

HINTS FOR THE BUSY HOUSEWIFE

Convenient Pan and Pie Plate Lifter.



Nowadays every little thing is taken into consideration by those who design kitchen utensils. Even the fact that the edge of a pie crust is easily broken was considered by the Illinois man who invented the pan and plate lifter shown above. The lifter is made of wire. There is a long piece with a handle on one end and the other end bent into two hooks which fasten over one side of the plate. Slidably mounted on this long piece is a jaw which fits under the opposite side of the plate and can be pushed up till a good firm grip can be obtained on the whole affair. The pan or plate can then be handily carried about without fear of burning the fingers if it is hot or damaging the contents.

Beefsteak Chowder.

Cut a slice of salt pork into small bits, with one onion minced fine. Cook until a nice brown. Add one quart of boiling water and let simmer for five minutes, then add one pound of round steak cut into strips half an inch thick and two inches long. Bring this quickly to a boil, then simmer until the meat is tender. Add four or five pared and sliced potatoes, season with salt and pepper, add more boiling water, and when the potatoes are tender add one and a half cupsful of good rich milk or cream. Split six or eight crackers, put them into a soup dish and pour the chowder over them, serving at once.

Pork and Onions.

Two pounds of fresh pork cut from the shoulder, as it is lean; three onions, four or five potatoes, two tablespoonfuls of butter or dripping. Put the onions and dripping into a frying pan and cook until the onions are brown. Add the meat, cut into small pieces. Peel and slice the potatoes and cover the meat and onions completely with them. Add salt and pepper and about half a cupful of water. Cover tightly and let simmer gently about an hour. Don't let it cook too hard or it will cook dry. If it does add a little water.

Mocha Cake.

One cupful sugar, small piece butter, two eggs lightly beaten, pinch of salt, one cupful flour with one teaspoonful soda and two teaspoonfuls cream of tartar, one teaspoonful vanilla, one cupful boiling milk with one teaspoonful butter melted in it. Add ingredients as they are printed in order. This makes a very thin dough, but puffs up lightly. Filling: One-half cupful butter melted, one heaping cupful powdered sugar, two tablespoonfuls strong coffee, two tablespoonfuls cocoa, one teaspoonful vanilla.

To Clarify Ham Fat.

Pour into a pan the liquor in which ham has been boiled and let it cool. When cool skim off all fat and place in a pan with a pint of water and heat to a boiling point. Let this cool and a second time remove the grease. Melt and strain, hot, through a thin cloth. Cool and use for any purpose for which lard is used. It can be used in place of butter or in equal parts with butter in the cheaper grades of cakes.

Baked Tomatoes.

Select smooth, ripe tomatoes, cut off the top and scrape out the pulp. Put this in a bowl with half a small onion and chop fine, then add half the quantity of breadcrumbs and season highly with butter, pepper and salt. Rub the inside of the tomato shells with salt, fill with the mixture and put on the covers. Bake three-quarters of an hour in a moderate oven.

Milk Soup.

Put a quart of water in a kettle on the stove; add two onions, chopped fine, and three or four chopped potatoes. When the vegetables are tender add a pint of rich milk and let it come to a boiling point, but don't boil. Remove from the stove and add a good piece of butter, salt and pepper.

Chipped Pears.

Eight pounds of pears, four pounds of sugar, four lemons and one-quarter pound of Canton ginger. Cut the pears into small pieces. Put the sugar and ginger into them and let stand one night. In the morning add a lemon cut small and without seeds. Boil three or four hours.

Moody, The Dynamo Of Work

If the boy with aspirations would follow in the footsteps of some noted man and emulate his example in reaching the top he might well study the career of William H. Moody, now retiring from the supreme court. Early in life he decided to make a name for himself, and he worked and studied night and day with this end in view, never giving up, although facing discouragements that would have floored most men.

When a small boy Mr. Moody drove a milk wagon from his father's farm near Newbury, Mass., and while on the road he studied at every opportunity. He has said in later years that he started life with the habit of doing something most of the time, and this habit stood him in good stead when he grew up. In Washington he was recognized as one of the most active government officials from the time he went there.

Young Moody finally left the paternal farm to go to Phillips academy, at Andover, where he was graduated in 1872. He got his diploma at Harvard university four years later and then studied law, first at Harvard and later in the Boston office of Richard H. Dana. In the meanwhile he had earned his first dollars by tutoring in his senior year at the university.

Starting to practice his profession in Haverhill, Mass., where he shared an office with another young man, Mr. Moody for the first few months, as he expresses it, scarcely earned his salt. "I remember distinctly that my first year's compensation amounted to the magnificent sum of \$185," he said in recounting the uphill work that faced him in the opening of his legal career.



