The Big Medal That is to Represent the Compliments of Brazil to the United States.

IT WEIGHS NEARLY A POUND.

Football Players Refuse to be Photographed Because They Believe it Brings Bad Luck.

NEW FLUID FOR PRESERVING MEAT.

A Tuberiferous Plant That May Prove a Very Good Substitute for the Potato.

A beautiful medal will be presented to Silverra, of the Brazilian squadron, which recently arrived at New York, on behalf of the Republic of Brazil. Oscar J. Moara, the chancellor of the Brazilian Consulate at New York, has furnished a description of it as



"The medal is commemorative of the salutation of the flag of Brazil by the American naval squadron in Rio Janeiro. It represents on one side the American eacle carrying in its claws the coat of arms of the great Republic and symbolical of its glory and force, and two branches, one of flying toward Brazil, as is shown by the constellation of the Southern Cross. In its beak the eagle carries a branch of olive as a token of peace. The inscription on this side is in Portuguese and reads:

A REPUBLICA DOS ESTADOS UNIDOS DO AMERICA.

" 'To the United States of America.' "On the reverse side is an allegorical figure of the Republic of Brozil, with a branch of olive by her side. I believe the figure is that of a young and beautiful came free and independent, a republic with a republican form of government.

"The medal is made of gold and palla-dium. The gold symbolizes the United inter and the palladium the Republic of brazil, the first as an allusion to the American State of California and the palladium the Itrazilian State of Minas Geraes. The part of the engraving representing the

titully engraved, and the most expensive grammes, or nearly one pound. It is 78 millimeters in diameter and 614 in thick-The chainest of the many Resellian woods was selected as the material for the case, and a beautiful box of the 'canella' wood was made. It is double lined with satin, representing the colors of the two

Upon being presented to the President Rear Admiral da Silveira will make a it possesses within these limits every requispeech thanking the United States for the courtesy conterred to Brazil by sending an American squadron to salute the Brazilian

CURE FOR ODESITY .- Here is a cure for stomach may bear, and satisty the appetite without the least reserve. Nevertheless, nothing but the one dish should be taken: no condiments, no soups, nor supplementary desserts should be allowed. This system was recommended by the author of a note to a lady who was slightly obese; and wno put it into practice with the best results. The lady observed that she suffered no inconvenience whatever from this diet, and the result obtained by several others may be well understood, as she found by her own experience, that the partaking of only one dish, whether partaken of a variety of dishes, whence the effect of a relative abstinence.

FOOTBALL SUPERSTITION .- It seems a little ridiculous that athletic members of a living in icy depths of from 600 to 1,000 university, carefully educated and most of feet. The pressures are so enormous at that them from good homes, should allow superstitions to govern their conduct. But there is hardly a college athlete free from superstition. Every team has a mascot of some "hoodooed." And the objects of dread by stance, the Vale football player considers it fatal to be photographed before important contests. A year ago the Springfield Republican started out to secure photographs s both the Yale and Harvard teams for use in its illustrated account after the game, The Harvards were only afraid that it would give the men "big heads" to be photographed before a game, while to select 13 or 14 men would be an announcement of who was to play. All the substitutes were fighting for the coveted positions, and Cartain Cumnock proposed to keep them at work, and put in the very best men at the This objection was finally overcome by photographing a large group. But the task was not so easy with Yale. Captain Gill positively refused to have a ograph taken for any paper. Thursday before the same a member of the Republican staff went to New Haven determined to get a photograph. Arrangements were made with Photographer Bowman, whose studio is nearly opposite the Yale gymnasium, where the players dress before going out to practice. For a fee the the field agreed to station his vehicle in front of the gallery. So the photograph appeared after the Yale victory, and every Yale man illustrated firmly believes that the de'eat by Princeton Thanksgiving Day was due to the "hoodeo" of being photo-

That is why so few newspapers beside the Republican had the inces of the Yale men arter the game Saturday. The Sporting Life and New York Sun published group pictures, labeling them the Yale team. It was the Yule team in 1888, but not the one that met Harvard Saturday, November 22.

THE FAIR IN AFRICA .- A native of the upper Congo, writes Herbert Ward, will directly to the abode of the saints. One embrace his wife ere he sets out on a fighting expedition, or will fondle his child, and gets baptized and partakes of the holy even condescend to give the infant its morning bath in the river if the mother be unable to perform that act; but during all my stay especially for the purpose, creeps a man Bakersfield.

nessed any display of tenderness betwixt

man and wife.
On one occasion I happened to be journeying from Stanley Pool to Boma, the seat of Government, along with a party of 80 or 100 Bangala men who had been recruited to uct as soldiers on the lower river, and were now traveling to their destination. Probably 20 women accompanied the party, wives of the head men; they were all toiling painfully along the hilly rond, unaccustomed to so much walking or such hard roads in their own swampy country. After five days' weary marching, our path led us to the fords of the Luasa river, through whose swollen waters, running now breast high, we had to

The party crossed without much difficulty beyond a wetting of the bare skin, but the force of the current was such that the satigued women found trouble in keeping their feet and battling their way across. One very young and trail-looking girl feared to enter the stream, and stood hesitating on the nearer bank, when her husband, a strapping young fellow of 25 or so, seeing her anxiety, turned back rom the point he had reached in the water, and, tenderly gather-ing her up in his arms, placed her upon his shoulder. Thus burdened, he stepped again President Harrison by Rear Admiral da into the river and bore her safely to the other side, the girl clinging to his head and neck the while with every mark of confidence and affection.

