

DOMESTIC SCIENCE.

In looking over the household expenses to see where a saving can be effected, the fuel bill in these later days is the first thing to be considered. Happy the householder who has his coal put in early in the season. But he is one man in a million. We, the vast army of unfortunates, must now bend our energies toward making what we can get out of our coal as it will. For the kitchen, there is nothing so easy to care for, and so delightfully easy to cook with as a good gas range. No ashes to take out, no coal to lug from the cellar, no kindling to look after, or wood-box to fill. No long wait for the oven to heat or fire to "come up" in the kitchen when the time you go in the kitchen your tea kettle will be singing, and in ten minutes your oven or broiler are hot and ready for work.

But what for those who live where they can't have gas, or where the cook stove is used for heating purposes? Here are some ways in which they can economize in the use of coal.

In the first place, never allow the ashes to remain in the ash pan to the north of the stove. Never pack the coal in the stove. It should not come above the top of the lining of the fire box. Never stir the coals out on the top. See that the draught pipes are always closed when not in use, and if necessary, leave the covers half off. Arrange to have the baking and ironing done on the same day, so as to utilize all the heat. See that all the ashes are sifted, and every particle of cinder saved. We might learn some things from the French housewives. In this regard, for if after a meal they have a single handful of coal left in the grate, they will take it out and save it for the next day.

In the tenement cooking classes in New York the children are taught when there is a scarcity of fuel to put a brick crosswise in the neck of the stove and make the fire in this little compartment.

Many people are beginning to use charcoal now for broiling. In default of the small basket stoves that come on purpose for charcoal, any ordinary range may be used. Take out one of the covers near the firebox, open the draught, and build a little fire directly on top of the oven. As soon as it is well started close the draught. In eight minutes there will be a bright scarlet glow, and steak, chops or fish can be broiled directly over the clear heat.

When there is a Franklin stove or fireplace use your old newspapers or pamphlets in lieu of so much coal. Twist the paper up tightly so that it will burn slowly. Fire sufficient to heat the dining room for breakfast or the bedroom for retiring can be provided by the use of the "Franklin" alone. Do not tear the paper in pieces, but use a whole newspaper for one "stick."

An occasional stuffed beefsteak or "mock duck," as it is sometimes called, gives a welcome variety to the menu which a plain diet provides for the household. Combined with oysters it is especially good, though it is palatable with any "stuffing." To prepare it, buy two or three pounds of thick steak from the upper side of the round. If you have a butcher who knows his business, get him to cut a "mock" in the steak large enough to hold the dressing, otherwise roll the stuffing up in the steak, binding it with twine or narrow strips of cotton cloth and securing the ends so the contents will not burst out. The dressing may be plain or combined with chestnuts or oysters. For a two-pound steak a cupful of bread crumbs, well seasoned with salt, pepper, butter and a little onion or becham sauce.

Have ready a shallow, broad-bottomed kettle a little from Scotch hick-

Menu for Sunday, Oct. 19

- BREAKFAST**
Baked Sweet Apples and Cream
Cero-Fruto
Cabbage Salad
Cornmeal Cakes
Coffee
- DINNER**
Sardines
Olive and Radishes
Black Bean Soup
Stuffed Bluefish
Baked Potatoes
Baked Tomatoes
Cabbage Salad
Brie Cheese and Crackers
Pumpkin Pie
Mocha Coffee
SUPPER
Creamed Potatoes
Cold Stewed Mock Duck
Whipped Cream
Ice Cream Cake

tie is heat in which a slice of pork with a little fat on top has been fried and a little fat on top and put in the roll, turning it until well browned. Add a half pint of water and a little salt. Cover closely and simmer slowly for two hours. Add more water if it shows signs of drying out. Unwind the string carefully, and lay the roll on a hot platter. Thicken the gravy with a little flour—if the flour is browned it gives a richer color—add a teaspoonful of Worcestershire sauce, if you like the taste, and pour over the roll. Garnish with a little parsley, and serve, cutting in slices through the roll. This is equally nice heated over the next day, or is delicious served cold with parsley.

Beefsteak left over should never be thrown away, as it can be utilized in a variety of ways. If thick and lean, it makes a nice sandwich or helps out the platter of cold meat for tea or luncheon, by slicing with a very sharp knife into the thinnest of slices, like roast beef. If you prefer it as a hot dish, try this method of preparing it: Mince fine, and for each cup of meat add a tablespoonful of chopped ham and half as much bread crumbs as you have meat. Moisten the crumbs with a little hot milk and add to the meat. Season lightly with salt, pepper and chopped parsley, or substitute a little sage or onion juice for the parsley. Beat one egg light and add to the other ingredients. Take a piece of fresh brown paper and butter well, or grease with olive oil.

