

# Serena's Happy Day

By VIRGINIA BLAIR

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"They are moving across the way," said Serena.

From the couch her mother said faintly: "They will miss their pretty cottage."

"They are going to Europe," Serena told her. "When they get away I shall go and look at their bungalow. I've never seen inside."

"Such people seem to have everything," she went on. "Now if you and I had such a pretty place to live we would be perfectly contented."

Her mother smiled at her. "I think we are contented as it is," she said. "In spite of our poverty we are happy that we have each other."

"Yes," Serena said bravely.

She did not dare tell her mother how she was oppressed by a sense of responsibility—their little bank account was so low, the few music lessons that she could get paid so poorly, and her mother's long illness had been expensive.

"I am going to give you your broom," she remarked a little later, "and go and look at that house. The people across the way left in their motor car about five minutes ago."

When she came back she had a letter in her hand. "I wish you could see inside of that lovely place," she said. "Everything is so artistic. The living room is in brown with touches of blue, and there are brass bowls and a few good pictures and deep wicker chairs, and it is as cozy and comfortable as anything."

She tore open her letter as she spoke, and read a few lines and gave a gasp. "Why, mother," she said, "it is from a lawyer. My Great-Uncle Joseph is dead and has left me \$10,000."

"What!" Mrs. Carter exclaimed. "Why, Serena, it can't be true. It has been years since we heard from Uncle Joseph."

"He has divided his fortune among his great-nieces and nephews," Serena read. "Isn't it lovely, mother?"

After a few moments they calmed down, and Serena said, soberly: "This will be a chance for my year in Europe."



Richard Had Very Little to Say.

rope. We will go as soon as you are well enough, and I can study music and come back and be ready to teach."

"Who's going to Europe?" asked a voice from the door.

A tall, young man stood in the doorway. "Who's going to Europe?" he replied.

"Oh, Richard, Richard," Serena flew toward him. "This is such a happy day. I have just received a legacy of \$10,000 and mother and I are going abroad."

There was no joy in Richard's countenance. "I congratulate you," he said stiffly.

"Why, Richard," Serena reproached him, "aren't you glad?"

"Oh, of course," he said hurriedly.

He didn't stay long after that, and as he took up his hat he said to Serena: "Come and take a walk."

Serena kissed her mother, and danced down the path beside him like a child.

As they walked along Richard had very little to say.

"You're a grumpy and growly bear, Dicky," said Serena, as they left the public highway and entered into a little lane where the wild roses and blackberry vines straggled over the fences. "You act as if I had received bad news instead of good news."

Richard sat down on a great gray rock at a turn of the lane.

"Let us talk about it," he said. "Maybe you'll understand then why I'm not jubilant."

Her eyes questioned him.

"You see," he said slowly, "it will take you away from me, Serena."

"Oh," she gasped, "but I am coming back."

"It will be different," Richard said. "You will come back a traveled young lady, and you will have seen other men, and I will have slipped out of your life. I haven't told you how much I love you, because I have been waiting until I had a home to offer you. I haven't asked you to marry me, because I felt that I must prove myself a man, but you're going away will hit me hard, Serena."

"Don't you think I owe it to my-

self?" she asked. Her eyes were troubled. "Don't you think I ought to go when all my life I've wished for a chance to study more and make my music something more than an accomplishment?"

"I don't want to be mean and selfish," he said. "I think it is the right thing for you to do, and I'm not going to try to hold you back, but you mustn't expect me to smile over it, Serena."

The Serena who came slowly into her mother's room was a very different girl from the radiant one who had left.

"Why, what's the matter, dear?" her mother demanded.

Serena threw herself on the floor beside the couch. "I don't want uncle's old money," she wailed. "I wish he hadn't left it to me."

"Hush," her mother warned. "What makes you act this way?"

"It will take me away from Richard and he wants me to marry him, mother, only he isn't asking me now because he thinks it is best for me to go."

"Do you love him," Mrs. Carter asked, "enough to stay here, dear?"

"Oh, I don't know," Serena answered. "But I wish he hadn't said anything about it. He has spoiled my happy day."

The next morning Serena sallied forth and took a car to the city. There she accumulated folders and information with regard to sailing of ships, the prices at hotels and all the details that interest travelers. She visited dressmakers and tailors, with a view to acquiring some modish clothes suitable for her outing, but with it all she had no enthusiasm, no sense of joy. In the afternoon it rained, and she plodded along wearily, wishing that the routine of her life had not been broken into. As she splashed into a puddle, a voice at her side said: "Don't you want me to hold your umbrella?"