WILLIAM H. MOODY.

The first fee he got was \$1, and the client handed it to him without ever giving him a chance to fix the price.

To look over Mr. Moody's varied public services since he went to congress in 1895 is to find easily the reason for what at first might appear to be favoritism. At the beginning of his seven years in the house he won the friendship of Speaker Thomas B. Reed—Czar Reed. That gave him a start a little quicker, perhaps, than he would have got it otherwise, but before long his associates realized that his mastery of details in committee work, his unerring energy and skill as an orator would have put him in the front rank anyway. Next he showed his ability as secretary of the navy, from May 1, 1902, to July 1, 1904, and after that as attorney general from July 1, 1904, to Dec. 16, 1906, when he resigned to be appointed a supreme court justice.

Altogether there were few men of the Roosevelt period who were more constantly in the public eye. It was a species of publicity, too, that appealed not only to Moody's temperamental chief, but to the general public, because Moody's almost daily entrances into the limelight were invariably connected with one or another Rooseveltian enterprise of the trust bating order. Now it was the paper trust, now the beef trust—always it was some trust he was attacking or about to attack.

Many good stories are related of the retiring supreme court justice, among which are the following:

On one occasion when an opponent protested that he had been done an injustice Mr. Moody with quick courtesy instructed the stenographers to furnish an abstract of the speech to the protesting member, so that the latter might have opportunity to mark for expurgation any objectionable paragraphs.

When a colleague at one time doubted whether Mr. Moody's constituents would indorse a measure he was supporting he replied:

"I was not sent here to shake and shiver like a dry leaf in a November gale whenever a protest came from home, but to exercise my intelligence and to vote for measures according to how, in my best judgment, they would benefit or injure the people."

THE CHARLTON CASE.

Tragic Ending of a Romance That Has Stirred Two Continents.

The Charlton murder case, which has furnished a swiftly moving drama for several weeks and held the attention of two continents, will pass into the history of such affairs as one of the most brutal and tragic crimes ever committed. It was on June 10 that the body of Mrs. Charlton was accidentally found in a trunk at the bottom of Lake Como, Italy, she having been killed and placed there by her young husband, and, while the dis-



Photo by American Press Association.

PORTER CHARLTON AND SCENE OF CRIME. Patches have given all the horrible details of the murder, little has been written of the principals themselves.

Porter Charlton, who fled from Italy after the crime and was finally captured in America, is the son of Judge Paul Charlton, solicitor general of the war department and head of the bureau of insular affairs. In 1906 he was graduated from St. Luke's school, near Philadelphia. He was studious and of a romantic turn of mind, loved poetry and the beautiful.

After his graduation he got a position in the National City bank of New York and went to that city from his home in Washington. He was assigned to the foreign department of the bank and was getting along finely in his work, having been promoted several times. In New York he led a retiring life and spent the most of his time in study when not at the bank.

The murdered woman was formerly Mrs. Nellie Neville H. Castle and a daughter of Henry H. Scott, a coal merchant of San Francisco, and a sister of Captain Henry H. Scott of the United States army. She had trouble with her first husband and obtained a divorce. Last year she came into prominence in New York when she attempted to shoot William R. Craig, a lawyer, at the Waldorf-Astoria. He withdrew a complaint of assault which he had made against her.

On April 10 her friends in San Francisco received cards announcing her marriage to Porter Charlton a few days before. The marriage took place in Wilmington, Del., and was not made public until the couple reached New York following the ceremony. It was then announced that they intended spending their honeymoon abroad, and it was while the two were occupying a villa at Como, Italy, that the crime was committed.

A STRIKING MEMORIAL.

Description of Civil War Monument Erected in Syracuse, N. Y.

The civil war memorial recently dedicated in Syracuse, N. Y., is one of the most striking and notable soldiers and sailors' monuments in the country. One group is a symbolic delineation of "The Call to Arms" and is composed of four heroic figures—an infantry soldier, a cavalry trooper, an artilleryman and a bluejacket. In high relief over their heads is an aerial goddess of war or of patriotism, sounding the trumpet and holding aloft the flag. At the sides of the group are portions of the cannon and of the horse, which belong respectively to the artillery and the cavalry arms of the service.

An extensive granite platform with steps on all sides forms the base of



Photo by American Press Association.

CIVIL WAR MEMORIAL AT SYRACUSE, N. Y. The monument, which cost \$100,000. Bronze ornamental lampposts and a handsome stone balustrade about three feet high are set around the edge of the platform. In the middle of the platform is a monumental structure having a total height of about seventy-five feet. From its square base rise four columns, one at each corner, surmounted by a classic frieze and cornice. A large globe supported by four eagles caps the structure.

