# **GOOD THINGS** FOR THE TABLE

The Cooking and Serving of the Winter Apple.

FOR SUNDAY NIGHT SUPPER.

It's Hard to Invent a Novelty For the Cheese Course, but Here's One That Will About Fill the Bill With Little Trouble or Expense.

In many homes apple sauce and apples baked are the only ways of serving this abundant fruit, but there are a number of other styles that will be found quite as appetizing. The following recipes are all tried and trusty

Stuffed Apple Compote.-Pare a dozen fine large apples and carefully re-



move the core without breaking the apples. Then fill the cavities with an orange or peach marmaiade and put them into an agate or earthen ware baking dish with a pound of granulated sugar, half a cupful of water and a dusting of ground cinnamon or grated men Schnitters leuchtete. Richt unter nutmeg. Let them bake in a moderately hot oven until they are tender. Serve hot or cold.

Fried Apples.-Juicy rather tart apples are best for this purpose. Pare the apples and cut them in round slices and fry them a nice brown in deep hot fat. Drain them in a heated with roast pork.

while the apples are boiling hot stir in a tablespoonful of butter and nut- iprod) er. "Sier find wir allein meg. mace, cinnamon and alispice to suit the taste. Then take from the fire and stir in the well beaten yolks of two or three eggs. Beat all very light, bem Thirmer, ber bor ihm ftanb. then beat in the whites of the eggs beaten to a stiff froth. Put into a buttered dish and bake for fifteen minutes in a moderately hot oven. When nicely browned grate nutmeg on top

and serve cold with cream and milk. Apple Pudding Sauce.-Peel, quarter and core six good cooking apples and put them in a saucepan with a pint of cold water and haif a lemon and cook for half an hour. Press the apples through a sieve into a bowl, add powhalf a cupful, and a teaspoonful of riditet wird. ground cinnamon and half a cupful of Das Gjen ift reidflid. good brandy. Set back on the stove and let the juice boil for five minutes. Serve with apple pudding.

This salmon recipe is excellent for Sunday night supper:

Hot Canned Salmon.-Set a can of salmon in a saucepan of boiling water over the fire and let the water simmer fifteen or twenty minutes. Open the can close to the edge, drain off the Equid, then turn the salmon on to the center of a serving dish. Surround with potatoes cut in lengthwise quarters or in balls cooked tender and drained. Garnish with a hard cooked egg ent in quarters. Serve egg sauce in a sauce boat.

Egg Sauce.-Melt two tablespoonfuls of butter, in it cook two tablespoonfuls of flour and one-fourth a teaspoonful of salt and add one cupful of cold water and stir until boiling. . Draw to a



HOT CANNED SALMON.

cooler part of the range and gradually stir in two tablespoonfuls of butter cut in small pieces. Finish with a hard cooked egg chopped fine or cut in slices. Here's just the thing for a novel cheese course. Roll cream cheese into balls nearly an inch in diameter and roll the balls in pistachio nuts blanched and chopped. Pile the balls in center of a chop plate and surround with a wreath of orange or grapefruit marmalade. Surround the marmalade with hot toasted crackers. Serve at the close of luncheon or dinner in the place of the usual pudding, ple or other sweet dish. If preferred pass the cheese, marmalade and crackers on a tray in separate receptacles.

To Mend Tablecloth.

To mend a frayed tablecloth baste a piece of sheer muslin or organdle firmly on the wrong side of the cloth, keep ing the threads as nearly as possible in their proper position; then place that part of the cloth in an embroidery hoop and darn over and under the frayed threads and into the firm cloth an inch or two on either side. Use, if possible, linen thread pulled from a piece of new table linen. After laundering the mended place in the cloth will hardly be noticed.

Der Thurmer.

Der Ronig fag am Tenfter feines Schloffes. Die Mittagsforme ichie bell und meig. La jah er, mie der Lon umpring in failler Arbeit. Er fonte den Logiobner, der unter der jand ren Steintaft von der ichmoben Ereppe bes führen Baues fiel. Er berührte den Windenträger, der stolg über den Markiplay idritt - der Elfenbeinftod mit goldenem Briff fant ihm and der fraftios gewordenen Sand und serfplitterte. Der Bettler vor der feirdenthüre ichlief ein, als ihm die lähmenden Finger über den frummen Rücken stricken — und das Mägdlein, das fingend im Felde für den Lieb. ften den Mobinfrang flocht, verftummite und webte wie eine entblatterte Blüthe zwischen die Achren.

Dann schrift der Tod auf das

Schloß 311 Den Rönig schonerte. Er ließ ben Maridiall rujen und befahl, die Genfter au schließen und die dichten Mahagoniladen davor zu legen. Gleiches geichah an allen Fenftern des Saales, to day es Nacht word. Nur eine bobe rothe Perze auf goldenem Leuchter brannte. Wie sich aber mm der König geborgen wähnte vor dem graufen Unblid, do jah er aufarbmend empor und gewahrte oben in der Wand über dem Throne das blaue Kriftall. rund, durch das die Somme auf den Brokatsik fiel — dort schaute das marmorbleiche Gesicht des Lodes ernst ouf ibn bernieder.

