

Good Things to Eat

AND HOW TO PREPARE THEM

Ham Sandwich.

The secret of the delicious ham sandwiches served at an afternoon tea last week was in the cooking of the ham and the abundance of mayonnaise, used in mixing the meat. The ham had been broiled until it was brown and then ground very fine and mixed plentifully with mayonnaise. The meat may be cooked in the oven, a thin slice being allowed to bake until it is well browned, or the meat may be fried. There is a more definite flavor about ham cooked in any of these ways than there is if it is boiled.—New York Sun.

Vegetable Scallop.

Butter a deep granite or earthen dish; put a layer of thinly sliced onion in the bottom, then of thinly sliced potatoes, then layer of sliced tomatoes; season with salt, pepper and butter, a large tablespoon sugar, then layer of dried bread crumbs, rolled fine. Repeat the process and cover with bread crumbs; pour over a teacup of water and put in oven; add water while cooking if needed; it should be of the consistency of scalloped tomatoes when done and will require one and one-half hours to cook. Very nice with fish or roast meat.—Boston Post.

Snow Drift.

One pint milk, butter size of an English walnut, one-half cup sugar, two and a half dessert spoonfuls of corn starch (moistened with a little milk), whites of three eggs beaten to a stiff froth, one teaspoon vanilla; put the milk into double boiler, add the sugar, then the butter; let come to a boiling point, then add the corn starch, let it thicken up, then take from fire and add the vanilla and the stiffly beaten whites of eggs; beat hard for a minute or two, then set the dish in the hot water again for one minute; then remove and pour into moulds and put on ice or serve with cream and sugar.—Boston Post.

Broiled Chicken.

It requires a very clear fire for broiling chicken, and even with much care they are apt to scorch more or less; so to make the work easier and overcome all difficulty they may be partially cooked in the oven. Order the chicken dressed for broiling at the market, and wipe with a cheesecloth wrung out of cold water. Place in a buttered dripping pan, skin side down; sprinkle with salt and pepper and dot over with bits of butter; bake in a hot oven fifteen minutes. Remove to a hot, well greased broiler and broil over a clear fire ten minutes, turning the broiler frequently that all parts may be broiled evenly. Arrange on a hot platter, spread with butter, sprinkle with salt and garnish with parsley.—Boston Post.

Corn Chowder.

To make the chowder, cold cooked ears of corn may be utilized. Grate or cut from the cob enough to make a quart of corn. Cut into small pieces one-half pound bacon or fat salt pork, and cook in a frying pan until brown. Just before it reaches this stage add a medium-sized onion minced fine and brown also. Put into a stew pan a layer of diced potatoes, sprinkle over some of the browned onion and bacon, then a layer of cut corn, with salt and pepper to season. Next, add another layer of potatoes, more bacon, onion and corn and so on until all the material has been used, having corn at the top. It will require about four or five potatoes, dependent upon size. Add a cup and three-quarters of boiling water, cover the pot and cook gently for thirty minutes. Make a cream sauce, using two tablespoons of each of butter and flour and two cups of hot milk. When cooked smooth and thick, add to the kettle of chowder, a few crackers broken and stirred in at the last, and a tablespoonful of minced parsley. Serve hot.—Washington Star.

ROUND ABOUT THE HOUSE.

A running or darning stitch is the best for padding small spaces in French or satin stitch embroideries.

Shredded chicken dressed lightly with mayonnaise and served in little French rolls is popular at afternoon teas.

A lovely centerpiece of fine linen was beautifully decorated with white and blue cords in a conventional design.

Chinese, Indian and Bulgarian embroideries are favorites for all kinds of bags, card cases and veil and handkerchief cases.

It is better to use light blue transfer paper for tracing embroidery designs than the dark colors, as these are apt to rub off and soil the article.

A linen or denim shoe bag, with one Japanese motif of simple though

striking design on each pocket, is a useful and attractive gift for a man.

A shredded Spanish sweet red pepper adds flavor to creamed fish. It is especially tasty with creamed finnan haddock or any other coarse fibred fish.

Practical and attractive lamp mats are made of linen in gray or the natural color embroidered in shades that harmonize with the furnishing of the room.

For a dinner fruit cocktail fill punch glasses half full of diced pineapple and oranges and top the mixture with mint ice. Lemon or orange ice may be used instead of the mint.

