

without delay, passing the wafers at the The Philosophy and Art of R. Turkey boil'd is turkey spoil'd, And turkey roast is turkey lost, But for turkey braised the Lord be praised.

Select a good, fat hen turkey, truss it as ing, and after seasoning the inside of it fornish it with chestnut dressing. Lay it in a roaster over a bed of rather thick

Rub to crumbs a loaf of stale bread from which the crust kas been pared or removed. Season sharply with salt and pepper, and moisten until sufficiently rich with melted butter. This will make a light, dry, digest-ible stuffing acceptable to a majority of tastes, but oysters, celery, sage, thyme, basil or other flavoring can be added with the salt and pepper, if desired. elices of sweet bacon. Surround it with a calf's foot cut up in small pieces, some enious and carrots in slices, thyme, mar-joram, parsley, bay leaves, a clove of gar-lic, a clove or two, a few pepper corns and malt to taste. salt to taste. Moisten it with about a quart of stock,

lay a piece of buttered paper on the top, cover the roaster and braise in a moderate oven for four or five hours, according to the size of the towl.

Che "Remove the outer skin of a number of chestnuts and put them to boil in salted water. When cooked rather underdone, drain them and remove the inner skin Senson well with salt, pepper and spices. Add a half pound of prime butter, cut up into small pieces, or finely minced suet, well dredged with flour, may be substituted for butter. A suspicion of onion adds very much to the flavor of the stuffing.

The best sauce for braised turkey is the gravy freed from excess of fat and then strained. Garnish with croquettes of sausage-meat or watercresses, dripping with French dressing-oil, vinegar, pepper and

Jellied Crapberries.

Take one quart of picked cranberries: wash well, and put in a granite stew pan with a half pint of boiling water. Let boil 16 minutes, press through a sieve, add a pound of white sugar and simmer. Mold and set to cool.

Fricassee Chicken.

Take a pair of tender chickens, cut them up, wash and dry them. Put a tablespoon-ful of butter into stew pan, and, when it begins to bubble, lay in the chickens, shake begins to bubble, lay in the chickens, shake them about and turn them. Cover with water and simmer slowly for an hour. Before serving stir in a cupful of milk or crean, blended with a large tablespoonful of floor. Let simmer for a few minutes and pour into a dish the bottom of which has been spread with freshly baked biscuits, torn apart and buttered.

French Peas.

Get a can or two of the best French pess. Turn them into a colander and dash freely with cold water. Put them into a vessel and let stand (covered with cold water) until ready to use. Drain woll and put into a stew pan, with a lump of fresh butter, a dash of sugar and a little salt. Toss about until very hot-do not touch with spoon or fork, and serve quickly. Portra Balls With the last

Potato Balis With Parsley Butter.

Potato Balls With Parsley Butter. Scoop out the potatoes with a vegetable cutter and drop the balls into cold water. Drain off the water and drop into a stew pan, and cover with boiling water, slightly salted. Mince some fresh parsley and work it into a lump of butter. When the potatoes are tender, drain off the water, season them with salt and pepper and add the butter. When thoroughly blended with the potatoes by salmking the man, serve at once. by shaking the pan, serve at once.

Celery Salad.

Cut sweet, crisp celery into small pleces, add to it a little grated onion, and two hard-boiled eggs, minced fine, cover with cream maind dressing made as follows: Take the yelks of four fresh eggs, beat well, and stir in a half cupful of cream, a tablespoonfal of mult, three tenspoonful of mustard made smooth in a little water, melt a half cupful of butter in a ten cupful of hot vinegar, add the other ingredients and stir over hot water until the becomes creamy. At serving time until it becomes creamy. At serving time whip the eggs, and old them gradually into the dressing. This is an excellent cream, and only needs a trial to make it a favorite

Pumpkin Pie,

To one quart of stewed pumpkin take a quart of hot milk, 1½ cops of sugar and a small lump of butter. When partly cool add the yells of four ergs, one-half teaspoonful salt, one tenspontful ginger and one table-spoonful of cinnamon. Eake in rich pastry, without upper crust, 40 minutes. Test with knife blade. When it comes out clean the custerd is done.

Delicate Cake.

Grean together very thoroughly one-half englui of butter and a engful and a half of pranulated sugar, sifted twice. Add the beaten yelks of three eggs, a cupful of sweet milk, and very gradunily three level engfuls of dour, since twice with two reunded tea-sponneds root baking powder. Flour with orange and fold in the beaten whites. Bake about 45 reinstes, if made in one large cake. This is a good recipe for layer cake.

