

## FIRELESS COOKERS.

ECONOMY AND VARIETY THROUGH SIMPLE  
HOMEMADE DEVICE.

"I have been experimenting for the last six months with many fireless cookers," said Mrs. Anna Barrows, "but I have found that the one you can make yourself is just as good as any on the market. Set the kettle which contains the food in a kettle of boiling water. Then surround the whole with some substance which is a non-conductor of heat. That is all there is to a fireless cooker. It should be used as an adjunct to every kitchen for foods which demand long, slow cooking. It not only saves money, but is better for foods which require this kind of cooking. Of course, if one is cooking with coal, so that a thing can be set on the back of the stove to simmer, it doesn't matter. But every one who cooks with gas, electricity, oil or alcohol should have a fireless cooker."

Miss Barrows's first lesson of the year was given at Brooklyn Institute in the new Academy of Music, where a fine hall was fitted up with electric cooking apparatus, running hot and cold water and everything else necessary for cooking lessons. Her theme was "Markets and Meats," and her remarks on the fireless cooker came apropos of a dish of braised veal. She first took the tougher, scraggly, more undesirable portions of a round of veal, rolled them in flour or bread crumbs and fried them brown in pork fat. For the fat she tried out slices of larding pork.

"This pork fat gives the veal a flavor it would not otherwise have," said she. "Veal has been called the chameleon of the kitchen. We eat it under many different names. Many persons are opposed to pork as an article of food and opposed to fat in cooking. We require a certain amount of fat, and we consume it. Americans consume it largely in the form of butter. Butter costs 35 or 40 cents a pound. It is an animal fat, and I am not sure that it is any more wholesome than good beef or pork fat in cooking as to use cooking butter."

The bits of veal being browned by this time, she took them out, added to the fat in the pan a tablespoonful of flour and stirred it smooth into a brown gravy. Then she added water and flavoring. It may be made different every time by a different flavoring. A bay leaf may be used, or lemon juice, onion, tomatoes or some table sauce. Returning the veal to this sauce, she said: "Now this is exactly the sort of dish to put in a fireless cooker. It wants to simmer slowly for a long time. That makes tough portions of meat tender, wholesome and well flavored. This is the way to use up tough, cheap meat. Remember always that the tough muscles of the animal have just as much nutriment in them as the tender ones. They are not so agreeable to chew, that's all."

"If it requires much fuel to make them tender they may not be any cheaper in the end. But if they can get long cooking in a fireless cooker or on the back of a coal stove which is kept always going in winter money can be saved. You can make this stew or braise of the rough ends and trimmings of any kind of meat."

"Aside from economy, this is a question of variety. People grow tired of constant steaks, chops and roasts. Some housewives feed their families entirely on those things, the most expensive cuts of the animal, costing 18 and 20 cents a pound and more, while other portions of the same animal, at 12 and 14 cents a pound, are just as wholesome, and prepared in this way, with different palatable sauces would be an agreeable change. With our city life and delicate appetites variety must be constantly sought by the housewife, and with the prices of meat rising every year there are few who must not consider economy. A good way to get both is to use the less desirable portions of the animal. Among these are heart, liver, kidneys and tripe. These things are commonly looked on with a little suspicion. People are not sure that they are quite wholesome. They are just as wholesome as the expensive portions of the same animal. But they require longer cooking and more careful preparation. Here is a piece of fresh tripe. It was plunged in boiling water, and has been boiling gently since we began. It is now tender. Now you can cut it in pieces, dip the pieces in batter or in egg and bread crumbs and fry them in deep fat and they will be a nutritious and palatable variety. In many houses tripe is never used. There is no reason for that."

Miss Barrows larded some meat for the class. The larding needle is a steel prong with four forks at the end. On these forks is fixed a little strip of fat pork. When the needle is drawn through the meat it leaves the pork behind. Roasts are larded, also the breast of grouse and other birds likely to be dry. The pork melts and bastes the meat, making it moist and savory. When it is not convenient to lard the meat, a slice of suet may be slashed into lace work and laid on the meat, which it will baste in the same way.

A savory morsel of veal is made by running the ragged bits, which have been fried first, through the meat cutter, with bread crumbs and savory season, then rolling this filling up in slices of veal, skewering the whole, frying it in deep fat and serving as "veal birds."—New York Tribune.

### SAM WELLER.

Instances of Wellerisms Before Dickens Invented Him.

