Store

eek's Social News

monies.

The armory will be brilliantly illu-

Mrs. W. G. Parke entertained in-

ternoon. Mrs. George Sturges and Mrs.

Misses Gladys Watkins, Jean Hosie

On Easter Monday night in the Bley-

ele club house a dance will be given

They were assisted in receiving by

James Littlejohn, of Amelia avenue,

and Miss Mamie Lee, of Charles

of the Good Shepherd on Wednesday

son, Roy, who will enter the Blooms

burg State Normal school to pursue

a scientific course. Mrs. Worden was

assisted in receiving and serving by

staff, Blondin Davis, Nort Davis, Bir-

ruff, Ethel Doud, Celina Phillips, Edna

Buckingham, Edna Klesse, Edith

Robinson, Esdras Lowry, Floyd Wor-

The China club, composed of a coterie

sionally, were entertained at a 5 o'clock

Those in attendance were: Mrs. Hop-

Major, Mrs. Williams, Mrs. Edwards.

A jolly crowd of young people were

entertained on Tuesday evening at the

home of Frank Galloway on Corbett

avenue. Games of ever description

were enjoyed and refreshments were

served. Present were: The Misses

Delmar, Bert Morgans, James Burns,

William Davis, William Jones, Adam

Mrs, Jones, Mrs. James, Mrs. Lewis,

and Helen Parke served.

the officiating elergyman.

S IN springtime the thoughts of erected around the sides of the drill the young man turn lightly to hall, twenty have already been sold by the young man turn lightly to hall, twenty have already beat the couple were unattended. The themes of love, so during the the committee having this part of the bride wore a gown of blue broad cloth, final days of Lent the society belle arrangements in charge. This commit-allows her mind to dwell upon the pros-tee consists of P. J. Casey, M. J. pective festivities of Easter week and Healey and Dr. Frank McGraw. The following events that mark the clos- | tickets for the ball have been placed ing of the social season. Scranton has on sale in all the surrounding towns observed Lent with unusual decorum and may be procured in this city from this year, and promises to follow the any of the members of the general period of sackcloth and ashes with committee or at headquarters on the a brief round of corresponding galety. The charity ball at the armory on Tickets for extra ladies may be se-Easter Monday which bids fair to cured on the night of the ball. eclipse in magnitude and splendor all previous functions of the kind in northeastern Pennsylvania, will be fol- ty-five high power are lights will be lowed by numerous social affairs of installed to reinforce the present means more limited scope calculated to make of lighting the armory. Music will be the Easter holidays of 1902 remembered | furnished by Bauer's Thirteenth regiwith pleasurable emotions.

Lieutenant Colonel James W. Oak-ford and Miss Mary Manness, of this ford and Miss Mary Manness, of this Dancing will begin promptly at 9:30 o'clock and at 11 o'clock the grand o'clock and at 11 o'clock the grand day, at Thomasville, Ga. The cere-march will take place. Professor J. mony was witnessed by Major and Frank Siegel will act as master of cere-Mrs. Everett Warren, and Mr. and Mrs. H. W. Kingsbury of this city, besides a number of other friends now sojourning there.

Colonel Oakford is one of the city's most prominent young men. He is James G. Sanderson proured tea. The an attorney and former member of the lawyers' examining board, a director in many of the city's leading institutions and a member of the Scranton club and Country club. He was formerly major and judge advocate in the Third brigade of the National Guard and was recently appointed fleutenant | Wolfe. The patronesses are Mrs. J. B. Barre colonel and judge advocate on the staff | Dimmick, Mrs. E. B. Jermyn, Mrs. W. of Major General Miller.

His bride is a member of one of and Mrs. C. H. Wells. Scranton's oldest and most representative families, and the possessor of a charming personality. After a south- on Church avenue in honor of the ern tour Colonel and Mrs. Oakford will take up their residence in this city.

