

## TRY THESE ON COOK

DISHES THAT WILL APPEAL TO JADED APPETITES.

**Corn Oysters Is New Dish That Makes an Agreeable Change—Chicken Souffle and Potato Croquettes in Latest Style.**

**Corn Oysters.**—Half of a can of corn put through a chopper and mixed with two beaten eggs, two tablespoons of milk, one tablespoonful of melted butter, a high seasoning of salt and pepper, one teaspoonful of baking powder, and sufficient flour to make a thick batter. This is dropped by small spoonfuls in a pan containing a little hot fat, and fried brown; from the flavor the little fritters are frequently called corn oysters.

**Chicken Souffle.**—One cup cold cooked chicken, three eggs, one tablespoon chopped parsley, three tablespoons each butter and flour, one and one-half cups stock or milk, salt, pepper, and grated lemon rind. Make a foundation sauce by blending the butter and flour, then adding the stock or milk and stirring until the mixture boils. Cook two minutes, season and cool. Add yolks of eggs, meat, parsley, and lemon rind, and last of all the stiffly beaten whites of the eggs. Bake in a steady oven forty minutes, and serve with a mushroom sauce.

**Potato Croquettes.**—Two cups of cold mashed potatoes, two eggs beaten to a froth, two tablespoons of cream, one tablespoon of chopped parsley, one teaspoon of onion juice, two teaspoons of melted butter, one teaspoon of salt, a grating of nutmeg and a dash of cayenne. Beat the eggs lightly and add them to the potatoes, then add all the other ingredients, mix and turn into a small saucepan, stir over the fire until the mixture leaves the sides of the pan; take from the fire and when the mixture is cool form into croquettes shaped like cylinders. Roll in beaten egg and then in bread crumbs, fry in hot fat until of a light golden brown color.

## TO RETAIN FLAVOR IN MEAT

Escape of Extractives May Be Hindered by Sealing Surface of Meat Quickly.

The amount of the extractives which will be brought out into the water when meat is boiled depends upon the size of the pieces into which the meat is cut and on the length of time they are soaked in cold water before being heated. A good way to hinder the escape of the flavoring matter is to seal the surface of the meat quickly by heating it in fat, or the same end may be attained by plunging it into boiling water. Such facts are known to all cooks and have recently been studied systematically at the Illinois experiment station in relation to the amounts removed and the losses which may be involved in different methods of cookery. Such solubility is taken advantage of in making beef tea at home and in the manufacture of meat extract, the extracted material being finally concentrated by evaporating the water.

### New Cook in the White House.

There is a new cook in the White House. She is Flora Hamilton, a young woman of Scotch-Irish descent, who went to Washington from the kitchen of a wealthy New York family. The New Yorkers gave her up unwillingly, but they were glad to see Miss Hamilton get such an excellent place. The new cook will have charge of all the cooking in the White House and will direct the serving of the big dinners there during the winter. Amelia Howard had the place, but she became ill and resigned. Martha Peterson, another recent White House cook resigned to be married to James Mulvey, one of the policemen in the executive offices.

### Salmon Salad.

One pint of cooked salmon, one head of crisp lettuce, one small spoonful of lemon juice, one tablespoonful and a half of vinegar, two of capers, one teaspoonful of salt, a seasoning of pepper, one cupful of French dressing. Break up the salmon with two silver forks, add to it the salt, pepper, vinegar and lemon juice; put in the refrigerator for two or three hours. Break the lettuce leaves apart and throw them into a pan of cold water, rinse; lay them in a salad bowl, the largest leaves first; put the next size upon them; then last the small white ones; on top heap the salmon; lightly cover with the capers.

### Baking Powder Bread.

Each family has its own especial favorite in breads, and this is one which has found favor in a neighborhood in the southwest. Four cups of flour, four teaspoons baking powder; one-half teaspoon salt, two tablespoons sugar, a little over a pint of sweet milk or enough to make the mixture a little thicker than biscuit dough. Mix, then smooth the loaf and bake in a moderate oven until well done as any bread and brown on top.

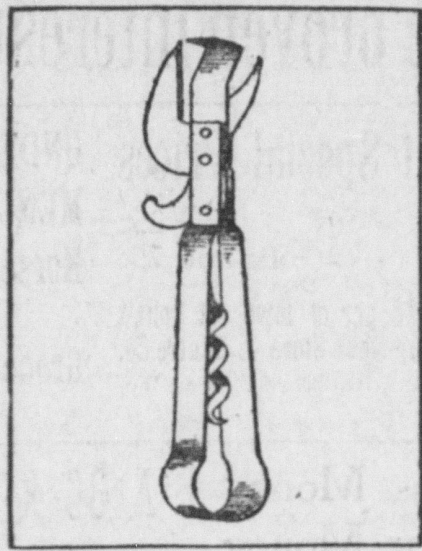
### Turkey Scramble.