There were Wellerisms before Weller. It may be noted, by the way, that Samuel's name was no invention. The name of Weller is familiar to genealogical students as that of families in Kent, Surrey and elsewhere in the south of England. In the time of Edward III. a certain Hugh le Veller was living at Henley-on-Thames, so perhaps Mr. Weller, senior, when, from the gallery of Mr. Justice Stareleigh's court, he encouraged his son to "spell it with a we," was not so very far wrong.

There can be but little doubt that just as Mrs. Frances Sheridan's Mrs. Tryfort, with recollections of Dogberry and his like, suggested to Sheridan the creation of Mrs. Malaprop, so Dickens drew the idea of Sam Weller's peculiar way of illustrating his talk by apt comparison and felicitous allusion from a character in a farce by Samuel Beazley, which was popular before "Pickwick" was thought of. This was pointed out in detail more than a quarter of a century ago by the late Mr. E. L. Blanchard, although many lovers of Dickens seem to be still unaware of the existence of this prototype of Weller. Both Beazley, who was by profession an architect, and his dramatic works are unknown to the present generation; but in the early decades of the last century his plays were popular, especially a musical farce called "Five Hours at Brighton: or, The Boarding House," produced at the old Lyceum Theatre in 1811. A favorite character in this farce was Mr. Simon Spatterdash, a millitiaman. Copies of the play are very rare, but Mr. Blanchard gave a number of examples of Mr. Spatterdash's sayings, of which we quote one or two: "Come on, as the man said to his tight boot"; "I'm down upon you, as the extinguisher said to the rushlight"; "Where shall we fly, as the bullet said to the trigger"; "I'm all over in a perspiration, as the mutton chop said to the gridiron"; "Let everyone take care of themselves, as the donkey observed when dancing among the chickens"; and so on, and so on.

An actor named Samuel Vale was identified with the part of Simon Spatterdash, and in private life was in the habit of belarding his talk with comparisons of the Spatterdash brand—comparisons which flowed with fatal facility from his lips. Sam Vale's "latest" passed from mouth to mouth, and both the name of the actor and the farce with which he was associated must have been very familiar to Dickens. There can hardly be any reasonable doubt that the name of Sam Vale suggested that of Sam Weller, just as his trick of talk, derived from the millitiaman of Beazley's farce, suggested Samuel's amusing method of speech.—London Globe.

### QUAINT AND CURIOUS.

The Mexican government is importing from Bohemia motor tricycles, to be used in the collection of letters.

New York's zoological park has 4050 living specimens, the next largest being in Berlin, where there are 3150 specimens.

At the London Bankers' Clearing House the daily "town" exchanges exceed those of the "country" by a ratio of ten to one.

New York city has the largest per capita personal property assessment of any city in the State, the valuation being \$98 for each inhabitant.

The Argentine government proposes to promote the development of national territories by the construction of railways and the formation of towns along their lines.

Change of season was shown on last Sunday, when there were one-fifth more persons in the New York churches than at any other time in the last twenty Sundays.

Passengers by the transiberian express now reach Pekin from London in sixteen days, the North Chinese Railway having been induced to run the trains by night as well as by day.

Clementine Rocher, aged 16, threw herself into the Seine, opposite the Palais Bourbon, in Paris. Before assistance could be given she had regained the bank and informed the terrified spectators that she was rehearsing for suicide, as she proposed to take her life by drowning. She was arrested.

The smallest inhabited island in the world is probably that on which the Eddystone light-house stands. At low water it is thirty feet in diameter; at high water the light-house, whose diameter at the base is 28 3-4 feet, completely covers it. The light-house keeper's garden is in the light-house windows.

There is lamentation in Verona for the "palace of the Capulets" has been consumed from rooftop to cellarage by fire, and the occupation of the guides who conducted people thither and the cleric who solemnly showed them Juliet's balcony is irrevocably gone, along with the building of romantic and reverend tradition.—Philadelphia Ledger.

## OF INTEREST TO WOMEN

New York City.—The fancy blouse that is made with deep girdle, so giving a modified directoire effect, is one



that will have great vogue throughout the season, and this one is charmingly graceful and attractive while it

foundation girdle, and over this foundation the draped girdle and sash are arranged. If the long sleeves are not liked they can be cut off in three-quarter length.

