PITTSBURG DISPATCH, SUNDAY, NOVEMBER 23. 1890. THE Bake in a moderately hot oven for about one BOWSER HASA HOBBY, and when I took my place at the table, be-hold, there were the bones of Julius in a soup. Maude took one look at him and left the table. FOR NEXT THURSDAY CHRESE STRAWS. with kerosine oil, opened all the dranghts and let her hum. Then we approached the CHRESE STRAWS. Three tablespoonfuls of Parmesan, or any other good, rich cheese, three tablespoonfuls of sifted flour, one teaspoonful of butter, half a tea-spoonful of sait and the yolk of an egg, beaten with a tablespoonful of lee water. Stir these ingredients together until smooth and add the beaten white. Divide into two parts and roll thin on a floured molding board. Shape into small rings, and cut strips about four inches long and one-half inch wide. Place both on greased paper in a baking pan, and bake for 15 minutes in a very moderate oven. THANKSGIVING MENU THEIR FIRST TURKEY. Another recipe from the same source, for "Maude," said I, "this bird is all right oyster soup, is truly delicious : Two quarts of strained oysters; boil three pints of milk; braid up two teaspronsful of flour with one ounce of butter; one teaspronsful of dour with one ounce of butter; one teaspronfu of white pepper; two teaspronful of salt. Let the milk come to a boil, then add the mixture and toss in the oysters, let them boil up once-no longer-add a teacupful of rich cream. This Time He Proposes to be Athletic Thanksgiving Recipes From the Good except his complexion. He has a dark, dis-sipated look which I don't like." "It's because he hasn't been shaved," Maude said. "The little feathers have to be cut off close to his skin." "Jennie," said I, to my sister-in-law, "is Ellice Serena Gets Up au Ideal Dinall that turkey in the soup?" "Why, yes, Howard, I believe so," she said apprised and Get Very Strong. Wives of Washington. ner for Next Thursday. Howard Fielding's Reminiscences of said surprised. I lifted the tureen from the table and the Thanksgiving That Followed MRS. LOGAN'S FAMOUS MINCE MEAT BUMPS HIS NOGGIN WITH A CLUB. SHE STEAMS HER FAT TURKEY. poured the contents out of the back window. It struck on the janitor's head, but I paid him for a hat and a vest and an injured digcream. Before dishing, add two wine glasses of Madiera. This soup is best made about ten minutes before serving. THEY SHAVED THE TURKEY. "Don't they burn 'em off? I've heard about singeing fowl. Of course they do. Just lift off that stove lid and we'll improve oven. They should be of light brown color. Put the strips in bundles and place in the rings. Cheese straws may also be tied in bundles with a bright ribbon, or piled, log cabin style, on a fancy Soups, Pies, Cakes and Puddings to Go After Recovering He Declares His Wife Hit nity, without a murmur, for the ghost of How to Prepare the Dainty Dishes That Go Julius was laid at rest. HOWARD FIELDING. MRS. TUCKER'S CRANBERRY JELLY. With the Savory Turkey. Him With a Hammer. HE WAS THE CHEF DE CUISINE. Along With It. Cranberry sauce is an important Thanks-giving item, and the following recipe for cranberry jelly has been tested again and again, and has never been found wanting. Mrs. General Logan's daughter, Mrs. Major Tucker, gives it to me. It reads: his personal appearance in a hurry." Maude lifted the lid, and a column of flame rose half way up the ceiling. "You'll burn him all up if you put him in there," cried Maude, and she hastily re-REMARKABLE FEAT UPON THE BAR STOMACH TICKLERS FOR NOTED MEN HINTS FOR QUEENS OF THE RANGE IN THE GOVERNOR'S GIFT. SQUASH PUDDING. Painful Confession of His Better Half That Take half a winter squash, cut in pleces, re-move the seeds and steam until tender. Scrape the pulp from the rind, press through a sieve and to one quart add five level table-sponnfuls of butter and a quart of boling milk. When cold add a level teaspoonful of ginzer, a pinch of sait, a pinch of alispice, two table-spoonfuls of cintament, a pound of brown Inspired Him With a Great Deal placed the cover. The Various Offices Mr. Pattison Will Have WRITTEN FOR THE DISPATCE. CORRESPONDENCE OF THE DISPATCH. "We never can serve him up with those Boil one quart of cranberries with sufficient water to prevent them from burning; strain through a sieve; add sugar to taste, and again boil until thick. Pour into a mould and set aside until cold, when it can be turned out. to Distribute Among His Democratic Thanksgiving Day, as we are accustomed WASHINGTON, November 22 .- Thankswhiskers on him," said I, looking ruefully at the turkey. "I guess we'll have to come back to your original suggestion and shave to it, is distinctively and peculiarly an American holiday; and, although it is now and Republican Supporters-How the giving comes next Thursday, and prepara-Various Places Pay. tions are going on at the homes of our statesmen in Washington. It used to be SHAVING THE FOWL'S WHISKERS. by custom and unwritten law a permanent a pinch of sait a pinch of alights, for your spoonfuls of cinnamon, a pound of brown sugar, and the yolk of eight well beaten eggs, Mix well and stir in the whites of the eggs, beaten to a stiff froth. Bake in a moderate oven in pans lined with The best paying offices Governor-elect While Maude prepared some bread crumbs institution, yet it is difficult to determine Pattison will have to give out, says the that most of the prominent men ate their Who Mrs. Bowser, in for "stuffing," I got out my razor and tried to scrape the turkey into game. But he didn't take kindly to a dry shave. I had to lather him. I felt so much like a barber Mrs. Senator Dolph has written out for Philadelphia Press, are the Attorney Gen-eralship and the Secretary of the Commonhow it came to be so. The authorities which Thanksgiving dinners in their own States. me two recipes, one for spice-cake, and one for snow pudding. Either will be found de-licious. The spice-cake is made as follows: They Loaded Him With a Rolling Pin and Marrowly purport to be authentic as to its origin and C This was when it was not the fashion to rich paste. As the mixture should be thick as boiled cuswealth. The former receives a salary of the circumstances which have brought it bring their families to the Capital. Now about do not by any means harmonize. It The quantity of spice may be increased if the taste requires it. licious. The spice-cake is made as jointws: One cup water; one cup butter; one cup syrap, or New Orleans molasses; one and one-half cups sugar; three cups flour: three eggs; two teaspoonsful (moderately full) yeast pow-der: two teaspoonsful (moderately full) genger; one-half teaspoonful (moderately full) ginger; one-half teaspoonful all-spice; one-quarter, or less, teaspoonful cloves, mace and nutmeg, (each.) \$3,500, but the fees of the office make it while I was engaged in this process and the poor turkey looked so human and wretched the most of our great men are rich men. worth, in the estimation of leading lawyers, is, however, agreed that a very common and They own homes in Washington as well as S. OWEITTEN FOR THE DISPATCH.) that I got to talking to him. I called him Julius Caesar and asked him his opinion on prevalent notion that it is traceable to the anywhere between \$16,000 and \$18,000 a elsewhere, and many of them keep their At the coming of this season, memory al-CHOICE MINCE-MEAT. year. The salary of the Secretary of the Commonwealth is only \$4,000 a year, but he also receives fees which bring his salary up families here the year round. Puritans and Plymouth Rock is an errone 20 ways carries me back to the first Thanksgivvarious topics-the tariff, the weather, and the condition of trade. Afterwards I in-quired whether he would have bay rum or "tonic"; and then I gave him a wet sham-There will be at least \$100,000 spent in ing Day in that household of which I am ous one. The fact is well praved that many days of the nominal head. Not a line of the picture Washington next week on Thanksgiving to about \$12,000 or \$15,000 per annum. Either of these officers are better paid than fasts and likewise of thanksgivings were appointed to be observed in England in the turkey, and the mince meat in the markets indes beyond recall; partly because I date Here is the recipe for snow pudding: poo in a large pan, and called "next!" These trifling pleasantries put Maude in could not be packed into a freight car. A the Governor, who receives a salary of \$10,000 and no fees. The other offices which the Governor has the power to fill, together with the salaries attached, are as follows: the best blessing for which any man can time of Queen Elizabeth. During the Revgreat deal of money will be spent here in offer thanks back to that period, and partly good humor, and she said that cooking was olution fast days and thanksgivings were of because the dinner at our flat that day left charity. The churches are organizing, and a good deal easier than she had supposed. it may be that some of the Cabinet will do an everlasting impression upon my digestive