NEW PRESERVING FLUID.-It is well known, writes a Berlin correspondent, that Dr. Vickershiemer, the analytical chemist, has invented a fluid for preserving purposes. The bodies of the late Emperor William and the Empress Augusta were preserved by an injection of this liquid. Dr. Vickersheimer has now extended his experiments to the preservation of animals, and his experiments are said to have been very successful. The other day some inn-keepers were invited by him to dinner, and he had a hare dished up which had been shot six weeks before and preserved by means of his fluid. The experts were all agreed that it was quite equal to fresh meat.

PEANUT CULTIVATION-The peanut is much cultivated in the Southern States, especially in the peanut belt, which ex- and all others who might appear. tends through Virginia, North Carolina and Tennessee. It is something of a curiosity, says the St. Louis Republic, to see it growing in the West, but now and then an enterprising farmer-boy puts in a patch of was the first traveler who was able to peanuts as well as one of popcorn. The peanut has been known by several names, which this wax is produced; and, in his glory and force, and two branches, one of such as pindar, goober, ground-pea. In laurel and the other of oak. The eagle is Java it is known as the "oil bean." It doubtless received the name of "ground" nut from a curious habit it has when the flower withers of elongating the ovary which sends down and forces the young pod into tree," and covers them to a depth of a the ground, where the seed matures and ripeus beneath the surface. Perhaps the name peanut comes from the flower, which, though yellow in color, resembles in shape the blossom of the peavine. "Oil bean" is not an inappropriate name, as by cold compression a good quality of oil is obtained from the nuts, only a little inferior to olive oil. When heat is used to extract the oil it

is greater in quantity but of interior quality. The peanut is thought to be a native of either Africa or South America. Africa exports large quantities. The plant of the variety most cultivated in this country is woman. The branch of laurel is a symbol clover-like in appearance. It has a top root of November 15, upon which date the Brandlikes a sandy soil. When eight or ten arilian people threw off their yoke and beinches high the plant droops over to the destruction of the weeds, which it thus smothers out. Peanut farms rightly managed are considered quite profitable, as the nuts sell well, the vines make good feed for plowed up. About five pecks are required to plant an acre and the yield is 30 to 40 bushels to the acre. The oblong pods, which are about an inch long, have a thin, reliculed Ameri, t. emblems are of gold, and the allegorical figure of the Brazilian Republic, are nell as the stars, are of palladium, a almond-like taste. The roasted nuts are model to make chocolate. In as well as the stars, are of palladium, a metal abundantly found in Brazil. The sometimes used to make checolate. In planting a patch of peanuts in compact soil that is not sandy, it is well to assist the "This medal is the largest, the most beau-ully engraved, and the most expensive ing loose soil about it, as in this way the

wisest enterprises ever conceived by a group of sportsmen, says the New York Sun, is found in the ownership and maintenance of Robin's Island as a private game preserve. ch'uan. It is lacking but in one respect-a larger area. Although it comprises but 700 acres, site for the successful propagation of quail. Thousands of these can be reared every year so long as the food supply is abundant. That this is not neglected is found in patches of buckwheat of about an acre in extent, chesity vouched for by the Pharmaceutical Hungarian grasses are sown, of the seeds of scattered all over the island; in addition. Era: Never eat more than one dish at a which the birds appear particularly foud. meal, no motter what that dish may be, and | Hares were introduced, but are now being a person may consume as much as the driven out on account of their demoralizing effect upon the valuable bird dogs of the members of the organization. It would appear, however, that rather than exterminate the hares, an added interest might be given to the amusements offered by the club in the introduction of a small pack of bengles, dogs whose merits should yearly grow in appreciation, with the notable increase of rabbits which is unquestionably in progress.

A DEEP WATER FISH-Attention has more than once been called to siskiwit, a 'Stachys Sieboldii.' The cultivation is the fish which is peculiar to Lake Superior, Mr. it be meat, fish or vegetables, brought on a R. O. Sweeney, Sr., in a paper contained in found over 100 knolls in one hill; some say sense of salety much sooner than if she had the "Transactions of the American Fisheries Society," gives some new facts in relation to gerated. They are, or course, not as large Society," gives some new facts in relation to as our common potato. According to the it. One of its peculiarities, that of spawn Garden Flora, the organ of the society, the ing all the time, has been thoroughly proven. The siskiwit is a deep water fish, depth that the floats of the nets, which are thoroughly oiled and are symmetrical in shape when submerged, come to the surface

misshapen and waterlogged.

