

LUCKY 13
BROOCHES AND SCARF PINS

The Burritt Specialty
We have a fresh supply

The new "13" Scarf Pins and Brooches were a great hit. Our customers literally "eat them up"—all sold out in three days. Did you get one? We now have a fresh supply and can furnish them at the same prices—a large assortment of exclusive models.

"Lucky 13" Scarf Pins \$1.00 up
"Lucky 13" Brooches \$1.50 up

THIS PROVES IT We told you "13" was lucky. One of our customers reports that he put one on and for four consecutive days the weather was fine. A baseball "fan" wore one the other day and the Hustlers won. He forgot it next day, and they lost. Can you beat it?

S. D. Burritt
Get off Main St. Always Pays

Cookery Points

For the Children
Master Bud Stillman at His Favorite Pastime.



The Appetizing Cucumber.
For the housewife who is not familiar with the possibilities of cooking cucumbers—a real culinary treat is in store. So different is the flavor of these much maligned vegetables when they are properly cooked from their flavor when raw that they really afford an answer to the oft expressed wish for something new under the sun in the line of vegetables. One of the most delicious ways of transforming the raw fruit to a digestible and favorable dish is in the form of timbales.

To make these timbales you will need cooked cucumber pulp, which may be procured by putting cucumbers which have been previously peeled and boiled through a meat chopper. Use a cupful of this pulp to one-half cupful of breadcrumbs and one-half cupful of thick cream sauce. Add a tablespoonful of lemon juice, the beaten yolks of two eggs and a little onion juice. When these ingredients have been well mixed fold in the beaten whites of the two eggs. Bake in timbale molds in hot water and serve hot.

The Art of Baking Cucumbers.
For an appetizing vegetable to serve with the meat course split good sized cucumbers lengthwise, leaving the skins on. Then scoop out the middle pulp, leaving a strong shell. Chop the pulp, add beaten eggs—one egg is enough for six cucumbers—a cupful of breadcrumbs and seasoning to taste. Fill the shells, rounding the filling off at the top, and bake in a moderate oven for three-quarters of an hour.

To make scalloped cucumbers peel and slice six cucumbers. Then arrange them in a buttered baking dish as if scalloping any other vegetable. First a layer of breadcrumbs and then a layer of cucumbers. Add a little butter, melted, celery salt, salt and pepper. Bake an hour.

For stuffed cucumbers peel and split as many good sized cucumbers as desired. Scrape out the pulp and fill with a mixture of chicken stock and crumbs flavored to taste. Bake in a baking dish in a half inch of chicken stock. They should be baked till tender and tested with a fork. The remaining stock when the cucumbers are done should be thickened with a teaspoonful of cornstarch and served as a gravy with the vegetables.

Two Tempting Hot Weather Entrees.
To make duxelles cucumbers begin by peeling and slicing them as when preparing raw cucumbers. Place them in ice-water for an hour and then drain them. Dip them in flour seasoned with salt, celery salt, pepper or any desired seasoning, and fry in butter and serve with the following sauce:

To a cup of stewed, strained tomatoes add one-half teaspoonful of salt, one teaspoonful of sugar, grated lemon skin, the juice of half a lemon and a tablespoonful of olive oil. Cook this till well mixed and serve hot.

Cucumbers on toast are a delicious dish. The vegetables should be cut in half inch slices and stewed in water till tender, but not broken. Meanwhile boil a cupful of cream with a tablespoonful of butter, salt and pepper to taste. Drain the cucumbers, heat them in the cream sauce and serve on toast.

A Hot Sauce of Cucumbers.
To make an amber ketchup take three large cucumbers, peel and grate them. Add a tablespoonful of salt and eleven teaspoonfuls of black pepper. Add a handful of horse-radish, one large grated onion and a pint of strong vinegar. Bottle and cork loosely.

Orange Charlotte.
One-third box of gelatin, one-third cupful of cold water, one-third cupful of boiling water, a cup of sugar, juice of a lemon, a cup of orange juice and pulp, whites of three eggs. Soak the gelatin in cold water until soft, add the boiling water, sugar and lemon juice, and a little of the grated rind. Cool in a pan of ice water and when it begins to harden beat in the stiffly beaten whites of the eggs. Serve with a custard made with the yolks of the egg, a pint of milk, three heaping tablespoonfuls of sugar and a little salt. Flavor to taste or you can cut it up in pieces and serve with whipped cream.

Green Peas.
Put the desired quantity of young peas in a stew-pan with butter, allowing eight ounces to every quart of peas; a bunch of parsley, a few small onions and a little salt. Moisten with broth and cook slowly until tender. Now stir in the beaten yolks of two eggs and a teaspoonful of sugar, not allowing to boil after the eggs are added. Serve on a hot dish.