Chocolate.

Melt four ounces of grated chocolate in a farina kettle. Add one quart of new milk sligatly warmed and two tablesponfuls of sligat. Cover the boller, simmer five min-ntes, then beat with egg-beater until smooth and crossing and the state of the state of the state and crossing and the state of the state and creamy. Add a few drops of vanilla and serve with whipped cream.

Hints for the Cooks.

POULTEY CANNOT boil too slowly. The casiest and most economical way to cook rice is to steam it.

To be in perfection a salad should be eaten the moment it is dressed.

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In making plain trosting it should be maed

Remove the grease from the basting min-ture, after the turkey has been taken from the rousting pan, strain it through a wire sieve into a sancepan, thicken to the con-sistency desired, with flour and butter stirred to a smooth paste, then add the gib-· lets after they have been thoroughly stewed, cut in snull pieces or minced, boll a few minutes, season to taste with salt and pepper and send to table in a gravy bowl.

Turkey Dressing.

Giblet Gravy.

Scalloped Oysters. For scalloping oysters use bread crumbs rolled and sifted, as they are much lighter, sweeter and more delicate than the cracker crumbs. Season the crumbs with sait and pepper and moisten with melted butter. Scatter a layer of the prepared crumbs on the bottom of a shallow baking dish, place upon them a layer of oysters that have been well drained, cover lightly with the prepared crumbs and so alternate with oysters and crumbs until there are three layers of oys-ters. Over the top layer scatter crumbs evenly-just enough to hide the oysters and protect them from too great heat while cooking. Bake in an oven of about the same temperature as required for bread, for half an hour, or until the crumbs on the top are a rich chestnut brown. Saited Almonds. Scalloped Oysters.

Salted Almonds.

Bailed Almonds. Pour boiling water over a pound of shelled almonds, let stand about a minute, then re-move the almonds and slip off the skins. Dry in a towel, put into a bowi and stir in sufficient olive oil or butter to grease each kernel. Brown in a dripping pan in a hot oven and sprinkle well with salt as soon as taken from the oven. harmony with the working environment. Also, that will give more opportunity to remodel a last year's garment. For example, the whole effect of an old gown may be changed by passing the waist under the skirt en princesse.

Taploca Cream.

Boak over night one cup of tapices in three cups of ccld water. In the morning drain and put to cook in a double boller, in a quart of rich milk, to which add half a tencop of granulated sugar and a quarter of a teaspoonful of salt. Let the tapicca cook until tender, then add the yelks of six eggs thoroughly beaten. As soon as the eggs The Miss Helvett dress design, with the belt, is after the "Miss Helvett" order. belt, is after the Miss hereet order, popular just now in Paris. A bag is worn with this dress. A good way to remodel a plain serge is to add a Turkish sleeveless jacket of plain color, and make Bishop or bell sleeves of bias plaid over a close

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The Miss Helyett Dress.

until tender, then add the yelks of six eggs thoroughly beaten. As soon as the eggs thicken remove from the fire and pour into a bowl. Let stand till nearly cold, stir in two teaspoonfuls extract of vanilis, pour linto the dish in which it is to be served. Beat the whites of two eggs to a stiff froth, a add four tablespoonfuls granulated sugar, t and plie the mixture on the top of the r eram. cream. Hygienic Coffee.

Mix well together in a bowl by rubbing between the hands four quarts of course wheat bran and one pint New Orleans moasses, and brown nicely in the oven. Make in the same manner as coffee, using about thrice the quantity. Settle by pouring in a little cold water when it bolls. This makes a healthful and delicious beverage that many people prefer to genuine coffee. ENMA P. EWING.

TOAST WITH A MONOGRAM.

A Device by Which a Young Woman Pleased and Surprised Her Family. WRITTEN FOR THE DISPATCH.] A certain young woman who, her family say, sits up nights to think up clever things, thought up a specially clever one a month ago.

The family knew it one morning when they came in to breakfast. For at each place was a small plate of hot buttered toast, and on every slice appeared the monogram of some one member of 1 500 the family, in creamy yellow against a golden brown back-ground. And when everybody had ex-

claimed and wondered enough to satisfy the vanity even of this exacting young woman, she was induced to go down into the kitchen and display the con-



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The Dinner Gown. 30 a yard, and there seems to be no cheaper

substitute. It is very dressy, and one might afford a bit of it to furnish up an old dress. I have seen it used on a plaid dress to fill the space above a plain dress to fill

the space above a plain corsage. A velvet each, yoke and cuffs may also trim a cloth

without hip-seams and reach to the knee

ton-leg order, long and ending at the wrist without any trimming. This gown should have a sash belt of black velvet, fastened behind with a velvet rosette.