One very deep hole in the lake in which sort, and almost every contestant has a siskiwit are caught is called "the hospital." charm and is in constant fear of being | From this are taken a great number of crip pled and misshapen specimens, which be no means run in the same lines. For income so, it is supposed, from contact with strewn. Those fish taken from the greatest depths are so exceedingly fut that when brought to the surface and relieved from the enormous pressure to which they were subjected, they seem almost jelly like and ready to burst; even the bones of the head are so soft and tender that the hook or gaff tears

through them. Upon examination of the fish the eggs and milt were found in various stages of development, in some the former were and hard and undeveloped; in others fully so, soft and ripe and ready for spawning. The males were also in the same stages or readiness. From some the milt flowed freely and in great abundance; others seemed spent, while others again appeared immature and the milt undeveloped. The smaller species of siskiwit rarely exceeds 30 pounds for the female and half of that weight for the maie.

EIDER HAGGARD'S SHE.—The original "She" of Rider Haggard, a chieftainess named Majajai, whose kraal lies near the of the bus that takes the men out to Dutch possessions in South Africa, was fined £300 by the Transvaal Native Commissioner for committing a breach of the peace in that her Indians had fallen upon a neighboring tribe with more or less amount of destruction. Upon her refusal to pay, the fine against her has been raised to £1,000 and 300 head of cattle. A party of men

with two guns is now being sent against her.

PECULIAR RUSSIAN SECT .- A peculiar sect calling themselves the "Slaves of Christ" has been discovered in the district of Dunilovo, Government of Vladimirsk, The adherents of the sect believe that if one dies by the "red death" his soul goes who makes up his mind to die like a saint communion. He then lies down on the floor with his feet to the door. There, from beneath the floor or from a cavity made

among the Bakongo, I only once observed a dressed in red clothes with a large red pillow father kiss his child, and I have never within his hands.

The attending worshippers begin to sing a dirge, while the red man throws the pillow over the doomed man's face, and holds it there until the man is sufficiented. If the man who dooms himself to the "red death" is strong he is bound to the floor with ropes so that in his struggles at the last moment he may not be able to overpower the "slave of Christ" who executes the terrible ceremony at his request.

COAL IN AFRICA .- Not long ago South Africa had to import all the coal she used, but now she mines all the coal she wishes for her own use and exports the surplus. The reason is that the coal fields of Natal have increased their output to a remarkable degree. The railroad managers say they are saving \$250,000 a year by using coal that is produced at home.

WASHING HIS STOMACH .- One day last week Succi, who is fasting for 45 days days at New York, concluded to "lavage" his stomach as he called it. He meant, says the New York Herald, laving or washing it. At any rate that was the operation performed. It was the first time he has done this since the fast began. He seized upon a quiet hour about noon, when there were spirit lamp were all the paraphernalia in the world.

Girding up his loins—and there was precious little loins to gird up, the old trousers lapping well over as he tightened the sureingle—he proceeded to "lavage". his face and hands and skinny arms, which were the same size all the way up, like an old maid's. He said the water felt gude, note of "Salvation" cheerfulness was struck

Then he lit his little lamp, heated the water to blood heat and drank a couple of claret glassiuls. It did not stay down long, but came up slightly turgid and acidulous and smelling strong of drugs-a very good thing to get out of his system, I should say. He repeated this operation three times, and then put on a clean shirt, with gold buttons down the breast, a white cravat, with a diamond button in the center of the tie, and his very best wedding garment, and smiling said he was ready for the ladies, the babies

THE WHITE WAX, -One very interesting article of export from Ssu-ch'uan is the white wax of commerce. Baron Richthoten letters from Ssu-ch'uan to the Shanghai Chamber of Commerce, he gave a most careful and interesting account of its manufacture. The wax is secreted by insects on quarter of an inch with a substance re-sembling sulphate of quinine or a sprink!ing of snow. When the animals have exhausted their efforts in producing the wax, the branches are lopped off and thrown into boilers, when the wax, rising to the surface, is skimmed off. The best kind is, however, separated from the branches before these are subjected to the boiling process.

But, though the insects perform this most useful function in the Prefecture of Chiat-ing, they reluse to propagate in that locali-ty. And just as this is the only district in the province where they will produce the wax, so the valley of Chiench'ang, which is separated from Chiating by a distance of 200 miles and by a series of mountain ranges, is the only neighborhood where they will reproduce their species. The insects have, therefore, to be transported from one place to the other, and to effect this several stock, and pigs fatten upon the nuts which remain in the ground after the rows are month of April at Chiench'ang. To each porter a load consisting of 60 packets of the embryo insects, each weighing about 16 ounce a is entrusted.