RAMMED THE LOAD DOWN. We encountered some difficulties in stuff-

mas times down East. We had conducted these operations in the

dining room because it was large enough for two people to move about in without

knocking each other down. I now raised the bier of Julius and bore him towards the

kitchen. But the stove had been busy dur-ing my absence. It was absolutely redhot

in every part, and the paint on the opposite wall was beginning to blister. When I put

my head into the room my hair curled up. I stopped so suddenly that Maude ran vio-

lently against me and bumbed her nose on

my shoulder blade. She screamed, and I dropped Julius on the floor.

A VERY WARM PLACE.

I consoled Maude for her mishap, and by

that time the open door had cooled the kitchen so much that I could get inside and pick up Julin, but neither Maude nor I

We had been married but a few weeks, ing the turkey, owing to our inexperience, but with the aid of the rolling-pin as a ram-rod I at length succeeded in concealing the and I had much to be thankful for. Maude, too, seemed resigned. Even that dinner, if I had known I was to survive it, might have bread crumbs which Maude had prepared. had a silver lining. It is natural to sup-pose that we could have wished to dine by Then we sewed him air tight with a darning needle. After these formalities I put Julius on his back in a pan; poured some water over him, peppered and salted him, and offered him such other delicate attentions as pose that we could have wished to due by the light of the honeymoon with only each other for company. Mande was so proud of her home, and I was so proud of her, and we were both so proud of me, as a man were suggested by recollections of my grand-mother in the old Thanksgiving and Christ-



20

apparatus.

His Honeymoon.

of Moral Courage.

Escaped a Big Explosion.

dared approach the stove near enough to open the oven. I lost nearly all of my whom even the most indiscriminating and nearsighted observer would recognize earsighted observer would recognize as a aodel husband, that we resolved to ask Tom Reynolds up to dinner. I will remark, in parenthesis, that Tom, being discriminating and far-sighted, stayed away on this occu sion, but we expected him, and made preparations to fill him with turkey, pie, and desire to forsake the lonely path of celibacy.

A VERY LIBERAL MAN.

The servant told me to order my turkey in advance, and she suggested an eight-pounder; but as I walked to the butcher's shop, the warm, expansive generosity of my heart rose up and protested against such niggardliness, An eight-pound turkey might be the right sort of a bird for a bachelor to take home to his lonely apartment, and cook over an ulochol lamp. I could see, in fancy, some poor solitary man ganwing an eight-pound turkey by the dying embers, with only one plate and one chair, and the spirit of deso-lation for company. But for a married man whose heart was on both sides of the table. and his friend on one end of it, no lean and scanty fowl would answer. I would not have Tom to go away and say "poor Howdy; now that he is married, he has to economize, and

moustache in various reckless attempts. Finally I got the blower and poker from the agers of Dixmont Hospital and five managers of the Norristown. The nine trustees of the Miners' Hospital at Ashland are also parlor grate, and by holding the blower be-fore my face like an old Roman's shield I appointed by him, as are the five managers managed to get near enough to open the oven door with the poker. Then by the of the Huntington Reformatory, the five in-spectors of the Eastern Penitentiary and two same tactics I slid the corpse of Julius into of the five inspectors of the Western Peni his crematory and shut him up. "There's one good thing about a fire like that," said I, with the air of a ten-thousandtentiary. In case of vacancies in any of the State or county offices he is authorized to fill such vacancies until the next general election STAR OF THE SOUTH. Appearance of the Fourth Largest Diamon in the World.