Her Plaid Remade.

Rejuvenating an Old Silk.

To forbish up an old silk that is insuffi-cient in quantity, the skirt may be divided into panels with narrow strips of black lace, having a color set under. Gilet of lace over the color. The mutton-leg sleeve cannot with taste be trimmed, and is better eft plain.

It you have an old brocade to make over fashionable material for women who are past 25. Chiffon is only for young girls. Drape the bottom of the skirt, which is the same length as the black silk, with crepe de chine headed with jeweled trimming. Crepe de chine may be had in all colors at 90 cents a yard. Make the waist of the full crepe de chine, with a corselet over it of the based of the to the corselet of the full crepe de chine, with a corselet over it of the brocade. Attach to the corselet a plain skirt ten inches long of the brocade, edged with jeweled trimming. Make the neck round and quite low, and set on it a deep ruffle of the crepe. Make the sleeve very short, and gather it and the ruffle up together and fasten on the shoulder with flowers or feathers. ADA BACHE.CONT

This is a picture of one of the things. It was made like an ordinary toaster oily that is ever it he bell top should reach below, the ever is a face, for bordering, which was held in the frame by a single wire attached to each side. When the the dever was pour in and held over the fire the method was put in and held over the fire the method was put in and held over the fire the method was put in and held over the fire the method with a should be bound with a heavy cord of velvet, as a facing, leaving the edge like as a facing, leaving the edge the sheavey cord of velvet, as thick as a finger, and a sould well edge the sheaveles jacket. The proper grown for church, calling, or theat is of plain eldth. It requires from from the first to make one, and the elder is a facing from \$10 to \$3 a stard. These club the made in silver and used for dinner favors."
But her father shock his head ruefuly and said. "I don't see the beauty of this toaster," erplained the rues and said there are several thout and said. "I don't see the beauty of this toaster," erplained the effect the as a facing for \$10 to \$3 a stard. These club the bigs and full at the there and used for dinner.

what he wished." It was the Queen's presentation copy to their handlord. "My brother and I feel so injured because she is so brief," she went on. "We dispute whether Albert wished her to write the book, or to give it to this gown. Close fitted jackets of the same cloth may be added to these gowns. They are special friend, or what." There was not a shade of difference in her tone in speaking of the Queen from that she would have used in speaking of any other woman. I thought with glee of my charm-ing landladies, those three loyal, high-bred English women, whose tones sank to a sub-dued hush when Victoria's name was utter d. Oh, if they only could have heard this clever, unconscious, animated girl refer to their sovereign as if she was made of

the part of the house-owner-who, it goes without saying, was a person of distinction

-to preserve or even put away these price-less volumes. Over the tea table the viva-

cious American girl gave us a little running account of some of these treasures.

account of some of these treasures. "What do you think we have uncarthed now," she said, "from away back in a closet that seemed given over to rubbish? Noth-

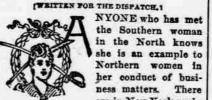
ing less than the Queen's book, and on the fly-leaf written, 'Albert wished it.'"

There was not a trace of awe in her tone, only a girl's happy laughter; "and you can't imagine what a state we are in to decide what he wished."

just such clay as we are! ELIZABETH B. CUSTER

THE WOMEN OF THE SOUTH They Show a Better Instinct Than Their

Sisters East and West. WRITTEN FOR THE DISPATCE.



are in New York probably as cosmopolitan a set of working women to-day as can be found in any quarwomen to day as can be found in any quar-ter of the globe drawing breath and salaries. Y ou will find a Western woman often work-ing for less than she is worth. Sometimes it is because she really doesn't know what she's worth, and sometimes because she doesn't care what she's worth. Not she doesn't care what she's worth. Not so with the Eastern girl. To set-tle a business matter with her is quite an-other thing. She seems to regard the money part of it as an incident, an afterthought. She insists in treating it with a fine con-tempt, and speaks of it as "compensation," until a man feels that he has been guilty of indelicacy in me tioning it. And it isn't affectation so much as a kind of inbred non-sense that business life hasn't taken out of sense that business life hasn't taken out of her yet. But the Southern woman, bless you !

for it. While the employer haws and hedges—as he is sure to do—she hums "Dixie" and looks out of the window She knows he'll take her terms and she means to give him full return for what she gets. Then when all this is ar-ranged, she insists on having a good stout contract made. Then she goes to work, with a calm heart. It is by no means to be inferred from this that the