One-half pound of the meat left after slicing; fry crisp; pour over this five well-beaten eggs to which has been added one-half cup milk (scant) and one pinch of salt; scramble this in a hot skillet until firm. Serve on browned crackers.

## VERY USEFUL CAN OPENER

Contrivance That Takes Top Off Bottles and Has a Corkscrew Besides.

A can opener that is a regular cabinet of tools has been designed by a New York man. In addition to opening tin cans and boxes, this implement will remove the paper tops from milk bottles and the crown caps from beer bottles, take out the corks from mustard bottles and jars and draw the cork of any other kind of bottle. In general appearance the tool resembles most other can openers, but there is a spiked projection above the main blade and a hook in the rear of it. This upper spike is for lifting out milk bottle caps, which are often hard to get out with the fingers or a fork, and for extracting the flat corks, for which it is scarcely worth while to use a corkscrew. The corkscrew, by the way, is hinged to the tool and folds into the handle when not in use. The hook is for removing the caps from beer and soft-drink bottles. As a matter of fact, this implement is more of a bottle opener than a can opener.



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## EASILY WASHED AT HOME

Handkerchiefs With Careful Handling Can Be Made to Last Much Longer.

Delicate handkerchiefs can be done up easily at home, and careful handling causes them to wear much better. Wet them, rub each gently over with good white soap, and soak in tepid water overnight. Squeeze out (do not wring), put them in a small enameled pan, cover with cold water and half a teaspoonful of powdered borax. Boil slowly, pour into a basin, add cold water and squeeze out all soap.

Next immerse them in clear tepid water, rinse about in this; then plunge into cold water tinged with blue. Leave in this for half an hour, squeeze and dip into a slight stiffening (one teaspoonful of corn flour to a cupful of boiling water). Squeeze and roll carefully each handkerchief in a towel, and iron with a moderately hot iron.

### A Home-Made Present.

A row of hand-embroidered scallops to trim a corset cover is not an unacceptable gift for a friend. Just enough to apply to neck and armholes (but enough without a doubt) is a reasonable amount to make. Get handkerchief linen and stamp upon it tiny scallops, with an eyellet in each or in every alternate scallop, if simplicity is the point you strive for. This bit of handwork, perfectly padded, buttonholed, eyelleted and then cut out, pressed and mounted upon colored tissue paper, will not be scorned by the friend in need or the woman who never embroiders. It is entirely applicable to the next corset cover, and easily done at that.

### Cider Pie.

Mix together one cup of sugar, two tablespoonfuls of flour, four tablespoonfuls boiled cider, one egg, one-half cup boiling water; stir all together and bake with one or two crusts.

No. 2.—One cup of sugar, one egg, yolk of one egg, one teaspoonful cloves, one teaspoonful cinnamon, one-half cup boiled cider, one-half cup water one tablespoonful flour, pinch salt; bake with one crust.

Meringue.—White of one egg, one tablespoonful sugar; return to oven and brown slightly.

### Jumble Cake.

Two cups sugar and one cup butter creamed together with the hands. Add four eggs well beaten, one cup sweet milk, one teaspoon cream of tartar, one-half teaspoon soda, three cups sifted flour and one cup of chopped raisins and one cup chopped walnut meats. Spread in shallow tins about one-fourth inch thick (or little more), bake in quick oven (not too hot). When done remove from oven and sprinkle sugar over the top and sift grated nutmeg over the sugar. This flavors it. Set away to cool. Cut into squares.

### Bread and Prune Pudding.

Soak a pound of prunes in warm water all day. Butter a baking dish and put in a layer of stale bread cut in thin slices and buttered a little, then a layer of stoned prunes, and so on until the dish is full, the last layer being bread. Beat two eggs with one-quarter cup of sugar, add a pint of milk, pour over the prunes and bread, and bake one hour.



## NOW ALL GAY TONES

REACTION FROM HALF-MOURNING IDEAS OF SUMMER.

In the Revel of Color Seen in the New Modes Nothing Is Too Rich, Too Vivid or Too Elaborate.