> diamond in the world is the Orloff; the second in size is the Pitt, or Regent diamond; the third is the Flor-Star of the South as entine, or Grand Dia-

> > half of its

say, it assumes

fraction a certain rose

Adjutant General. Superinteedent of Public Instruction.... Insurance Commissioner. State Librarian

rivate Secretary to Governor.....

selistant to Executive Clerk.....

Factory Inspector. 1.500 Eight Bituminous Mine Inspectors, each. 2,000 Seven Anthracite Mine Inspectors, each., 5,000

The Governor has almost twice as many

nore appointments, but they are nearly all

to positions of honor with no salaries at-

tached. "There are also some offices in Phil-

adelphia that he has to fill, and they pay.

He will have the appointment of four mem-

hers of the State Pharmacentical Examining

essenger.....

light Watchman.

Cheese Straws, Squash Pudding, Mince Pie, Raisins, Fruits, Coffee. mond; the fourth is the Star of the South RAW OYSTERS. This great stone is a For each guest serve three large oysters, arnished with thin slices of lemon. gem of singular beau-VA CREAM SOUP. ty, found by a negress

frequent occurrence. After peace was established, efforts were made in some of the States to keep a stated day annually for a thanksgiving, but this in many cases was bitterly opposed, but always on political grounds. Those who doubted the expedivinegar. ency and even the right of a Governor or the President to fix a day and set it spart for that purpose were of all parties. Among them was Thomas Jefferson, the author of the declaration. SALTED ALMONDS. CUSTOM GROWN INTO LAW. But now it seems to be an accepted insti-tution, and as such it is a singular example of custom making law. For the President when he issues his proclamation fixing the day and requesting the people to observe it, has, so it is said, no warrant of law for it; but singularly also almost every State has

by law declared the day which the Presi-dent shall appoint for Thanksgiving a legal Board. This is one of the boards that pay. Its duty is to examine all persons who may desire to enter the retail drug business in the State, and to investigate all violations of the law, and prosecute all offenders. He also appoints the members of the State Board of Health. The members of this holiday. But it is as one of the great social festivals that the majority of people now regard this day. More and more is it looked forward to with anticipations of pleasure, as a period of joy and gratefulness when there shall be a family meeting, when friends are to be invited and expected to partake of our

board of heatth. The memory of this board are paid their traveling and other necessary expenses. The State Fisheries Commissioners and the Geological Survey Commissioners are also appointed by the hospitality, when the table will be supplied with good cheer and everybody is expected to be responsive to those generous feelings Governor, and are paid their expenses. The members of the State Board of Charities receive similar compensations. In addition to these he appoints all of the which are round us and touch us on every On these occasions that cheerfulness and

managers of the Danville, Warren and Har-risburg hospitals for the insane, three man-On these occasions that cheerfulness and those offers of welcome must not be for-gotten, lacking which feasts often prove tasteless. None knew this better than Lady Macbeth, whose breeding and courfesy will not be questioned. She notes that her husband at the banquet cannot touch his food, and she says in queenly fashion: My novial lord"

My royal lord. My royal lord. You do not give the cheer; the feast is sold. That is not often vouched while 'tis a making. "Tis given with welcome. To feed were best at home; From thence, the sauce to meat is ceremony; Meeting were bare without it.

And now to dinner: THANKSGIVING MENU. Raw Oysters, Raw Oysters, Thin Slices of Buttered Brown Bread, Cream Soup, Salted Almonds, Celery, Olives, Bolied Fish, Cream Sance, Bolied Potato Balls, Steamed Turkey, Oyster Dressing, Giblet Sauce, Jellied Oranberries, Baked Ham, Baked Macaroni, Creamed Cauliflower, Simmered Onions, Wipped Potatoes, Sweet Bread Saind, Cheese Straws. The largest cu

CHOICE MINGE-MEAT. Take 435 pounds of choice rump steak, which, by boiling, will be reduced to two pounds. Chop it fine and mix with it 435 pounds of chopped apple, three-quarters of a pound of good beef suct (skin removed) minced to pow-der, two pounds of currants, washed, dried and floured, a quarter of a pound of citron, minced and floured, the julice of one lemon, the pulp of one large orange, 435 tablespoonful of powdered cloves, 335 pounds of sugar, part of it brown, three grated natmega, three pounds of raising (stoned) and boiled until quite tender, ta cupful or two of the raisin liquor, some good sweet cider and a cupful of sweet pickle syrup or vinegar. as Secretary Whitney did, and give each of his department clerks an order for a fat, round turkey. The President's turkey will

probably come from Rhode Island, and there is no doubt that he will as usual re-ceive a number from different parts of the country. Mrs. Harrison has not yet planned r vinegar. Add more sugar and spice if necessary. Bake in rich paste with or without upper rust. If baked without an upper crust, cover with a spread with a her Thanksgiving dinner, save that she has decided to have roast turkey, cranberry greased paper, and when done spread with a meringue of the whites of egg beaten to a stiff froth, and sweetened.

sauce and pumpkin ple. THE THANKSGIVING ROASTS.

table.

Shell a pound or more of almonds, cover with boiling water and let stand for a few minutes. Throw them into cold water and rub the skin off with the ingers. Mosten with fresh butter or olive oil, sprinkle with salt and set in the oven—which should be moderate—for ten minutes to brown. I have visited during the past week a number of leading ladies, and have procured from them recipes for Thanksgiving dishes, and points on Thanksgiving dianers. Every

woman has some new idea to offer, and the advice of all is the result of their own per-COFFEE. sonal experience. Mrs. Justice Field tells me that she received a number of angry Let the coffee be pure Mocha, picked over-Have it coarsely ground, clarified with genletters from temperance women because she once advised that the Thanksgiving turkey

ine Russian isinglass. Serve it hot and strong. ELLICE SERENA. be fed on English walnuts and sherry a few days before it is killed. But she tells me CHIMPANZEES WITH TORCHES.

Wonderful Story of Their Perform Vouched for by Emin.