Place the meat mixture in the middle of the paper and shape it into a brick-shaped loaf. Fold the paper about the meat and over the ends, as when doing up a parcel, trimming the ends under the loaf so that it will not require tying. Place the parcel in a baking pan and put it in a hot oven. Bake for twenty-five minutes.

Then carefully remove the paper from the meat and place the browned loaf upon a heated platter. Pour a tomato sauce upon it, or serve with a horseradish sauce.

Horseradish sauce is one of the best relishes to serve with beef. There are several ways of making it, but here are two that are especially delicious: To two tablespoonfuls of freshly grated horseradish add a few drops of lemon juice and a little vinegar, the same quantity of bread crumbs from which the crust has been taken. Pour over these four tablespoonfuls of cream and let them stand until the crumbs have softened and taken up the cream. Rub the mixture through a sieve, add a saltspoon of salt, a half teaspoonful granulated sugar and a little dash of mustard. Mix well with the radish and add two tablespoonfuls of vinegar.

Another sauce is made in this way:

Moisten two tablespoonfuls freshly grated horseradish with a little vinegar or lemon juice. Add one heaping teaspoonful of sugar, a half teaspoonful of salt and half a teaspoonful of dry mustard. Mix well together, and just before serving stir in three tablespoonfuls whipped cream that has been well drained.

For stuffed tomatoes large, smooth, firm fruit is required. Slice off the stem portion and scoop the soft part out with a spoon, leaving a cup-shaped tomato case. The stuffing may vary according to what one has on hand, as any cold meat may be utilized in the dressing. A good plain stuffing is of seasoned bread crumbs mixed with butter and a beaten egg. Finely minced parsley, onion, or garlic are all good seasonings, while Parmesan cheese added to bread crumbs and finely chopped ham is a revelation to those who have never tried it.

Tomatoes stuffed with rice make a particularly "happy" combination with pork chops. Select smooth, round fruit and cut out of the stem end a piece about the size of a dollar. With a spoon scoop out the inside, taking care not to go too deep, and fill the cavity with the following forcemeat: One-half cupful boiled rice, one-half cupful cold chicken or veal chopped very fine, a tablespoonful of onion, browned in a teaspoonful of butter and a little parsley. Season with salt and pepper, add a well-beaten egg and fill the tomatoes with the mixture. Smooth over the top, sprinkle with just a dusting of bread crumbs or add a little of the tomato pulp with bits of butter. Bake in a moderately hot oven for twenty minutes, putting a little butter in the pan in which they are baked to prevent burning. Have your pork chops fried or broiled, arrange on a hot platter with the stuffed tomatoes around the outside. Pour over the gravy from both dishes and serve at once.

A correspondent asks directions for making tomato soup. Their names are legion, but here are directions for three—which may be adapted as you wish. For an old-fashioned tomato soup, take one quart can of tomatoes, or its equivalent in fresh tomatoes, and one quart of beef stock. Cook slowly in a range for an hour. Rub through a sieve. Season with pepper, salt, a dash of onion juice and a little butter. Thicken with a tablespoonful of flour stirred smooth in a little cold water. Stir constantly until it comes to a boil and serve at once.

Here is a good everyday tomato bisque: Ball one quart of tomatoes with one quart of water twenty minutes. Strain; add one quart of milk, stirring constantly. Let it rest longer, add salt, pepper, butter the size of a walnut and at the last moment a scant half-teaspoonful of soda. Take at once from the fire and serve with croutons.

And here is a rice and tomato soup. To one pint of soup-stock, veal, mutton or beef, add a cupful of boiled rice and cook for twenty minutes. Then add one pint of tomatoes which have been put through a sieve and heated. Cook ten minutes longer, add slowly a pint of fresh milk, season with salt, pepper and a little chopped parsley. Serve with squares of toasted bread.

When you are ready to run your carpet sweeper over a Turkish rug, feel with your hand to see which way the warp runs, and push the sweeper in the same direction as the warp. This is not only much easier, but it takes up the dirt better, and even the rough surface of the rug, giving it a slicker effect. If you run the sweeper against the warp it not only fails to pick up the dirt, but takes out the dust from the sweater as well.



The "Atterbury" System of Clothes Making.