As at that season of the year the heat is such as would, if the packets were exposed to the sun, tend to the rapid development of sometimes used to make chocolate. In planting a patch of peanuts in compact soil which is not sandy, it is well to assist the burying of the ovary in the earth by drawing loose soil about it, as in this way the crop of nuts will be much increased.

ISLAND FULL OF GAME.—One of the wisest enterprises ever conceived by a group than when it left Chiating. In 1884, 454 tons of this wax, of the value of £95,000, were imported into Shanghai from Ssu-

> SUBSTITUTE FOR POTATOES-Chemist Albert Meyer, of Stillwater, recently gave an interesting talk to a St. Paul Globe reporter on a new tuberiferous plant that he thought would be introduced in Minnesota. and become as much of a staple as the potato. He says: "A few years ago a scientist discovered in Japan a plant resembling the potato, and sent samples of it to Berlin to be experimented on. These experiments have been favorable, and the new potato has been extensively introduced in Berlin and Paris, especially in hotels and res-taurants. A number of farmers in our vicinity, with whom I conversed on the subject, are willing to experiment on the plant next season. The Royal Prossing Society of Berlin has taken pains to make experiments with the plant. The scientific name of this plant is Stachys tuberifera, but as to their form they might be called pine cones. 'Stachys affinis' is another name, and lately they have given it the name same as the old potato, and there have been as many as 300, but this is probably exag-Water.....

analysis of the fruit is: Carbonhydrate (Principi galactan).....

"There is neither starch nor sugar, but galactan, a substance between both. Stachys affinis of tuberifera is an agreeable tasting regetable when boiled in salt water and served with butter and parsley sauce. Some people like them seethed in oil, but that is merely a matter of taste. Prepared like 'pommes de terre frites' (potatoes cut in small slices and fried in butter), they are claimed to be a delicious dish. The taste is at first like that of a sweet potato, but one will soon feel a very fine, piquant taste. They do not need to be peeled, but are only washed clean in water, which is another blessing to the housekeeper. They are kept in the ground as late as possible, and preserved packed in sand in the cellar during

the winter months. "Exposed to the air they will shrink and lose their nice, white mother-of-pearl like color. The plant is winter-hardy and thrives in any soil. Frost does not hurt them, and to have them always fresh they are left in the ground and dug as wanted. In our climate it is best to keep them in a ditch or in sand in the cellar. W. Perring, Inspector of the Royal Botanical Garden in Berlin, informs me that the production is very large, and that there are many enthusiasts in favor of the new plant in that city, which prophesies the plant a great future. The expectations of high prices and large yields will induce a good many farmers t make a trial with the new plant. I have already quite a number of orders for seed."

Tersely Put. "The carpenter puts no till in our coffin, and the undertaker no pockets in our shroud," said Dr. Parkhurst at the Madison Square Presbyterian Church, New York, last Sunday evening.

Where Language Fails.

Language is hardly strong enough to exoress my admiration of the merits of Chamberlain's Cough Remedy. It is the best remedy for croup and whooping cough I have ever used. During the past 18 years I have tried nearly all the prominent cough nedicines on the market, but say, and with

IN DARKEST ENGLAND

First Steps in General Booth's Plan of Redemption.

SALVATION IN THE WORKSHOP.

Progress in an Experimental Colony Down in Whitechapel,

NEXT TO BE STARTED IN A BREWERY

Leading off Commercial street, Whitechapel, is a narrow, unlovely thoroughfare, known in earlier days as Brown's lane, and now rechristened Hanbury street. Toward the eastern end of this long lane is the first and, for the present, the only industrial workshop of the Salvation Army. It has been in existence since July, beginning in the smallest way, and now employing just over 130 workers. So there is nothing colossal about it. There are thousands of work-shops bigger than this in the metropolitan no visitors to his parlors, for performing this operation. A plut of Croton and a know it, is the largest manufacturing city

But at the present moment this newly born Hanbury street workshop is the most interesting of them all; for it is the germ of a big scheme by which General Booth hopes by the little boy who opened the door of the yard to your artist and correspondent a few days ago, and bidding us welcome in the cheeriest of tones, conducted us to Captain Bullen, the officer in charge of the workshop.

NO SECTARIAN BIAS.