The Msongwa forest is infested by a tribe of chimpanzees of great stature, who make almost nightly raids on the villages and little plantations of the Mswa natives, carry-ing away the bananas and other fruits, says Stanley in his book. There is nothing very remarkable about this fact, since many kinds of animals make pillaging forays upon the habitations of men; but the sur-prising part of Emin's narrative is the statement that, to these thieving raids, the chimpanzees make use of lighted torches to hunt out the fruit.

"If I had not myself been a witness of this spectacle," Mr. Stanley reports Emin as saying, "nothing would ever have made me believe that any me believe that any race of monkeys pos-

sessed the art of making fire." On one occasion, Emin says, a chim-panzee of this intelligent tribe stole a drum from the huts of his Egyptian troops and made off with it, beating it as he ran. The monkey took the drum to the headquarters of his own "people," who were evidently much charmed with it, for the Egyptian soldiers often heard the monkeys beating it vigorously, but irregularly. Sometimes in the middle of the night some sleepless chimpanzee would get up and go to beating the arum.

> Another famous cook is Mrs. John A. BAD PATENT LAW. Logan. It is from her that I get my recipe for Thanksgiving mince meat, and this is

The Bell Telephone Litigation Shows

Soak one-half box gellatine in one-half pint of cold water for an hour. Then add one pint boiling water, stir till dis-solved: add one cup of sugar, and the juice of

When partly congealed, whip in the whites of two eggs, Prepare the geliatine over night. To be served with whipped cream or custard,

A THANKSGIVING MENU. Here is a menu of a Thanksgiving dinner

written out for me by the authoress, Cath-arine Owens. It is certainly a good enough dinner for anyone, and it is a specimen of one of the best dinners in Washington:

Orsters on ice. Transparent soup. Baked fish. Small German potatoes tossed in oiled butter and just flecked with very finely

chopped parsley. Sorbet.

Braised turkey. Chies. Roast duck. Chies. Boiled tongue. Green per Chicken ple. Salad.

Salted almonds Crystalized almonds. Fruit.

Coffee. Etc.

that the bird likes to feed on it, and that it Mrs. Representative Henderson, of Illi-nois, says that the turkey should be roasted

are strong and healthy, and you can make no change for the better." "There you go! Always opposing every-thing I do! I wouldn't have your spirit for a boat-load of gold." No more was said, and he got out the tools and lugged his bundle upstairs and began fitting up a gymnasium. In about an hour he called me up. He had two weights at the and of two could running over a puller and The wives of the generals and admirals excel not only in making fancy dishes, but in getting up the plainer articles for the table. Of course, everyone wants home-made bread for Thanksgiving, and I will let Mrs. Admiral Crosby of the Navy, tell how you make it: about three hours, and that she stuffs it with end of two cords running over a pulley, and as he worked one and the other he said: "This exercise strengthens the arms, shoul-ders and chest. I teel like a new man al-

a pint of oysters, two stalks of celery, and a raw egg. Into the mixture she puts two-thirds of a cup of butter, chops the whole very fine and seasons it with salt, pepper and nutmeg. When her turkey is done, it is a dish fit for the queen. Mrs. Congress-1 let Mrs. Admiral Crosby of the Navy, tell how you make it: Two quarts of flour: one teaspoonful each of sait and lard; one teacupful each of yeast and milk; a little sugar if desired; thin the dough with cold water, and knead about 20 minutes or longer; put in bowi to rise over night, molsten-ing with a little melted lard on top; in morning, or when light, put into loaves and set in same place, then bake. It may be that some of the readers of the above will not know how to make the yeast, and I add this regime from Mrs. Croeby. It man Smith, of Illinois, stews her turkey a halt an hour before she roasts it, and she roasts it in a covered pan in order to pre-serve the flavor and the steam. She has a giblet gravy she makes by boiling the gib-lets, then chopping them, and after season-

more particularly for the arms. They are worked thus-and thus-and-"" He was swinging them over his head, and one fell on his bald pate and he sank down as limp as a bag. I tore off his collar, ran and got water, and by and by he sat up and asked: "What was I doing?" "Exercising with the clubs. I knew you'd and I add this recipe from Mrs. Crosby. It and 1 and this recipe from Airs. Crosoy. It will beat any baking powder in existence: Rare six or eight potatoes: cover with about half gallon of water; boil until tender then place in bowl; one teacupful each of sait and sugar; throw the water and potatoes through the colander, and if there is not water enough, add cold water; when it is cool, add one teacup-ful of old yeast; set in warm place for several hours: then keen in cool place. do it.'

"And when my back was turned you hit me on the top of the head with a hammer !" "Of course not. How can you be so foolours: then keep in cool place. Will keep several weeks. ish (

MRS. SENATOR CARLISLE'S MAYONNAISE.

He maintained an attitude of severity toward me for about an hour, and then slipped back upstairs to practice with the dumb-bells. I slipped up after him, pre-tending to hunt for an old coat, and pretty My next recipes come from Kentucky, a State famed for its hospitality. They are penned in the handwriting of Mrs. Senator Carlisle, and she warrants them good. The soon I asked him what particular benefit he expected to derive from the use of the

first is for mayonnaise. It is: Take yolks of three eggs, juice of one lemon; small puch cayence pepper; one-half teaspoon-ful salt; one teaspoonful vinegar; one-quarter put best clive oil, and teaspoonful prepared mustard. ells. "Develop the arms and chest, of course,"

Another of Mrs. Carlisle's famous recipes

Which is made as follows: Two pounds raisins; 2 pounds currants; 1 pound citron, cut fine; 1 dozen eggs, beaten separately; 1 pound dark brown sugar; 1 pound butter, creamed; 1 tablesponful allspice; 1 tea-spoonful cloves; 1 goblet brandy; nutmegs; flour and fruit separately; 1 pound flour and I tea-spoonful baking powder.

With this recipe. I close my list of dishes

Last week Signor Sucol, the faster, had

many lady visitors. One of them insisted

on kissing him. Succi was willing, but the

ever watch/ul reporters insisted on getting

A CAT'S LONG FAST.

teen-Day Voyage.

Among the steerage passengers landed at

the Barge Office yesterday was a Mrs. Fisher.

