Some of Them Coin Money, but Most of Them Are Agriculturists and Don't Make a Cent.

SOUIER'S HOLSTEINS AND HOPS.

How Colonel McClure's Nephews Cleared Thirty Thousand Dollars on a Florida Tomato Crop.

ORANGE TREES EAT A HOG A YEAR.

Senator Stanford's Fruit Farms and the Boys He Gets to Do the Picking.

CORRESPONDENCE OF THE DISPATCH WASHINGTON, September 13 .- Senator Evarts has just bought 400 acres of land near Fort Washington, on the banks of the Potomac. He paid an average of \$11 an acre for it, and he says he bought it because it was so cheap he couldn't help it. He has built a log cabin 25 feet wide and 65 feet long upon it, and he is inviting the Senators to come down and lunch with him. He has another farm in Vermont, which he has held for years, and which, I understand, is stocked with Jersey cows. His butter there costs him about \$2 a pound, and his vegetables are. I venture, dearer than though he bought them in the market. The same will probably be true of this Potomae land. unless it is much better than the average

soil about Washington. It will add, however, to Senator Evarts as a farmers' candidate, and that is the position that all of the Senators are trying to hold just now. The Farmers' Alliance has scared most of the public men. They all want to be accounted a friend of the farmer, and such as hold farms are pointing to their horny hands and talking about crops upon every public occasion. Many of them have been brought up on farms, and some of the largest estates in the country are owned right here in the Capitol building.

BIG LAND OWNERS.

Senator Lyman R. Casey, though he looks like a diplomat and talks half a dozen different languages, has 5,000 acres of farm land under cultivation in Dakota, and he is secretary of a land company which owns over 1,000 acres in the James River Valley, and which works it with a capital of \$5,000. Pettigrew, of South Dakota, has a number of farms around Sioux City, and all of the new Senators own more or less land. It takes something like 75 miles of lence to go around the farm which Senator Sawyer owns in Texas, and Watson C. Squier has perhaps the best-paying farm for its size of

any of his tellows. This farm contains 400 acres, and it brings in Squier \$600 per month. I chatted with him jast night about it. "I cut it out of the woods, said he, "and I like to show it as an evidence of what a farmer can do in Oregon. I have 100 Holstein cows upon it, and I get reports from my farmer every week as to their morning and evening milking. These cows produce 155 gallons of milk every day. I sell this and I receive 15 cents, and sometimes 20 cents, a gallon, so that you see my profits from the cows alone are something like \$650 per month.

MONEY IN HOPS.

Oregon is one of the great hop-raising countries, and I am making a mighty good thing out of hops. I have a hop farm of about ten acres and I put all the manure from these 100 cows on this ten acres. - I will get 3,000 pounds of hops to the acre this year, and I expect to get 4,000 per acre this added to the milk gives me about \$900 a month from my 400 acre farm. Even if I pay \$300 a month to keep up the place, I am bound to make \$600

'What is the land worth?" said I. "It is not for sale," replied Senator Squier, "but I suppose it would bring \$200 an acre at auction. It lies about 12 miles from Scattle, and is a fine piece of prop-

MORTON'S GUERNSEYS.

Vice President Morton has a farm at Rhinecliff, on the Hudson, of 950 acres, and he watches its profits and losses quite as closely as does Senator Squier. He knows all about stock, and can tell you the names of the best milking cows of the country. He runs to Guernsey cattle, and he has perhaps as many registered cows as any fine breeder in the country. A great many of his cows were brought over from Europe, and, like Senator Palmer, he prefers to send his own irmer over to pick them out. It makes him ood real estate speculation, and he has a umber which have taken prize after prize. Another of his fads is fine-wool sheen spends much of his summer on his farm, and he has a magnificent residence upon it. Speaking of Senator Palmer, his fads are Percheron horses and Jersey cows. He imorted some of the best animals he has himit, and he expects eventually to make his farm profitable. Justice Lamar is well up on Jersey cows, and he has a number of fine registered animals on his farm in Missis-sippi. He is tired of farming, however, and in the troubles that surround the South he wishes that the farm was sold and the money invested so as to bring a good round

SECRETARY RUSK'S EXPERIENCE. of Agriculture, the other night, and asked him point blank whether he made any money in tarming. He replied: "I have one of the finest farms in Wisconsin. It consists of 400 acres, and I have owned it for a long time. Part of the time I have been a farmer, and a part of the time I have been an agriculturist."
"But, General Rusk, what is the differ-

ence between a farmer and an agricultur-"A farmer," replied Uncle Jerry, with laughing eyes, "is a man who runs his farm for all there is in it, who does not waste on experiments, and who as a general thing comes out at the end of the year with a good profit. An agriculturist is a theoret mer, a man who puts more money into the land than he ever gets out of it, and one who is always trying some experiment to make a fortune and seldom makes a cent. Well, I have been both, and while I was a farmer I made money. I believe there is money in farming to-day if the proper business brains are used in running a farm, and I doubt not that matters will finally regute themselves, and the farmers will again

MONEY IN FLORIDA. "Where has the most money been made in tarming during the past year?" I asked, "I can't answer that," was the reply, "but a great deal of money has been made in Florida. You remember the Disston pur-chase, by which Hamilton Disston, of Pennsylvania, got possession of hundreds of thouands of acres of the swamp lands of Flor ids. He drained a great part of these and hey are the most tertile lands in the world. Weil, A. S. McClure, of the Philadelphia Times, had an interest in some of thes lands, and two of his pephews who had not succeeded very well in the West, asked him to give them something to do. He let them this year \$30,000 on their tomato crop. That

I think, pretty good for tomatoes. "This land, however, is the richest in Florids. It consists of six or eight feet of muck, and it will grow vegetables to perfecas is generally supposed and you would b surprised to know that oranges need a great deal of fertilization. I visited once one of

the best orange groves in Florida and the man told me that he would sell it for \$25,000 and that it had cost him this much to

PATS A HOG A YEAR.

