

**NONE SUCH MINCE MEAT**

A package of NONE SUCH MINCE MEAT weighs 1 1/2 pounds. Ready for the oven it absorbs 1 1/2 pounds of water. This 1 1/2 pounds of water is what you pay for when you buy mince meat out of tubs or pails the so-called "bulk" or "wet" mince meat often panned off for the purer article. Better go to the pump instead of to the grocer for your water. It will be money in your pocket. Any way

**NONE SUCH MINCE MEAT**

you put it NONE SUCH is the cheapest mince meat on the market—the purest, fruitiest, most appetizing—a zest for any meal, a crown for any feast.

NONE SUCH is not a "store" mince meat like other brands, condensed and "wet." Refuse what you ask for. Write Merril-Soule Co., Syracuse, N. Y., if your grocer cannot supply you.

Valuable premium list of 1902. Rogers Bros., Silverware enclosed.

**DOMESTIC SCIENCE.**

**Menu for Sunday, Nov. 2:**

**BREAKFAST:**  
Grapes.  
Granola and Cream.  
Creamed Codfish, Baked Potatoes.  
Whole Wheat Gems.  
Coffee.

**DINNER:**  
Cream of Tomato Soup, Croquettes.  
Olives, Salted Potatoes.  
Roast Chicken, Brown Gravy.  
Rice, Corned Beef, Sweet Potatoes.  
Sweet Green Pepper and Lettuce.  
Salad.  
Nonfatened Cheese, Wafers.  
Grape Sherbet.  
Coffee.

**SUPPER:**  
Fried Beef in Chasing Dish.  
Saragosa Chips.  
Ice Cream Cake, Canned Peaches.  
Tea.

The coal famine is, of necessity, bringing about a marked change in the diet of even comparatively well-to-do people. There is an increasing demand for ready-cooked food, and the baker and delicatessen proprietor report a marked increase in custom. Now is the time that a public kitchen, where the confessedly poor or those on the borderland trying to economize on food for the sake of decent living surroundings, could buy wholesome and nutritive cooked food at small cost, ought to succeed. Several attempts have been made in this country from time to time to establish such kitchens, but have never paid. Even the New England Kitchen, in Boston, where delicious pea soup, beef stew, pressed beef, cooked ham, bread, relish, gingerbread and the like are sold at just a trifle over the cost of the raw materials, has never paid back the capital invested in it at the start. There are well-patronized public kitchens in Holland, Sweden, Norway, Russia and various cities in Italy, but heretofore the American artisan has shown a deep-rooted objection to judiciously economizing on food. He will eat "baker's stuff" and drink unlimited tea, but nourishing soups, stews and chowders have failed to meet with his approval. With coal now at thirty cents a ton the time seems ripe once more for the establishment of public kitchens.

Meanwhile the demand among housekeepers of all classes is for something that may be prepared with a minimum expenditure of fuel.

While chops and steaks are too expensive to appear on the daily bill of fare, other nourishing, quickly prepared and economical standard dishes are Hamburg steak, dried beef, friedzels, and codfish creamed, scalloped or made into balls.

It has often been stated that if codfish cost a dollar a pound we would begin to recognize its superior gastronomic value. When sturgeon was so cheap and abundant that it was called "Albany beef" and fishermen spent their leisure time destroying them, when terrapin—the genuine Chesapeake—was such a drug in the Maryland market that the ancient statute books contained an act to prevent masters from feeding their slaves more than a specific quantity of this "com-

Parisian chef can excel these. This is the way to make them. To one and one-half cups of raw codfish, allow three cups of raw potato, one beaten egg, butter the size of an egg and a tablespoon of white pepper. Pick up the fish. Cut the potatoes in small pieces and boil the two together until the potatoes are soft. Mash, add pepper, butter and unbroken egg and beat until fine and light. Chop in a tablespoon without much smoothing and fry in smoking hot fat, just a few at a time. Drain dry on soft paper. If the procedure is used, the process is much the same, only the fish (unrefined) is added to the potato after it has cooked.

Mrs. H. D. E.—A secret worth the knowing is that the fashionable panne or satin antique can be made at home from either new or old velvet, prettier as well as much cheaper than it can be purchased in the shop. The only thing stipulated in that the material must be silk-backed velvet to start with, not cotton. As panne is used so much for belts, boleros, trimmings, hats, crushed collars and the like, it is a joy to the economical housewife to realize that in her old piece bag she can undoubtedly find material enough to help out her wardrobe. The directions for transforming pin-rickeled, shabby velvet into the more fashionable textile are thus given to the dressmaking class in the Young Women's Christian association, Brooklyn: Use for the purpose a good steel-faced iron, perfectly clean and smooth on both sides and face. Have the iron only moderately hot. Spread the velvet face upward on a clean ironing board and smooth it with the iron, taking great pains to press the right way of the nap, as it must be ironed the way the pile faces best. Keep the iron moving all the time, for if allowed to stand it will scorch the velvet that you cannot get out. After going all over the surface of the dry velvet, ironing always in the same direction, steam the velvet strongly, and then go over it the second time. You cannot press too much, provided you always keep the iron moving with a heavy, even stroke. The soon transforms it into the fashionable, shimmering panne.