Southern woman is a grasping creature. Not in the least; she's generous to a fault in the use of her money. The strangest part of it all is, that this unusual business in-stinct should be found embedded in such for an evening, you are in luck, as this is a sentiment as you find in the Southern wo fashionable material for women who are man. The Western woman isn't sentimental at all; the Eastern woman is only contemplative and reflective, the Southern woman with all her experience and shrewd-ness in money matters hasn't lost a bit of the deliciously romantic charm that charac-terized her before the war. She works royally, but she never for an instant relinquishes her belief that no woman ought to

command. After struggling along for tour years with some little success and much of bope the verge of bankruptcy was reached. Disheartened, they returned to England to get a fresh start-Mrs. Trollope having reached the conclusion that America was a reached the conclusion that America was a glorious country for Americans, but a very so-so one for the English. While in Cin-cinnati the health of her son was miserable. She, herself, had a narrow escape from death by the fever then prevalent, and these added to the failure and disappointment that tended their venture in huriness and the attended their venture in business and the disagreeabilities of what was then backwoods life, all tended to make her dislike America. In a letter to Miss Mitford, however, she says that "there is much to like and admire on this side of the Allegheny mountains, many very estimable and well informed people, and an almost endless variety of objects and circum-stances in the highest degree interesting,

on a farm-the farm described in the novel of "Orley Farm," written by Anthony years afterward. With little capital and no knowledge of the business, this farming

High Hopes for America.

High Bopes for America. With the hope of bettering their circum-stances Mrs. Trollope, with three of her children, started for America, partly, as her son relates, because she had been im-bued with the democratic views of the famous Fanny Wright, the first woman lecturer that ever appeared in America, and partly to conceal from the world the min of the family fortune. To establish a

ruin of the family fortunes. To establish a

usiness for her son Henry in the rich and

flourishing Queen sity of the West was her most ardent desire. Here she built a bazar and invested all of the capital she could

enterprise ended in financial ruin.

yet I would not pass the remnant of my days here, even if I could have all my fam-ily around me. Nothing shall keep me here after my eldest girl is 16, as I think I owe it to her to let her see young ladies' daylight in a civilized country. Ohio Was Frontier Land.

In reading Mrs. Trollope's letters to Miss Mitford, it is to be remembered that Ohio at the time of her visit was considered al-most the frontier of civilization. The canal most the frontier of civilization. The canal from the Hudson river to Lake Erie, or DeWitt Clinton's "big ditch," as it was called, had just been completed. George Stephenson was studying the steam engine which led him to the invention of the loco-motive, and Morse was juggling his brains on the telegraph on the telegraph. At the time of Mrs. Trollope's visit the

At the time of Mrs. Trollope's visit the great struggle between the Jacksonian Democrats and the old Republicans under Adams was going on, and it was as bitter a fight as has ever occurred in the country. The Ingalls sentiment, that "the worst Republican that ever lived is better than the best Democrat," was put in other words by a supporter of Jackson named Johnson. "I don't care," said he, "for, by the eter nal, if the Adams administration act as pure as the angels that stand her yet. But the Southern woman, bless you! There isn't a bit of nonsense about her. She's the farthest-seeing, the shrewdest, the best matched to man in business matters of any woman you can find. With the offer off her services, comes the statement of the sum of money she expects for it. While the employer haws and badres as he is sure to do-she hums came the scene of a social event without, perhaps, a precedent. The halls and rooms were jammed with people struggling for the refreshments. China and glass were broken without regard to cost. Tubs and barrels of punch were set in the garden to

draw off the crowd from the house, but in the wild rush and confusion they were upset. Men with muddy boots stood on the satin-covered chairs and sofas and displayed the rudest manners. Gave Mrs. Trollope a Text.

With such proceedings in "high society" Mrs. Trollope had considerable of a text for

With such proceedings in "high society" Mrs. Trollope had considerable of a text for her criticism of the maners of the Ameri-cans. Such was the contempt of the people for anything approaching elegance that the "gorgeously furnished East Room" of the White House was made out to be one of President Adams' political sins. In the political speeches of the day it was held that he lived in a style too princely for "demccratic simplicity." It must have been exceedingly gorgeous, when it con-tained, as says one writer, three marble-topped tables, a couple of mirrors, and was lighted in the evening by candles in the sonces hung on nails driven into the walls. It is hard for the people of to-day to un-derstand why her book should have roused such a storm of indignation in this country, and abused. Anthony Trollope says "her convictions and politics were affairs of the heart. Of reasoning from causes she knew nothing. But her desire to do good to all around her was so thorough, and her power of self-sacrifice so complete, that she gen-erally got berself right in spite of her want of logic; but it must be schowledged that women do, from her own standpoint." Accustomed to move in the most cul-