"He had one tree that was wonderfully fine which produced the finest oranges in the State and was far superior to any other tree of his orchard. I asked him what was the cause of the difference. He replied: 'The difference is in the food. That tree has difference is in the food. That tree has eaten a hog every year since it was planted. 'How's that,' said I. 'Well, you see about the time it was planted we had a dead hog and we dug a hole and put him in and planted the tree right on top of him. The tree grew so much faster than any of the others by the next year, that I concluded to continue the experiment, and I killed another hog and buried it in its roots. I

have done that every year up to now, and I find that the tree has paid for its hog many times over and its fruit will bring fancy prices in the market."

Nearly all of the Southern statesmen own farms and Senator Pugh, of Alabams, once told me that he could make 13 per cent right along out of farming in the South. He has his work all done by negroes. General Joe Wheeler is said to be worth about a million dollars. He came out of the war poor and he has made all his money out of farming. He has a large estate in Alabama and he

runs it on business principles, DIDN'T KNOW HIS OWN WHEAT. The biggest farmer in the United States is Leland Stanford. He gave somewhere be-tween 50,000 and 80,000 acres to the uni-versity which he is now building, and not long ago when riding in the train with Senator Allison, through the Northern part of the State, the cars passed through a large tract of wheat. This vast plain of wheat stretched as far as the eye could see on both sides of the road for miles, and Senator Allison asked Stanford what he thought of it. Stanford replied, "It is a very fine field

"It is yours," said the conductor who was not know it. I knew I had some wheat in this part of the State, but I did not think

we had come to it as yet."
Senator Stanford engages in all kind of farming and he makes his farming pay. His vineyards produce the choicest of California wines and he has great warehouses stored with California brandy. He will not sell his brandy at the present low prices and he has sold none for six years. He can afford to keep it and he believes it will pay a good interest on the amount of money invested by the increase in value with age.

HIS OWN CUSTOM HOUSE. He makes about 1,000,000 gallons of wine every year, and one of his vineyards con-tains 4,000 acres. This is, I think, the largest vineyard in the world. The vinevards are so large that the United States has a custom house connected with it in order to collect the duties properly. As a fruit grower Senator Stanford has some of the finest truit farms in California. He had for a long time a great deal of trouble in getting the fruit picked. He used Chinomen finally, as the white men would go off on sprees.

He then adopted a plan which he has now, which is most humanitarian and profitable. He gives all the boys of the public schools of San Francisco, who will take advantage or his offer, a chance to come out and pick fruit on his farm. He takes 1,000 of these boys every year, takes them to his farm and keeps them there a month, paying them \$1 a day for their labor. He has an immense barracks built in which they sleep, and he sees that they are well fed and well cared for. His super-intendents have them divided into gangs, and they are carefully watched over as

HOW HE PAYS THEM. No money is paid until the end of their job, when each boy carries home with him \$30. He also takes about a peck of English

walnuts, and the Senator has bags made of a fixed size which he fills and gives one to each boy upon his departure. As to pay-ment, when he first brought the boys out on will get 3,000 pounds of hops to the acre
this year, and I expect to get 4,000 per acre
next year. These hops will bring 20 cents a
pound, and at the lowest possible estimate I
must clear \$3,000 off of this ten acres this
year. Three thousand dollars a year means
\$250 a month, and this added to the milk games. He stopped this by not paying un til the end of the month, and he now pays at the close of the engagement.

The Senator employs Chinese cooks upon the tarm, and these cooks do all the cooking for the boys. Sometimes Senator Stan-ford goes out to see the boys, and he always eats dinner with them. At such times the Chinese cooks prepare a special feast for him. He circumventy them, however, sitting down somewhere else along the tabl. and eating with the boys. He says: "Johnnie, pass me those pickles," or "Sam, what do you think of that meat? Let me have a little piece of that bread. ' or som thing of that kind, and all the while the feast at the other end of the table goes untasted.

HE MAKES MONEY.

Everyone has heard of Senator Stanford's great farm at Palo Alto, which contains his country residence, the great University and some of his best ranches. In this farm, which, by the way, has all been given to the smile more to have one of his cows take a University, he has some land which is worth premium at a county fair than to make a \$1,000 an acre, and he has a patch of 40 acres in grapes, which has produced as high as \$7,200 a year, and which has never produced less than \$3,200 a year since they have been planted. On one of his tracts of fruit land there is a little piece of ten acres for which a man pays him \$2,500 a year for

the privilege of picking the fruit.

He makes equally as well out of his cattle. He has all kinds of fine breeds, Jerseys, Holsteins and others. He was very much delighted this past year to get the highest prize for butter making and for milking, which consisted of a \$50 gold piece. He got it at the California State Fair. In this case the cow was brought to the Fair and left there for a week, its milkings being registered every day and the milk being churned into butter. His cows took the premium both for the production and as to the quality of their milk, and the pro-duction of butter. I am told one of his duced 24 pounds of butter.

HEARST AND HIS HORSE. I see Senator Hearst has a horse which has at last been successful. He is as proud as a turkey gobbler in a new flock, and struts around blowing about his fine horses. The fact is, Hearst knows very little about horses, and he does not know even the name of his own stock. In most cases he merely owns the racing privilege, that is, he buys of Senator Stanford the right to run his horses for a certain season, and they are entered under Hearst's name, though they

really belong to Stanford. Not long ago a race was run in the East at which it was reported one of Senator Hearst's horses had won. Hearst knew little of the horse that won, but he strutter about the Senate talking or his fine horse, which knew him by name. It afterward turned out that the horse belonged to some one else, and Hearst did not know whether he was among his stock or not. Hearst has a jockey whom he pays \$15,000 a year, and when asked the other day what this boy's name was he said that he could not reme ber. This sounds funny to a poor man, but Hearst is many times a millionaire. He has so much property it is no wonder he does not keep better track of it all.