In a moment her gray day had changed to radiance. She didn't care how hard it poured. Richard was there smiling down at her. He took her into a cozy little shop where they had tea together and a good long talk. "When you come back," was the burden of Richard's remarks. "When you come back I will have things ready for you, Serena."

Somewhat cheered, Serena came home to find her mother sitting up and looking over a package of old letters.

"They are some of your father's," the little mother said. "He loved me dearly, Serena, and I have been wondering if Richard loves you as your father loved me."

A soft light came into Serena's eyes. "I think he does," she said. "He is as true as steel, mother, and a year is a long time to keep him waiting."

She caught her breath quickly, and then dropped her head on her arms and sobbed. "I don't know what to do."

Her mother's eyes twinkled. "I have thought of a way out of it," she said. She laid the letters aside, and pointed through the window. "Look," she said, "and behold the fairy palace of your dreams."

Serena stared bewildered, then she gasped: "Oh, mother, you mean the bungalow? Could I buy it?"

"Why not? Live there with Richard, and I'll stay cozily here, so near you can care for me and see me every day, and if there is any money left we will buy pretty things with lace and embroidery and pink ribbons for you to wear, my Serena."

"Oh, you little, lovely mother," Serena threw her arms about her mother and kissed her. "It will be better than a trip to Europe or anything else in the whole wide world."

The little mother clapped her hands. "Of course it will," she said, "and now telephone Richard and ask him to supper, and when he comes you can take him over and show him your fairy palace, Serena."

Valuable Scientific Discovery.

A discovery suggesting the possibility of the partial transmutation of precious stones by means of radium has just been made accidentally at the Cornish radium works. One of the chief officials who daily handles the tubes containing the rare element noticed that a diamond in his ring seemed to change color and increase in brilliancy. Since then several experiments have been made. A variety of precious stones have been enclosed in a box with two tubes, each containing 50 milligrams of radium. Every stone changed color after exposure of different duration. Some magnificent tints have been obtained, including a delicate pink in one diamond.

For Cheaper Food.

The Rhode Island conservation commission reports that there are 400 unutilized farms and large areas which have never been cultivated at all, although they are very close to the market. Yet Rhode Island is celebrated as the most "thickly settled" state in the union. The possibilities of this country in the production of food have not begun to be exhausted; the limitations are nowhere in sight, observes the Springfield Republican. All that we need to make cheaper food is more people willing to till the land

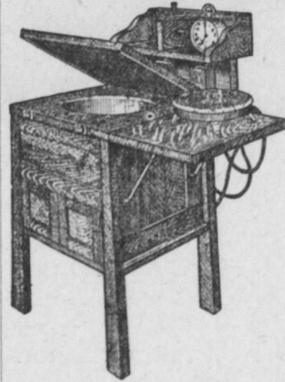
## MAKES FOR ECONOMY

LATEST IMPROVEMENT ON THE FIRELESS STOVE.

Electric Device Insures Both Convenience and Cleanliness—Use of Alarm Clock Is Also a Most Useful Innovation.

Those familiar with the economies of the fireless cooker will appreciate the combination of this device with the convenience and cleanliness of the electric stove.

The outside of the stove is made of finished hardwood. The containing compartment is lined with non-rustable metal between which and the woodwork is a fireproof non-heating packing, through which wires pass to the electric stove located in the bottom of the receptacle. If the length of time required to bring a certain meat or vegetable to a boil is known, the dish containing it is placed in the receptacle, and the



Combined Fireless Cooker and Stove.

cover closed. Then the alarm of the clock is set to go off in 20 minutes, a half-hour, or in such time as the case may require. Closing the switch starts the cooking. When the time is up the clock sounds the alarm and at the same time opens the switch, and the cooking then continues as in a fireless cooker. This stove enables "the lady of the house" to start the evening meal, go shopping while it is cooking and return to find it ready to serve piping hot. A drop shelf is provided on the side, while a compartment beneath the cooker permits the storage of cooking utensils.—Popular Mechanics.

## Little German Cakes.

Beat one dozen fresh eggs and three pounds of pulverized sugar for 55 minutes, then add as much soda as will lay on the end of a knife and beat five minutes longer. Be sure and don't stop beating. Add flour enough to knead. Set it aside in a cool place, just so it doesn't freeze, until evening. Then roll a little thicker than pie crust. The Germans have little fancy molds for these, but any small cookie cutter or baking powder can lid can be used to cut them with. After they are all cut spread out on a table and cover with a thick cloth and let lay over night. In the morning sprinkle baking pans with caraway seeds and place cakes in pans on oven and bake in slow oven for three-quarters of an hour. These are favorite little cakes among the Germans and are excellent.

