

Woman's World

Lively Times For Suffragists at National Capital.



MRS. CATHERINE WAUGH McCULLOCH AT THE TOP, MRS. THOMAS HEPBURN BELOW, MRS. PATTIE BUFFNER IN THE CENTER.

"How to Keep the Wolf From the Door" will be the topic of discussion at the forty-fifth convention of the National American Woman Suffrage association, which meets in Washington from Nov. 29 to Dec. 5, inclusive.

For years the wolf has squatted pretty steadily at the door of the national suffrage headquarters. Sometimes he actually got inside the door, sometimes only his howls in the distance reminded the national officers of his existence, but always they had him on their minds.

The annual convention has had a disconcerting way of voting large responsibilities upon the national board and neglecting to provide for the money. Last year, for example, the membership dues brought in but \$5,000. The expenses of the association, which included the clearing house, provider of literature and the bureau of information for suffragists all over the country, were \$53,000. The association was bankrupt before the end of January.

Through the strenuous efforts of the president, Dr. Anna Howard Shaw, the association pulled itself out of debt. But the board felt like the general who said, "Another such victory will be my death," and at this year's convention a determined effort will be made to place the association on a firm basis and get away from the old plan of trying to worry along on inadequate membership dues and pledges.

The new constitution, over which Mrs. Carrie Chapman Catt and her committee have wrestled and labored for weeks past, provides for a budget and the assumption by the convention of financial responsibility for the budget.

About 500 delegates will attend the convention, and the leaders are expecting a lively time when the new constitution and budget are presented. The greatest enthusiasm of the convention will doubtless be aroused on Illinois night, when the women who are given most credit for the passing of the partial suffrage bill in that state will speak. They are Mrs. Catherine Waugh McCulloch, Mrs. Ella Stewart and the four members of the so called suffrage lobby, Mrs. Grace Wilbur Trout, Mrs. Antoinette Funk, Mrs. Medill McCormick and Mrs. Sherman Booth.

There is to be a "men's night" at the convention, and James Lee Laidlaw, president of the National Men's Suffrage league, will preside, and several members of congress will speak in favor of the cause.

Lady Warwick a Journalist. The Countess of Warwick has become a journalist. She has undertaken the editorial direction of the woman's page of a London halfpenny illustrated daily newspaper. Last winter the countess spent several weeks in this country lecturing to raise funds for one of the charities in which she is interested.

Christmas Recipes

Let Plum Pudding "Ripen."

It is time for the Christmas plum pudding, which requires to be made long enough in advance of the holidays to allow for its proper "ripening." The secret of making a successful plum pudding will be found by following the English rule. After preparing the fruit and various ingredients do not attempt to stir them together, but knead. After this is accomplished pack solidly in a mold, bowl or bag which has been well buttered and dredged thickly with granulated sugar. Do not leave much room for the pudding to swell, as many puddings are ruined by the water boiling into the space left for it to swell in or even by the steam from the boiling water becoming condensed there. Now cover tightly. If a bowl is used, butter and sugar a large square of cloth in the center, tie over the mouth of the bowl, cross, bring back to the top and tie. Suspend in boiling water to cook, taking heed that the water is not allowed to stop boiling for a moment from the time the pudding goes in until it is done. If the water stops boiling the pudding will be soft and sticky, even if the boiling is speedily renewed. A large pudding requires nine or ten hours' boiling. A small one—and many housekeepers prefer to cook their puddings in several small bags or molds—will require not more than five. If the water boils away and requires replenishing do so from the boiling teakettle. After the pudding is done hang in a cool place until the day it is to be served. Then, still in its mold, plunge into boiling water again for an hour or two. Take out five minutes before serving, have ready some blanched and split almonds, stick around the edge of the pudding, put a sprig of holly in the top, pour a little brandy around the pudding, light and take at once to the table while the brandy is burning.

Boiled Marshmallow Icing.

Ingredients: Two-thirds of a cupful of granulated sugar, a quarter of a cupful of water, a quarter of a pound of marshmallows, a teaspoonful of water and a teaspoonful of vanilla. Method: Cut marshmallows into small pieces, add the teaspoonful of water, set in a pan in a pan of hot water to dissolve, put sugar and water over a slow fire in a small granite pan and let it boil. Do not let it scorch, neither must you stir too much or it will grain. In the meantime beat the white with a revolving egg beater until stiff. As soon as sugar spins a thread when taken up and poured back add slowly to the stiff white, beating until it is beginning to get stiff, then add the melted marshmallows and with a fork beat until stiff enough to apply to cake. A little experience will teach you it is best to pour icing on top and then tip cake until it has run toward the edge, then with broad knife ice sides, and if other ornamentation is wanted place halved blanched almonds around edge.

Roast Goose.