It makes no difference what time of day you visit our "Atterbury" Clothing floor you'll always find enthusiastic customers. Some have proved the benefits of this system of clothes making, some are here by the advice of friends to find out for themselves. There's no doubting when once this system is explained. The designers' work shows to advantage. The workmanship and tailoring appeals forcibly to the man who has patronized the best custom tailors—appeals to every man who appreciates the development of new ideas conceived by master designers of Men's Fashions.

We're very anxious to show you two lines of popular priced Suits. Their style and cloth quality show our watchfulness and care of selection. **\$10, \$12.50** Samples in our Show Window . . .

OVERCOATS OF MEDIUM WEIGHT.

We've been kept quite busy the last few days showing the different Overcoat styles. The short "Box." The medium length "Chesterfield," and the long stylish "Paddock" all show the fashion changes of this Fall and Winter season. All reflect our standard of designing and tailoring. If you're passing this way why not try on a coat or two; it's a pleasure for us to show you without urging you to buy; prices are governed by the quality **\$10 to \$25**



SAMTER BROS., COMPLETE OUTFITTERS.

RELIGIOUS NEWS

(Continued from Page 10.)

Church, will preach at both services. Sunday school at 12 m.; Young People's Society of Christian Endeavor at 8 p. m. Prayer meeting, Wednesday evening at 7:45 o'clock. Seats free. Everybody welcome.

Branch church, Hesse house, Tripp park-Rally Day. Services at 11 a. m. and 7:30 p. m. Henry Cardew will preach at both services. All scholars of the Sunday school are expected to answer to their names at the morning service. Prayer meeting, Thursday at 7:45 p. m.

EVANGELICAL LUTHERAN.

English Evangelical Lutheran Church of the Holy Trinity, corner Adams avenue and Mulberry streets, Rev. E. F. Ritter, A. M., pastor. Services, 10:30 a. m. and 7:30 p. m.; morning subject, "The Nobleman's Son Healed"; evening subject, "Entering Into Other Men's Lands"; Sunday school, 12 m.; Luther League, 6:45 p. m. Seats free. All welcome.

Fantastic stories have been written of magic mirrors in which the future was revealed. If such a thing were possible many a bright-faced bride would shrink from the revelation of herself, stripped of all her loveliness. If there is one thing which would make a woman shrink from marriage it is to see the rapid physical deterioration which comes to so many wives. The cause is generally due to womanly diseases. Lost health and lost comeliness are restored by the use of Dr. Pierce's Favorite Prescription. It cures irregularity and dries weakening drains. It heals inflammation and ulceration, and cures female weakness.

"It is with the greatest pleasure that I tell you what Dr. Pierce's Favorite Prescription and Golden Medical Discovery have done for me," writes Mrs. Emma L. Bunker, of 122 North 7th Street, Harrisburg, Pa. "They have done me a world of good. I had female weakness for six years, sometimes feeling so badly I did not know what to do, but I found relief at last, thanks to Dr. Pierce for his kind advice. I have this medicine still in my house and will always keep it."

If you are led to the purchase of "Favorite Prescription" because of its remarkable cures of other women, do not accept a substitute which has none of these cures to its credit.

Free. Dr. Pierce's Common Sense Medical Adviser, paper covers, is sent free on receipt of 21 one-cent stamps to pay expense of mailing only. Or for cloth-bound volume send 31 stamps. Address Dr. R. V. Pierce, Buffalo, N. Y.

REPORT FOR SEPTEMBER.

Grace Evangelical Lutheran church (general synod), corner of Mulberry street and Prescott avenue—Rev. Luther Hess, pastor. At 9:30 a. m., Sunday school; 10:30 a. m., Divine worship, with sermon; 7 p. m., Young People's Society of Christian Endeavor; 7:30 p. m., evening worship. At this service, the pastor will give an address on "Lutheran Church Life and Work," as he saw it in Germany. Everybody welcome.

St. John's Lutheran church, 226 Millin avenue—Rev. A. G. Gallenkamp, pastor. Morning service (German), 10:30 subject, "Does Your Faith Increase in Times of Trouble"; Sunday school, 2 p. m.; German Saturday school every Saturday in the church basement, from 9 to 12; instruction for confirmation class, Saturday at 1 p. m.; English evening service, 7:30 p. m.; subject, "What is the Relation Between God and Men?"; Seats free. All welcome.

MISCELLANEOUS.

Calvary Reformed church, Monroe avenue and Gibson street—Rev. Marion L. Piror, pastor. Services at 10:30 a. m. and 7:30 p. m.; Sunday school, 11:30 a. m.; Christian Endeavor, 7 p. m.; Prayer meeting, Friday at 8 p. m. Seats free.