The most important nuptial event of Arthur Hobbs and Miss Elizabeth the week was the marriage of Miss Elizabeth Parke, daughter of Mr. and Mrs. W. G. Parke, of North Washing-evening at the home of Mr. Hobbs' paton avenue, to Percy Ballantine, of Newark, N. J. The ceremony was per-formed in the handsome family resi-church, of West Market street, was formed in the handsome family residence, "Conglomerate," by Rev. N. G. Parke, D. D., of Pittston, grandfather of the bride, assisted by Rev. I. J. Lansing, D. D., of the Green Ridge Presbyterian church, the bride's pas- street, were married at the Church The bridal party made a beautiful picture as they were grouped in afternoon. The attendants were Morthe hall while the wedding service was gan Williams and Miss Jennie Lee. read. The bride is a beautiful young woman, and her attendants were es- North Hyde Park avenue, gave a party pecially charming young women.

The bride was attired in white satin and lace, and the costumes of the maid of honor and bridesmaids were white point d'esprit, excepting that of the maid of honor, which was trimmed in green, while those of the bridesmaids | Coons, Bessle Morgan, Lottie Waghad pink trimmings.

Mr. and Mrs. Ballantine will spend della Evans, Emma Lewis, Mand Birttheir honeymoon in Japan and other ley, Olive Birtley, Lucy Fellows, Emcountries of the east.

Mr. Ballantine, the groom, gave a beautiful dinner on Monday night at Lloyd, Myrtle Rought, Belle Snyder, the Scranton Club for the bridesmaids and ushers. The table was most exquisitely decorated with red and white John Feeney, Harry Waldle, Fred A. roses and ropes of Rendle, Pittston; Samuel Stanford smilax. The bride's gifts to the brides- Fred Bradley, Harry Apgar. Floyd maids were gold seal rings, with the date and monogram engraved, while den were guests. the groom gave the ushers handsome

Owing to the illness of Mrs. Parke, of West Scranton ladies, who meet at her place was taken by Mrs. James the homes of different members occa Hosie. The guests were: Miss Elizabeth Parke, Miss Helen Parke, Miss tea recently at the home of Mrs. Al-Carrie Rogers, of Boston, Mass.; Miss exander Phillips, on Eynon street. Nancy Lavis, of Cleveland, O.; Miss Mabelle Kingman, of South Orange, kins, Mrs. Jones, Mrs. Phillips, Mrs. J.; Miss Louise Atherton, of Halvey, Mrs. Beynon, Mrs. Reese, Mrs. Wilkes-Barre, a cousin of the bride; Miss Dorothy Cornell, of Ithaca, N. Y.; Miss Louise Mayo, of Richmond, Va.; Misses Antolnette and Juanita of Ardsley-on-the-Hudson: Miss Marian Sanderson, of Scranton; Miss Katharine Symes, of Denver, Col.; and Mrs. James Hosie, of Scranton; Herbert Ballantine, P. S. Ross, P. Rachel Galloway, Annie Collins, May Downing, L. B. Lampman, Thomas, Desda Llewelyn, Blanche Clarke Symington, E. B. Sutphen, all Watkins, Verna Richards, Mattie Edof Newark, N. J.; F. B. Hussey, of wards, Elizabeth Galloway, Viola Pittsburg; Frank I. Linen, La Motte George, Myrtle Llewellyn, Gretta Free-Belin, Norman Parke, Grier Parke, W. man and Messes, Percy Thomas, John G. Parke, of Scranton.

The Misses Nellie and Lelia Steele entertained the "Friday Euchre," last week at their home. The members of the club are: Misses Amy Jessup, May Pennypacker, Gertrude Sprague Ethel Bois, Nan Sturges, Carrie Bennell, Mary Bessell. Eleanor Reynolds, Grace Spencer, Leila and Nellie Steele, Misses Laverty, Helen Matthews, Janet Dickson, Bertha Powell, Elizabeth Bunnell, Grace Klersted, Anna Watson, Edith Hill, Mrs. Albert Watson, Evelyn Gilmore. Some members being absent, their places were taken by Miss Foote and Miss Post.