Mock Pineapple Salad.
Core and peel three nice large apples, slice them thin and against the grain of the fruit. Peel two fine large oranges and remove all outside white pulp, slice them rather thicker than the apple and also crosswise. Now place them in a glass dish in alternate layers.

The Blushing Tree.
Among the many wonders of the vast Florida swamps there is nothing more surprising than the blushing tree. It actually blushes when the rain falls upon it. The mysterious and beautiful glow of color which it assumes in a rainstorm baffles description.

When the cool rain drenches a tree a changing of color is noted. Gradually, yet unmistakably, the green hue gives way to pink. In a few minutes the green fades from sight. Only in a few half hidden spots beneath lower branches and on its trunk is there a tinge of green to be seen. The tree is as pink as the cheek of a healthy girl.

After an hour or more, when the shower passes over, the wonderful tree assumes its familiar green once more. As it is changing back to emerald the spectator suddenly realizes the secret of the phenomenon. Certain tiny insects and not the tree itself change. These peculiar parasites are possessed of the power of chameleons.

Guarding King George.
Though the days have gone by when the monarch was protected during the hours of slumber by an attendant sleeping in a bed drawn across the door of his bedchamber, King George of England is by no means left unprotected during the night. Not only is the outside of the palace guarded by soldiers and detectives, but several night watchmen pace up and down the corridors through the hours of darkness. They are shod in thick felt slippers, so as not to wake the royal sleeper, and one of them is always near the king's room until his majesty is called by his valet in the morning.

Every door and window in the place is frequently examined, and it would be impossible for any intruder to get in without his presence being discovered in a few minutes.

Conundrums.
In what place did the cock crow when all the world could hear him? In Noah's ark.

What word is there in the English language from which you can subtract twelve and leave ten? Pretentiousness.

Why is the soul like a thing of no consequence? Because it is immaterial.

Why is ambition like a weather-cock? Because it's a vain thing to aspire.

Why is a young lady like a very bad batsman? Because she comes out at her first ball.

Why is a fatter like a musician? Because he finger the keys.

When are a horse and a beefsteak alike? When rare.

Why the Turkey's feet are so red? The Turkey's feet are so red because of the red wax (form of orange) which is performed the forehead with the ground.

The brim of a hat is the peak of a cap would prevent it.

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Cool with Gas in Summer
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KENNEDY & CO.
We Sell Stoves Exclusively 22 SOUTH AVE.
Four Doors from Main

Lu Nette SHOP *Garments that are Distinctive and Different*

332 East Main St., Rochester, N. Y.

Beautiful Summer Dresses
ATTRACTIVELY PRICED

The new summer dresses are very beautiful. They are also inexpensive. Many sample models, designed on youthful lines, are made of the finest grades of French voiles, batistes, cossacque linens, crepe voiles, shadow laces, nets and other summer fabrics. The little extra style touches in these speak the newest notes. Some have a contrasting blouse in Balkan, Russian or cutaway effects. Others are made with the draped, surplice or straight, soft front. All are in excellent taste. Moderately priced to make buying easy. \$3.00 to \$42.50, with exceptional values from \$14.50 to \$23.50.

Inexpensive Summer Blouses

At no time were there so many pretty blouses shown at such moderate cost. The finest and softest materials, such as French voiles, batistes and crepes combined with dainty laces and fashioned in the most charming manner are shown in great variety at prices ranging from one to five dollars. Long or short sleeves, high, low or flat collar, plain, plaited or inserted fronts, some with a touch of color; may be had in all sizes. Exceptional values are offered at \$1.98, \$2.98, \$3.98, \$5.00, \$5.98.

All Suits Reduced

Every cloth suit in stock has been reduced a quarter to a third from former prices. The woman who has delayed the purchase of her suit till now will find this the season's best opportunity to save from \$10.00 to \$20.00. As we have been getting in new suits up to the last few days the stocks are still in good shape to get the wanted style and size. For girls there are several smart styles cut on the newest lines with blouse or cutaway coat and draped skirt that are very attractive. The range of styles for women includes every good one shown this season, from the plain tailored to the more dressy model. All are made of the finest materials and tailored in the best possible manner. The regular prices were \$25.00 to \$45. The reduced prices are \$14.50 to \$29.00.

Extra Good Coat Values

The values being shown in coats now are considerably better than in the early season. For instance, this week we have received two new models made of a fine grade all wool eponge cloth, silk lined throughout and thoroughly well tailored, that earlier would be fairly priced at \$25.00. Trade conditions among coat manufacturers have made it possible for us to offer them to you at \$16.50. Several other new models that are equally good values are shown at \$19.50, \$22.50, \$23.50, \$25.00.