"We take every one who comes to us, he said. "We ask no questions about their religion, and require no pretense of conformity to ours. We all join in knee saved, as we understand salvation, but no

confidence was completely established, and my friend told me that he had come down through family troubles, that he had lost all heart, and gradually sunk lower and lower, but he was all right now; he felt confident now that he would soon be able to get back to something like his old position, or to some work where he could use his educa-

JAIL BIRDS AT WORK. We separated with a mutual salaam, which was repeated by an old chopping away close by, and then I followed the Captain and your artist upstairs to the



carpenter's room. Leaving this trouble some, but crucial, question, to wait for its solution, we mounted to another floor, only drill, at you will see presently, and I be-lieve that about 30 of the men here are three men at work making mats. Of these men two had learnt their trade in jail, but pressure is put upon anyone to join the | Captain Bullen told us that they were both most steady, hard working men. As far as "And how about wages?"—we asked, as possible, however, he arranges that men

SCENE AT THE DINNER HOUR.

men personally aware of the importance of

for his work. It is a free gift which we make to encourage him, and if we find that he is mis-spending it-if, for example he comes in at night drunk-we reduce his grant. "But surely, then, your people must be

very auxious to leave you as soon as pos-

START FOR THE BROKEN DOWN. "That's exactly what we want. We don't want to establish a permanent staff. We want this workshop to be used merely as a refuge for those who are broken down and don't know where to turn for a job. You would be astonished if you could see some of the men that we have come in. Physithat the first thing to be done to them is to wash them. I have taken in men covered all over with lice and sores, and we have just stripped them and given them any old clothes we could find.

"But what is even more horrible is the condition of complete mental depression in which they come to us. They seem to have



In the Back Yard.

no spirit left in them. They don't know what they can do, or whether they can do anything at all. But we soon bring them ound with a little kindness. We try a man with different jobs to see what he is best suited for, and we keep on watching him, and, as soon as we see that a man has got back his pluck we advise him to go out into the world again, and we try and find him a

EX-ARMY COACH CHOPPING WOOD. This conversation was carried on in a low shed, looking on to a small, not un-picturesque yard. Neither dirt nor squalor were present in the wood-chopping shed in Hanbury street. There were no pictures on the wall, it is true, nor purple and fine raiment on the men's bodies; but there was an air of content, touched with hope, on the faces of these half-handred wood choppers that brightened the whole scene and idealized the rough work. Looking round among the busy workers, I noticed more than one face that was full of interest. And the Captain, as the best means of replying to various questions, introduced me to one to various questions, introduced me to one of his charges—a well built man with hair already turning already turning gray. "I used to be an army coach," he said; I

took the practical work, mathematics up to trigonometry, with fortifications and mili-Remedy is the best of all.—Thomas Rhodes,
Mr. Rhodes is a prominent attorney at
Bakersfield.

Was a prominent attorney at
Bakersfield.

Was a pleasure, too, that Chamberlain's Cough
tary tactics, and also Oriental languages."

At this last word I ventured to apply the carry in the depotence of the depotence of

who have been in prison should be separated

be kept exclusively for their use. It is a terrible illustration of the vileness of our prison system that even the Salvation Army shrinks from mixing discharged prisoners with the very soum of free society, lest these latter should be contaminated. GLORY HALLELUJAH LACE SHOP.

In another room, on the top floor, shoe-laces were being made by an ingenious device out of old scraps of leather. "This is the glory hallelujah lace shop," said the foreman in charge; "just try one. That's not cut out of the best quality leather, but it requires a good strong pull to snap it." While we were inspecting the laces and chatting with the men a bell rang out in the yard. "Dinner time, boys," said the ex-uberant foreman. "I wonder whether it

will be roast beef or stuffed turkey to-day. Not many seconds elapsed before all the refugees were collected in the wood-chopping shed on the ground floor. It was still only 12:45, this quarter of an hour being daily given to the men for "knee drill." And a strange sight the knee drill was. The wind crept in at one end of the shed, making it rather chilly; so we all huddled together as closely as possible in a circle round the leader of the prayers. First came a hymn, sung with more zeal than discretion. But there's nothing like a good hymn to warm one, as the leader cheerily remarked.

THE KNEE DRILL.

As the hymn was progressing I watched he faces of the singers—such a strange medlev of types, some showing a refinement that told of more cultured days, others marked with rough lines significant of brutality and crime; many purely commonplace; but all touched with that curiously restrul look that the Salvation Army seems so often to stamp upon its people. Our hymn was followed by prayer, and the bulk of the men knelt down among the chopped wood, while speaker after speaker said a few words in the wellknown style of the Army.

Here was dinner. In the front part of the depot the general public was being served with hot dinners at low prices. But a back-room had been reserved for the workmen from Hanbury: street. The men quickly formed into single file, and each as he passed the serving counter received a plate loaded with potatoes, haricot beans, and a slice of tinned beef, a large cup o cocoa, and a saucer (placed on the top of the cup) containing a piece of jam pudding. Having received his portion, each man found a seat at one of the tables and consumed his dinne in com ort.