A score of young people were entertained Monday night at the home of Mr. and Mrs. Henry Davis, of Putnam street. The function was in the nature of a surprise party to their son. Daniel

Davis. Miss Bertha Powell entertained the Friday Afternoon club at her home on Linden street, yesterday afternoon Mr. and Mrs. T. R. Brooks entertain-

ed at cards, Thursday evening. Mrs. O. F. Byxbee will entertain the Pedro club at her home on Madison

avenue this evening. Mr. and Mrs. Christopher Keller enterrained a party of friends at their home on Electric avenue, Dunmore,

Tuesday night. The arrangements for the big charity ball to be given in the new armory on Easter Monday night for the benefit of St. Joseph's Foundling Home have been practically completed and nothing now remains but the perfection of the details. The sale of tickets began only three days ago yet up to last night enough had been sold to pay all the expenses which will be incurred. This has given the promoters great

hope and has encouraged them to renewed energy. On Thursday night the full commit tee of arrangements visited the armory and located the boxes, ladies and gentlemen's cloak rooms, etc. It has been decided to give the contract for decorating to Fuhrman, who will place in position the same beautiful decorations which were used for the big mili tary ball with which the armory was opened last summer and which were so greatly admired. Some slight changes will be made in the decoration scheme then used but they will have

the effect of heightening rather than lessening its beauty.

Elmer Collins, William Norton, Samuel Courtney, Albert Morgans, Mr. Llewellyn, Mrs. Llewellyn, Mrs. Davis and Mr. and Mrs. Gollaway helped serve refreshments

Mrs. James E. Griffiths, of North Rebecca avenue, entertained the Speedwell Social club at her home on Wed-

avenue, tendered her a surprise party at her home Wednesday night. .

and L. A. Boyle.

Movements of People.

by a committee consisting of Maxwell E. Bessell, David Boles, T. Dickson Mrs. Joseph P. Phillips, of Swetland street, is Torrey, Paul B. Wells and Walter A.

J. L. Travis, of North Summer avenue, is in W. Scranton, Mrs. Everett Warren Chicago on business, Mrs. Frances C. Pratt, of Hartford, Conn., is visiting Miss Belin. Mr. and Mrs. A. J. Tucker enter-

osting Miss Beam.

Mrs. George Wallace and family have gone to
lolorado Springs where they will in future resole. C. A. Belin is all in Philadelphia. thirtieth anniversary of their wedding. and Mrs. John Eastett are at Mt. Sterling,

Miss Milared Howe, daugnter of Magsirate John T. Howe, is home from the West Claster State Normal school on her Easter vacation. Sie is accommanded by Miss Iva Hoffman, a schoolmate.

Misses Ethel and Deleie Reynolds, of Factory

rents. The Rev. R. S. Jones, D. D., York this morning. Mes. B. G. Morgan and Mrs. Byron Wade, of West Scration, visited friends at Brooklyn, Sus-

uchanna county, during the week, Mrs. Harry Palmer and child have returned to helr home on Edna avenue, from a few days pent in Wilkes Barre,

Mr. and Mrs. Minor E. Worden, of North Hyde Park avenue, gave a party at their home recently in honor of their son. Bay, who will enter the Blooms William Berke, of 514 Some avenue.

Mrs. Rendle, of Pittston. Misses Alice Blatter, on Maple street.

Blatter, on Maple street, John Gibbons, jr., of Pittston avenue, left last evening on a short pleasure trip to New York city,
doseph Slocum, of Cedar avenue, arrived hor esterday from a ten days' trip through the ma Fellows, Cora Jones, Etta Wood-

principal cities in Canada. Rev. W. Crane, of Hawley, was calling on riends in this vicinity early in the week. Mrs. C. J. Gillespie has returned from a visit

mest, the past week, of Dr. and Mrs. Wayland eck, of North Main avenue,
Miss Moon, wife of Rev. Dr. Moon, of Peckville, the has been in the hespital for the past times ceeks, is now much improved and is on the ay to complete recovery of health, Corporal Detweller, formerly of the North End, out now of the United States army, is visiting is mother on Church avenue, this city Mrs. R. J. Bennell and Miss Bennell are at Ar-

The Misses Alice and Helen Matthews are speed ng a few days in New York. Mr. and Mrs. Thomas Sprague and Misses Graand Gertrude have returned from a short trin t

akewood, N. J.
Mrs. Peter Ballentine was the guest of Mrs James Linen during the week,

Mes. Thomas Warkins entertained four of it desmands of the Ballantine-Parke westling, the Misses Antoinette and Junita Hewitt, of Ardsley, on-the-Hudson; Miss Nancy Lavis, of Clevelend, O., and Miss Carrie Rogers, of Roston, this Bennell, of North Washington arenne, on things in New York.

"thines! Miss Catherine Synes, of Denver, Cal., Mr. and Mrs. S. H. Sickler, of North Main ave

BALLENTINE-PARKE WEDDING PARTY.