## Strawberry Pie.

Make nice rich pie crust, put the bottom of the pan turned upside down on table; put three or four fork holes in the crust to keep from rising up from the pan. Bake by itself. When baked light brown take the crust, turn on a plate, then the crust is ready to fill. Have ready one quart fresh picked strawberries, sweetened to taste, fill the crust with the strawberries, cover the top of the berries with the whites of two well-beaten eggs, sweeten with sugar. Put in the oven just long enough to light brown the whites of the eggs.

## Rice Royale.

Pick over and wash a cupful of rice. Drop into a large kettle of boiling water, add a half teaspoonful of salt and tablespoonful of sugar and keep at a galloping boil until the grains feel tender when rubbed between the fingers. Drain thoroughly, pack lightly in a slightly buttered mold and let stand ten minutes in the open oven. Turn out carefully on a deep platter. Baste over this the syrup from canned fruit (heated), arrange the fruit itself around the base and serve either hot or cold.

## Baked Batter Currant Pudding.

This pudding, if correctly made, is both tasty and digestible. Take a quarter of a pound of flour, four ounces of cleaned currants, three eggs, and one cupful of milk, and make into a light batter, then add a teaspoonful of baking powder and a pinch of salt. Pour into a well-buttered pudding dish, sprinkle in the currants, and bake in a moderate oven for about one hour. When baked, turn out the pudding and cut up. Serve with sugar or with golden syrup.

## Meat Cakes.

Take cold meat, mince fine with fat bacon, season with pepper and salt, mix well, fry and serve with gravy. Fine with hot biscuits for breakfast.

## FRENCH METHODS OF COOKING

These Two Ideas in Serving Potatoes May Be of Interest to American Housewives.

Pommes Hollandaise.—For a family of four boil six good-sized white potatoes; peel and cut them into quarters; put them in a porcelain-lined pan with a tablespoonful of butter and a pinch of finely chopped parsley; season with salt and white pepper and warm them thoroughly without browning. Serve on a hot dish.

Potato Quenelles or Croquettes.—Peel, wash and drain six medium-sized mealy potatoes; cut them in quarters, put them in a saucepan, cover them with water, add a little salt, cook for 30 minutes and drain. Then beat the potatoes up in a bowl or mortar with an ounce of fresh butter, and when they are well mashed add the yolks of three eggs. Season with salt, pepper and a tiny bit of grated nutmeg; mix all well and then divide into 12 or more parts, shaping each round or like a cork. Dip the croquettes separately into raw beaten eggs; roll in finely powdered bread crumbs, and fry a golden color in boiling olive oil for three or more minutes. Serve on a folded napkin with mashed sprigs of parsley alongside.

## USEFUL HINTS FOR THE COOK

Small Things, but They Mean Much in the Preparation of Really Successful Meals.

When cooking eggs always break them separately in a cup, for one bad egg will spoil all that have been broken before. For poaching or frying, it is better to break them singly in a saucer, from which they can be easily slipped into the pan without breaking the yolk.

A tablespoon of vinegar, and a little salt should be added to each pint of boiling water used for poaching eggs.

There is much nourishment, also medicinal properties, in fish, and as a rule it is cheaper than meat. If fresh fish cannot be obtained, salt fish, if properly cooked, is quite as nutritious.

Too much cannot be said about the nutritive qualities of cornmeal, which ought to be used more than it is in every household.

Dried peas and beans also rank high among the cheapest and most nutritious foods. Beans that are old require longer soaking than last year's crop. Never fail to add a little salt in the water in which they are put to soak.

## Sago and Currant Pudding.

A quarter of a pound of sago, a quarter of a pound of cleaned currants, six good cooking apples, one heaping tablespoonful of butter, two tablespoonfuls of sugar, half of a lemon. Put the sago into a saucepan with four cupfuls of cold water, and boil until the sago becomes transparent, stirring all the time; next add the thin rind of the half lemon, the currants, and the sugar. Butter a pudding dish, put in the apples (previously peeled, cored and sliced), and pour over these the sago preparation. Put the butter in small pieces on the top, and bake until the apples are tender. Serve with a good custard sauce.

## Walnut Catsup.

There are various recipes for making this relish. The following will be found a good one: Select fine firm nuts; they are best when fresh and soft. Pound them well, reducing them to a pulp, then put to soak in vinegar enough to well cover. Add to this after two hours two tablespoonfuls of salt, one teaspoonful of horseradish, one teaspoonful of mustard seed and garlic, two ounces of allspice, two ounces of cloves, two ounces of nutmeg, one ounce of black pepper and two ounces of celery seed. Boil all for an hour. Then strain through a half sieve and bottle, sealing the covers.