Mit einem leifen Schreckensruf floh er and dem Saale — floh von Gemach zu Gemach. Ueberall mußte iche Deffmung verhängt und verhüllt werden — überall fand des Königs Auge, wenn es angitlich die Berickliffe durchforschte, einen vengeffenen Spatt, durch den das blaffe Geficht des ftumder Wölbung des Daches, nicht in der Tiefe des Rellers entging er dem foridenden Blid. Wohin er fam auf der ftets haftenden Fluckt — nirgends iah er fich gebongen.

Da stieg er endlich mit erlahmendem Athem empor in den Thurm des Domes, milder und milder, langfacolander and then place them in a mer und langfamer, Bindung um dish, sprinkle with sugar and serve Bindung. Stiller und ftiller murde es. Stadt und Leben verhallten unter Baked Apple Pudding.-Stew enough ibm. - Er lächelte und feufate tief apples to make a pint of sauce and out, als er in bas Stiibchen bes Thurmers trat. "Es ist doch fo?" gang allein?"

"Ja, gang allein!" jagte eine milde Stimme. Da fah der König auf gu Der Thirmer war der Tod . . .

#### Ans einem Gerienbriefe.

Sier ist es himmelijch. Ich ichlafe in einem fupfernen Reffel ein henrliches Stiid. Heimlich habe ich bereits meinen Ramen eingefriselt. Leider muß ich jeden morgen ichon um drei Uhr heraus, weil das Biehdered sugar to sweeten to taste, about futter in dem fupfernen Gefäß ange-

> idmeden gar nicht so übel, mir envas füßlich, weil fie gar so schlederhaft find. Aber anderswo veriveist man ja jogar Beufdrecken als Delifateffe,

> Gin Gee ift gang in ber Rabe, Wir sehen ihn swar nicht, aber an stillen Tagen riechen wir ihn.

Mit den Dörflern bin ich gut befreundet. Weitern durfte ich an einer Rauferei theilnehmen. Ich denke, in adit Lagen werde ich wieder auf den Beinen fein. Ich, Mutter, ich bin fo gliidlich! Denke Dir, ich trug zwei blaue Augen davon. Wie wird meine Lilly fich freuen, Die für Blau fo idwärmt! Dumm ift nur, daß ich mich ben bem Lärm erichreden ließ, jo daß ich eine Bergermeiterung befommen habe. Aber ich tröfte mich mit dem Sommerliede: "O felige, herrliche Ferienzeit, wie machit du doch das Berg fo weit!" - Geld ichide midt, fie fteblen mir's immer jum Schers aus der Tafche . . . "

### Berredmet.

Schneider: "Bu dumm! Run fomme ich mit bem Stoff nicht aus, ben mir ber Rentier Miller für feinen Angug geliefert hat, und ich glaubte, es wünde noch eine Sofe für meinen Jungen abfallen!"

Rollege: "Das ift doch faum möglich! Wie fann man fich denn fo verfalfuliren?"

Schneider: "Ja, ich hab' die Hose zwerst gemacht!"

## Freudvoll und leidvoll.

Freudboll und leibboll: Noiatifer fein. Sangen und bangen In ichmebenber Bein, Simmelhod fturmend -Um Boben er liegt! Gliidlich allein

## Bit ber Blieger, ber fliegt.

Idleness. It is an undoubted truth that the less one has to do the less one finds time to do it in. One yawns, one procrastinates, one can do it when one will, and therefore one seldom does it at all. whereas those who have a great deal of business must buckle to it, and then they always find time enough to do it





It strengthens the eyes to bathe them either in very bot water or in very cold. Better yet is to take a piece of absorbent cotton rounded and made into a little pad to fit the eyes, dip them in ice water and place them on the lids, changing them as they become hot. After a few minutes of such treatment the eyes will feel comforted and relieved to a great degree This is specially grateful to the eyes after riding in the wind or after having been subjected to the dust and cinders of a railway or the glare of bright reflections on the water when on a boat. Those who have a tendency to weak eyes should daily use an eyecup in which is placed a boracic acid solution. The saturated solution diluted one-half is generally the best and should be made fresh for each The eye should be opened and eye. shut in the solution half a dozen times or more so that it will thoroughly bathe the eyeball as well as the lids.

Lines or wrinkles under the eyes may be relieved by the use of a good pure skin food. Steam the parts affected by laying hot wet cloths on them for fifteen minutes, then dipping the fingers into the skin food. Massage gently along the line taken by the wrinkles for ten or fifteen min-Give this treatment twice daily with steady persistence, and after a month or so's treatment an improvement should be noticeable.

The Bride Beautiful.

A touch of color in the cheeks on the wedding day is to be desired, and if it can be obtained in no other way a dust of rouge is quite excusable, for the bride who is a wan ghost is anything but good to look upon. But before resorting to this subterfuge try washing the face at the last moment with piping hot and then very cold water and then patting the cheeks, the fingers the best of treatment at our hands. wet with cologne diluted with rose water.