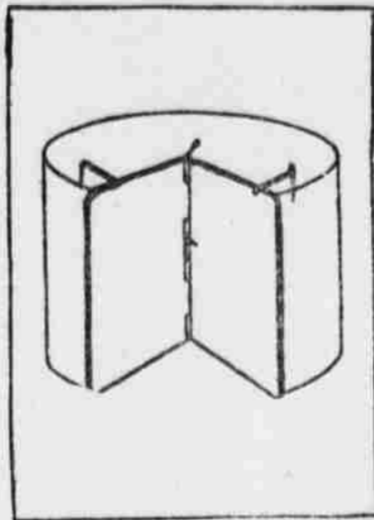
Set into the niches formed by the projecting members of this edifice, on the north and south sides, are the chief sculptural features of the monument.

DAIRY AND CREAMERY

DEVICE KEEPS CHEESE MOIST.

With This Protector Dairy Product May Be Kept Fresh.

A contrivance that will be found very useful is the cheese protector designed by a Michigan man. With this a cheese may be kept fresh and moist for a long time and not only save the dealer money, but give greater satisfac-



Cheese Keeps Longer.

tion to his customers. This device consists of an automatic shield, adapted to close over both sides of a wedge of cheese or to fit into the opening of a cut round cheese. It is fitted with a spring which causes it to keep always pressed over the cut surface of the cheese, thus preventing the air from reaching it and drying it out. The difference noticed between cheese bought at one store and that obtained at another is not always a matter of quality, but often a matter of method in preservation. The dealer who takes proper care of his goods will find that they keep fresh longer and the protector shown in the cut will give him invaluable help in this direction.

Dairy Notes.

Cowpeas come next to alfalfa as a dairy ration.

It's always better to have the separator too big for the job.

The pure food law only allows 16 per cent. moisture in butter.

You are losing money if the milk sours before all the cream rises.

The man who can keep his cows up to the mark is a born dairyman.

Five per cent. salt is enough for butter. Most markets are better satisfied with less.

Western dairymen are better agreed that the fresh fall cow is the most profitable.

Comfort for Cows.

Cows that are given the most comfort with feed and shelter are the ones that produce the greatest profit. The cow naturally likes to lie down for rest while she is chewing her cud. She will lie down in her stall, whether it is clean and comfortable or not. Plenty of good bedding will make it comfortable and help to keep it clean. Arrange now to have enough good bedding for the cows to last all winter. It is not only good for the cows, but it absorbs rich liquids and is one of the greatest means of making the farm fertile and highly productive.

Spells Loss.

Every dairy butter maker whose product is known to be of uniform good quality designated as "common country butter" nearly always sells below that price and during four or five summer months goes as low as 12 cents. Why—why will its makers be content to follow methods that spell positive loss? Who can and will answer this question?—The Ruralist.

Extra Feed for Cows.

As pasture grass becomes short and killed by frosts, begin to give the cows extra feed, as they will hold up to milk. Taking the cows into winter in good condition, other things being equal, will mean a steady, high milk flow all through the winter.

Put Your Name On.

Have your name on every jar of butter you send out. Also write the weight on the bottom so that it will not rub off. A slip of paper pasted on, with these things written in ink, is best.

Properly Raised Cows.

Cows that have been properly raised and developed make much more efficient dairy cows than those that have been grown and developed on a ration that was ill adapted to their needs.

Scrub Cows Unprofitable.

The dairymen who puts all of his time and attention into a dairy and keeps a herd of scrub cows is about on a par with an old hen sitting on a bunch of china doorknobs. He doesn't value his time very highly.

Sometimes a stick becomes lodged in the nostrils of the cow. There will be indications of labored breathing. Always investigate, and remove the cause of the difficulty.

The drinking water in the summer is an important matter with the stock, especially with the dairy herd. Remember that foul water is sure to breed disease.

Profits of the dairy are dependent largely upon the comfort of the stock.

Pottery and Secrecy.

In the royal manufactory of pottery at Meissen, Saxony, the work was formerly carried on with the utmost secrecy to prevent the processes from becoming known elsewhere. The establishment was a complete fortress, the portcullis of which was not raised day or night, no stranger being permitted to enter for any purpose whatever. Every workman, even the chief inspector, was sworn to silence. This injunction was formally repeated every month to the superior officers employed, while the workmen had constantly before their eyes in large letters the warning motto, "Be Secret Unto Death." It was well known that any person divulging the process would be imprisoned for life in the castle of Koenigstein. Even the king himself when he took strangers of distinction to visit the works was enjoined to secrecy. One of the foremen, however, escaped and assisted in establishing a manufactory in Vienna, from which the secrets spread all over Germany.