As might have been expected, a reaction from the universal black and half-mourning ideas (which stamped our spring and summer) is making itself felt. And now we are taken up with gay, rich fabrics, brocades, tapes-



tries and gold and silver tissues. Last of all comes the studding with mock-jewels, in the revel of color. Nothing is too rich, too vivid, or too elaborate in the new modes, if used in the proper way.

A cap, neckpiece and muff of brocade material embroidered in gold and finished with encrusted pendants

## NEW FADS IN SILVER PLATE

Numerous Additions That Can Be Made to Make Dinner Appointments Complete.

The amount of silver plate considered necessary in a well appointed house has had numerous additions in the last few years. No dinner appointments are entirely complete without a silver dish for hors d'oeuvres. The favorite style is of plain silver and has four compartments, with a glass in each.

Silver servers go with this, and it makes also an attractive setting for sweets. It is a curious fact that, while the taste for savories at the commencement of a dinner is growing, there seems to have developed an increased appreciation of sweets at the conclusion.

The most exquisite specimens of silver plate are copied from the days of George III, at which period the designing and working of silver reached its height. Spoons with long handles and rounded bowls, and many patterns of the ornate period of Louis XIV are seen. One sometimes sees colored horn handles for fish knives and fruit knives. This is a repetition of a fashion that existed in the days of George III and gives to the table a dash of color, if one likes that sort of thing.

Among the new pieces added of late to table silver are slides for decanters or wine bottles. They are a revival of Sheffield plating of fully a century ago, and if one can get originals one is delighted, but if one is not so fortunate the copies are good and very attractive.

It is rumored that the individual salt cellars and pepper pots are to give place to the old-fashioned crust for the center of the table. These small salts and peppers have gained great beauty in recent days, and it seems almost a pity to give them up, except for the fact that a revival of this fashion of other days will bring to light many beautiful old pieces of silver and Sheffield plate.

Revolving silver stands are now used for passing around liqueurs. These stands are in the most slim and slender lines, so that in some of the smaller trays the liqueur glasses and coffee cups seem to be held in place by the smallest of silver bands.

So many people in this day indulge in the luxury of breakfast in bed that a charming tray has been introduced with the few absolutely necessary things in silver held together by similar narrow bands.

### To Turn a Skirt.

A plain gored skirt may be turned without the trouble of unpicking the seams. If the placket is at the back, take off the wrap and transfer it to the other side, changing the fastenings also. Unpick the hem and press it out. If the seams are only stitched once and the turnings pressed open, turn under each turning like a hem and stitch. If they are raised seams, they may be covered with braid or with cloth strappings.

is toned by black fox fur into a perfect gem of apparel, and is calculated to give the simplest toilette a grand air.

The latest thing in materials and the most beautiful, excepting velvet—is "Janus," a broadcloth with satin back. This (as its name implies) two-faced material, comes in beautiful color blends, is supple and rich and will inspire many a tempting gown. Velvet is still in the ascendancy, both the silk variety and velveteen. The latter with a luster that is unrivaled. Velvet gowns with borders of fur, and broadcloth with bands of the flat fur such as broad-tail and moleskin, are among the most beautiful of the season. They are round length, no matter how rich, and chiffon plays a part in the bodices. Hand embroidery in many colors and rich, dignified Egyptian designs, appears on the most expensive models.

Mephisto quills in the Tyrolean hats threaten disaster to the eyes of those who come too near, but possess a style there is no gainsaying. Sometimes, crossed like daggers, they carry a sinister suggestion. At the other extreme, are great butterflies made of gold or silver tissue and adorned with embroidery. Others are made of feathers pasted to a form for the wings, with body of velvet and attenuated of gold. If you are looking for novelties the season allows anything.

JULIA BOTTOMLEY.

### The Old Yellow Tint.

If an old yellow tint is wanted in a piece of white lace, rubbing it in powdered ochre with which cornstarch has been mixed to reduce it to the required shade, will do the work better than a bath in some liquid dye. To wet a piece of lace is to take away something of its new appearance, however skillful the treatment. If a deeper yellow is required, the ochre may be used clear or modified to suit with the starch. Persons who have tried the method say that if the powder is thoroughly shaken out it will not rub off afterward.

## USEFUL ROLL-UP WORK-CASE

Designed to Contain Almost Everything Required for Limited Quantity of Needlework.

We give a sketch of a very useful type of "roll-up" work-case designed to contain almost everything that is likely to be required for a limited quantity of needlework.

It can be made in crash, art linen, or silk, and lined with soft silk and bound at the edges with narrow ribbon. At the base is a division for containing reels of cotton, and the sides of this division should be stiffened with cir-



lar pieces of cardboard sewn in between the cover and the lining.