Select a young goose and avoid the rank flavor and tough texture which age always gives this fowl. Draw, clean, singe and stuff with a bread-crumb dressing. Pour a cupful of boiling water over it to clear the skin and keep in the juices. Roast, allowing twenty minutes to the pound, if young. If of uncertain age allow half an hour to each pound and baste often with salted water. Half an hour before it is done dredge it lightly with flour, baste with butter and water and let it brown and crisp.

Throw a cup of cold water into the liquor in the pan, which will cause the grease to rise to the top. Skin it all off very carefully, for, though goose grease is valuable in the domestic pharmacopoeia, it is neither palatable nor wholesome. Thicken the gravy with browned flour, add the giblets, which cook with the goose, minced very fine, boil up once and serve very hot.

Walnut Loaf Cake.

Ingredients: Half a cupful of butter, half a cupful of powdered sugar, half a cupful of granulated sugar, half a cupful of water, three eggs, a quarter of a pound of shelled and ground walnuts, one and a half cupfuls of sifted pastry flour, a teaspoonful of baking soda (careful level measurement) and two teaspoonfuls of cream of tartar. Method: Sift soda into flour, cream butter and sugar, add yolks and beat again; whip whites with cream of tartar, as for angel food; add to the rest, then beat in the nuts and the flour and water alternately. Bake in moderate heat in a loaf mold. Ice with maple icing and sprinkle chopped walnuts over.

Decorating the Turkey.

After stuffing the royal bird tie his legs and wings close to his sides and pull out the neck bone so it will project beyond the breast. When done make two niche frills out of folded writing paper (cut fine) and tie one on each leg with a piece of narrow red ribbon. Make a large frill and tie it on the neck bone, completely covering what would otherwise be unsightly. Make a mat of curly celery tops on the platter, place the turkey upon it and send him to the table in all his glory. It will be very becoming to his majesty and please the children greatly.

Rise of Joseph Pulitzer.

Joseph Pulitzer was born in the village of Mako, near Budapest, in Hungary, on April 10, 1847. His father was a Jew, his mother a Christian. At the age of sixteen he emigrated to the United States. He landed without friends, without money, unable to speak a word of English. He enlisted immediately in the First New York (Lincoln) cavalry regiment, a regiment chiefly composed of Germans and in which German was the prevailing tongue. Within a year the war ended, and Pulitzer found himself, in common with hundreds of thousands of others, out of employment at a time when employment was most difficult to secure. At this time he was so poor that he was turned away from French's hotel, in New York, for the lack of 50 cents with which to pay for his bed. Twenty years later he bought French's hotel, pulled it down and erected in its place the Pulitzer building, at that time one of the largest business buildings in New York, where he housed the World.—Alleyne Ireland in Metropolitan.

Pen Picture of Lord Lister.

In Dr. Wrench's biography of Lord Lister, the discoverer of antiseptic treatment of wounds, the author says of the great surgeon:

"He was ever gentle, courteous and firm. Trying as are the exactness and responsibilities of an important surgical post. Lister was never known to speak a sharp word to house surgeon, dresser or any one in his service. His scientific spirit and discovery attracted the curiosity of the students and young graduates of Edinburgh; his personal nobility won their hearts; his art of winning their loyalty was by inspiring enthusiasm and giving encouragement. 'Often in the middle of a trying operation,' wrote one of his pupils, 'a gentle smile bestowed on us young students when we were honestly trying to do our best as assistants was most encouraging.' Many of the students afterward confessed that their contact with Lister was the best and purest influence of their lives."

Alliterative Tongue Twisters.

A novel competition was held at a very Bohemian West End club recently for the best alliterative gem that would tie the knots in the tongue of the most careful speaker. The following are some of the best of the "tongue twisters" sent in:

A growing gleam growing green.
The bleak breeze blighted the bright blossoms.
Flesh of freshly fried flying fish.
Strict strong Stephen Stringer snared slyly six sticky snakes.

The prize was won by the sender in of the following:

Give Grimes Jim's great gilt gig whip.
—London Sketch.

Some Names.

Surnames are not what they seem. For instance, Lind is derived from a Teutonic word meaning a "snake." The apparently quiet and harmless surname Wren comes from a word which denotes "rapine." Fish, though such an innocent name in appearance, originally meant "impetuous."

Easy Problem.

A negro wished to deposit some money in the postal savings bank and the clerk asked his age. "Well, boss," he replied, "I don't know jus' how old I is, but I was born in March an' you kin count it up for yo'self."—Everybody's.

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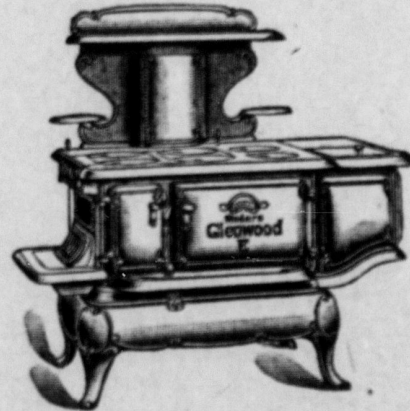
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