American Vines in France. The success of the American vines in France still continues to be very great; everywhere they take possession of the ground which the phylloxera ravaged. From a report read by the director of French agriculture before the high commission of the phylloxera on February 3, it appears that the area of vineyards, replanted with American vines, increases with such rapidity that before long it will be as large as it was before the phylloxera extended its ravages.

The Ring Crese. Boston Herald.]

The chief object of some women's hands is to display as many rings as they can Nearly analogous to the latter class is the "sinft wear, and still be able to bend their fingers. eustomer who sees just exactly what he

A Keen Insight Into Human Nature is the First Requisite.

AND PATIENCE IS THE NEXT ONE. Best Methods Explained by a Ready-Made Clothing Salesman.

TYPES WITH WHICH HE HAS TO DEAL

WRITTEN POR THE DISPATCH. O the student of ha

man nature probably no greater field to study odd and peculiar characters presents itself than in the several departments of a large clothing house. A few days spent at one of these houses will bring one in contact with more quaint and curious people than one would encounter in a long journey. The machinery of a salesman's life does not revolve as smoothly as one would suppose

judging by a superficial glance. It is generally supposed that a salesman's duties consist merely in showing his goods, fitting them on, and having them wrapped up. A more mistaken idea could not be standing near Stanford.

"Indeed!" replied the millionaire, "I did would be pastime. The successful salesman imagined; for, if this were all, selling must be a close observer to enable him to "size up" his customer at a glauce and know how to approach him. He must be cool, cautious, determined, and possess an

almost inexhaustible supply of patience.

A SIGNIFICANT FACT. In nearly all houses there is a rule that i an fails to effect a sale he mus



That's What You're Here For. transfer his customer to another salesman The sales made by these transfers are numerous, proving conclusively one of two things-either the first salesman, through some reason or other, failed to make the proper impression, or the customer was such a peculiar character that the manner and language, combined with the different tac-tics of the second salesman, happened to catch his fancy. No one without the personal experience can realize the treme strain and tax to which a salesman's pa-tience is subjected. He must be prepared to meet all sorts of statements and arguments and be able to disprove them prompt-ly and in a genial manner. Under no cir-cumstance must he lose his temper; if he does he is lost, no matter how much time and labor he has spent or mental worry he

Customers as a rule are very practical, unsympathetic and independent, and imagine they have unbounded rights to which poor salesmen must pay due de erence. Should they be gently reminded of the trouble and annoyance undergone to effect a sale, he will probably be informed with the lest effrontery imaginably that "that's what you are here and get paid for!" and they "don't propose to buy" until they "look around and see where they can do the

AN UGLY TYPE.

Here comes the cranky customer walking in nervously: "I want some clothes!" "What kind?" asks the salesman. "I don't know; let me see some and I'll tell you," he answers very snappishly. The salesman, not affecting to notice the slight, shows this sort of customer a good suit at once. The customer glances at it, and with the remark,



Would Like to be a Dude

"That isn't what I want: there's nothing in this house that suits me," starts to rush out.
Now comes the tug of war that gives the alesman an opportunity to display his ability. Politeness and suavity are of no avail with this "subject," so other tactics must be resorted to, and that very quickly. The salesman must use a certain amount

of independence to prevent his customer getting the upper hand, and by a short, sharp, decisive argument convince him o inconsistency and unreasonableness. Unless the customer is a hopeless case this usually has the effect of bringing him back; the salesman can talk more naturally, the customer acts more rationally and generally a sale will eventually be made.

ANOTHER HARD CUSTOMER. The "undecided customer" enters with a very unsteady gait, an "I-don't-know-whether-I'll-buy-or-not" expression on his countenance, and is continually looking about him. He likes everything, in a measure, that is shown him; "this is pretty,"
"that looks well," "theother is cheap," and
so on, but he cannot make up his mind to
purchase. This customer is difficult, as he agrees with you in everything and leaves no room for argument. The first salesman be-comes worn out and usually transfers him; second salesman talks a little sharper and then assumes an air of sociability. He apparently becomes personally interested in him, converses with him on various subjects and finally gets him interested in a suit, and by an indomitable will and perseverance a

sale will often be effected. The customer who walks in whistling or picking his teeth with a toothpick, or the one who approaches with a slow, steady shuffle of the feet or a swaggering gait, belong to the same class. They always have more time than money. There is no use trying to push have or persuade them, and ing to push, hurry or persuade them, and the easier and more indifferent the salesman acts the better chance he stands of selling.