Above is a picture of the Ballantine-Parke wedding party, taken Tuesday night, after the ceremony was per-

formed. The members of it are Mr. and Mrs. Percy Ballantine, who are seated at the end of the table; maid of

honor, Miss Helen Parke, sister of the bride; bridesmaids, Miss Carrie Rogers, of Hoston, Mass.; Miss Mabel Kingman, of South Orange, N. J.; Miss Nancy Lovis, of Cleveland, O.; Miss Louise Atherton, of Wilkes-Barre; Miss

Dorothy Cornell, of Ithaca, N. Y.: Miss Louise Mayo, of Richmond, Va.: Miss Antoinette Hewitt and Miss Juanita

Hewitt, of Ardsley-on-the-Hudson; best man, Herbert Ballantine, of Newark, brother of the groom; ushers, Norman H. Parke and Grier Parke, jr., brothers of the bride; F. B. Hussey, of Pittsburg; P. S. Ross, P. C. Downing, L. B. Lampman, E. B. Sutphen and W. Clark Symington, of Newark; ribbon girl, Anne Parke; page, Master Bos-

Daylight

Oscar N. Sheck, of 1130 Lafayette street, and Miss Elsie E. Arnold, of Clark's Summit, were united in marriage on Thursday evening at the parsonage of the Simpson M. E. church by Rev. H. C. McDermott.

George, Gethen Williams, Evan Davis,

trimmed with white silk. The groom is an employe of the Lackawanna railroad. They will reside on Lafayette

nesday evening.

A number of the friends of Miss Ethel A. Carpenter, of 1107 Albright

minated on the night of the ball. Twen-Mrs. Ira H. Stevens was tendered a surprise party at her home on Capouse avenue, Thursday evening, in honor of ment band of thirty pieces which will her birthday. The evening was pleasantly spent with games and music, and at a late hour refreshments were served. The guests were: Rev. and Mrs. W. G. Simpson, Mr. and Mrs. E. G. Stevens, Mr. and Mrs. E. S. Pratt, Mr. and Mrs. B. C. Ackerly, Mr. and Mrs. Florin Swartz, Mr. and Mrs. C. H. Stackhouse, Mr. and Mrs. W. F. Osenbach, Mr. and Mrs. W. H. Finch, Mesdames W. G. Gates, H. A. Benson formally from 3 to 6 last Saturday af-

Miss Susan Richardson, of Oxford street, enter-tained friends at a flashlight party Thursday spending a few days with relatives in Willies

Kentucky,
Miss Mildred Howe, daughter of Magistrate

ville, after visiting Mrs. Cowles, of Narth Main avenue, have returned home.

Mrs. Fred Patilips and Mrs. Dora Smith, of North Scranton, leave for a pleasure trip to New Narth Scranton, leave for a pleasure trip to New

Mrs. Grant Pelton leaves Monday for a month's

Andrew Kehrli, of Dalton, a well known rifle hot and former resident of South Scranton, is issting at the home of his father-in-law, Join

with friends in Honesdale,
M. Ray Stratton, of Binghamban, has been a

Mrs. B. Reynolds and Miss Reynolds are a

nd Miss Louise Mayo, of Richmond, Va., during

Mas Smith, of Hotel Terrace, his returned

Facts Only

Saturday's Great Shoe Sale for Men and Women

Sale Begins at 10 a. m. Sharp. \$2.25, \$2.50 and \$3.00 Shoes for \$1.88.

This Great Shoe offering is made to reduce our stock on this grade of shoes to make room for the spring line. The Shoes for Women are made of genuine Vici and Dongola Kid and Box Calf.

The Shoes for Men Are made of Box Calf, Wax Calf, Vicuna Calf and Satin Calf, also the Russian Calf. Some hand stitched McKay sewed extension soles, and light flexible soles. Every shoe is the very latest toe and heel shapes. There may not be every size in each lot, but possibly the size and style you want is here.

No telephone or mail orders accepted for this Shoe Sale. Remember it is Saturday and the sale begins at 10 a. m. sharp.

Candy This toothsome delicacy is made in many different ways. One of the latest crazes in the candy world is the Honey Comb Candy. Dellcious, pure. You will want more if you buy it once. At Candy Counter, Samples Free.