REDEEMING DARKEST ENGLAND. General Booth has taken the first step oward building up the scheme of social re

form which he propounds in his recently issued book, "Darkest England." For the sum of £4,000 an old brewery, which will be converted into a "city colony," has been purchased in Shoreditch. Without a large expenditure it will be possible to turn it to the purposes of a colony, giving room for 500 inmates. The colonists will, of course, live as well as work on the premises, and the administration of affairs will be precisely or the lines explained in "Darkest England." General Booth regards most of the in mates of the experimental colony in Whitechapel as being sufficiently trained to be draited into the second department of his scheme, the "country colony." Meantime General Booth will not make an absolute beginning with the rural colony; but he is looking out for a suitable piece of land within easy distance of London, and no doubt he would be glad to hear from any-body who could help him to find it. General Booth has taken a place in Southwark street, where he proposes to find sleeping accommo dation for at least 300 guests. It will be the superior class of waifs and strays, those who can pay a copper or two for their beds, who will be dealt with here. In the colony at

What Macaroni is, How It is Made and How It is Cooked.

THE ORIGIN OF THE NAME.

Varieties Classed According to the Sizes of When the liquid is absorbed it is ready to

ELLICE SERENA'S CHOICE RECIPES

IWRITTEN FOR THE DISPATCH.1 There is an interesting anecdote relating to the origin of the word macaroni, which is given on such good authority that it passed current for the truth. The Cook, a standard work on the subject of which it professes to treat, preserves this tradition. It would then appear that a long time ago a wealthy gentleman of the city of Palermo, in Italy, who was a "good liver"-a gournet, as they would say, had a cook who possessed the faculty of inventing excellent and novel dishes. This cook, so the story goes, invented the tubes made of a mixture of flour and water, now so well known as one of the national dishes of the Italians, and having set before his master a bowl of the original compound watched intently for signs of approval from him.

Then it was the cook recognized that his talent was appreciated, for the first mouthful was followed by the expression "Cari !" (excellent). The epicure was visibly gratified, and proceeding in the business before him, shortly thereafter exclaimed, "Ma cari !" (indeed excellent); and still proceeding, the excellence of the dish so strongly impressed him that at the last he exultantly voiced his sentiments in the exuberant phrase, "Ma caroni!" (meaning indeed supremely and superlatively excellent). HOW IT IS MADE.

It may be interesting to the readers who are fond of this popular paste to know something of the manner in which it is made. Nothing but flour and pure water enter into its composition, except in the variety called vermicelli, to which the yelks of eggs and saffron are added. In the manufacture of macaroni a superior quality of wheat is used, the varieties selected for this purpose being those which contain the most gluten. The hard Russian wheat is said to make the best. So little water is used in the mixing process that it is impossible to knead the dough, otherwise than by mechanical appli-There are many sorts made and they are classed according to the size of the tubes or pipes, which are produced by forcing the dough through holes of different sizes arranged for that purpose in metal plates.

'Macaroni" is the name given to the largest size; the next is called "vermicelli," and there is yet another size called "ledelina." "Talliariana"-or ribbon macaroni-anoth-er sort, is made long and flat and is accounted the more delicate in flavor, while "spaghetti" is such as is cut into small round sections. The manufacture of maca-rons was for a long time confined to Genoa; later on, Naples had a reputation as much for its macaroni as its lazzaroni. But it is now made in all parts of Italy and in some parts of the United States—very good quali-ties being made in New York and Philadel-phia. There is, however, a decided preference for the foreign article and especially for that of Naples.

STAPLE FOOD.

Macaroni is to the Italians what rice is to the Chinese and bread to the Americans, and nowhere is it so properly cooked as in Italy, where it forms the staple food. Onions and olive oil are used unsparingly by them in cooking it, and it is their custom to serve it boiled and unbroken. So com-mon is the notion that it detracts from the quality of the cooked article to have it broken that there seems to be considerable emulation not only to cook it entire, but also to eat it entire. Travelers say that it is an every day sight to see the lazzaroni sitting about the streets and public places of the cities vieing with each other in swallowing long strands of boiled macaroni.

In the higher social circles of Italy macaroni is served simply with beet gravy, but when we are further told that it requires 12 pounds of the choicest beef to make gravy sufficient for one pound of macaroni, it is not the inexpensive dish we would imagine it to be. But this is only incidental, and it is of itself an extremely cheap food. A pound package of these pipes, at a cost of 10 cents, will make several good dishes. It is a wholesome food for children, and when cooked in broths it is a delicate and nutritious dish for the invalid.

HOW TO COOK IT.