In reading the story of his life by the suther of so many popular novels, no one can fail to be struck with the heroism of the

and contempt. He became a pariah, and owing to the cruelty of his school fellows

he suffered agonies. He was big, awkward,

he suffered agonies. He was big, awkward, ill-dressed and dirty. In telling of his sufferings at Harrow, when a schoolboy, he seems to take pleasure in the thought that Dr. Butler, who thought the school dis-graced by such a dirty, disreputable boy as he, only rose to the dignity of Dean of Peterborough, while Dr. Longley, who never said an ill-natured word, became Archbishop of Canterhury. But with all his

Archbishop of Canterbury. But with all his schooling, Trollope confesses that when 26 years old he did not know the multiplica-

tion table and could not do a sum in long

She Was a Heroic Mother.

division.

was fairly awake. With this story in mind it hardly requires the testimony of her son to show that she was unselfish, affectionate, energetic and industrious. If her many books did not come up to a high measure of excellence, as say the critics, it is certain they were popular at the time, and that they should be written at all under such adverse circumstances and stress of sorrow, is indeed remarkable.

The heroic virtues of many hitherto held in contempt are coming into view. Tom Paine's patriotism and aid to American independence are now more dwelt upon than

tretemps have more than once arisen from the maid's appearing in the garb or the or-naments of the mistress; sometimes, too, such gifts are purposely misused-for re-venge sometimes, or in aid of questionable escodars.

can fail to be struck with the heroism of the mother, as compared with the incapacity of the father. When by stress of debts the lat-associates. So undame is more than ever a blessing and a necessity. She is the dearest, neat, and neaterst, we all have her ad-dress, and when gowns and wraps begin to clutter everything, she is sent for, comes in a cut, trips about pulling over and peeping at things, then says: "I give the lady so many dollars," counts out the money-it is usually in gold-and then goes away. Next day a trunk or two leaves the horse, but in charge of someone who knows where to take it. At about the same time, maybe, the the starity organizations receive a sum of money, either anonymously or accompanied by a well-known name-and, oddly enough, it is exactly the amount that madame left be-

It is at easy to draft with as new andergown. Historic brocades, too, are kent and made over. Indeed, as a rule, each one of us cher-ishes very rich silk of any peculiar sort, real lace of all sorts, Lyons velvet and sable. In each of these we buy such quantities as deserve to become heir looms, and for the most part we keep them very well.

Maids in Mistresses' Gowns.

things, even such as is manifestly impos-

sible for them to wear. But generosity

more taking other forms. Disagreeable con-

toward one's personal attendant is more and

"Our maids, of course, come in for many

by a well-known name-and, oddly enough, it is cracity the amount that madame left be-hind her. Not a great sum either. "Has madame other customers? Heaps of them, though madame never tatles-it would ruin her business. Though why we should be ashamed of dealing with her, passes my comprehension. It is for a laudable purpose, the money all goes in charity, and does good where the old clothes could only do harm." A Riot of Rare Finery. A card took the inquisitive person to this A card took the inquisitive person to this mysterious madame, and proved an open

sesame to the wonders of her shop. The half had not been told of it. Worth gowns overflowed the closets, the presses, the big trunks that lined the wall, all with the dependence are now more dwell upon than his infidelity, and yet children used to be trunks that lined the wall, all with the more shift has have received but little recognition. As time weakens religious persecution and the spirit of the age inspires me more and more with the charity that thinketh no evil, there will be much less of misjudgment and mud-throwing. Mrs. Trollope's case is an example.
A Light Without a Match.
It is quite easy to secure a light without a small bottle, drop in a piece of phorus, cork it up securely and put it in a safe place. Any time the cork is removed for a few seconds and then replaced, a powerful light will be given out by the bottle, which will last several minutes, and be again renewed at any moment by pulling out the cork.

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A Thief and a Scoundrel.

The manufacturer who will put up injurious flavoring extracts and label them of perfect purity and extra fine quality, is a thief and a scoundrel. To be safe confine yourself to the use of such flavors as your experience and judgment tell you are of the purest quality. Dr. Price's Delicious Flavoring Extracts, Vanilla, Lemon, Orange, etc., are just what they are represented to be. If not the cheapest they are the best, and no puddings, cakes, creams or other table delicacies are spoiled by their use.

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