To pad a wide edge for a button-holed scallop, go over the outline with a row of catstitch or with the loose chain stitch. This saves many stitches of padding and serves the same purpose.

To cook a pumpkin easily halve it, remove the seeds and bake in oven. When tender scoop pumpkin out with a spoon and rub through a colander. Scorching is prevented and time saved by this method.

THE ROTHSCHILDS.

Origin of Family and How It Became so Opulent.

As the revolution in France was the beginning of modern history in its other distinguishing phases, so it gave rise, directly or indirectly, to concentrations of modern financial power. The leading example is the history of the Rothschilds. In one of the mean and dirty houses in the Jewish quarter of Frankfurt, Mayer Amschel was born in the year 1743. The house was numbered 142 in the Judengasse, but was better known by its sign of the Red Shield, which gave its name to the Amschel family. Mayer was educated by his parents for a rabbi; but judging himself better fitted for finance, he entered the service of a Hanover banker named Oppenheim, and remained with him until he had saved enough to set up for himself. Then for some years he dealt in old coins, curios and bullion; then returned to Frankfurt, established himself in the house of the Red Shield, and rapidly advanced toward opulence.

In a few years he gave up his irregular trade and confined himself to banking. Such was his integrity that the Landgrave of Hessen, in possession of large treasure in the early days of Napoleon's career of European conquest, confided that treasure to the "court Jew," who kept it out of Napoleon's grasp and restored it to its owner later. Out of this transaction Mayer made a great deal of money. So likewise, out of his transactions with the Danish and Prussian governments later. He left five sons, to whom upon his death bed his last words were: "You will soon be rich among the richest, and the world will belong to you." The prophecy was more nearly true for the period down to fifty years ago than it is now.

The five sons conceived and executed an original and daring scheme. While the eldest remained at Frankfurt and conducted the parent house, the four others emigrated to four different capitals, Naples, Vienna, Paris and London, and acting continually in concert, they succeeded in obtaining a control over the money market of Europe, as unprecedented as it was lucrative to themselves. It was the third brother, Nathan, who settled in London. He had a commanding ability, a natural genius for finance; his grandson, Nathaniel Mayer, born in 1840, was raised to the peerage, as Baron Rothschild, in 1885.—Portland Oregonian.

Grapes Tied by Baby Ribbon.

The Eastern shipments of "clusterettes," the new grape pack sent out this year by the California Fruit Exchange, utilized \$3600 worth of fancy baby ribbon, which if stretched in one piece would cover a distance of twenty-five miles.

The experiment proved a success, and the growers sending grapes East packed with fancy ribbon received much larger prices than those whose consignments went in the ordinary manner. Clusterettes go in the natural form in large bunches as picked from the vine, packed in specially constructed crates so the berries will not bruise.—Sacramento Correspondence San Francisco Chronicle.

Bride Receives an Aeroplane.

Wedding presents are a very good index to the tastes of the times and the character of the young folk of the period. One has seen some curious changes in this direction during the last quarter of a century. There was a time when the lucky bride proudly numbered a brougham and horse among the "numerous and costly." This gave place to the silver plated bicycle, that in turn was superseded by the motor car, and now one reads that an aeroplane was among the gifts presented to a recent bride. This presumably will become an established present for a while, but what its successor may be is beyond the wildest imagination to conceive.—Lady's Pictorial.

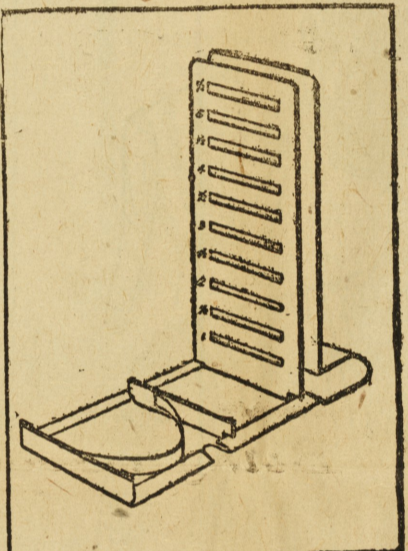
PRIME MINISTER OF ENGLAND.



HERBERT HENRY ASQUITH.

Novel Skirt Gauge.