THESE REQUIRE SKILL.

wants in style and price, but will not decide until he looks around, for perhaps he will "find something that will please him still better at a lower price;" the customer who cannot make up his mind whether to buy a ready-made suit or "leave his measure wit his own tailor, you know;" the customer who is indifferent as to whether he buys today, next week or next month, and the one who doesn't know whether he wants light or

dark, medium or heavy weight, business or dress suit, but wants time to study over it. and "will call in again." These customers all require delicate and skillful handling. No specific rules can be laid down, as no two cases are precisely atike, and the sales-Tickling the Palate. man must use considerable discretion in using an argument that will at once be brief

An entirely opposite, though none the less curious character, is the "would-be dude." He is generally a diminutive specimen of humanity, and his clothes always appear as if they had done considerable service. The coat he wears is a little "dinkry" and looks about two sizes too short "dinky" and looks about two sizes too short for him, and his trousers want coaxing down. He is invariably a "bargain hunter," and as he examines goods, with his thumb and forefinger twisting the end of his thin, sickly-looking mustache, he excites a feeling of mingled pity and contempt. He usually wants a suit costing anywh tween \$5 and \$10, but which must have the appearance of a \$20 suit, and he is as exact in regard to material, style, fit and work-manship as if he were really purchasing a

suit at the latter price. HIS WIFE DECIDES. The oddity who worries you for half an hour trying on clothes and admiring him-self in the mirror and finally tells you he dare not purchase unless he brings his wife along, is a nuisance and is about on a par with the customer who wants "just any-thing" to wear for a few days, for as a rule, this latter individual can hardly be pleased from your whole stock. There is the "tony" er who walks in like a lord, and afte consuming considerable time, coolly inform you he does not want a suit, because he "never could wear ready-made clothing"; or perhaps pulls out his watch, and like a "Rip Van Winkle" after 20 years sleep, suddenly awakens to the fact that he has a train to make within five minutes, and of course cannot remain any longer. A some what similar, although a more considerate customer, is the one who tells you as he enters that he knows it is impossible to fit him, but wants to try "just how near he can get a ready-made suit to match a custon suit he had seen somewhere else, but which was too expensive." He expects close attention, although he has not the slightest

CAN'T HANDLE A CROWD.

The customer who brings three or four friends to assist him in selecting is worse than a pestilence. Through their various derisive remarks the would-be purchaser becomes disheartened. His friends have varied astes, but he must have them all pleased as well as himself, and should they finally agree on the same article, the chances are that the buyer will tell you he "wouldn't wear it as The salesman must be on sociable terms with the crowd, and act as a sort of arbitrator if he wants to effect a sale.

Considerable talking and manœuvering are required to handle the customer who has his art set on a suit worth about \$5 more than he intended to lay out, before he will pay the value or purchase something else not so ex-pensive. One customer expands his chest two or three inches and and is not satisfied unless be gets a garment with the enlarged measure marked thereon to fit him. The contrary customer who wants a heavyweight suit one who wants a summer-weight in winter; the "smart Aleck" who knows it all and the "country Jake" from Greenville who imagines he will be cheated unless he keeps a sharp lookout, are a few more of the types met with daily. THE BUSINESS MAN

There is a really shrewd class of customers mostly business men, who must be worked as carefully and systematically as the solving of a geometrical problem. You don't know when you've got him or whea you will eye you like a hawk, cross question you closely, and appears to be constantly studying; the answers must be prompt and plausible, his gaze met unflinchingly and without betraying the slightest emotion. otherwise he loses confidence and will make

some excuse to get out. The subteringes customers resort to in or-der to depart, are often amusing. "Wrap that suit up; I'll be back for it in 15 min-utes;" "I must meet a friend down the street to get some money;" "I didn't in-tend to buy to-day; I merely wanted to pick it out and have it laid aside', are a few of the stereotyped, worn-out excuses. Suffice to say the salesman's path is not altogether strewn with roses; and if he sometimes becomes despondent, is it to be wondered at? SAMLA WIELAR.

CARRIED BY THE TRAMPS

Facts About the Shipment of Live Cattle Across the Atlantic. New York Sun.1

The cost of shipping cattle from New York to London is not so great as bringing them from Kansas City to New York. The business is in the hands of tramp steamers and a certain grade of emigrant steamers, Some boats carry emigrants from Europe to New York and take cattle back. The cattle get as good accommodations as the emigrants. The cost fluctuates greatly, according to how many tramp steamers are in New York at one time waiting for loads of cattle. The cattle have to be shipped soon after their arrial in New York, as it does not pay to keep them here unless they are being fat-tened for the New York market. They are sometimes shipped direct from the cars, but asually they get a rest in the stock yards, and are fed and fattened there, so that they will not be liable to sieken and die on the way over.

The average cost is about half a cent a pound, live weight. This is higher than the freight rate on ordinary cargoes, and in-cludes the feed and care of the cattle on their way over. Ten men can look after as many cattle as there are on a ship. They can feed and water the cattle, look after those that are sick, and carry out those that are dead. A smailer force of men might be used if it were not for storms, when there is danger of the cattle breaking loose and falling against each other. Then the men have among the cattle and quiet them. This is the risky part of the trip to the men as should the cattle break loose, the men would be hurt. At this freight rate there is onsiderable profits in the shipments.

NEWMAN'S VIOLIN.

Story of the Cardinal Which Shows a Re

semblance to Erskine. Although essentially a meditative man Cardinal Newman did not forget the claims of recreation, and this he seems to have found chiefly in the charms of music. He violin player, and apropos of that accomviolin player, and apropos of that accom-plishment, a very happy story is told of him. of all others the noblest and most entitled to It is related that, shortly after his elevation by Pope Leo XIII, to the dignity of Cardinal, some one from beyond the Tweed wrot a strenuous epistle to him, challenging him to a discussion on the "merits of Popery." His Eminence was in no mood for disputa tion, and he indited a note to his adversar; in this wise: "I fear I am too old for sue violent exercise as you propose, but I hav a very fine old violin here at the Oratory and if you will favor me with a visit I shal be glad to play a tune or two for you to the

be glad to play a tune or two for you to the best of my ability."

The Cardinal, in this respect, appears to have resembled Ebenezer Erskine, one of the founders of the United Presbyterian Church, and whose early domestic associations were connected with Northumberland. Mr. Erskine, too, was a skillful performer on the violin; so completely did he charm a deputation who waited upon him to remonstrate with him upon such practices, that they departed with a deep-rooted conviction that the fiddle was by no means the "sinfu" instrument they had believed it to be.