Boys' Spring Top Coats

Made of Covert Cloth, light color, medium \$3.98. Now..... \$1.98

Easter Cards Main Floor in Booth. Versed in simple and appro-

Slippers

Oxfords-Women's Patent Leather Oxfords. Cuban, French, Louis XV Heels, at, a pair, \$1.50 \$3.50

Colonial—A full line of the new strap Sandal and Colonial Slippers. Very stylish and possess superior qualities. The right style for the parlor and the dance. Made of soft leather vici kid, trimmed with large gilt buckles. Priced at, pair..... \$1.25 to

Clean Your Own Gloves

Hartman's Perfect Glove Cleaner-No benzine, no paste. Also cleans leather belts and russet shoes.

Jewelry

Every year adds some new idea to this already long list of useful novelties in neckwear adornment. We are showing the latest things in Brooches, various styles and shapes. Cameo Brooches, Cameo Bodice Pins, Bronze Bodice Pins at, each, 10c to...... \$1.00

Hat Pins, odd and very pretty, 5c and 10c.

Belt Buckles, all the new shapes in gold and oxidized, 25c up to \$1.00.

Women's Rings, assorted styles and setting, warranted 5 years, 25c and 50c. Sulphur Stone Novelties, Rings and Stick Pins, 10c

up to 75c.

Women's Chatelaine Lockets, 50c. Line of Pearl Beads, single and double strains at 25c up to \$1.00.

"Try and get it, then," said his claim with to start small!"-New York Times

Jewelry Department-Wyoming Entrance.

...Scranton's Big

st in Europe. They will be in Rome Easter antie City, where they will remain for a mouth, avenue, during the week entertained their daughter, Mrs. J. H. Torrey, of Jefferson avenue, is spending the week in New York eity.

Mrs. Barry Fritz, of Paterson, N. J., and her children.

Mrs. J. H. Torrey, of Jefferson avenue, is spending the week in New York eity.

Mrs. Roseline day of Jefferson avenue, is Mr. and Mrs. T. J. Foster left yesterday for At- Mr. and Mrs. George Fairchild, of North Main

Miss Rosalie Jay, of Jefferson avenue, is so-Mrs. L. S. Barnes, of Monroe avenue, has been be guest of Miss Pyle Dr. and Mrs. C. W. Roberts are sojourning at

A. P. Bedford left early in the week for the uth, where he will spend ten days or so.

John M. Kemmerer enjoyed the early spring veather at Atlantic City this week, Miss Jennie Stration, of Wyoming avenue, is isiting friends in Baltimore,

Miss Lydia Osterhout, of Tunkhansock, is visit-O. D. Green, of Symense, N. Y., was the guest | William Pricz, of South Main avenue, during | +

P. W. Pearsill, of New York, was in the city or a portion of the week and called upon a number of his friends. Mr. Peanall was formerly ceretary of the Railroad Young Men's Christian ... "tirel feeling" so intimately associated with secciation, but was called to a wider field of tise-

one, entertained Mr. and Mrs. Samuel Hodson, he week. | of Denver, Colo., during the week. | Mer. W. W. Watson and Miss Angle Watson | Mr. and Mrs. Fred Schwenker, of Philisten av e at Atlantic City, where they will remain occur now, spent the greater part of the week in Phila-

from an extended visit with friends in Annapo Socings, Ark., with a porty of friends, lis. Md.

Mis. C. H. DeWitt, of Westhely, Pa., has re-Pulver, Eddie Davis, James Sharkey.

Arthur Harris. Churles Ott. David
Llewellyn, Frank Liewellyn, Windsor | W. J. Tortey and M. B. Paller sailed on Wed. | Mrs. C. H. DeWill, of Westley, P.z., has rew. J. Tortey and M. B. Paller sailed on Wed. | Mrs. C. H. DeWill, of Westley, P.z., has rewedlerment and a said Mrs. J. P. Molfat, on Westleyn, Frank Liewellyn, Windsor | trip to London, Paris and other points of interRev. W. H. Crawford, or Drew Theological

Hyde Park avenue.

Miss Blanche Wood, of Honesdale, is the guest of Mrs. Mark Edgar, of Sanderson avenue, Mist Ruby Douglass, of Bielmont Park, is Philadelphia visiting friends.

