

A WOMAN'S WEAPON

"What is a woman's weapon?" I asked a charming girl. She dropped her lashes shyly. And stroked a vacant curl. Then consciously she murmured: "This rosebud newly cut: 'I have a strong suspicion Her weapon is a pout.'"

THE PUEBLO NUGGET.

BY CHARLES MOREAU HARGER.



It is possible that two women living together out on the prairie, four miles from a settlement and two from a neighbor, are less lonesome than one would be, but even then there is little to envy. Hester and I had six months of it endeavoring to secure a claim by homestead entry, and we were somewhat weary of our undertaking.

side was steep and bare, but broken into narrow terraces. The men stopped at the foot of the bluff and began to throw off their coats. "They're going to dig for it!" exclaimed Hester in a breathless whisper, if such an expression is allowable.

"Come, let's go up around by the corner where we can see," suggested Hester, and off we moved to the right until we came near the outer angle of the turn as we dared.

"Now careful," I insisted, and holding our dresses close we crept through the underbrush and stepped lightly down to the ledge, twenty feet or more above the workers. Their heads were visible by leaning over a little, and bits of their conversation came floating up to us.

"Well, there ain't any lack of 'em back East, why didn't you stay there?" "No lack such as they are, but I've yet to find one to meet my ideal of what women should be."

"I could not resist the temptation to return the nudge, for my hair and eyes are like night, and I am a plump five feet nine."

"What with?" She looked at the broom, the fire poker and a piece of barrel hoop and shook her head. "Too bad we are women. A man would have something to work with. I'm sure those men aren't here for fun, and I'm going to try some plan to beat them."

Tap, tap, went the hammers, and in a moment an odd looking object covered with clay and rock rolled out at their feet. It was nearly globular, and conformed well to my idea or a nugget.

"That's it," whispered Hester, as she leaned forward. "Now they're going clean off the dirt." The men gave blow after blow at the envelope of the prize they were seeking, and it seems that they must soon accomplish something.

"The men looked at each other for a moment and then burst into laughter. They laughed and laughed until I began to feel quite uneasy and the tears were shining in Hester's pretty eyes."

"We think it's the jaw of a megarothium, an extinct animal. We are—but let me introduce myself. I'm Professor Blakeley, of Carson College, and my friend is Professor Raney. We heard there were unusually rich geological specimens hereabouts and found this among others for the college museum."

"I could not have said anything for worlds, but Hester was equal to the occasion and though somewhat confused introduced us to the gentlemen. The fossil, which was of a dull, yellowish color, was stripped of its earthen covering, and swung on a pole carried by the men, and we set off down the canyon."

"We have never visited the scene of our summer's life on a claim. The land still remains in our name, and we understand that it has become quite valuable. But it will never, as Hester says, yield another crop so abundant as that we found. Rosette as were our dreams of the nugget, the realization was more than their equal.—Yankee Blade.

HOUSEHOLD MATTERS.

BEST WAY TO COLOR LACE. The best way to color lace is to make a strong decoction of tea, strain it, reduce it to the exact tint required, the favorite one of the day being a light string color. Rinse the lace in it when it is cold. Do not attempt to wring it, but press it with the hands till partially dry. Spread it on a clean ironing board and carefully separate the delicate points so that the pattern can be preserved. This is often a great improvement to lace.—New York Commercial Advertiser.

JEWEL BOX. Cut three triangular pieces of paste-board of the size and depth desired. Cover the outside with light green velvet and the inside with gold-colored silk. Join the sides with narrow ribbons, put on to simulate lacing, and tie at top and bottom with a full bow. The lid and bottom are made triangular to fit the other pieces. Put a layer of cotton batting under the lining of the bottom and sprinkle with sachet powder. Fasten the lid on with bows of ribbon. A bow is stuck to one corner of the lid to raise it. Join the bottom to the sides with overhand stitch.—American Farmer.

THE WAY TO BOIL EGGS. Our woman (and her household ways are the wonder and envy of her friends) says that the right way to boil eggs is not to boil them at all.

First put the eggs into a wire basket with a tall handle; that saves the time and vexation of fishing them out with a spoon when cooked. Then set the rest of the eggs in a kettle or other vessel with cold water enough to cover the eggs—not hot water or warm water but cold water. Set the vessel over a brisk fire. Do not let the water boil, only just "come to boil," and that particular time—not before, not later—the eggs will be cooked as they should be.