Her Diamond Necklace.

Brown is a very careful man. He is superlatively careful. So careful is he that he has insured his insurance money.

Now, Brown has a wife. Wives have to be given birthday presents, and on his wife's first birthday after their marriage he gave her a beautiful diamond necklace. This was not as reckless as you might think, for each stone on the necklace represented a year of Mrs. Brown's life, and he let every one know that. And he arranged to give Mrs. Brown a new diamond each birthday. And he let the neighbors know that too.

He has just missed giving his wife a birthday present for the ninth successive year.

As to when greed will conquer pride and his wife will ask for another birthday present, we shall have to wait and see.—Pearson's.

The Festive Codfish.

A correspondent of the New York Post says that the codfish frequents "the tablelands of the sea." The codfish no doubt does this to secure as nearly as possible a dry, bracing atmosphere. This pure air of the submarine tablelands gives to the codfish that breadth of chest and depth of lungs that we have so often noticed. The glad, free smile of the codfish is largely attributed to the exhilaration of this oceanic altitude.

The correspondent further says that the "codfish subsists largely on the sea cherry." Those who have not had the pleasure of seeing the codfish climb the cherry tree in search of food or chubbing the fruit from the heavily laden branches with chunks of coral have missed a very fine sight. The codfish when at home rambling through the submarine forests does not wear his vest unbuttoned as he does while loafing around the grocery stores of the United States.—Bill Nye.

HE BUYS WOMEN'S GLOVES.

And Wears Them—A Surprise for the Girl at the Glove Counter.

He sat at the women's glove counter in the department store waiting patiently until the struggling women buyers would release a saleswoman. Finally one came to him.

"I want a pair of tan gloves," he said.

"For yourself?" the girl inquired.

"Certainly," he said.

"Gents' gloves third counter to the right," she announced.

"I know that," said the man, "but please won't you let me buy them here? You see, I've got a small hand and I can get a much better fit in women's gloves."

"Certainly," said the salesgirl, and she brought out gloves until she found what he wanted.

"We never had a man buy his gloves at this counter before," she said in the intervals of trying on, "but I'm sure I don't see why more men don't buy women's gloves. You can do ever so much better in the small sizes, seven or under. Now, there you have a perfect fitting glove and I know they don't keep them that small at the gents' counter here."

"I learned the trick a long while ago," said the man as he waited for his change. "A young woman suggested it. She was a sensible girl, and if there were more like her you would do a big business with men here."

How He Found the Pole.

In the summer of 1908, accompanied only by my mother-in-law, I started out in search of the Pole. I thought it best at this time not to make any premature announcement of my intentions, as my mother-in-law was not feeling well and I was afraid that the notoriety might unnerve her.

We passed the winter in Greenland, where my mother-in-law knitted me some worsted neckties and a pair of sealskin suspenders. In the dead of winter we started north.

We both felt very confident of winning, as we had been practicing every winter for years of going sleighing in an old-fashioned New England sleigh. Having survived that, the Pole had no terrors for us.

On the 21st we reached the Pole. The journey up was rather tiresome, as my mother-in-law insisted on waking me up at 4 o'clock every morning and reading family prayers.

She is there now.—Life.

Flour in Bricks.

A new method of preserving flour has recently been adopted with success in England. It is done by means of compression. With hydraulic apparatus the flour is squeezed into the forms of bricks, and the pressure destroys all forms of larval life, thus preserving the flour from the ravages of insects, while it is equally secure from mould.

CASTORIA

The Kind You Have Always Bought, and which has been in use for over 30 years, has borne the signature of *Chas. H. Fletcher* and has been made under his personal supervision since its infancy. Allow no one to deceive you in this. All Counterfeits, Imitations and "Just-as-good" are but Experiments that trifle with and endanger the health of Infants and Children—Experience against Experiment.

What is CASTORIA

Castoria is a harmless substitute for Castor Oil, Paregoric, Drops and Soothing Syrups. It is Pleasant. It contains neither Opium, Morphine nor other Narcotic substance. Its age is its guarantee. It destroys Worms and allays Feverishness. It cures Diarrhoea and Wind Colic. It relieves Teething Troubles, cures Constipation and Flatulency. It assimilates the Food, regulates the Stomach and Bowels, giving healthy and natural sleep. The Children's Panacea—The Mother's Friend.

GENUINE CASTORIA ALWAYS Bears the Signature of

Chas. H. Fletcher

The Kind You Have Always Bought In Use For Over 30 Years.

THE CENTAUR COMPANY, 77 MURRAY STREET, NEW YORK CITY.



KRAFT & CONGER INSURANCE HONESDALE, PA.

Represent Reliable Companies ONLY