Baron Rothschild's Reply. Some years ago, whole Baron Rothschild and a

"If i could only get that handkerehief. Think | handkerehief."

visions of the fabulous value of a Rothsc tween his flingers and gently rugged at it. this point the nobleman turned to the baron and

whispered: "Baron that hos

DOMESTIC SCIENCE.

of the land are getting out their sulptur an molasses, their sults and senna, their "oil of corrow," as Carlyle dubs the output of the . "tired feeling" so intimately associated with varying the diet of the family in order to insure the same results, with less wear and tear on the individual system. While rounntic and love-lote Only-lies are singing:

ray love, remember. And there's pansige, that for thoughts, There's fennel for you, and columbine; there's rue for you; and here's some for me," efc., the more pressive Marthas and Doreaces are thinking to theme selves, even if they don't tell it to their families (which I have found is an indiscreething to do) "here's nice, tender, young onions, Johnny has a tendency in these Match while to be croupy, and Ichabod is having boils. Omons are what they need, and onlors they shall have," "There's pin-ach, Alphonso doesn't have much appettie; his stemach seems out of order. Spinach, according to the French, is "the broom of the stomach," and Alphonso shall be swept and garnished." There's dandelion greens to Elijah," and so on ad infinitum.

sorts have been held in high esteem for purging the blood of bumors encendered by he winter's diet of fatty foods, backwheat cakes and the like. The list of edilde greens is much more varied than is usually expepessed. Boddes the more commonly known spinach, Brussels sprouts, Labe, bettice, dun-delion and water cross, there are mustard greens, sorrel, chicory, "domecter" or com-sulid, escarole, narrow dock, cowslip, hoperadish and milkweed.

The healthfulness of givens is due to the water and alkaline salts which they contain, naking them vericable medicine closts. Acording to analysis, water cress alone contains foiline, from phosphate and a Suppo-nitrogenous essential oil. More than this, is timulates and sharpens the næntal faculties Eaf cress and learn wit." said the Gracks While Pliny asserts that cross-water vinegar

Widle the rather robust appetite prefers heet-greens, mustard, dandelion, cowdip and sorrel bulled with a good piece of lat took for seasoning, they are more delicate and wholesome cooked in holling salt water and seasonal with butter. Spinish should be solded in its own juices. Water cross to be perfect should be freshly

gathered, well rinsed in cold water, shaken thoroughly dry, seasoned with salt and caten with thin slices of white bread and butter.

Some prefer a dash of lemon jules with trees and a tablespoonful of clive oil, but the epicure takes his with sait alone. In cooking the wholesome rimbath do not peel. The skin is gelatinous, it melts and impatts a rich red color and the best flavor of any part of the stalk. Bake in the even or atew on the back of the stove, using little or no water. If the sugar is added after the rhubarb is cooked it will not require as much

Rhubarb cooked with dates or raisins makes pleasant change, and is always popular with the children.

Grape fruit eaten every day is commended

Menu for Sunday, Mar. 16.

Grape Fruit,
Pettijolm's Breaktest Feed,
Coditel, Batted Petstoes,
Watercress. camed Coditids. I Graham Gens, Coffee,

DINNER Potato Soup. Offices Radishes. Offices.

Mashed Potatoes. Creamed Onions.

Apple and Celery Salad, Mayounilee,
Royal Cheese. Saltines.

Prune With. Angel Cake.

Black Coffee.

SUPPER. Broiled Sardines with bemon. Cold Baked Beans. Catsup. Whole Wheat Bread and Butter Sandwiches. Snewed Bunbarb. Sponge Cake.

++++ +++++++++++++++ as an almost sovereign remedy for malaria and billions troubles. Its jutes is extremely grateful in fevers, but in cases like typicali

Ovster cocktails served in grape fruit are delicious as well as popular. Cut the fruit in balves, remove all the membrane, core and seeds, loosen the pulp, and put four or five small blue points in the center of each half. Dress with lemon juice, cutsup, vinegar, sall and a few drops of Worcester or tabases , and serve ice cold. This course is fol-