SOME FANCY DISHES.

Favorite Recipes of Six of the Best Known Chefs of the East.

HINTS ON THE ART OF COOKING. The Ancients Excelled the Moderns in

THREE OBJECTS TO BE ATTAINED

Six masters of the art of cooking have been asked to send to THE DISPATCH some of their favorite recipes and their ideas generally in regard to modern cookery. Their answers, printed below, make a very interesting symposium.

From Delmonico's Chef. I have often been asked whether cooking

is one of the lost arts or if the angients had knowledge of any fancy dishes now unknown to us, which were superior to any that our most accomplished masters of the culinary art are able to concoct at the present day. That this is not improbable we cannot doubt when we consider how much greater stimulus to the invention of new and tempting dishes was constantly afforded the chefs of old by their employers. There is no monarch millionaire of our time who spends one-tenth as much upon the menu of his table throughout an entire year, as many of the old Roman Emperors expended upon a single banquet. We read that the Emperor Vittellius frequently lavished upon one of his great feasts sums that would amount to millions of our American dollars. He had hundreds of emissaries who were constantly traveling through his dominion in search of novelties in food and drink. He annually expended upon his table the enormous sum of \$100,000,000, and would soon have eaten up the resource of the entire Roman Empire if his gluttonous career had not been prematurely cut short. He often sat down to 10,000 different dishes at a single meal. His bill of fare included 2,000 different dishes of fish, 5,000 dishes of various kinds of fowl, and one dish called, from its enormous dimensions the Shield of Minerva, and composed of such costly ingredients as the brains of pheasants, woodcocks, the sounds of the lamprey brought from the Carpathian Sen. In comparison with such a bill of fare the

most elaborate menus presented at our most sumptuous modern feasts must pale their ineffectual fire and sink into utter insignificance. Fifty dollars a plate would now be thought a large sum to be expended on a dinner, but it would not have provided the one-hundredth part of a single dish that graced the entertainments of Vittellius, or of such other sybaritic Roman Emperors as Nero, Tiberius, Caligula, Heliogabalus and many others. American millionaires will have so pay their cooks a great deal more than \$10,000 a year, as one of them is said to do, before they can begin to approach within the shadow of the epicurean magnifi-cence of the monarchs of old.

In view of these facts we must conclude that fancy cooking is to a certain extent a lost art. That is, that many dishes that once delighted the palate of Emperors are wholly unknown to us, and must ever re main so, though doubtless many of these culinary triumphs of the past would be, like Katisha in the "Mikado," an acquired taste to modern epicures. Fortunately we still possess sufficient knowledge to get up a very fair meal, and have the skill to con-coct certain dishes at which not even a Vittellius or a Caligula would vainly endeavor to turn up his Roman nose. As an evidence of this I append some recipes, to the conand study, and which I think will be found

highly satisfactory: BOASTED DUCKLING SAUCE. Peel six sour apples, cook them in a little water and then pass them through a sieve. Add two ounces of scraped horseradish. Let it get cold.

When ready to serve mix with double its volume of whipped cream with a little sugar in

Serve cold in a sauce tureen.
The above is a most excellent sauce with ducks and geese. HASH A LA SAM WARD.

Cut in pieces one-eighth of an inch square some cold cooked tenderloin of beef, about one pound being the right quantity.

Hash two shallots.

Cut in pieces an eighth of an inch square one ounce of raw ham, two ounces of fresh mushrooms, two ounces of boiled potatoes.

Fry the shallots in hot water, add the ham, the mushrooms and potatoes.

the mushrooms and potatoes.

Fry altogether and then add two gills of brown sauce, salt, pepper and a little nutmeg. Let the whole cook five minutes.

Then put the tenderloin in with it and let it get very hot without boiling. Dish up, sprinkle a little hashed parsley over it and garnish the plate with some toasted bread cut in fanciful shapes.

EGG EN COCOTE For this there is needed a peculiar vessel Fry in het butter one spoonful of onions, two
of hashed mushrooms, one of truffles, sait and

of nashed mustrooms, one of trumes, sait and pepper.

Butter a cocote.
Add the whole.
Break two eggs in the cocote.
Pour a little boiling butter on the eggs.
Put the cocote in a saucepan with water and cook in the oven six or eight minutes.
C. RAUHOFFER.
Chef of Delmonico's, New York.

There are persons who affect to decry the cook's profession. They represent him as one who caters only to the sensuality of man. and who fosters gluttony, sloth and selfindulgence. They denounce cooking as unworthy of a man, and hold that it should be left to little girls and old women. A calm, dispassionate, common-sense view

of the subject will at once prove the fallacy

of such ideas. Food is the fuel which feeds the fire of life. Without its nourishing stimulus the athlete could not perform hi feats of strength, the singer could not pour forth those liquid notes which charm a brgathless multitude, the orator could not let loose the flood-gates of his eloquence to wash away the fortifications of error and oppression, and the writer could not conceive those grand thoughts and weird imaginings which live upon the printed page and in the memory forever. For the proper prepara-tion of their food—the presentation of it in its most healthful and palatable form mankind are dependent upon the cooks. Since, then, food is the main-spring of life—that which maintains and preserves it and which, in short, keeps it in existence—and since the cook is the preparer of that food, is he not, therefore, the nearest of all men to the Deity? The Supreme Being creates life, the cook furnishes the means to maintain it. Is not the maintaining of life second only to the creation of it? Surely the answer must be in is credited with having been an excellent | the affirmative, and that answer once given

Next to the preservation of life, the great object of fine cooking is to present food in as an attractive a guise as possible. To do this successfully the first essential is a well-arranged bill of fare. This is one of the highest, most important branches of the culinary art, and one in which many who culinary art, and one in which many wno are masters of every other department of cookery lamentably inil. Before complying with the request to give recipes for some of my original and favorite dishes, I will outline what to me seems a model bill of fare for dinner, after which, without further preface I will furnish the recipes desired.