KITCHEN

If a pan is burned or blackened, rub the inside of it with a hard crust of bread dipped in salt and afterward wash it with hot soda and water.

Add a little soda to the water in which you wash your plates and dishes. The soda loosens the grease on them and gives the china a good, shiny surface.

Be very careful to keep the lids of saucepans clean, for the flavor of one dish may cling to a lid which has not been washed and spoil a second dish which is prepared in the same pan.

Wash a saucepan in plenty of hot water; but never wash cake tins or frying pans. Wipe them well with a piece of paper, which is afterward burned, and polish them with a dry cloth.

Here are a few rules it would be well to cut out and paste in your kitchen. They are hints about washing, and will give much success in the affairs of that very important region of the home.

Put things in the wash tub and so on should be well washed, scalded and hung up to dry. It is not necessary to iron them, but they should be smoothed and folded before they are replaced in the drawer.

Stand saucepans, fish kettles, etc. in front of the fire for a few minutes after washing them, so that they may be thoroughly dried inside. This makes them last longer and helps to keep them in good condition.

## WITH THE STATE LAWMAKERS

### Rushing Work on Appropriations.

The Appropriations Committees of the Senate and House are rushing the hearings on bills in order to be able to make at least a partial report to the Legislature this week. Already the House has prepared to make report on 400 of the 509 bills sent to it, while the committee from the upper branch will have a list of 100 of the bills sent to it ready for Senate consideration at the same time. This influx of appropriations into the Legislature at one time will congest the calendar and necessitate considerably faster action on the bills that precede the new measures. The action of committees to rush the bills in at this time is at the suggestion of Governor Tener, who has expressed a desire to pass upon some of the most important ones of the list while the Legislature is in session. The Governor intends to pursue the policy he laid down at the beginning of the session to permit the supporters of the bills to come to some satisfactory agreement as to the amounts necessary for the institutions affected and to also enable the Representative offering the measure to make any corrections that may be necessary. In this way no worthy measures will fall on a technicality. The Tener plan is entirely a new idea of the administration and although it will crowd the calendars, the members of both branches are satisfied, since they feel it will mean a fair deal for everyone. The appropriations asked for this session approximate \$130,000,000, and since the revenues amount to only \$60,000,000 there will necessarily have to be a substantial cutting. It was intimated by members of the House Committee that few, if any, of the institutions applying for the first time, especially educational institutions, would receive any appropriation.

### Commissioner Foust Reappointed.

Governor Tener announced the reappointment of James Foust, of Altoona, Blair County, as dairy and food commissioner. The appointment is for the term of four years. Foust was formerly chief of police of Altoona and was named chief of the dairy and food division by Governor Stuart in 1907. He has been vigorous officially and the author of numerous laws relating to pure food. Secretary of Internal Affairs Henry Houck announced the reappointment of James H. Craig, of Altoona, as deputy secretary for the term of four years.

### Execution Bill.

It will be a case of out of the frying pan into the fire for the wardens of the Eastern and Western Penitentiaries if the Clark hanging bill, which was reported out of committee, reaches final passage. The bill provides that all hangings shall take place in either the Eastern or Western penal institutions. The objection which was successfully raised by the wardens of these institutions against the Morris electrocution bill was that the prisoners would be disturbed and thereby the general discipline of the prisons would be upset. Robert A. Balfour, a member of the Board of Inspectors of the Eastern Penitentiary, was much disturbed when he learned of the report on the Clark bill. "I am in favor of electrocution," he said, "if we are compelled to have a death penalty, but I think it should be carried out in some isolated place. If the Clark bill becomes a law it will have a bad effect upon the prisoners who are incarcerated for other crimes than murder."

### Baby Coach for Legislature.

The House of Representatives dropped serious business for a time to enable members to present a baby coach to Representative George A. Baldwin, of Beaver County, to whom a son was born this week. It was the first birth in the family of a member during the present session and on his return to the city Mr. Baldwin was called to the bar of the House for being absent without leave and the presentation made by Representative W. W. Uelrich, of Westmoreland.

### BILLS PASSED IN SENATE AND HOUSE.

#### Senate.

These bills were passed: Validating under certain conditions contracts made by foreign corporations which shall have done business in this State without first having complied with the laws relating to foreign corporations.

Further regulating the fees to be charged by constables.

Regulating foreign corporations having any of the powers or privileges of corporations not possessed by individuals or partnerships.

Authorizing insurance and surety companies to make a deposit of certain securities with the Insurance Commissioner to enable them to do business in other States or with the United States Government.

Authorizing County Commissioners to erect a bridge for pedestrians only in lieu of a wagon bridge legally authorized when in their judgment such bridge will accommodate public travel.

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