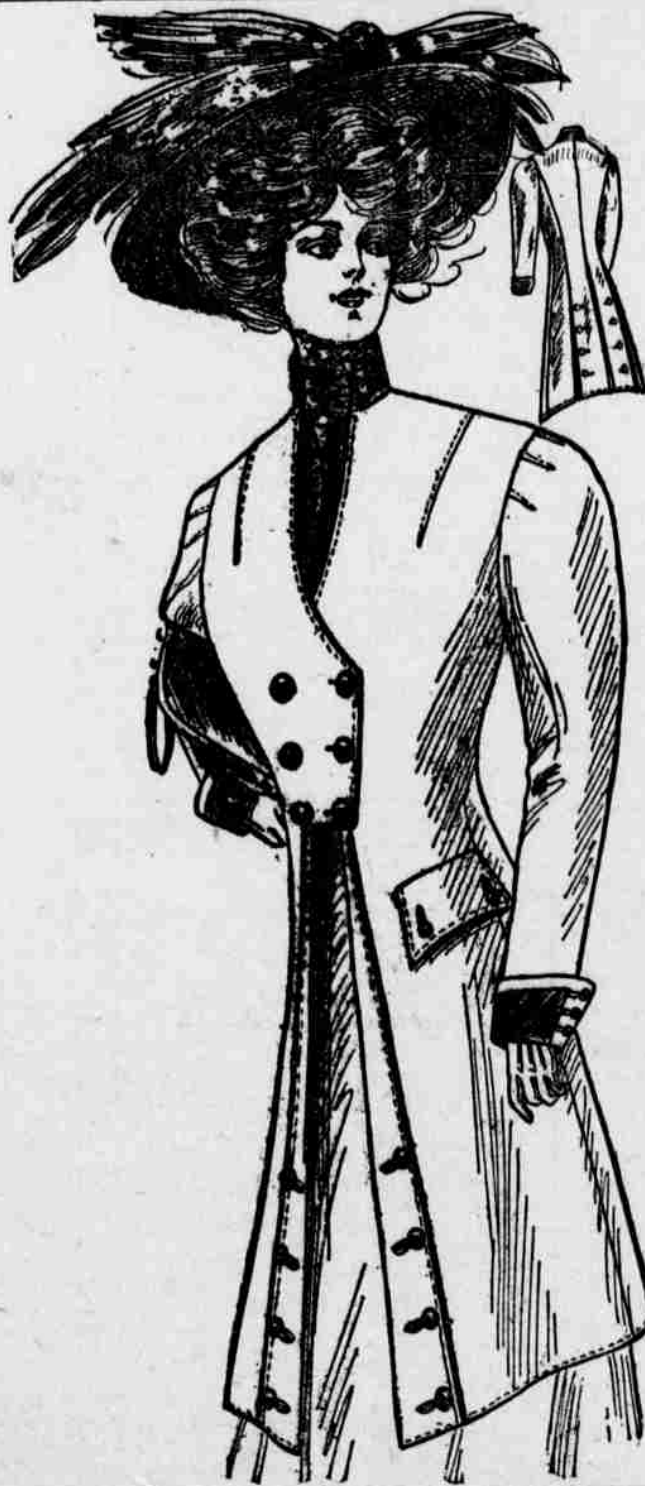
### New Irish Shades.

Among the most exquisite novelties in the way of lamp shades are those made of Irish crochet. They are mounted over a silk foundation of delicate coloring.

### Six Gored Skirt.

The gored walking skirt that gives long and slender lines is the one greatly in vogue just now, and this one is graceful in the extreme. It can be trimmed with the single wide band of contrasting material as illustrated, with a band of the same or with a succession of narrow bands or rows of braid applied on the same lines, or it can be finished with a hem only, all these styles being equally in vogue. Again, it allows a choice of the inverted pleats or habit back so that it can be made to suit all figures and all reasonable materials. In the illustration it is made of one of the new bordered materials, and the border is cut off and applied to form the trimming band.

The skirt is cut in six gores, and there consequently is a seam at the centre front as well as one at centre



is simple at the same time. In the illustration it is made of crepe de chine with trimming of applique and chemisette and sleeves of lace and the girdle is of messaline satin. It is appropriate, however, for almost all reasonable materials, and can be varied in a great many ways. If the sleeves of lace are not liked they can be made to match the blouse, or they can be made of chiffon, marquisette or other thin material in matching color, while the chemisette either can be made of the same or of white lace as is most becoming. For the trimming any finish that may be liked can be utilized, and the season is singularly prolific of bandings, appliques and lace of all sorts. The girdle also can be made of silk or soft ribbon, with its ends finished with fringe weighted with tassels or with crocheted balls or in any way that may best suit the special gown.

The waist is made with a fitted lining on which the chemisette is arranged, and there are also closely fitted sleeve linings which serve as a support to the full ones, and the blouse itself is made with front and back portions. The lining and the blouse both are cut off slightly above the waist line, and are joined to a

back. When the habit back is desired the fullness is cut off on indicated lines. The band which forms the trimming is arranged over the skirt and is mitred to conform to the indicated shaping.