DINNER-MENU. Consomme plain with cream of asparagus. Baked blue fish, wine sauce. Spanish mack-erel. Soft shell crabs. Sea bass. Entrees.

Chicken, Lamb. Ducks,

Vegetables.
Asparagus, peas, beans, cauliflower,
Dessert. Pudding de plumete. Queen frittera. Maran gues glaces. Bavarois au frambolsa.

And now for the recipes: CHICKEN SAUTE LA CHASSEUR

Take one chicken and cut up in four pieces, put in a frying pan with a little olive oil and fry till brown, adding a little flour.

Add a few chopped onions, shallotes and mushrooms.

One glass of claret wine and two tablespoon fuls tomato sauce are to be added; also two tablespoonfuls of minced celery. LAMB CHOPS A LA MAINTENON,

Fry or boil two pounds of lamb chops.
Slice four onions, fry in butter, pprinkle a little flour and add sufficient milk to make a thick sauce.
Then add the beaten yelks of four eggs.
Put in a dish to cool.
Spread on one side of the chops, and then brown them in the oven.

PUDDING DE PLUMETE Take as many pieces of sponge cake as de-sired and pour hot custard over them till

red and pour hot customers soaked.

Then take one-fourth pound dried cherries are cutron, two ounces large raisins and two cunces citron, two cunces large raisins and two cunces citron, two cunces large raisins and two ounces dried prunes.

Soak in half-pint of brandy.

Add and mix half a package of dissolved gelatine and one pint of whipped cream.

Place in mold.

Take one glass of water and two ounces of butter and put in the stove in a saucepan. When this comes to the boil add half a pound of flour and stir till stiff.

Take off the fire and add six raw eggs separately, beating each one as added till a soft dough results, then fry in lard in pieces the size of a walnut.

QUEEN FRITTERS.

of a walnut.

AUGUST CHAUNCOUNCET.

Chief of Weicker's, Washington, D. C.

From a Boston Chef. There are few articles of food which are susceptible of a greater variety of methods f preparation for the table than lobster This fish, by the way, is one of the most nutritious, as it is one of the richest and most tempting to the epicurean palate. It is regarded by many as highly indigestible, but it is not necessarily so if properly pre-pared and eaten with judgment and discretion, care being taken to avoid excessive indulgence in it, and also to avoid partaking at the same time of other kinds of food which are antagonistic to and do not har-monize with it. The recipes for the prepa ration of lobster, which I append below, will be found to be among the best and most palatable ways of preparing this dainty and elicious edible:

LOBSTER A LA MARYLAND, Cut all the meat off a good-sized lobster in pleces one inch square.

Place in a saucepan on a hot range, with an ounce of fresh butter.

Season with a pinch of red pepper and sait.

Cook for five minutes.

Then add a winegiassful of good Stauvent

then and a wise, and the short with one-half sherry wine.

Have yolks of eggs in a bowl with one-half pint of sweet cream.

Beat well together and add to the lobster.

Gently shuffle a little until it thickens well Terrapin a la Maryland is prepared ex-

when she is intrusted for a number of years etly in accordance with the above recipe for lobster, except that the terrapin must be with the welfare of a body, marvelous in proportions, "fearfully and wonderfully made." Added to this that the germ of imwell cooked before the meat is taken out of the shell, and great care must be exercised not to cut the gall. LOBSTER A LA BOARDMAN.

bility is correspondingly increased. A father's responsibility is great, but a mother' is still greater. What pen can picture the joys of motherhood? Out upon your morbid pessimist, who looks through the Cut the meat of two lobsters into small, square pieces, and place in a saiad bowl. Finely chop three hard boiled eggs and add to the lobster. to the lobster.

Chop finely two shallots, and add them also.
Then add a teaspoonful of finely chopped olives, one of parsley, and the white part of a celery root.

Season with a tablespoonful of salt, a little crushed white pepper, a dessertspoonful of Worcestershire sauce,—a tablespoonful of olive oil, and two tablespoonfuls of white vinegar.

gar.

Then add three tablespoonfuls of mayonaise dressing, and serve with a little parsley on tog LOBSTER A LA AMERICAINE.

Take the meat of one or two lobsters cut i Have a pan of olive oil on a hot range.

Chop very fine a small onion and a little rarlic and one green peopper.

Add all to the lobster.

Season with a pinch of pepper and salt, adding also a glass of white wine.
Reduce for two minutes.
Add a gill of tomato sauce and two peeled
tomatoes cut in pieces.
Cook the whole together for ten minutes and
serve hot. CURRY OF LOBSTER

Make a good curry sauce of ene cunce of good butter, two or three tablespoonfuls of flour, two ditto of good Indian curry and one Let all simmer together, with one-half pint of white broth for one-half hour; then strain

through a sieve.

Put in the cut pieces of two lobsters, and ook for ten minutes. Serve with a border of boiled rice. LOBSTER EN BROCHETTE AU PETIT SALE.

Cut one lobster into pieces one inch square. Lay them in a bowl, with a little pepper, salt, nutmeg and a tablespoonful of Parisienne sauce. Mix all well together.

Mix all well together, and with them arrange in the center one piece of lobater and one mushroom alternately until all the lobater is transferred by the skewers.

Then place them on a broiler and broil for eight munites, turning at frequent purery.