Harry—The quick process health-food bread you ask for is made in this way: Save out from your breakfast porridge a little oatmeal, thinning it with water to make one pint. Add to this one pint of warm milk, two compressed yeast cakes dissolved in lukewarm water, two rounded teaspoons of sugar, six level ones of spoonfuls of shortening, and one rounded teaspoonful of salt. Begin stirring in whole flour, and continue the process until you cannot stir great pains to press the back of a knife. Set in a warm place out of the way of draughts to rise, covering it with a light bread cloth. When twice its bulk, divide it into loaves, put in bread tins. Let it rise again, then bake in a moderate oven. If this sponge is set in a moderate oven, it will be done in 75 to 80 degrees in the morning. It ought to be baked before noon. If you cannot get compressed yeast cakes so far from the markets, any fresh, reliable yeast will do.

**RELIGIOUS NEWS.**

**Our Spanish Dependencies.** You will be welcomed to all the services.

**First Welsh Baptist church—Rev. D. D. Hopkins, pastor.** Preaching at 10:30, will be conducted in the Welsh language; Sunday school in the afternoon at 2 o'clock, in the church rooms, Fourth ward and Third street; English service in the evening at 6 o'clock. The Local Crusaders will attend this service and the pastor will address the members.

**Shiloh Baptist church, corner Mulberry street and Adams avenue—Rev. J. B. Boddy, pastor.** Preaching at 11 a. m., subject, "The Doorway to Heaven." Sunday school, 12:30 p. m.; R. S. Timberlake, superintendent; 8 p. m., preaching and communion; subject, "The Assurance of Salvation." This subject will have a bearing on the paper of Rev. Peary which was read last Monday morning in the Baptist conference. The choir will render special music. All are invited. Preaching Wednesday evening. General prayer meeting Friday evening.

**PREBYTERIAN.**

**First Presbyterian church—Services at 10:30 a. m. and 7:30 p. m.** Dr. McLeod will preach, morning and evening. Strangers welcome.

**The Second Presbyterian Church—Morning worship, 10:30 a. m.; Sunday school, 12 m.; Young People's Society, Christian Endeavor, 6:30 p. m.; evening worship, 7:30 p. m.** The pastor, Rev. Joseph H. Odeh will preach, morning and evening. Evening subject, "The Simplicity of the Gospel." Reception for men at close of service. Everyone cordially welcome.

**Green Ridge Presbyterian church—Rev. I. J. Lansing, pastor; Rev. L. R. Foster, assistant.** At 10:30 a. m., service of worship, with sermon; 12 m., Bible school; Bible school; 6:30 p. m., Christian Endeavor; 7:30 p. m., evening worship, with sermon by the pastor. All are cordially invited and welcome.

**Providence Presbyterian church—The pastor, Rev. Dr. Guild, will officiate at 10:30 a. m. and 7:30 p. m.; Sunday school at noon; Endeavor service, 6:30 p. m.**

**Why Syrup of Figs is the best family laxative**

Because

Its component parts are all wholesome. It acts gently without unpleasant after-effects. It is wholly free from objectionable substances.

It contains the laxative principles of plants. It contains the carminative principles of plants. It contains wholesome aromatic liquids which are agreeable and refreshing to the taste.

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**SHREDDED WHOLE WHEAT BISCUIT** wholly nourishes the whole body. It is most appetizing as toast. It can be combined with all kinds of vegetables, meats or delicacies and makes healthful as well as delicious dishes. Here is one of many combinations:

**Creamed Oysters In Baskets of SHREDDED WHOLE WHEAT BISCUIT**

One pint oysters, 1 cup milk, 1/2 cup cream, 1 1/2 tablespoons butter, 1 1/2 tablespoons Entire Wheat Flour, 1/2 teaspoon salt, 1/2 teaspoon paprika, and 5 SHREDDED WHOLE WHEAT BISCUIT. Prepare the BISCUIT. Prepare the oysters with a sharp pointed knife an oblong cavity from the top of the Biscuit, 1/2 inch from sides and ends. Remove the top and all inside shreds, forming a basket. Dust these lightly with celery salt and paprika and heat through while you are preparing the oysters. Remove all bits of shell. Prepare a sauce by blending in the blazer the butter, flour, salt and paprika, then add the milk and cream, and stir until thick and smooth, then cook the oysters until plump, add to the sauce and fill the Biscuit baskets. Serve at once.

SHREDDED WHOLE WHEAT BISCUIT is sold by all grocers.