Remove the basket of eggs by the tall edge handle. Spread a napkin over a deep dish, lay in the eggs, and fold the four corners of the napkin over them and serve. If these directions are followed exactly, the eggs, when broken, will roll into the cups like balls of soft jelly, nothing adhering to the shell, the entire egg thoroughly cooled and delicate and tender through and through.—Atlanta Constitution.

THE CLARIFYING OF SOUP. A great many people do not realize the value of egg shells in clarifying soups and coffee. Six egg shells will take the place of the white of an egg, which is ordinarily used for this purpose. They should always be saved.

The clarifying of soup is not a difficult matter. After removing the fat from the jellied stock in the morning when it is cold, break up the jelly and to four quarts of jelly stir in a dozen egg shells. If you use the white of an egg it will require but six shells. The soup may be very well cleared with egg shells alone, and as these are usually thrown away, it is well to save them for this purpose. Stir in the egg shells and put the stock over the fire to heat up. Let it heat slowly to the boiling point, and see that it thoroughly boils. Then set it back where it will merely simmer and will not cook violently. Let it remain for about half an hour while a thick scum gathers on top. Skim this off and strain the soup through a napkin or bag kept for the purpose. It should be perfectly clear and shining if properly clarified. Professional cooks use about half a pound of raw beef to clarify five quarts of stock. This they chop to a fine mince and stir in the cold stock as soon as it is melted and before it is heated. They stir the stock continually while it is heating up, and when it boils cover it, and after ten minutes' simmering strain it through a napkin, when it will be clarified.—New York Tribune.

RECIPES. Lemon Pie—This pie should have two crusts. Filling: Chopped and one lemon; juice of two; one cupful of chopped raisins; two eggs; one teaspoonful of flour stirred in one-half cupful of water; one cupful of sugar. Mix ingredients together and put between the crusts.

Vegetable Soup—Two potatoes, two onions, two turnips, one carrot, a little parsley chopped fine, salt to the taste. Cut the potatoes in quarters, slice the onions, cut the turnips in quarters, slice the carrots. Put all in a stew pan with three pints of water, and salt to the taste. Boil it down to one quart. About fifteen minutes before it is done add the parsley. Strain it, and serve with light bread or toast.

Roast Goose—Boil three large white potatoes and mash them through a vegetable masher. Chop three medium-sized onions very fine and throw them into cold water. Season the potatoes with a tablespoonful of butter, one of sage (finely pulverized), salt and pepper. Drain the onion on a towel and mix well with the potatoes. Slice and carefully clean the bird; fill with dressing and sew up the slit. Roast the same as turkey, adding giblets to the gravy or make sauce of them, as preferred. Goose, like turkey, is improved by keeping some days before cooking.

Economical Omelets—Many delicious and economical omelets can be made by the addition of cold fish or minced and cooked vegetables. Take a cupful of any cold fish, preferably some salt fish, although fresh fish can be palatably seasoned and used, free it from bones and heat in a white sauce made from half a pint of milk and a tablespoonful each of butter and flour; break into this three eggs and stir until they are properly cooked. Serve all on toast. Another way of combining eggs and fish is to spread the fish heated in the sauce on a buttered dish that has been well sprinkled with fine bread crumbs; break on top an egg for each person and set in the oven until the whites are set.



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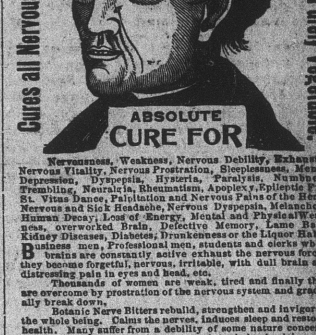
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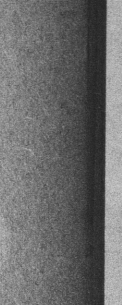


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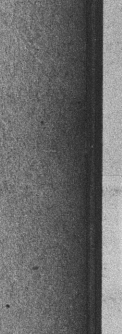


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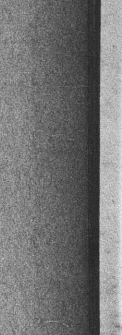
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