She was a passenger on the Guion steame

The Editor Talked Shop.

"Five dollars first insertion, with head

FOR

make new customers, we have decided to make this special offer. Send us a Cabinet Picture, Photograph, Tin Type, Ambrotype

or Daguerrotype, of yourself or any member of your family, living or dead, and we will make you a LIFE SIZE ORAYON, PORTRAIT FREE OF CHARGE, provided you exhibit it to your friends as a sample of our work, and use your influence in securing us future olders. Place name and address on back of picture and it will be returned in perfect order. We make any change in picture you wish, not interfering with the likeness. Refer to any bank in New York. Address all mail to

PLEASE BE SURE TO MENTION THIS PAPER.

PACIFIC PORTRAIT HOUSE. BROADWAY THEATER BUILDING, NEW YORK.

lew York Tribune.]

grant.

Light. ]-

MISS GRUNDY, JR.

which is made as follows:

w York Press.]

he replied. "But you weigh 200 pounds now." "That's nothing to do with being strong. Put yelks in a china bowl and mix in salt and mustard. Stir with a fork and drop in the oil slowly until it thickens, then add the lemon juice and vinegar, stirring constantly until thoroughly mixed. It's muscle I'm after." "What for ?"

"Yes.

"Yes "

house

ap?"

tacked by a loafer ?"

"What would you do?"

took a thousand years.

"O: course you're to blame!" "What did I do?"

"Do? Do? Watch me!"

"Suppose I grab a burglar here in the

"Suppose a footpad should try to hold me

AN EXCESS OF BRAVERY.

He began making vigorous motions with

ten-pound bell, and a catastrophe followed.

He hit the wall with it, let go his hold, and

it fell upon his foot. Then he yelled. And whooped. And howled. And hobbled

about, and said he'd get even with me if it

"Are you blaming me, Mr. Bowser?" I

"No matter! I expected it from the first,

but it's a long road which has no turn, Mrs.

Bowser! You just wait!" I got him down stairs and rubbed his foot

with arnica, and after two or three days it was all right again. I think he enjoyed

being asked why he limped, and I think he told all inquirers that he had just put up a

50-pound bell when the roof of the house gave way and a portion of the chimney fell

upon his foot. I heard him hammering

away upstairs again, and I went up to ask

"Why, Mr. Bowser, you are not going

"Certainly. I am not to be dismayed by two or three slight accidents."

"I wish you would let it alone. You are clumsy and awkward, and you will hurt

"Of course." "Clumsy and awkward, eh? That's all

right! Just what I might expect from youl

That's reason, however, why I should persist

in this." "Well, if you get hurt again don't blame

"What are you going to do?" "Practice on the bar. Look out for my

I think he tried to catch one of his feet on

the bar, or to let go and swing with one hand. At any rate he suddenly descended to the floor with an awiul crash, jarring the

center-piece louse in the naxt room below, and bringing up the cook to inquire: "Is he

deud this time ma'am? If so, let me con-gratulate you."

SHE HAD CUT THE BOPES.

He wasn't dead, but he had bruised his

hips and shoulders and lamed his back. It took me a full hour to get him to bed, and

he had nothing to say until I telephoned for

a doctor. Then he suddenly observed: "I

suppose you have already destroyed the evi-dence of your guilt." "What do you mean?"

"The ropes suspending the bar. Some

one cut one of them while I was perform-

"And you lay it to me?" "And you lay it to me?" "I have nothing to say-not just now. If alive to-morrow we will end this state of af-

order to shield you as long as possible shall tell the doctor that I fell down stairs."

DAYS

no4-63-Rusn

20

From date of this paper. Wishing to introduce our

CRAYON PORTRAITS

yourself severely before you know it." "Are you talking to me?"

"Humph! get out of the way."

nim what he was doing. "Arranging the bar," he replied.

"What for?

"To exercise on."

nto practice again, are you?

asked, as I found a chance to get in a word.

LARGE bundle,

tied with ropes,

came up to the

house the other

evening, writes

the Detroit Free

Press, and I had

not had time to pry

into the contents

when Mr. Bowser

came in. I waited

until after supper

and then asked:

"Have you got a

new hobby, Mr.

"Did you ever

know me to have a

hobby, new of

"You are re-

Bowser?"

old?"

"I am, ch? Then it is by a few idiotal

No man in the country is more clear of hob-

bies. I am often told that I am too prac-

"A doctor's prescription-health-muscle -longevity. In other words, I don't pro-

pose to pay any more doctor's bills." "Why, you have wonderfully good health.

PROPOSED TO STAY HEALTHY.

"And I propose to keep it. I haven't been exercising enough. I have brought home a small outfit."

"I think it is foolish and useless. You are strong and healthy, and you can make

"Well, those are Indian clubs. They are

rarded as a man of hobbies."

tical." "Well, what is in the bundle?"

"Yes."

Mr. Bowser.

"Give me a large one, fat, 14-pound turkey," said I to the butcher, "and don't try to palm off an inferior bird upon us, for wife can tell his age without looking at

ve on eight-pound turkey.

And the butcher cut a piece of "sirloin" steak off the under side of the round, and wmare that his word was as good as his bond.

## THE SEEVANT DISAPPEARED.

On the evening before Thanksgiving our servant went to call upon some friends, and am sourt to say that her absence was prolonged 30 days beyond her intention, by judicial interference. But the turkey arrived on time, and he was a fine biped, as I emarked to Maude, after receiving him from the hands of the butcher's boy. Maude whed nervous, and asked if I didu't think tridget would come back in time. I said I didn't and then added that I was awfully sorry my own little Maude would have the trouble of cooking the turkey, but that the pleasure to be derived from enting a turkey which she had cooked would unlit a man for properly appreciating the joys of paradise. She turned her face away, and had a small, convaisive spasm, which I attributed to sentatied vanity.

The minutes flew by and Bridget did not Maude ran away, to weep, but the sense of a deep responsibility would not permit me to desert my post. I selected a long fork come. We had breakfasted on selections from the cupboard, with coffee of my own and approached the oven. preparation. My coffee may not be as clear



as some but it is a wakeful and meditative luid which I would not recommend to sin-

MAUDE MAKES & CONFESSION.