Immediately above this several leaves of flannel are arranged for needles, and above this again there are three pockets, each furnished with a fold-over flap, bound at the edge with narrow ribbon and fastening with buttons and buttonholes. Words indicating the contents of the pockets can be worked upon the lower part of each.

Quite at the top of the case a band of elastic is sewn, under which scissors, bodkin, etc., may be slipped and held in their places. The case rolls up and is furnished with ribbon strings by which it may be securely tied together when closed.

### Kid Glove Facings.

Economical women who have on hand a supply of evening gloves of which the finger portions are worn will be interested in the Parisian fancy that just now prevails for giving a brim of kid facing to a fur-crowned hat. Wide-brimmed hats, too, are treated to a band of kid; but its principal use is upon hat forms with the other sort of crown.—Harper's Bazar.

## ECONOMICAL WIFE.



"Heavens, Marie, I shall be ruined if you buy yourself furs like this!"

"Don't be so silly! Can't you see I've put on the white fur rug out of the drawing-room?"

## STUBBORN ECZEMA ON HANDS

"Some nine years ago I noticed small pimples breaking out on the back of my hands. They became very irritating, and gradually became worse, so that I could not sleep at night. I consulted a physician who treated me a long time, but it got worse, and I could not put my hands in water. I was treated at the hospital, and it was just the same. I was told that it was a very bad case of eczema. Well, I just kept on using everything that I could for nearly eight years until I was advised to try Cuticura Ointment. I did so, and I found after a few applications and by bandaging my hands well up that the burning sensations were disappearing. I could sleep well, and did not have any itching during the night. I began after a while to use Cuticura Soap for a wash for them, and I think by using the Soap and Ointment I was much benefited. I stuck to the Cuticura treatment, and thought if I could use other remedies for over seven years with no result, and after only having a few applications and finding ease from Cuticura Ointment, I thought I deserved a fair trial with a severe and stubborn case. I used the Ointment and Soap for nearly six months, and I am glad to say that I have hands as clear as anyone."

"It is my wish that you publish this letter to all the world, and if anyone doubts it, let them write me and I will give them the name of my physician, also the hospital I was treated at." (Signed) Miss Mary A. Bentley, 93 University St., Montreal, Que., Sept. 14, 1910.

### The Pronouns.

"We must economize," said the man of high financial authority.

"Your grammar is at fault," replied the ordinary citizen. "Why do you insist on using the first instead of the second person plural?"

**FOR HEADACHE—HICKS' CAPSULES**—Whether from Colds, Heat, Stomach or Nervous Troubles, Capsules will relieve you. It's a liquid-pleasant to take—acts immediately. Try it. 50c, 75c, and 50 cents at drug stores.

Life is full of ups and downs—but unfortunately most of us are down more of the time than up.

Dr. Pierce's Pleasant Pellets first put up 40 years ago. They regulate and invigorate stomach, liver and bowels. Sugar-coated tiny granules.

Nothing amuses the average man more than to have some woman believe she is bossing him.

**PILES CURED IN 6 TO 14 DAYS**—Your druggist will refund money if PAIN OINTMENT fails to cure any case of Hemorrhoids, Bleeding or Protruding Piles in 6 to 14 days. 50c.

When a woman has an eye for the beautiful she hunts up a mirror.

Mrs. Winslow's Soothing Syrup for Children's Teething, softens the gums, reduces inflammation, allays pain, cures wind colic, 25c a bottle.

There is always poison in the wound that is inflicted by a friend.

Suggested Too Much.  
Old Rocksey—Why did you quarrel with your count, my dear?  
Miss Rocksey—He called me his treasure and it sounded altogether too suggestive.—Smart Set.

The next time you feel that swallowing sensation, the sure sign of sore throat, gargle Hamlin's Wizard Oil immediately with three parts water. It will save you days and perhaps weeks of misery.

The reason the bigot advertises his one idea so vigorously is that it is his whole stock in intellectual trade.

## Hood's Sarsaparilla

Cures all humors, catarrh and rheumatism, relieves that tired feeling, restores the appetite, cures paleness, nervousness, builds up the whole system. Get it today in usual liquid form or chocolate tablets called Sarsatabs.



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"I fell and sprained my arm and was in terrible pain. I could not use my hand or arm without intense suffering until a neighbor told me to use Sloan's Liniment. The first application gave me instant relief and I can now use my arm as well as ever."—Mrs. H. B. SPRINGER, 921 Flora St., Elizabeth, N. J.

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