comfortable, well placed and not exposed to drafts.

Manners. Every one is familiar with the story of an accomplished host who drank out of his finger bowl to save an unsophisticated guest from embarrassment. This is offset by the social kindness and tact of a certain physician, famous alike for courtesy and skill. A countryman, coming early one morning for the doctor, was kept for breakfast. At the table the countryman poured his hot coffee into his saucer and set his cup on the immaculate damask beside it. Then he looked around the large table only to perceive that he alone had done this. But before the flush could fairly show in his face the doctor had likewise poured his coffee into his saucer and set the cup beside it, to the evident great relief of his guest. There is a saying in the Talmud that he who causes another to blush is as if he shed that other's blood. And so, conversely, he who spares or shields another's blush saves some wounding of the spirit. For good manners really will for much chivalry, much heroism in the experience of another. For as soon as we go below the surface we find that manners are one with morals, since the taproot of both is the same. That famous order of Grant's by which Lee was spared the soldier's pain of surrendering his sword is a happy instance of the "best" manners, since it combines chivalry and magnanimity alike, a full appreciation of the situation with a due consideration for another's feelings.

Good Form in Dress. It is hardly possible to put the whole matter of good form in dress into a series of stated rules, for it frequently happens that over dress is as much an error of judgment as dress of too informal character. Therefore, the sense of exact proportion, perfect fitness for the time, place and occasion is the important element of good taste in dress. There are instances in the life of every man and woman when the question of just what to wear was a more or less perplexing one. The exact best, the object, the character of the entertainment, the manner of life and ideas of one's host or hostess, the locality, all these enter into the matter of dress. It is well for the great majority of cases there can be no doubt whatever in other the question must be decided entirely by circumstances and common sense. But it should always be remembered in cases where there is the least doubt that full dress is the safe rule for an evening affair.

Old Nassau

In the history of Princeton university is found the following entry after it had been decided to seat the college in Princeton:

"It was the desire of the trustees to name the new building after the patron and benefactor of the college, Governor Belcher, but with rare modesty he declined the honor, requesting the board to call the edifice Nassau Hall in expressing the honor we render in this remote Part of the Globe, to the Immortal Memory of the Glorious King William the 3d, who was a branch of the illustrious House of Nassau." This request was complied with in the following terms: "Whereas his Excellency Govr. Belcher has signified to us his declining to have the Edifice we have lately erected at Princeton for the Use and Service of New Jersey College to be called after his Name, and has desired and for Good Reasons that it should be called after the Name of the illustrious House of Nassau: It is therefore voted, and it is hereby ordered that the said Edifice be in all time to come called and be known by the name of Nassau Hall."

Easily Reconstructed. The professor was in the exalted platitudinous mood that sometimes masters the wisest of men. As between alternate sips of morning coffee and bites of bacon he read the editorial articles in his newspaper, he remarked to his wife that if he "knew what our forefathers talked about at the breakfast table we could make history live."

Now, Mrs. Professor is a plain, practical woman, with a sense of humor and much experience with professional moods. She thought to herself that it is rather fortunate on the whole that history does not depend for its existence on breakfast table topics. But she said demurely: "It would be something like this, I think: 'Where's my newspaper?' This coffee is cold. The toast is burned. This is a bad egg. Where do you buy this butter? For goodness' sake, keep those children quiet! Well, now must be off!"—Youth's Companion

The Connoisseur's Surprise. An amusing story at the expense of a certain high French official is told by a Paris contemporary. He was showing one of his friends the magnificence of his collection of pictures, a land scape of the environs of Paris, and depicting the city as it was in Courbet's time. There could be no doubt as to the authenticity of the picture, for it bore the signature of Courbet in red. The visitor pointed out that the horizon was dirty and would be improved by the application of a cleansing liquid. A bottle was requisitioned and some of the chemical gently applied with a brush. Then was seen a delightful little sketch of the Eiffel tower. It may be observed that Courbet, who was associated in the destruction of the Vendome column, died about a dozen years before the tower was built.

Wages No Object. "Can't you get any work?" asked a woman of the tramp who had applied at the back door for food. "Yes, ma'am," he replied. "I was offered a steady job by the man who lives down the road in that big white house."