Inventors are divided into two classes—those that invent skirt gauges and those that invent other things, and the latter are only slightly in the majority. One of the former,



a California man, designed the skirt gauge shown in the illustration.

This consists in a base plate, with guide ways and an upright backing plate. A gauge plate, corresponding with the backing plate, is movably mounted on the base and is held in position by a spring. The gauge plate has a series of slots running up to it to permit of the garment being marked. The skirt is placed between the two upright plates and the device is moved around its whole circumference. The amount to be taken off the garment is measured on the gauge plate, and by means of a piece of chalk this length can be marked off as the device circles the cloth. As will be readily noted, the line thus drawn is necessarily accurate and there is no danger of taking off more cloth in one part than in another.—Boston Post.

A Certain City Peril.

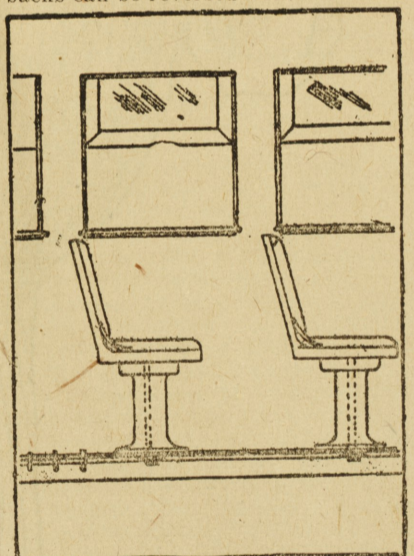
Of course, if you stay in the city you won't be shot by being mistaken for a deer, but you may be mistaken for a lamp post by a chauffeur and run down.—Boston Herald.

A Useful Man.

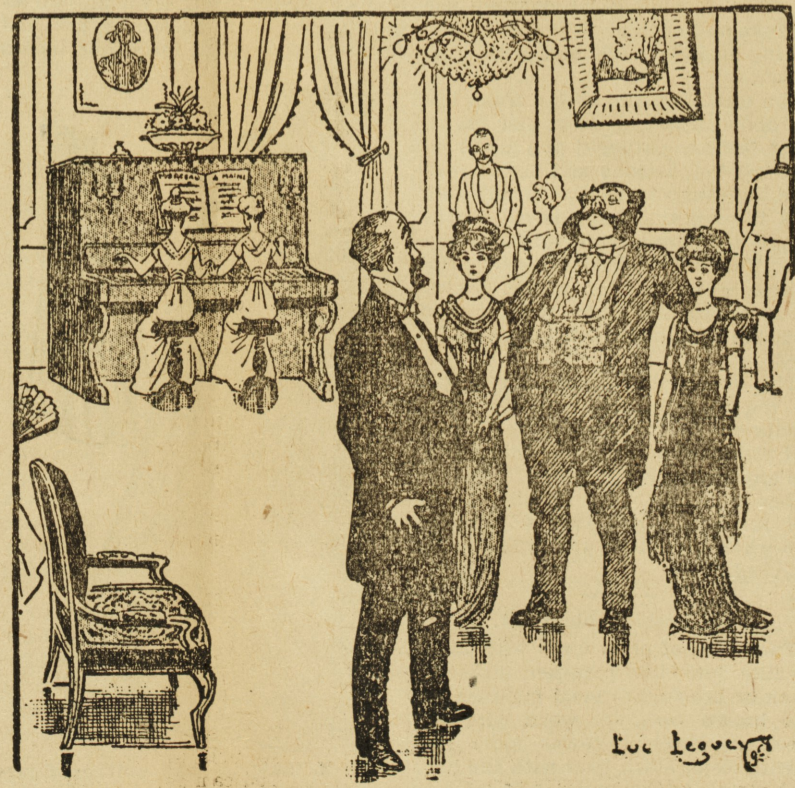
"See him? That's the baby elephant. He's the best kicker in the team." "How far can he kick?" "Oh, he doesn't kick far, he kicks hard. He's disabled thirty-seven this season."—Pabst Opinion.

Car Seats on Lever.

Aside from the question of comfort, the thing that limits the distance between car seats is the space needed for the turning of the backs of these seats. A Philadelphia man has eliminated this feature by inventing a mechanism which turns alternate seats automatically, and not only saves space, but saves the conductor time. This device consists of a lever mechanism running under the seats and connecting with the backs. There are two levers, each operating alternate seats, so that when one series are turned the others remain stationary, and there is no interference between them. Who has not seen a conductor passing through a train or trolley at the end of a run and turning the seats one by one? With this device the whole two rows of seat backs can be reversed with two moves.