Then place them on a brother and broken seeight minutes, turning at frequent intervals.

When done serve on a bot dish, with three slices of broiled bacon, and pour a gill of melted butter over the whole.

HERMAN J. BERGHAUS,

Chef of Young's Hotel, Boston.

After Mrs. Cleveland. Variety is said to be the spice of life, and constant repetition of the same dish tends agony. The uncurbed temper of the child will, ere long, rebound upon the mother who thus, out of false love, fails to chide and correct evil propensities while the twig can be bent and twisted to her will. There to deteriorate man's physique, as well as to disgust him with his food. For this reason the ingenuity of cooks in all ages has been taxed to the utmost to devise new and are thousands upon thousands of women to-night, in all classes of society, waiting for and dreading to hear the footfall of their elaborate methods of preparing the simplest viands. The more common and the more generally used the article of food, the greater the necessity for cooking it in some novel way. I take pleasure, therefore, in presenting the following recipe for what I call

CREAM OF EGG A LA MRS. CLEVELAND,
Boll six eggs 20 minutes.
Separate the yolks and whites.
Mash the yolks and add them to one pint of
cream salted and buttered to taste.
Cut up the whites and place them on six
slices of well-browned, buttered toast, over
which pour the cream and yolks mixed as
described above.
YOSEF BUYLER.
Chef of Willard's, Washington, D. C. CREAM OF EGG A LA MRS. CLEVELAND.

The Ebbitt House Gentus In the preparation of any dish it should ever be the aim of the conscientious cook to secure three great essentials of good cooking, which are that his dishes should be first. wholesome; second, palatable, and third. attractive in appearance. The following recipe most happily combines all three of these points:

Mix one-fourth pound finely chopped ham with equal quantity of bread crumbs.

With a paste brush egg over ten mutton entiets with white of egg, and then cover them with the ham and bread crumbs.

Placo them in a bot frying pan containing ten tablespoonfuls of olive cil.

Fry for ten minutes, and serve with a thin border of mashed potatoes, having seasoned the whole to taste.

Chef of Ebbitt House, Washington, D. C.

COTTLETTES DE MOUTON A LA REFORM.

Another Washington Chef. There is no branch of culinary art which affords a wider field for the ingenuity of the well-skilled cook than the preparation of meats and fowls. The number of ways in which these may be presented at table are limited only by the inventive powers of the culinary artist. I append a favorite recipe of this kind, which amateurs will find well worth trying: CUTLETS OF CHICKEN WITH SAUCE PERI-

Cut one chicken very finely with the point of beef tongue and a few truffles. Mix in a saucepan with an owner best tongue and a few truffles.

Mix in a saucepan with an ounce of butter, a
fill of sherry wine and sufficient flour to give
he requisite consistence.

Make into small cakes the shape of a cutlet.

Fry brown and serve cold.

W. M. TATLEURS.

Chef of Riggs House, Washington, D. C.

GARDE.

on the principle, too often overdone, as are all maxims "Spare the rod and spoil the child." The act of inflicting chastisement to her beloved child was most obnoxious. It distressed and pained her beyond measure. One day the oft-repeated oftense had again been repeated. The mother took the boy "Times are getting so hard," remarked an unsuccessful business man, "that it's getting to be all I can do to collect my thoughts."

A TALK FOR MOTHERS.

The Country Parson's Thoughts Upon the Duties of Maternity.

MORE THAN NATURAL INSTINCT.

IWRITTEN FOR THE DISPATCH.

In days of old the greatest honor con-

ferred upon a woman was when she was

blessed by being made a mother. To some

extent the self-same idea still holds, al-

though the dictates of modern fushion have

partly nullified it. A new being, with an

mmortal soul, ushered into a world of sin,

the peculiar charge of its mother, both for

this world and the next, should be con-

sidered an event fraught with vast import-

ance. The strongest of all love is a mother's

love-strong, because it is constant; strong,

Some people call mother's love "maternal

instinct," and seek to verify their theory by

pointing to the animal world, and showing

how the lowest of God's creatures manifest

an instinctive regard for their offspring.

Such people forget that human beings have

immortal souls, and that a true human

mother has a dual love. Granted, that there

is such a thing as maternal instinct, it is

none the less true that there is a higher and

a purer mother love than that. When we see the mother bird fluttering in a fright

above her nestlings and trying to lure away

the destroyer of the home, even sacrificing her life for that of the yet unfeathered brood, we cannot refrain from admiring such a God-implanted instinct. Maternity

softens the ferocity of the roaring lion, and robs the eagle of her piercing glance, leaving a more kindly impress on the eye. Does not the animal world, with its limited

conceptions of right, led on simply by instinct, teach the human mother a lesson

in preparing for her offspring and in caring for its luture? Sometimes in a few hours,

or days at most, the animal mother has performed all the functions of maternity, and the offspring is able to take care of itself. It is not thus with human beings.

Does it not seem strange that man, who lords it over all created things, is in infancy the most helpless.

The Mother's Responsibility.

If the animal mother display such tender

solicitude for her young, who so early in life

can look after its own needs how much more

anxious should the human mother be when

mortality is within that body the responsi-

maze of unknown years and sees all the fogs and storms and ragged rocks of life,

Between every mountain of sorrow there is a vast and fertile valley of bright sunshine and gladness, where unhampered joy holds high carnival.

As the mother presses her new born in

the possessor of a new nature? With her child, as its twin brother has been born a new kind of affection, from which all of selfishness and passion has been eliminated.

She has new aspirations now. Till this

time her life may have beenga comparative

blank. But now it has a new quality. She

life, the forming of a destiny, the making of

Greatest in America.