By 9 o'clock it became evident that the preparation of that turkey would devolve upon Maude. She was pale, but outwardly calm. We invaded the kitchen together. The turkey lay upon the table, and his dipensions were imposing and awful. Maude ast one long, pallid stare at him; then she rew a gasping breath, turned suddenly and I found her with her face buried in a

"What's the matter, Maude?" I asked. The turkey won't bite you, he's dead." "Go away, Howdy," said she, in a voice errupted by sobs. "You will never love errupted by sobs. "You will never love any more. I have deceived you; O elly deceived you, I cannot, cannot cook. we me to my remorse." My dearest love," said I, endeavoring

to laugh, "you never told me you could i. If I thought so, the responsibility is thin. ly mine. The mistake arose from my ral inability to imagine anything a you could not do if you tried."

## A LITTLE BIT DUBIOUS.

to dinner, but they all had engagements. aude dug her head into the pillow, and Then I meditated sending a telegram to Mande that I was detained down town, but isted in saying that she was a wicked, inful woman. I perceived that a change that was too mean. I could not leave her to ctics was necessary. dy dear," said I, "arise and see me face Julius alone.

It will do you good." nllowed an eye to be visible, and

e was an incredulous look in it, 'an you bake a turkey?" she asked. copie don't bake turkeys," said I; roast 'em. I don't pretend to be a lulist on the subject, but I can cook in neral sort of a way, and it's my opinion of this stew?" between us we can get up a dinner as Tom never saw before.

e wont out into the kitchen and started e. It was getting late and time was ions, so I sprinkled the fuel liberally to see us. She agreed to cook the dinner,



Digte

# Autora

Typing the Turkey. dollar chef de cuisine, "if anything gets within ten feet of the stove it's bound to be cooked."

JULIUS WAS RELIEVED.

is darker than a white man.

LASTED & LONG TIME.

"But won't he burn?" said Maude. should think one of us ought to stir him or turn him over now and then." The suggestion appealed strongly to my judgment, so I lashed the poker to the end of the broom handle, and thus made a

The South astint, very agreeable to -Top View, the eye, This prob-Cut-Top View, the eye, This prob-ably unique phenomenon is due, no doubt, weapon of great culinary usefulness. When it was done, we inspected Julius. A great to the peculiar prismatic form imparted to and alarming change had come over him the crystal, perhaps unconsciously, by the He did not appear to be burned, but be had swelled to the size of an ostrich. His skin cutter was as tight as the head o' a drum, and it had stretched till it was transparent. He

at work in the mines

of Brazil in 1853. It

000, but subsequently

realized \$400,000.

# THE SCOTCHMAN'S THISTLE.

was at first sold \$15. Star of the South as

#### was such a fearful looking object that An Old Story Explaining Why It is the National Emblem.

The story goes that many years ago an army of Danes landed on the Scottish

shores, and, finding that their approach had "Julius," said I, stabbing him with the fork, "what makes you act this way?" been unheralded, determined to attack the Scotch army by night. Approaching the Julius replied with a long, plaintive whistle, after which he resumed his natural sleeping camp with the greatest caution, success seemed almost certain, when suddenly there arose from one of the Danes an awful scream, which aroused the men they were about to attack. The screaming in form, or thereabouts. I decided that his sudden inflation had been due to steam from the moist bread crumbs. I told Maude that were about to attack. The screaming in-vader couldn't be blamed when it was the danger of an explosion was over and she consented to return. Together we watched and tended Julius with affectionate care known he was barefooted and had stepped on a thistle; but the sturdy Scotchmen soon during the next two hours, and at the end of that time he was no mean bird. We had armed themselves, fought well, and vanquished their enemies. To show their gratitude for the plant that

discovered the mysteries of "basteing," and Maude had concocted a gravy. We had had been their salvation, it was determined that the thistle should be the emblem of baked sweet potatoes, machine-made mince pies from the grocery store, and cale noir of Scotland, and the motto, "Nemo me impune my own preparation, which was as much blacker than ordinary black coffee as a negro lacessit" (No man provokes me with im-punity), is one of the most applicable ex-tant. However, the bride assumes it for good luck, and not because she wishes to is durker than a white man. But Tom didn't come, and I was greatly disappointed. I wanted to point to that turkey with pride and say that my wife cooked it. Then if Tom noticed anything be aggressive.

fuuny about the turkey he wouldn't blame SOUR FOOD AND CONSUMPTION.

## Dr. Salisbury's Experiments on Guines Pigs in Regard to Tuberculosis.

We had to eat it all alone. We only made a good beginning at dinner; and we dined so New York Tribune.] late, after waiting for Tom, that we hadn't Dr. Salisbury has spent many years in ermuch appetite for supper. For breakfast we hadn't much appetite, either-that is, not for perimenting upon different animals, and has given most of his life to the study of turkey. I have a secret suspicion that phthisis. He experimented upon 200 guines Maude lunched off something else, for Julius pigs at one time, half of which he fed upon

showed no signs of diminution when I returned for dinner. Maude had tried vainly to get another certain kinds of sour food and the rest upon sweet diet. The pigs which were fed upon the sour servant during the day, but she had failed; food died from consumption within a short and so to save her the trouble of cooking anything, we had Julius for breakfast. I did time, while the rest lived. This goes to prove his theory that tuberculosis of the not eat heartily, and neither did Maude. When I leit the house I advised her to take lungs is caused by certain kinds of food. a good, square lunch, and remarked by way of inducement that she was looking a little

Not Reaching the Goal. Boston Courier. ]

The ghost of Julius haunted me during Now out on the campus, the day. I had mildly suggested to Mande that we might have something else for din-All blowing like grampus The lusty collegians gather in squads. The "half-backs" and "rushers," The "kickers' and crushers, Disporting like wild Bacchanalian gods. ner, but she said it would be wasteful. I took occasion to invite several friends home

Now loudly a wrangle, Now tied in a taugle-A very grocesque auatomical mesh-Now bediam begetting, Now puffing and sweating Like farmer with barnful of buckwheat to thread

THE LAST OF JULIUS. Maude had endeavored to disguise Julius

in a stew, but I recognized him at dinner and my appetite fied. And when, at conclusion, "Maude," said I, "don't you think our poor old washerwoman would like the rest

"No use, Howdy," said Maude, "this is only just part of him." For five days nobody came to help us out,

In gory contrision The bones and the features from campus are picked. 'Twould seem that, as show forth The gashes and so forth. The coal is the one thing that hasn't been kicked.