The colabration of St. Patrick's day is gradually extending beyond the shores of the tirem ble, and is not confined to her arms and daughters alone. "Green teas" and "shamnock luncheous" will be a feature of the coming week. The coloring for these will, of course, be green the emblems used on cards or in decoration, the trefull and he harp; the quotations from Moore and the amenities incident to the occasion significant of the Blatney stone. Edibles may be cavily selected to suit the covarion. In salade there is a wide choice. It may be notate salad with plenty of parsley to color, lettuce salad, spinach moddet in cups, celery, green pepp r or cress. A green mayonnaise is made by chopping fine, enough parsley to make a heaping table-mountal. Put in a bowl and rub with the back of a spoon until almost a paste, stir in a few altops of alcohol, and add to the ordinary magonizates. For monthe breast of chicken sliced and laid on let ther leaves is pretty, or it a hot dish is to quired, a supreme of lowl, decorated with potato hearts and sprays of pursley, or chops with a green per bander. Pistische mits, cage choose, time draps, giarkins, olives, ill add-to the color scheme, while pistache ice crasm. cakes frosted with green sugar or deserated

This is a delicious way to prepare studed green peppers for a lancheon. Select peopers of a uniform size, wash and plunge in boiling water. Let them simmer about five minutes to remove the "fire." Take out? ruls the skira cff with a wet cloth, cut off the stem ends, and remove all the sceads. Fill with a mixture of bread crumbs and minced ham or sausage and scason well with butter, salt and present Replace 10. pepper. Replace the stem on each pepper for a cover and stand in a deep earthen baking

stock thickened with a little flour and fla-vored with a wee bit of sherry, add salt to season, stand the dish in a ligh oven and bake about twenty minutes or until the penpers are a rich brown. Serve in the same 4 dish, sprinkling a little chopped parsley over them before sending to the table. If long peppers are used instead of the bell peppers,

cut lengthwise for stuffing. go well with beefsteak, roast beef or

A good sauce for a pork reast may be made adding two tablespoonfuls of the tiny red . or green peppers chopped fine to the brown The seeds should be removed

before chopping.

A revelation to those who have only seen the usual "messy" tried enions, are only seen tried in this fashion, which leaves them firm and thoroughly delicious; Cut in slices and scak in milk ten minutes. Dip in flour, and immerse in boiling fat, hot enough to brown constantly. Take out with a skimmer and lay on brown paper to absorb every vestige of greast, and then serve hot.

way, when they cannot take them boiled, fried or raw. Leave in their jackets and bake . in the ashes, if possible, otherwise in the oven. When ready to serve peel, butter and season. Allow time enough for them to become thoroughly tender. Bernundas or the little fresh new onlone .

Baked onlons have a specially delicious fla-

vor, and are julcy and easy of digestion. In-valids can often ear them prepared in this

make an appetizing sindwich. They should be sliced in as thin rounds as possible, sprinkled lightly with salt, and laid between If one likes raw onlone but suffers from a

burning sensation after eating them, this objection to their use can be removed by coverting the peeled and aliced ontons with sold water for a half hour before using. Take up on a plate, and with the back of a silver space press to get out all the rank flavor. Ice and garnish with carled payeley, which, if eatin after the onion, will take away much of the odor from the breath. A syallow of vinegar is also efficients in subduing th

Mo. W. J., Kansas City-Tiffs is the re celpt for apple structle as taught at the He-brew cooking schools. Three-quarters of a cup of flour, one temporarul of suct, balt a teaspoonful of sait, half a con of decisal bread, half a cop of lover, also or wine, tive apples, chopped first one fourth p. a cup of chopped ruleins, bull a pound of chopped of nomic, a quarter cup of segar and h bull tespeoutd of cumanica. Sitt the floor on a bord, make a well in the center, add the self and such, heat in enough of the beet to make a soft dough, and work with the mands until it does not alick to them. Riner a bowl with hot water and place over the dough. Have ready a table except with a cloth. Place the dough in the center, and pull it out as thin as paper. Second with melted such and the mixture of grated broads. apples, almonds, prisites, sugar and crimamon, After the filling is evenly spread, lift the cloth carefully at one side and roll the strin-del up tike a music with. Put one end of the strudel in the center of a pan, and turn the other and around it, so as to give it a anail shell appearance. Breach over with melted suct and bake in a median oven until a light brown. When done, slin on a dish and sprinkle with powdered sugar

EMMA PADDOCK TELFORD.

Of the facts haves which will be