But to secure a real look of health, which is necessary for the chill white frock, a cupful of orange juice every morning before breakfast or half the quantity of pineapple juice taken at the same time will very likely promote a natural color on the wedding day, for both of these juices act upon the liver, whose renewed health is Immediately shown in the freshening of the skin.

As to foods, carrots contain the iron necessary for color, and when accompanied with rare beefsteak no better food could be offered the bride who fears pallor on her day of days. The girl who is likely to be red should eat only white meats and fish for a month before her marriage and then see to it as well that her collar, sleeves and slippers are not too tight.

A Hair Hint.

Where the hair is inclined to lie un becomingly close to the head a little fluffing out in the new coiffure is ad visable, though it need by no means attain the proportions of a large pompadour. If one has enough hair she may make it into puffs, but most of the hairdressings are made with false puffs or braids, pinned on. These may be made of your own combings or bought in a shade matching your own hair. When the hair is thin a pompadour to wear under it is to be preferred to a roll. A roll may be pinned at the back to form a support for the knot, which may be composed of pinned on puffs, or a switch may be twisted into a Psyche knot and pinned to your own hair.

Face Preparation.

A nice preparation for the face is eau de cologne with glycerin, but while the glycerin is softening and nourishing and the cau de cologne is stimulating the latter dries too quickly and has a tendency to rob the giveerin of its good effects. So that while a face lotion may be helped in some instances it is just as apt to be injurious in others. In Paris at present all the women are trying to get their faces to look like paste seemingly. They use ivory powder and a great deal of it. The blonds remind one of the dead white colorings of the Flemish beauties reproduced by Rubens.

French Powder Puff.

American women are usually content to carry a mouchoir and a fan in their theater bags, but the women of France often add, as a necessary to their well being, a powder puff and a small bonbonnierre filled with some fa vorite confection.

As soon as a Frenchwoman is comfortably seated in a theater she takes out the powder puff, sewed perhaps in the center of a miniature handkerthief, and dusts it lightly over the

A Perspiration Cure.

If you suffer from perspiration try mixing an ounce of common baking powder and the same amount of unscented talcum powder. Keep in air tight bottle and use freely after wash-

A little ammonia in the bathing wa ter is excellent. Then dust with the powdered mixture.

# SELECT CULLINGS

A Comedy of Errors. As a crowded "L" car was whizzing

toward Coney Island the other day, says a New York letter, a dainty specimen of humanity, described as a "peach" in the male dictionary, boarded the car. In his hurry to give up his seat to the aforesaid "peach" a chivalrous soul accidentally stuck out his elbow too far and knocked a fellow passenger's hat out of the window Thinking himself the victim of a practical joke, the hatless one let loose with a left to the jaw of the chivalrous soul, who, not to be outdone, returned it with one in addition as interest. Innocent bystanders took a hand in the fuss, and everybody took whack at everybody eise's head. The motorman blew his police whistle so loudly that a team of horses standing near by became frightened and ran away and so excited a kind old lady that she turned in a fire alarm. When the firemen reached the corner and found no flames to fight they promptly nabbed a young man standing near by and turned him over to the police for ringing a false alarm. The young man, being a homeless, suspected-ongeneral-principles sort of fellow, was unable to prove that he didn't turn in the alarm, and he went to the workhouse for "disorderly conduct."-Kan-

He Was Cautious.

Frederic's the Great was always food of disputations, but as he generally terminated the discussion by collaring his antagonist and kicking his shins few of his guests were disposed for an argument. He asked one of his sult why he did not venture to give his opinion on some particular question. "It is impossible, your majesty," was the reply, "to express an opinion before a sovereign who has such convictions and wears such very thick boots!"

Live Table Talk. .

"I hope you will be interested in yonder gentleman," said the hostess, "I have assigned him to take you out to

"I shall be," responded the lady addressed. "That gentleman was formerly my husband, and he's behind with his alimony."-Louisville Courierlournal.

The Hardest Thing.

"What's the hardest thing about roller skating when you're learning?" asked a hesitating young man of the instructor at a rink. "The floor," answered the attendant.

A Dilemma.

Irishman (as some one knocks at his door)-Shure, if I don't answer it's some wan to give me a job, an' if I do it's the landlord after the rint."-London Punch

Wood of Cines Diet on Hens,

Nature students down this way ho have been wondering what effact a protracted diet of clams would have on hems, received add tional cause for thought when a search of several nests revealed claim. fritters in place of the expected eag. -New fork World.

One Hundred Gates.

The city of Thebes had a bunn's I gates and could send out at so a gate 10,000 fighting men and charlots in all, 1,000,000 men . 1 2,000 charlots

Prolific Pear Trees.

Fifty-nine pear trees in Washing ten on less than an acre prod. I nearly 1,000 boxes of fruit and beted over \$2,6000. The trees were the Anjou variety

Long Lived Microbes.

The : sicrobe flend will be confirmed in his fussiness who learns that some hardy microbes can live over two centuries on the land and longer yet in the water.

How About This,

While workmen were sawing through a block of Bath stone at Exeter they cut into a cavity n which was found a cluster of two three dozen live bees,

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