Lu Nette Shop
332 East Main Street, Rochester, N. Y.

"Onyx" Hosiery

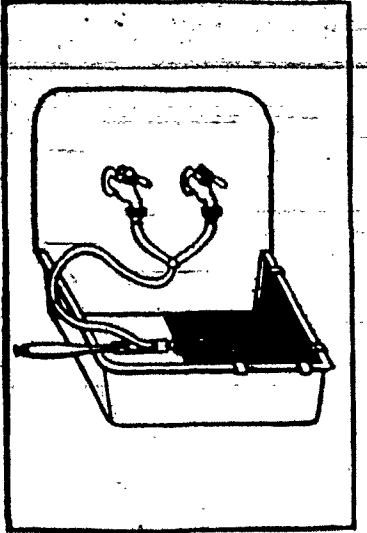
THE Best Hose for the entire family, Men, Women and Children, can always be found in the "Onyx" Brand.

FOR Quality, Style and Wear, get a pair of "Onyx" Hose in Cotton, Lisle, Silk Lisle or Pure Silk, from 25c. to \$5.00 per pair—none genuine without trade-mark stamped on every pair. Sold by all dealers.

Lord & Taylor - - New York
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HINTS FOR THE BUSY HOUSEWIFE

Fountain Mop For Use In Washing Dishes.



Put a piece of cloth or cotton muslin the exact shade of the silk to the back of the skirt, where it is apt to be kicked out by the heels of the shoes. This has the effect of indefinitely prolonging the life of the gown or skirt.

Cleaning Matting.
When coconut matting has got badly greased scrub it with hot soft soapy water, then rinse thoroughly by drawing it several times through a bath of cold water or hang it over a clean clothesline and brush it well with clean cold water. Allow it to remain there to drain and dry.

Stains on Marble.
Very bad stains on marble will often yield to treatment with unstaked lime and soft soap thoroughly mixed and held on with a brush. Allow it to remain for some time then wash away with tepid water. A second application may be necessary to be effective.

To Iron Shirt Waists.
Put a soft cloth on a table at one corner. Lay the shirt over on the table with one shoulder over the corner, pull the waist tight and iron it. In this way the shoulder is ironed smooth and kept in shape. It is especially good for plaited waists.

Care of Blankets.
After your blankets have been washed and dried thoroughly beat them vigorously with a carpet beater. This makes the blankets fluff and gives the blankets a new, fresh appearance.

Is the Universe Double?
In 1901 Professor J. C. Kapteyn of Groningen announced his belief that the visible universe is not single, but double that what we behold is not a system of stars, but two systems.

Since this announcement A. S. Edington of Greenwich, A. W. Bickerton and H. C. Plummer of Oxford and T. J. See of the Lick observatory have given their concurrence to it. Mr. Edington, for example, has analyzed the motion of six different groups of stars, and he has shown the existence in every case of two sets of curves indicating two paths along which rival star systems are streaming. One stream travels at the rate of seventeen miles a second and the other at the rate of five miles.

The movement of our sun is thirteen miles a second toward the region in the heavens now marked by the great star ARCTURUS, though he is hastening to meet us. The two pointers of the Great Bear are going along with the earth, other stars of the Great Bear away from the earth. Sirius is in our stream, so are the brightest stars of the Northern Crown—one in the Lion, one in Eridanus and one in Auriga—William Bayard Hale in World's Work.

Got Her a Seat.
A young woman entered a subway train at Seventy-second street and, seeing that she would have to stand, meekly grasped a strap near one on which a stout, well built man was hanging. Hardly had the train puffed out from the station when she heard a voice saying, "There's a seat, madam," and turning around she beheld her big crocheted stitch. One of these bottles is used for large needles and the other for finer ones. The covers are drawn closely about the necks of the bottles fastened. Then crocheted two or three strings of chain stitches and connect the two bottles. A good idea is to use different colors for the covers so that the needles can easily be distinguished. It requires very little time to make a needlecase of this description, and it is an extremely useful article to have in the workbasket.

An Apron Suggestion.
To make kitchen aprons last twice as long make a seam down the front. Then when the front is wearing thin sew the two sides of the apron together and open the front seam and the apron is practically a new one. To prevent pockets from catching on door knobs and tearing put them on wrong side of apron.

Saving Silk Shirts.
An excellent idea to make silk shirts and neckties wear longer is to sew wax or paraffin over the top of the collar and cuffs.