In free America every mother has the

right to hope that her son may become a

leader, if not the leader of the nation, and

thus I hold that American motherhood car-

ries with it far more responsibility than

that of any other country. In possibly

nine cases out of ten, the child will be what

the mother makes it. See a giddy, foolish girl wandering from the pathways of

modesty and virtue, and in too many cases you will find that the springs of profligacy

take their rise from the mother. A young boy, wayward and unmanagable, easily led

into temptation, is sometimes so because of early indulgences and lack of disciplinary

training on the part of the mother. In in

disposition, scratching and fighting every other child. The silly mother thinks him

laughs at his precocity.

In a few years he pulls at her maternal

heart strings, and gives her untold pangs of

sons, who may credit a large portion of their

How to Punish.

What would you do with a child that has

inherited an evil disposition, or that mani-

fests one without the inheritance being

traceable? Would you thrash the evil out

of him with a rod? No; most emphatically,

no! As a fixed principle I object to severe corporal punishment. The mother who expects to break the will of her child by breaking its head is off the track. It used to be the fashion to "lick" a child half to

death and then thrust it into a dark closet to reflect. I have been there. If ever I

held communion with the little sprites that are supposed to inhabit genena and visit earth occasionally it was then and there. I have known mothers who have indulged

their children and palliated a thousand

faults and failings for weeks at a time, who,

under some sudden impulse at another time, have nearly killed the child for a compara-

tively trifling offense. Under such circum

stances is it not more than possible that

that some of them may be odious?

Some mothers seem to enjoy thrashing their children. I have a recollection, and

not a very dim one, either, of a strap about 15 inches in length and one inch in breadth.

that was worn so brightly by friction that

you could almost see yourself in it. As a general rule, it was only used when and where it would do the most good, but there

were times when its utility was very ques-

tionable. Beyond the fact that it was an aid to the capiliary circulation, inducing a free action of the life-giving fluid, and relieving the active brain of extra pressure, I question if it did much good. I have

gazed upon that instrument of torture many a time, and have secretly longed for its de-struction. Before a mother inflicts corporal

punishment, let her be sure that it will have the desired effect.

Touching and Effective.

I shall never forget an experience related to me by a mother. Her child had done

omething that it had been chastened for

many times. The mother was tired of use-

lessly using the rod. She had hitherto gone

omparisons may be made by the child, and

present woe to past neglect.

fancy, possibly, he manifested a pugnacious

She admires his spunk, and

sees the world through a new lense. has a clean page upon which to write

a man.

because of its very unselfishness.

and as sullen as possible.
"Go on, sir," said the mother, "whip me."
The little fellow lifted the cane in the act God Implanted in All Living Things, is the Human Mother's Love. RESPONSIBILITIES OF PUNISHMENT

you can ten times.

The little fellow lifted the cane in the act of inflicting punishment but it fell impotent at his side. Then with a flood of tears he exclaimed: "Ob, mamma, I cannot do it, It burts me here," pointing to his heart. "You must whip me, mamma. Let me be whipped. Ob, I cannot whip my mother. Indeed I cannot."

Taking the child in her arms the mother sought to instruct the little fellow by words. sought to instruct the little fellow by words of tenderness. He was never known to repeat the offense. Do you think, mothers, that the child did not remember that lesson

aside and told him that she could not whip him any more. "Now," said she, "I want you to feel just

how it hurts me to whip you. Here is the caue. I want you to strike me as hard as

"Go on, now; you must whip your mother. Why don't you commence?"

He had been all rebellion up to this time,

The little tellow whimpered,

Go ye and do likewise. As the Child Matures.

But, mothers, your children cease to be children only too soon. If you have conscientiously done your duty by them in childhood it will not be your fault if they go astray. Do the very best you may, and then the inherent evil of the human heart, which is "deceitful above all things and desperately wicked," may assert itself. Under such circumstances your skirts are clean. Too many mothers are over anxious to have their girls married and settled." Match-making mothers often repent their actions. To fill a girl's mind full of anticipations of this charpeter while the body and soul is undergoing a formative process, is little better than a crime against human nature. Marriage as often mars as makes a girl when it is the outcome of materials. girl when it is the outcome of maternal haste. The mother who encourages her daughter to make serious entanglements with the sterner sex just as the teens are be-ginning to dawn, very often sows seeds of misery which the daughter will reap in abundance. There is enough sorrow and pain in the world without inviting it to make its advent too soon. Fearing that her daughter may not "make her market" if she waits until nature has carried out its programme, the mother may place in peril the whole life—that life which she loves more

than her own. Ah, mother, let your daughter sing the sweet song of maidenhood, let her young voice ring with unwavering melodythrough every number of life's grand harmony. her wait until the great conductor of her destiny shall wave his baton. Let the theme of the varying solos be fully enjoyed, and then the chorus, when it bursts upon the ear and heart, will be all the more en-THE COUNTRY PARSON. trancing.

Sizing Up His Relatives.

New York Herald.] Young Brassey (to Banker Wall, who loesn't know him)-Say, Governor, let me have a hundred, will you?

Banker Wail-Why in Halifax should I et vou have money, you jackanapes?
Y. B.—Your daughter told me last night that she would be a sister to me. Doesn't that make me your son?

Always That Way.

Detroit Free Press.] Twenty-one years ago a Georgian man was advised to carry snuff in his pocket to throw into a mad dog's eyes, in case he ever met one. He has followed the advice right to a dot, but after all these years an old mule backed up to him the other day and kicked him off the face of the universe

fant to her breast she glances upon it with a gleam of hope and trust. She sees only the flowers, and the meadows and the placid streams. Her heart is full of joy, and why MADAME A. RUPPERT should it not be so? Has she not become



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