That's Mr. Outseed. What was the work? "He wanted me to get up at 4 in the morning, milk seventeen cows, feed water and rub down four horses, clean the stables and then chop wood until it was time to begin the day's work." "What did he want to pay?" "I dunno, ma'am. I didn't stop to ask."—Youth's Companion

Woe, but Not Held. A learned English judge asked a woman to marry him because she knew his weakness, had mended his soul as artistically that he declared he could not live without eating another. The judge soon repeated of his folly. The lady had a foolish notion and a temper which so tormented her husband that he would prolong the sessions of his court far into the night. "Gentlemen," he was accustomed to say when counsel or jury murmured at the lateness of the hour, "as we must be somewhere, we cannot be better anywhere than we are here."

Praise For the Growlers. "The growlers," says a Georgia philosopher, are the boys that keep the world moving, for when folks are growling all the time the world stops to ask the reason and straightway finds a remedy for the trouble. If the world paid any attention to the optimists things would be at a standstill. Taking it for granted that everything's O.K. is the end of progress."—Atlanta Constitution

He Owns Up to It. Once upon a time an Irishman was walking through a lonely cemetery and stopped before an imposing looking monument bearing the following inscription: "I Still Live." Pat reflected soberly for a moment and then said: "Well, if OI was dead, begorra, OI'd own up to it!"—Exchange

A Grand Army Score. A golfer playing his first game of the season reported downtown the next day that he had made a Grand Army score—he went out in 81 and came back in 65.—Chicago Post

Would Fool Escote. Coddie Master—What sort of coddies do you want, sir? Nervous Notice—Well, sir—I'd like a boy who knows very little about the game.—London Sketch

Cookery Points

New Pie Suggestions. New suggestions for pies are always welcome to the housewife. Pie is one of the most favored of all desserts, especially by the men of the household. Several recipes for palatable pies are given, with the foundation a flaky pastry.

Light Flaky Pastry.—To make light, flaky pastry chop the lard and butter through the flour with two knives instead of using the hands, which makes the mixture too compact. Add ice cold water gradually and mix with a fork, lifting it lightly through the flour. The baked crust will be in delicious, flaky layers.

Cocunut Pie.—Put two even tablespoonfuls of grated cocunut into a pint of milk. Add three even tablespoonfuls of sugar, the yolks of two well beaten eggs and two even tablespoonfuls of cornstarch, stirred to a paste with a little cold milk. Add butter the size of a walnut and cook until thickened and smooth. Line a pie plate with crust, prick in several places and bake in a hot oven. Then fill the crust with the cocunut mixture and spread with meringue made from the whites of the eggs beaten to a stiff froth with two tablespoonfuls of sugar. Sprinkle with cocunut, set in an oven and brown slightly.

Chocolate Fig Pie.—Beat the yolks of four eggs, add one cupful of sugar and stir well together. Add eight heaping tablespoonfuls of grated chocolate and beat again. Put into a saucepan, and as it heats stir in slowly two tablespoonfuls of flour dissolved in a quarter cupful of cold milk. As it begins to thicken take from the fire and add one large cupful chopped figs. Line two pie tins with pastry and bake. Then put in the filling and return to the oven a few moments to "set." Beat the whites of the four eggs with four scant tablespoonfuls of sugar and a tablespoonful of vanilla. Spread lightly over the pie. Set back in a moderate oven to puff and brown. Rhubarb Meringue Pie.—Either fresh or canned pie plant may be used. Take enough stewed pie plant for one pie, about a half pint, and stir into it while boiling a heaping teaspoonful of cornstarch mixed with the yolks of two eggs, a cupful of sugar and one tablespoonful of butter. Have ready a pie tin lined with a nice crust already baked. Spread this with the meringue mixture and cover with a meringue made of the whites of the eggs, beaten stiff, with two tablespoonfuls of sugar. Set in the oven until nicely browned and serve cold.

Orange Indian Pudding. Put four heaping tablespoonfuls of cornmeal into a basin, add half a pint of molasses and a level teaspoonful of salt. Boil three pints of milk, pour it scalding hot on the meal, stirring carefully until perfectly smooth, and free from lumps. Butter a pudding dish, cover the bottom thickly with chopped dried orange peel, pour in the mixture and, last of all, pour gently over the top a tumblerful of cold milk. Bake four and a half hours in a hot oven. Serve with whipped and sweetened cream flavored with one teaspoonful of orange essence.