One quart of good yeal stock; one onion and three potatoes cut in small pieces and a bit of

Boil these in the stock for one hour, very

slowly. Add a pint of rich milk (or a pint of milk and cream), a little mineed paraley, a tablespoonful of flour (or arrowroot) mixed in a little milk or cold stock, and a teaspoonful of butter. The cutter was Voorsanger, of Coster's great establishment, a CREAM SAUCE FOR FISH. Amsterdam, and in his hands the diamone lost rather more than

Put in a double boiler one pint of cream-or equal parts of cream and milk. When it begins to boil stir in four rounded tablespoonfuls of butter, rabbed with four level tablespoonfuls of flour. Season with salt and add a tablespoonful of original weight. The reflected light is . perfectly white, but, strange to chopped parsley.

STEAMED TURKEY.

Select a young, plump hen tu-key, have it carefully drawn and well sponged with water. Dissoive a little baking soda and rinse out Wine dry, and rub all over (inside too) with

Fill with the dressing, sew up, truss, and lard with a thin strip or two of salt pork. Suspend in a steamer over a pan to catch the drimping. If the trutker is here steam with a thin strip or two of salt pork. Suspend in a steamer over a pan to catch the drippings. If the turkey is large steam for nearly three hours, then place in the baker on a meat rack, baste frequently with some of the gravy and turn until every part is richly browned.

## OYSTER DRESSING.

Take a poind of stale bread, grate, and mix with two heads of celery—the best parta— minced, a half pound of melted butter, a dash of cayene, white pepper and salt to taste, and such sweet herbs minced as are desired. Take two quarts of oysters, put them singly into a colander, remove any bits of shell, dash with cold water and add to the bread orumbs. Strain the lugner moisten the dreasting with

JELLIED CRANBEBRIES.

Pick and wash a quart of cranberries. Put in a stew pan with half a pint of boiling water. Cook for ten minutes, add a pound of granu-lated sugar, cook ten minutes longer, and turn into a wat mold to cool.

BAKED HAM. Soak a ham over night in plenty of cold

Boak a nam over high in planty is boak water. Scrape, trim, cover with a thick batter, or paste, of flour and water. Piace in a bake pan on a rack, and, if large, allow 25 minutes to the pound. When done remove batter and skin, dredge with bred crumbs, and brown. Garnish with

The ham may also be baked in spiced vine-

gar, sweetened. It should be basted frequently. BAKED MAGARONL

BAKED MAGARONI. Put half a pound of imported macaroni to boil in plenty of cold water. When the boiling point is reached add a lump of butter and a level tesspoontal of salt. Boil steadily for 20 minutes drain and arrange in layers with bread crumbs, a half pound of grated obsess, a quarter of a pound of butter and such seasoning as is required. For the last layer have plenty of cheese and just a sprinkle of bread crumbs. Core with a pint of milk and set in the oven just long baking renders macaroni tough, and I may also add that it is more tender when put to boil in cold water. The opposite course is pursued by many cooks. CHEAMED CAULIFLOWER.

CREAMED CAULIFLOWER.

Select firm, white heads, remove the outside leaves and immerse in cold salt water for an hour before coaking. Wrap in netting or cheese cloth, plunge into plenty of boiling water, well saited, and cook

until tender. Drain, remove the cloth and serve hot, with

cream dressing. SIMMERED ONIONS.

Select small white onlong, cover for a few minutes with boiling water. Change the water, add a little sait, and sim-mer slowly for an hour. Drain, return to the fire, put in a large lump of butter, seasch highly, and pour in some thick

Do not stir the onions while cooking.

WHIPPED POTATOES.

Boll potatoes of uniform size in saited water boil portices of uniform size in sailed water until tender. Drain and beat light and creamy. Whip into the poratoes with a large fork two tablespoonfuls of melted butter, and enough hot milk to soften them. Serve steaming hot.

SWEET BERAD SALAD.

Soak the sweet breads in cold salted water, removing skin and fibers, parboll 20 minutes, and when cold cut in small pieces and mix with

hopped celery. Serve with mayonnaise gressing.

The number of claimants of priority of in-

vention in the Bell telephone suits, and in several other cases where important electrical interests were involved, has shown the necessity that the law on this subject should

be very clearly defined, both for the prevention of future litigation and the protection of existing interests. It has been decided by the Commissioner of Patents that the mere statements of an applicant for a patent that he disclosed the invention is of no

avail either to constitute evidence of disclosure or to impart sufficiency to a statement of facts in themselves inadequate, un-less he states by what agency the disclosure was made and the details of which it con-Sketches and models should be produced, if possible, or else reproduced from memory. If verbal disclosures are relied upon, the language is to be stated as nearly as possible.

THE RULE OF THE ROAD.

sisted.

An Old Piece of Poetry That Embodies the Regulations of English Custom. In the event of the adoption of the suggestion that the rising generation should be taught the rule of the road, a correspondent

in the Newcastle, Eng., Chronicle, says the lesson could not be more pleasantly con-veyed than in the following old lines, the second quatrain of which is not so generally

second quatrain of which is not so generally familiar as the first: The rule of the road is a paradox quite, Both in riding and driving along: If you go to the left you are sure to be right, If you go to the right you are wrong. But in walking the streets 'tis a different case, To the right it is right you should bear: To the left should be left quite enough of free

For the persons you chance to meet there.