THE VERY SUPERIOR NEW RICH.



Mr. Parvenu (to his host)—"At my house my daughters each has a piano of her own."—From Pele Mele.

FISHING IN AFRICAN RIVER.

A Sixty-Pounder That Furnished Some Exciting Sport.

One can easily imagine that after feeding for many weeks upon hippopotamus steaks, the flesh of elephants and other coarse food of that nature fish of almost any variety would form an agreeable and pleasant change. Such, at all events, was the opinion of Sir Samuel Baker, who, after a long march in Africa, through a wild and dangerous country, arrived upon the borders of a broad river. He took his fishing rod, and wandering up stream cast his line over the water in the hope of enticing some beauty of the deep to take issue with him.

"I put on a large bait and threw it about forty yards into the river, well up the stream, and allowed the float to sweep the water in a half circle, thus taking the chance of different distances from the shore.

"For about half an hour nothing moved. I was just preparing to alter my position when out rushed my line, and striking hard, I believe I fixed the 'old gentleman' himself, for I had no control over him whatever.

"Holding him was out of the question. The line flew through my hands and cut them till the blood flowed, and I was obliged to let the fish take his own way.

"This he did for about eighty yards when he suddenly stopped. This unexpected halt was a great calamity, for the reel overran itself, having no check wheel, and the slack coils of the line caught the handle just as he rushed forward again, and with a jerk that nearly pulled the rod from my hands he was gone.

"I found one of my large hooks broken short off. The fish was a monster.

"After this bad luck I had no run until the evening, when, putting on a large bait and fishing at the tail of a rock between the stream and still water, I once more had a grand rush and hooked a big one.

"There were no rocks down stream, all was fair play and clear water, and away he went at racing pace straight for the middle of the river. To check the pace, I grasped the line with the stuff of my loose trousers and pressed it between my fingers so as to act as a brake and compel him to labor for every yard, but he pulled like a horse and nearly cut through the thick cotton cloth, making straight running for at least a hundred yards without a halt.

"I now put so severe a strain upon him that my strong bamboo bent nearly double, and the fish presently so far yielded to the pressure that I could enforce his running in half circles instead of straight away.

"I kept gaining line until at length I led him into a shallow bay, and after a fight Bacheet embraced him by falling upon him, and clutching the monster with hands and knees, he then tugged to the shore a magnificent fish of upward of sixty pounds.

"For about twenty minutes he had fought against such a strain as I had never before used upon a fish. It measured three feet eight inches to the root of the tail, and two feet three inches in girth of shoulders, and the head measured one foot ten inches in circumference."—Youth's Companion.

No Siesta in Manila Now.

The Spaniard damned us for one new custom in particular when we went into business in Manila. We didn't take well to the siesta hour. It was no part of our business curriculum. Also it was one of the few logical things that the American absolutely refused to take into consideration by dovetailing it into his commercial institution and bylaws. Promptly at the noon hour in the early days in Philippine cities merchants scurried home behind their liveried coachmen, while their employees ducked along out of the sun or rain to their boarding places. The store or office, as the case might be, was locked up tight. It so remained while the force dined and took its afternoon nap. About 3 o'clock the commercial world awakened again, rubbed its bloodshot eyes, rinsed its mouth of a dark brown taste, and grouchy returned to the tasks at the desk or behind the counter. Nowadays few stores close at noon. All are anxious for the extra pesos the American hoped to get by keeping open doors at midday. — Monroe Woolley, in the Bookkeeper.

Bridget's Explanation.

Bridget, who had administered the culinary affairs of the Morse household for many years, was sometimes torn between her devotion to her mistress and loyalty to the small son of the house.

"Bridget," said Mrs. Morse in a tone of wonder after an inspection of the storeroom, "where have those splendid red apples gone that the man brought yesterday—those four big ones?"

"Well, now, ma'am," said poor Bridget, "I couldn't rightly say, but I'm thinking if you were to find out where my loaf o' hot gingerbread is, likely those four red apples would be lyin' right on top of it, an' I'm only hopin' his little inside can stand the strain."—Tit-Bits.