French Drip Coffee. For French drip coffee a filter of porcelain must be used. A gauze filter must be thoroughly rinsed after using and hung up to dry if possible. Heat the filter and pot, put grounds in the filter and moisten with boiling water. Let it stand five minutes, then add more boiling water every two or three minutes. The dripped coffee must be boiled. It is especially good for the demt taste, being rich and fragrant without becoming muddy or bitter. Best of all, it never fails, as boiled coffee is sure to do when hastily prepared.

Orange Juice. Take a sweet, juicy orange, cut in two at the circumference and squeeze out all the juice with a lemon squeezer. Strain or leave some of the pulp in, as preferred. Set on the ice until thoroughly chilled, then serve in a little glass, crystal clear, and set on a thin china plate with a small dolly between glass and plate. Grapefruit is refreshing served in the same way, adding if desired a little sugar and a teaspoonful of sherry.

Almond Cake. Take two ounces of butter and beat it well with one ounce of sugar; then add to it two well beaten eggs, beating the mixture well together. Sift into it two ounces of flour; add two tablespoonfuls of ground almonds and half a teaspoonful of almond extract. The cake should be baked in a tin lined with greased paper in a moderate oven and sugar be sifted over the top.

Fried Sausages. Prick the sausages with a fork (this prevents them from bursting) and put them into a frying pan with a small piece of butter. Keep turning the pan about and turn the sausages three or four times. In from ten to twelve minutes they will be sufficiently cooked unless they are very large, when a little more time should be given.

Apple Water. Slice a half dozen sour, juicy apples into an earthen pitcher, add a tablespoonful of sugar and pour over all a quart of boiling water. Cover closely, and when cold strain and chill.

SNAPSHOTS AT NOTABLES

W. F. McCombs, Democratic National Chairman.



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William F. McCombs, chairman of the Democratic national committee, who will direct the campaign of Woodrow Wilson for the presidency, is a new figure in national politics. He owes his selection to the sagacious and intelligent manner in which he conducted Mr. Wilson's pre-convention campaign. The actual plan of battle will be directed by an executive committee, of which Mr. McCombs is ex officio the head.

Chairman McCombs is a native of Arkansas, thirty-seven years old and a lawyer by profession. He was educated at Princeton and the Harvard Law school and was admitted to the New York bar in 1901, where he has acquired an enviable reputation in his profession. Mr. McCombs has been a close friend of Governor Wilson since he was a student at Princeton, and when the governor became a candidate for the presidential nomination the one time student took charge of the management of the battle. Mr. McCombs is a bachelor, a prominent clubman and a member of the board of trustees of the College of the City of New York.

Wescott Aspires to the Top. Former Judge John W. Wescott, who made the nominating speech for Governor Woodrow Wilson at Baltimore, aspires to represent New Jersey in the United States senate and has announced his candidacy to succeed Frank O. Briggs, Republican. Senator Briggs' term expires next March, and his successor will be voted for in the preferential primaries in September.

Formerly Judge Wescott was opposed to Mr. Wilson and was chosen by the progressive Democrats of New



Photo by American Press Association. JOHN W. WESCOTT.

Jersey in 1910 to nominate Mayor Katzenbach of Trenton, Wilson's most formidable opponent for the Democratic gubernatorial nomination. Judge Wescott is a native of New Jersey, sixty-three years old, and was educated at Yale, where also he was graduated in law. He was admitted to the Connecticut bar in 1876, the New Jersey bar in 1878 and in 1896 to the Pennsylvania bar. In 1896 he was appointed presiding judge of the Camden county courts.

Mr. Ade's Waterproof. Alvey A. Ade, who has been an assistant secretary of state as far back as anyone connected with the government can recall makes a bicycle tour of some foreign country every year. Last summer he went through Switzerland, and at one of the little Swiss chalets he forgot to pack his old waterproof coat. He did not think it worth while to go back for it or write about it, as it was not very valuable. A month or so after his return to Washington he received a package upon which he paid a goodly express charge. It was the old waterproof coat. The honest Swiss hotelkeeper had discovered the name of the illustrious American official upon the coat and, knowing his part, naturally returned the coat by express. He continued to follow Mr. Ade from hotel to hotel, piling up express charges as it went along, but never catching up with him until he was safe in his office in Washington.