Lady Student in Gown. Philadelphia Record. 1

The students at the Women's Medical College on North College avenue have, for some time past, been discussing the ques-

and cap while in attendance at the colelge.

The war upon the subject is vigorous, with the chances of the gown and cap being adopted, as shown in the sketch above.



Two pounds of beef, chopped fine, after being cocked; two pounds of suet, chopped fine; four pounds of raisins, four pounds of apples, eight oranges, the peal of half a pound of citron, all chopped fine; one ounce of cinnamon, one of allspice, one of nutmeg and two pounds of brown sugar.

the way she makes it:

makes them delicious and tender.

ing and thickening with a tablespoonful of flour wet with cold water, lets them simmer for an hour longer and sends them to the

INGALLS OUGHT TO BE FAT.

There is no better cook at the Capital than Mrs. Senator Ingalls. She can cook a

turkey to the Queen's taste, and if John J

Ingalls could be fattened by anything, h

would be a very Falstaff from the appetite

created by the visions of Mrs. Ingalls' roast duck. She roasts her ducks first, then

when they are cold she puts them into a stew pan and boils them for 15 minutes with

one pint of tomatoes, a tablespoonful of onion juice, some salt and pepper, a little cornstarch and two dozen olives, and serves

There is nothing nicer than the salad as a Thanksgiving entree, and Mrs. Logan has given me the following directions as to the dressing of the salad dish:

dressing of the salad dish: Take the white inside leaves of cabbage and make a border, not allowing the leaves to fall too far over the sides of the dish, or make a border of curled lettuce: then place the salad inside, smoothing it nicely, slice four small cnoumber pickles lengthwise, which will make eight picces; pass each place through a white ring of a hard-bolled erg and place them here and there; or you can place all the ends to-gether in the center of the dish, allowing the other ends to diverge. This will form a kind of flower. It will look prettier if a small round slice of polly is placed where the ends meet. MOBE'S THANKSGIVING FISH. for your Thanksgiving dinner. I can assure you that the recipes are all genuine. They are the result of years of experience, and they have tickled the stomachs of statesmer and Generals. That they may also be suc cessful, and may tickle yours, is the wish of

WANTED TO KISS SUCCI. A Female Whose Desire to Make a Fool of Herself Was Suppressed.

MRS. MOORE'S THANKSGIVING FISH. Washington is a great fish market. Both ocean and lakes send their choicest to our table. Mrs. Surgeon General Moore excels in her cooking of fish, and this is the way she prepares white fish a la creme:

close to the pair for fear the woman would Rub the fish well with salt and put it into a Allo his with just sufficient cold water to cover it. As soon as it comes to a boll, set it where it will simmer for one hour. Then drain it well, and remove the large slip him some food during the process. This so discouraged the lady that she gave up the attempt, and the gallant signor was fouced to content himself with blowing her

Then drain it well, and remove the large bones. Put one cunce of flour into a sauce-pan, to which add by degrees a quart of milk, mix very smooth, add one large onion sliced, a bunch of parsley, a little nutmeg, salt, pepper to taste, place all over the fire and stir constantly till it becomes thick, then add a ouarter of a pound of butter-pass it through a sieve-place a little of the sauce upon the dish in which the fish is to be dished, then pour over the fish the hot sauce, set in a warm oven and let it brown. The white of an egg well beaten and spread over it will make it brown better. To prevent the china dish from breaking or discoloring, place it in a pan of hot water be-fore satting in the oven. Once tasted will never be forgotten. There are no better livers in the United a kiss. Two or three gifts were received by Succi. One was a small papier mache skeleton labeled, "Sucol, forty-fifth day." This seemed to please the signor greatly. Some other idiot sent him a lot of sandwiches and fried oysters by a messenger boy. As soon as the box was opened the signor spran about four teet away, evidently being airai that he would be accused of breaking his fast if he remained near the seductive

bivalves and sandwiches. There are no better livers in the United

than the officers of the army and navy. The wives of our admirals are, as a It Was Packed in a Box and Took a Sevenrule, splendid cooks, and the following from Mrs. Admiral Selfridge is rich and luscious. It is a spiced gravy for turkey or goose, and it reads:

MRS. SELFRIDGE'S SPICED GRAVY. Take the giblets and put into three pints of

Nevada, from Liverpool, and came from water, when it boils add a pinch of salt, skim, and add a few cloves, whole pepper corns and Birmingham. When she left home she packed a big box full of her most valuable ground orange peel, and chopped half onion; let it boil one hour; then toast half a dozen possessions, and took it with her. Mrs. let it boil one hour; then toast hair a dozen crackers very brown, add haif a class of red wine, let it boil until the giblets are perfectly tender; then add a piece of butter hair the size of an egg; put into a spider with two spoonstul of flour, and brown well; while quite hot pour into the gravy and sir well; while quite hot pour back again into the pot. Let it all simmer for a few minutes, and when it is done, strain, braid the liver and put in. Fisher had a cat, a pet cat, to which she was much attached, and the cat reciprocated the affection. It was with tears that Mrs. Fisher packed her box and thought that she must leave pussy behind. That was 17 days ago, and yesterday Mrs. Fisher and

her box were landed at the Barge Office. When the customs officers opened the box which Mrs. Fisher had packed with Mrs. Colonel Ernst is a noted New England housewife, and her squash pie is one of her specialties. She warrants it good if propears, out popped pussy, looking exceedingly hungry and emitting a plaintive "mew." The felice Succi immediately got a good meal, and Colonel Weber has decided that erly carried out, and it will be an addition to any Thanksgiving treat. It reads as he need not be returned as an assisted emi-

follows: One small squash, boil tender with sufficient water to steam it, and rub through a sieve; one pint of milk; one egg to each ple, equaling three eggs to a pint-beat the eggs very light, sweeten to taste with brown sugar: add a pinch of salt: two grated nutmegs. Stir all well together and place on the deep plates already propared with the pastry. Sitt a little sugar over the top of each to

on," huskily whispered the editor, as he paid his fine next morning for a plain drunk, and hurried out of jail. assist in the browning.

and at the same time extend our business and