In cooking macaroni, which absorbs readily, plenty of water should be used. The temperature of the water is a question among cooks. Some contend that it is more tender when put to cook in cold water, with the salt added after the boiling point is reached. The following method, however, is used by many of the best cooks, and with entire sat-For a half pound of macaroni take two

quarts of boiling water, a level tablespooniul of salt and a teaspoonful of butter. Boil rapidly in an uncovered vessel for 20 minutes-the imported requires longer time -drain, cover with cold water and let come to the boiling point. Turn into a colander and make into the desired dishes. This is called blanching, and in no instance must this process be omitted in preparing any dish of this edible paste. Macaroni of itself is a most insipid article

of tood. To make it palatable a generous use of good butter and rich cheese is required, and, in the words of Sallie Joy White, the noted cook, "it is seasoning first, seasoning last, and seasoning all the time." In preparing certain dishes of this popular tood, there are some who take equal quantities of macaroni, butter, and cheese. It is almost needless to say that the cook who is wise in judgment will use sparingly of nutmeg, mace, and cayenne, all valuable accessories in their proper proportions.

Macaroni is kepr straight, when boiling it

unbroken, by wrapping in cheese cloth. Buy in small quantities, and, when it is not to be used the entire length, break into that during the three months ending with pieces an inch or two long, put in glass or tin and keep in a cool, dry place. If long stored the odor from it is unpleasant.

MACARONI SOUP.

Take three pounds of the neck of beef, four quarts of cold water, a large onion with four cloves stuck into it, a small carrot minced, a few slices of turnip, a head of chopped celery, a cupful of stewed tomato, a tablespoonful of minced parsley and a quarter of a pound of blanched (boiled) macaroni.

Exil the meet slawly for two hours of the control of the contro planched (boiled) macaroni.

Boil the meat slowly for two hours, skimming frequently.

Add the parsley and vegetables, stew an hour

longer and strain.

Remove the fat when cold.

When ready to use reheat, put in the macaroni and a tablespoonful each of flour and butter rubbed together. with sippets of toasted bread and MACARONI CREAM.

Boil a half pound of macaroni in salted water, drain and cover with rich milk.

Beat up the yelk of an egg, stir into a cupful of milk, and pour over the macaroni.

Add seasoning and a large lump of butter.

Simmer for a few minutes. STEWED MACARONI. Put a tablespoonful of butter into a stew pan, and when it bubbles stir in a tablespoonful of flour; add a pint of well-reduced heef, real or chicken stock, a half cupful of cream, a half pound of boiled macaroni and seasoning to taste.

FRIED MACARONL Put a quantity of olive oil, beef drippings or butter into a pan, and when quite hot put in some boiled macaroni. Toss about until well browned, add season-ing, and serve with stewed tomatoes or tomato

VEAL AND HAM MACARONI. Blanch a quarter of a pound of macaroni, and mix with it two beaten eggs, a half cupful of veal, a half cupful of bam, minced, a little grated notineg and some rich gravy.

Cook five minutes.

MACARONI WITH CHEESE.

y upon the taste. From a quarter to a half pound may be used.

For the dressing take a large tablespoonful of butter and a level tablespoonful of flour rubbed together and stirred into a pint of hot Pour this over the macaroni and bake brown

MEXICAN MACAPONI. Melt a tablespoonful of fresh lard and butter in a stew pan, add a quarter of a pound of boiled macaront, a small enion grated, a tomato sliced thin, seasoning of salt, pepper and expendents.

> serve. MACARONI WITH EGGS. To a large cupful of milk heated in a double boiler add two tablespoonfuls of butter, six well-beaten eggs, a half cupful of canned mushrooms, cut in thin slices, a tablespoonful

of minced parsley and a large cuptul of boiled

Season to taste and cook ten minutes. MACARONI AND ONIONS.

Remove the skins from a half dozen medium sized onions, quarter and boil until tender in saited water. salted water.

Drain, cover with milk, dredge with flour,
put in a large lump of butter, seasoning to
taste, and mix with a half pound of boiled Send to the table steaming hot.

MACARONI AS A VEGETABLE. Boil the macaroni, drain well, season highly and add plenty of fresh butter. MACARONI OMELET.

Crush a quarter of a pound of macaroni, boil tender and cover with a dressing of flour, butter and cream. Season well and spread over a plain omelet, just before folding. MACARONI PUDDING.

Boil a quarter of a pound of macaroni in a pint of water, slightly salted.

Add a tablespoonful of butter, two tablespoonfuls of sugar, a large cupful of milk and a little grated numer.

Bake until brown and eat with sauce. OYSTER MACARONL Arrange a half pound of boiled macaroni in

layers with large oysters, Season each layer with sait, pepper and but ter.

Strew the top thickly with seasoned bread crombs, tuft with butter, and moisten the whole with strained oyster liquor.

Bake slowly. MACARONI AND TOMATORS. To a half pound of boiled, well-drained macaroni, take a cupful of cream, two tablespoonfuls of butter, seasoning of salt and pepper,
Cook slowly for a few minutes and turn into
the serving dish.
Have ready a pint of tomatoes, well cooked,
strained, seasoned and thickened with bread
crumbs, or a little flour.
Pour over the macaroni and serve.