Force and Perseverance. There are two ways of attaining an important end—force and perseverance. Force fails to the lot only of the privileged few, but austere and sustained perseverance can be practiced by the most insignificant. Its silent power grows irresistible with time.—Mme. Swetchine

Wary. Percy—Her father said if he caught me in the house again he would kick the cat. Harold—Have you called that? Percy—Do I look as if I had been kicked?—Exchange

Four Conjuror's Presents

"Just such as every performance I request by skill as a magician," said the conjurer. "That is when the little folk I call up on the stage to assist me in a certain turn are afraid to accept the bona fide presents I offer them for fear they will go off. At a certain point in the performance I request a girl and a boy of ten or thereabout to step up. After an interchange of confidences, in which they tell me their surnames, and I tell them mine, we sit along swimmingly together until they leave the stage, when I present each with an appropriate present. Their glances, way of handling it twinkle my brain strings painfully. It would please me to possess those youngsters' trust and confidence, but my success as a magician precludes that. With books and candy held at arm's length they tighten down the aisle, and no doubt every chocolate is nibbled and every penny turned in constant terror lest some magic trick be sprung on them."—New York Times

The Making of Paper. The fineness to which the rag mat ground has no direct influence on the durability of the paper, for even broken cells of linen and hemp remain unchanged for thousands of years in favorable conditions. The employment of strong alkalies and of starch appears to be the cause of the paper becoming yellow and brittle, while a trial or mildly alkaline treatment has minimal size favor durability. It is this favors the durability of paper. Even the best rag papers are injured if not destroyed by soaking or excessive dampness. It is impossible to speak with certainty of the durability of modern papers containing few, or no, rags, as the ultimate effect of the process of making, sizing, folding and calendaring cannot be forecast. Many new papers have already proved their lack of permanence.—Exchange

Gunpowder. The explosive nature of gunpowder, which is made of charcoal, sulphur and saltpeter, is due to the fact that when fired the charcoal and sulphur are burned at the expense of the oxygen in the saltpeter, much heat is developed and large quantities of gas are produced. This gas starts great pressure on the sides of the gun; hence the explosive or propulsive effect. When gunpowder is fired in a gun the flame is not instantaneous. The explosive force of the gases produced along the shot all the time it is moving, increases its velocity. If the powder were so sudden as to be practically instantaneous the greater part of the force would be exerted mainly on the sides of the chamber containing the powder and not, as is actually the case, on the shot.

A Prisoner of St. Kilda. A romance of St. Kilda is the story of Lady Grange, wife of an eighteenth century Scottish lord of session. She was for some mysterious reason seized and carried off in the dark, she knew not by whom, and conveyed by night journeys to the highland coast, and thence by sea to St. Kilda. There among the few inhabitants she remained for several years a prisoner, provided, however, with a constant supply of food and a woman to wait upon her. No inquiry was made for her, but at last she conveyed a letter to a friend by the daughter of a captain, who hid it in a clog of yarn. A ship was sent to rescue her, but her jailers got wind of it and transferred her to the island of Herries, where she died.

Glass Flowers. In the University Museum of Harvard is a collection of plants modeled in glass. It is a wonderful collection both in size and in the beauty and accuracy of the work. It includes flowering plants from the simplest to the most elaborate and complex being done in the natural color of the particular flower modeled, with buds, leaves and stems. This is known as the Ware collection. The plants were modeled by Leopold Blaschka, founder of the art of modeling specimens in glass. He was born May 27, 1822, in Aicha, a town in northern Bohemia.—Boston Post

Practical Results. "There may be something in this theory of telepathy," said the mystical person. "You mean thought concentration that enables you to impress your ideas on others?" Inquired Senator Sorghum. "Yes." "Well, there may be something in it, but don't depend on it. For practical results to impressing people telepathy will never compare with a brass band and a parade."—Washington Star

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Wary. Percy—Her father said if he caught me in the house again he would kick the cat. Harold—Have you called that? Percy—Do I look as if I had been kicked?—Exchange

He—His one eye was shut and I didn't know he was blind. She—You were blind, too. Why do you say that? He—Well, only I noticed the cat's paw on his nose.—Exchange

Wipe out the past, trust the future and live in a glorious now.—Towns