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Christian Endeavor, 7 p. m. Prayer meeting, Friday at 8 p. m. Collection, Saturday at 3 p. m. Seats free. All are welcome.

All Souls' Universalist church, Pine street, between Adams and Jefferson avenues—Rev. Thomas H. Payne, pastor. Divine service, with sermon, at 10:30 a. m., subject, "Works More Than Faith Must Save Men"; Sunday school at 12 m. Strangers cordially welcome. Evening service at 7:30, at Guernsey hall.

Plymouth Congregational church—Services at 10:30 a. m. and 7 p. m. The subject of the morning sermon, "The Inner Light"; of the evening sermon, "The High Calling." There will also be a short sermon to the children in the morning. Gospel hall, 501 Lackawanna avenue—Sunday school, 12:15 p. m. Mr. Ulrich will preach Sunday evening at 7:30. Lesson and study in Romans by Mr. Ulrich on Monday evening at 7:45 o'clock.

Gospel Tabernacle church, Jefferson avenue, Dunmore—James Leishman, pastor. Sunday: preaching by the pastor at 10:30 a. m. and 7:30 p. m.; Bible school at 12 m.; Young People's meeting, 6:30 p. m. Saturday evening at 8 o'clock, Sunday school lesson study at 2:15 Madison avenue. Tuesday: Monthly all-day meeting of the Christian and Missionary Alliance; sessions at 10:30 a. m. and 2 p. m.; 7:30 p. m. Rev. Howard C. Smith, of Africa; Miss Mary Hasty, of Avoca; C. H. Christman, and others, will speak. All invited.

Christian church, North Main avenue—Preaching by the pastor, Rev. B. W. Clymer, at 11 a. m. and 7:30 p. m. Subjects: "Use of Power" and "Autumnal Thoughts." Sunday school, 10 a. m. H. F. Balcock, superintendent; Christian Endeavor, 6:45 p. m. E. A. Buddiman, leader. All are welcome.

**REFORMED EPISCOPAL.**

Grace church, Mycoming avenue, below Mulberry street—Prayer and praise service at 9:30 a. m.; Divine worship at 10:30 a. m. and 7:30 p. m. W. W. Adair will preach, subject, "The Assurance of Salvation." "The Loss of the First Love and Its Recovery—John XII:32. Sunday school at 12 m.; Young People's Society of Christian Endeavor, 6:30 p. m.; prayer meeting, Wednesday evening at 7:45 o'clock. Seats free. Everybody welcome.

Reformed Episcopal Branch church, Howe house, Third street—Services at 10:30 a. m. and 7:30 p. m. Henry Cardew will preach at both services. Sunday school meeting, 10:30 a. m. and 7:30 p. m. Evening service at 7:45, conducted by Mr. Binker.

**EVANGELICAL LUTHERAN.**

Evangelical Lutheran church—Twenty-third Sunday after Trinity; Gospel, Matthew, xxii, 15-22; Epistle, Philippians, iii, 17-21.

St. Mark's, Washburn street—Rev. A. L. Bremer, P. D., pastor. 10:30 a. m. Sunday school, 12 m. There will be no evening service. The congregation will unite with Holy Trinity at evening services.

Christ church, Cedar avenue and Birch street—Rev. James White, pastor. Services, 10:30 a. m. Sunday school, 2 p. m. St. Peter's, Prescott avenue—Rev. John Randolph, pastor. Service, 10:30 a. m. Sunday school, 2 p. m. Wednesday evening service, 7:45. Catechetical instruction, Wednesday and Saturday, 7 p. m.

Emanuel German-Polish Lutheran church, Reese street—Rev. Ferdinand Sattler, pastor. Services in the German language, 10:30 a. m.; Sunday school, 2 p. m.

Grace Evangelical Lutheran Church (General Synod), corner of Mulberry street and Prescott avenue—Rev. Luther Hess Waring, pastor. 8:30 a. m., Sunday school, 10:30 a. m., prayer meeting; 7 p. m., Young People's Society of Christian Endeavor; 7:30 p. m., divine worship. The pulpit will be filled morning an evening by Rev. John Wagner, D. D., of Hazelton. Everybody welcome.

Zion's Evangelical Lutheran church—A. O. Galenkamp, pastor. Reformation feast, morning services; Confession and absolution at 9:30; main service at 10; subject of sermon, "St. Paul and Dr. Martin Luther; Lord's supper, 11. Sunday school, 2 p. m. German Saturday school from 9 a. m. to 12 m. Evening services at 7:30 p. m., subject, "History and History of Martin Luther's Hymn, 'Erhalt uns Herr bei deinem Wort.'"

**MISCELLANEOUS.**

Calvary Reformed church, Monroe avenue and Gibson street—Rev. Marion L. Fror, pastor. Services at 10:30 a. m. and 7:30 p. m.; Sunday school, 11:30 a. m.

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