**Blouse Situation.**  
The blouse en suite has to a great extent replaced the separate blouse in the cold weather wardrobe, and the silk waist in its old-time guise is hopelessly out of fashion, but many women sturdily cling to the separate blouse of white or cream color.

**Embroidery Flounce.**  
Embroidery flouncings are extensively employed in the development of the high class and extremely ornate lingerie blouses.

**Belt Adjustment.**  
A touch to be observed—in wearing forenoon linens, etc.—is this: If the costume is a short waisted affair, whether in white or in colors, the smart belt to be worn is an all-white one, but if it is long-waisted, a color is to be chosen for the belt.

**About Hatpins.**  
Hatpin heads for a while grew larger and larger, until they resembled the tiny butter plates once universally used.

## RESTORING SCIENCE.

Some Day It Will Be Miled by a False Tooth.

Certain eminent paleontologists recently have "restored" several of the wild beasts that roamed the primitive morasses of central Oregon 3,000,000 years ago. Judging by their names these authentic monstrosities were somewhat fiercer than the wild animals we have known in this prosaic age. They must have looked like a jungle cartoon.

Think of a deer with some of the characteristics of the cutlery-crested pig that made Arkansas infamous! He could run like a daddylonglegs and bite like the dickens. The comic scientists reduced this animal to a condition of unquestioning subjection by naming him Hypertragulus, otherwise he might have gnawed a hole in the museum and let the useful Triceratops (restored) escape.

For the Hypertragulus was part rat in addition to his other eccentricities. He could gnaw into a corncrib and squeak when he bit a nail. He could grunt if he wanted to. This animal was reconstructed from a fossil tooth and a fragment of a dorsal fin. With two whole tibia to work upon he could easily have exhibited many of the traits of the little brown hen and the fretful six-cylindrical Gasolenopus. His flesh was esteemed a delicacy, but the animal was restored too late to affect the present scarcity of venison.

The Triceratops was a three-horned, paddle-tailed hippopotamus. He was closely related to the beaver and the bumblebee. This animal, if domesticated, could have been profitably employed in the construction of public swimmin' holes; but his tail might have proved valueless as a municipal butter paddle, as it was thirty feet in length. It would have taken all the butter to grease the paddle.

The Triceratops became extinct through the ravages of the tyrannosaurus Rex, or giant lizard (restored), a great, carnivorous reptile that perished in the glacial cataclysm—also restored. Careless boys sometimes staked the pet Triceratops on the banks of the swimmin' hole and left him there over night without protection, where he fell an easy prey to the prowling Tyrannosaurus rex.

Here is food for thought.

Mesohippus acutidens is the name given to the comic-section little animal that was an ancestor of our domestic horse. He was burdened with three toes on each foot, besides being man's best friend; and then there was the name. He resembled a fox with a horse's faults, and would shy at sight of a Gasolenopus. This playful beast became extinct through legislative lobbying of the horse-shoers' union, the members of which objected to nailing twelve shoes on one lame little centipede. Still the Mesohippus acutidens might have been a useful carriage animal but for its disconcerting trick of burrowing like a fox.

It is said that the advanced paleontologist can reconstruct an extinct animal from a single fossil fragment. Custom-made clothing sometimes is constructed after a careless glance at a thumb print; but, one of these days some scientist will accidentally get hold of a fossil false tooth that does not conform in anatomical rules, and the result will be a Mess-o'-hippus-tyrannosaurus-hypermego-therium, exhibiting some plainly noticeable traits of the sea urchin.—Chicago News.

### About Rats.

"Tom" Speedy, the Liberton naturalist, has "delivered judgment" in "The Scotsman" on a lot of interesting correspondence concerning rats. The statement that the progeny of a single pair of rats will in three years increase to 656,808 should, he says, be accepted with the proverbial pinch of salt. As the result of observation Mr. Speedy declares that fifteen was the largest brood he had ever seen and four the smallest. Seven was the average of those he kept in confinement. The young are born blind, and it is fourteen days before they can see. A month later they are displaced by another brood and they are driven from the nursery to fend for themselves. Frequently only one female is found in a brood, and this in a large measure must check the geometrical tendency to increase. What becomes of so many young bachelor rats Mr. Speedy does not state. It is asserted that old males, when opportunity offers, destroy young broods, but of this Mr. Speedy has no knowledge. This he does not know, that the mother rat keeps the old male away from her brood in confinement.—London Globe.