All Souls' Universalist church, Pine street, between Adams and Jefferson avenues—Rev. Thomas B. Payne, pastor. Divine services, with sermon, at 10:30 a. m., subject, "Peace, Sweet Peace"; Sunday school at 12 m. Seats free. Strangers cordially welcome.

Bellevue Welsh Calvinistic Methodist church—Rev. William Davies, pastor. Services during the week as follows: Welsh sermon tomorrow at 10 a. m.; Sunday school, 11:30 a. m.; prayer meeting, Monday evening at 7:30; Young People's Society of Christian Endeavor meeting, Tuesday evening at 7:30; Adeline Williams to lead. William Davies to address. Mrs. Rev. William Davies' Bible class, Wednesday evening at 7:30. Class meeting, Thursday evening at 7:30. Meeting of Biblical and Literary society, Friday evening at 7.

Gospel hall, 501 Lackawanna avenue— Sabbath school at 12:15 p. m. Mr. Alrich will preach at 7:30 p. m., and also conduct a meeting on Monday evening at 7:45 o'clock for the study of 13 lessons and studies in the book of Romans. All are welcome.

Gospel Tabernacle church, Jefferson avenue, Dunmore—Rev. James Leishman, pastor. Sunday preaching at 10:30 a. m., by Rev. Howard Smith, of Africa. The assistant pastor, Clarence H. Christian, will speak in the evening at 7:30. Bible school at 12 m.; Young People's meeting at 8:30 p. m.; Tuesday, Christian and Missionary Alliance meetings, 2:30 and 7:30 p. m.

Zion United Evangelical church, 1429 Canouse avenue—Rev. J. W. Messinger, pastor. Preaching at 10:30 a. m. and 7:30 p. m. At 10:30, by George G. Sauer, born of the Rescue mission, and at 7:30 by Rev. Smith, missionary from Soudan. Sunday school, 9:30 a. m.; Junior League (Christian Endeavor), 1 p. m.; Keystone League (Christian Endeavor), 6:30 p. m. All seats free. Everybody welcome.

First Primitive Methodist church, Green Ridge—Rev. G. Lees, pastor. Services at 10:30 a. m. and 7 p. m. Morning subject, "Years Wiped Away"; evening subject, "Thumbs and Toes, or Wrong Required." Sunday school at 2:30 p. m. All are welcome.

Plymouth Congregational Church—The Lord's supper will be administered at 10:30 a. m. Preaching at 7 p. m. Subject of the sermon, "A Wake Out of Sleep." Sunday school at 12 m. at Sherman avenue at 2:15 p. m. Prayer meeting at 7:45 p. m., Thursday. Rev. T. A. Humphreys, pastor.

TOO HANDY WITH HIS GUN.

Shoemaker from Foster Arrested on Several Charges.

Kreanguelo Enillo, of Foster, a shoemaker, created a disturbance yesterday in the house of Patsy Timine, at 911 Robinson street. He was arrested on charges of making threats, pointing fire-arms, and carrying concealed weapons, and was taken into custody just as he was about to take a train for New York.

The hearing was held before Alderman Millar, and the prisoner explained he was going to New York to meet his son. After furnishing \$900 bail he was allowed to go.

The Bacillus of Catarrh

May not, as yet have been officially discovered and catalogued; but all the same, it can be hunted down, and absolutely exterminated with

Dr. Agnew's Catarrhal Powder

The One Catarrh Cure that cures Catarrh, Colds and headache. Dr. Agnew's Ointment relieves eczema in one day. 25 CENTS.

Sold by Wm. G. Clark and H. C. Sanderson.

WHEN WILL THE STRIKE END?

CLOSING DAYS OF
Joyce's \$300 Prize Guessing Competition.
A FREE GUESS WITH EVERY 50 CENTS WORTH OF GROCERIES OR MEAT PURCHASED

Directly after the Great Anthracite Strike was declared, we inaugurated this most novel of contests, and the thousands of estimates on its duration made by patrons amply attests to its popularity.

The strike is surely drawing to a close. It may end Monday. Who knows? Interest is at fever heat.

Take as a basis for your guess the fact that work ceased at 7 a. m. May 15, 1902, and calculate the probable number of days, hours and minutes between that date and the calling off of the strike by the Delegates' Convention, which meets at Wilkes-Barre on Monday. Do your Saturday marketing at any of the Joyce Stores and guess as often as you like.

A Hundred Magnetic Grocery and Meat Bargains From Which to Make Your Selections. We Mention But Two:

Aunt Jemima's Pancake Flour,
Three Packages for **25c** New Goods.

ROAST BEEF,
7c lb.

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