TIMBALE OF MACARONL Mix a half pound of macaroni with a dressing made as follows:

Beat lightly the yelks of five eggs and the
whites of two. Add half a pint of cream, the
breast of a chicken, minced, a cupful of minced
ham, a quarter of a pound of rich cheese, a
small piece of crushed mace, a dash of cayenne
and salt to taste. Steam in a greased mold for
one hour.

Serve with rich gravy.

BAKED MACABONI. Break a half pound of macaroni into pieces in inch long and boit until tenger. Grease a baking dish and put in a thick layer of macaroni, season well and strew with bits of

Now add a thin layer of grated cheese and sprinkle with bread-crumbs.
Continue the layers until the macaroni is used, having for the last layer grated cheese.
Beat up two eggs, mix with a pint of milk, pour over the macaroni and bake brown.

ITALIAN MACARONI. This recipe comes to me direct from an ex-cellent Italian family, famous for its fine cookng: Take a half pound of imported macaroni,

Mince a pound of tender beef, fry brown in oil or butter. Stew a pint each of tomatoes and mushrooms,
Puta layer of the macaroni, unbroken, on a large platter, aid some of the fried beef, tomatoes and musirooms, stew thickly with cheese and continue the layers until the ingredients are all used.
For the last layer have cheese well tufted with butter.

with butter.

Put in the oven just long enough to brown and send to the table at once.
Serve by cutting in neat slices. The season ing of this evio able dish is a matter of importance, and must, therefore, not be neglected.

ELLICE SERENA.

OREGON BEATS NEBRASKA.

At Least That is What an Enthusiastic Western Reporter Says. Three dejected-looking pairs of horses ch hitched to a battered and worn farm wagon and in each wagon a family, including a liberal allowance of children, and a seanty outfit of furniture, were seen on Third street vesterday, says the Portland Oregonian. The outfit looked as if it had come all the way the plains across, and had a rough time of it at that. To a reporter one of the men said they came from North Platte, Neb., intending to work on the railroad, having been brought here for that purpose over the Short Line. They to West Portland to chop wood, "We had nothing there and we've got nothing here," said another as he locked at miringly at his wife and a stout boy tearing flakes off a piece of smoked salmon. "Oh! you will do well here," said the reporter, "this is a good nere, said the reporter, this is a good country, and vour boys will be growing up to help you." "I don't know about the country," replied this immigrant, "I don't seem to see much of it," The fellow evidently expected to find a treeless waste like the plains of the Platte and will probably

ter than a township on the Platte and life is worth the living in this climate. MARRIAGE AND PROSPERITY.

feel lone this winter without the beautiful blizzards of that section, and will think

things are all wrong because he will have to burn wood instead of corn, and saleratus

biscuits instead of corn dodgers with his bacon may make him dyspeptic, but if he

will only stick it out for a year or two he will find that a rod of land in Oregon is bet-

English Statistics Upon the Benefits of a High Marriage Rate.

A high marriage rate and national prosperity are generally supposed to go hand in hand, says the Newcastle, England, Chronicle. For this conclusion, the latest quarterly return of the Registrar General seems to afford ample warrant. In that interesting and useful compilation, it appears June last, there entered into the bonds of wedlock in England and Wales, no fewer than 118,088 persons, representing an annual rate of 16.1 per 1,000 of the estimated population. This is 4.5 per cent above the rate in the second quarter in the preceding year, and 6.6 per cent above the average rate in the corresponding quarter of the ten years

With the exception of 1882, when the rate in the second quarter was also 16.1, it is higher than that recorded in the second quarter of any year since 1876, the rate having then been 16.9 per 1,000. The pirth record reaches a later date, the return showing that during the three months ending with September last, the births registered in England and Wales numbered 220,304, corresponding to an annual rate of 29.7 per 1,000 living. This was lower than the rate recorded in the third quarter of any year since 1847, with the exception of 1888, when the rate was also 29.7.

A Child of the Period. Boston Herald.

Alphonso XIII. of Spain, not being much skilled in the handling of fork and spoon, ate his chicken with his fingers the other day. His attendant remonstrated with His Majesty and said: "Kings do not eat with their fingers." The little fellow quietly replied, "This King does," and continued his meal in the same fashion.

Pled in His Make-Up.

Birghevia Viedomosti, a St. Petersburg daily, reports that one of the students in the University of Kharkov, is a living anatomical curiosity. He has his heart on the right side of his breast, his liver under the lett ribs, the spleen on the right side and the right lung is longer than the left. The physicians who have examined him believe that Boil a haif pound of macaroni and arrange in a baking dish with grated cheese and bread sicians who have examined him be arumbs—the quantity of cheese depends entire—his whole inside is just reversed.



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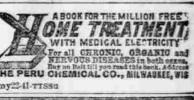
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