### Eating and Drinking.

It is estimated that a canary bird eats annually 234 1-2 times its weight in seeds, etc. Don't you believe it? Certainly. Believe anything. Make it on trust. What does man do? The English and French army and navy tests show that the food, water and air which a man receives amount in the aggregate to more than 3000 pounds a year; that is, to about a ton and a half, or more than twenty times his weight. The tests for men are actual; those for birds are all guess. A canary bird wastes a great deal more than its eats. Soldiers and sailors are not allowed to indulge in this diversion.—New York Press.

### A Rare Bird.

"He is wonderfully original." "Isn't he? Why, he can even get sentimental and tell a girl the story of his life without hinting that he used to be a bold, bad man."—Kansas City Times.



Because of accidents in various navies, the British Admiralty plans to cool all warships, with refrigerating apparatus.

Genuine ruby glass owes its color to the presence of particles of gold too small to be seen without the aid of the strongest microscope.

The longest clock pendulum in the world is at St. Chad's, Shrewsbury, England. It is twenty-two feet in length and the ball weighs 200 pounds.

French scientists are studying a peculiar movement of the sands along the northern coasts of France, Belgium and Holland. A fine sand originating on the coast of Normandy has been found as far away as Denmark.

A novel method of pumping liquids from bore holes is by means of an endless rope, somewhat after the fashion of the chain pump, only in this case the liquid to be raised is absorbed by the rope and squeezed out between the rollers at the surface.

Appendicitis is a new disease in name only, and it has been traced back to ancient Egypt by the explorations of Capt. H. G. Lyons in fifty-seven cemeteries of the Nile Valley just south of the Pillars of Konosso. Female abdominal organs from one grave were so well preserved that this disease could be recognized. Another body showed typical lesions of gut, both forearms of a young woman had been broken and were bandaged with splints, and numerous bones showing reunited fractures, gave evidence of much surgical skill. A London museum will acquire from these graves a valuable collection illustrating early disease and accidents and the treatment.

City people who are occasionally startled by seeing a manhole cover blown from the pavement generally ascribe the blame to leaking gas-mains. But there are probably many other sources from which dangerous gases find their way into sewers, and one of these is indicated by an investigation recently reported to the American Chemical Society by Prof. A. A. Breneman. He showed that the entrance of a mixture of gasoline and soap into drains and sewers from garages, factories and other places where such materials are employed for washing, is sufficient to account for the liberation of much combustible vapor, which may play a part in sewer explosions.

### OLD TIME REFRIGERATORS.

Spring Houses of the Ozarks and Their Many Uses.

"You do not need to go far out of St. Louis to find the old time spring house," said a gentleman connected with one of the Western railroads.

"The prime requisite of a farm in the early days was water, and nobody would buy a section of land anywhere in the Ozark region unless it was provided with a spring. The house was usually located as near the spring as convenience suggested and then after the home was secured the next step was to build a spring house. The walls were made from two to four feet thick of any rough stone that happened to be handy. The door was of heavy oak boards and fastened with a stout padlock. Inside the house three sides were usually fitted out with shelves to hold the great crocks of milk, jars of cream and butter, and usually the spring bowl was excavated so as to form a pool having a uniform depth of three to six inches. In this the choicest dairy products were placed in order that they might be coolest, while overhead stout nails or hooks were fastened to the rafters to support huge roasts, legs of mutton and veal, which at the temperature of 45 degrees or thereabout would keep fresh many days.

"Rats and mice were almost unknown about the spring house, but small snakes and half grown frogs were numerous, and when the country maid noticed an unusual commotion in the air of milk she was handling she was not at all surprised or frightened either when a water snake slipped out of the jar and disappeared. Nor was the family alarmed when the head of a frog appeared in the milk picher at breakfast. The picher was promptly emptied into the pig's trough, and the frog, if not devoured by the pigs, made a bee line for the spring branch. Nobody was blamed, for every one knew that the covers of the jars did not fit and that frogs and snakes were to be expected in a spring house.

"These old fashioned refrigerators are everywhere to be seen in the valleys of the Ozarks and fulfil the same purpose that they did when Missouri was a territory.—St. Louis Globe-Democrat.

### Cure for Dipsomania.

Flesh food is the chief cause of dipsomania. When men are properly nourished upon non-inflammatory diet that is rich in protein and nerve and tissue building substance—such as nuts of all kinds and their products, cereal foods, (wheat meal, oatmeal, macaroni, rice, etc.) legumes, (hick-cots, lentils, and peas), fruits of every sort, and dairy produce (cheese, milk and eggs)—they do not crave for strong drink, nor are they in danger of taking alcohol to excess.—London Health Record.