Congressional Duty.

Grouchy Voter—I think congress ought to quit sending out seeds to us farmers.

Congressman (visiting his district)—Why, aren't the seeds good?

Voter—Oh, yes, the seeds are all right, but I think congress ought to plant the seeds and send us the vegetables.—Lippincott's Magazine.

Of Course.

"I hear you had your portrait painted by the most famous artist in Europe."

"Yes, but to tell you the truth, it doesn't look a bit like me."

"In the case of such a famous artist it is up to you to try to look like the portrait."—Louisville Courier-Journal.

If the candidates with their pictures in the papers are not within the law, some of them will have to go into the moving picture business.

The high cost of living has hit politics. It will cost $100 to get one man's vote on a California isthmus.

Hair stain at the postoffice lacks owner. Clerks with silver threads among the blonde are keeping an eye on it.

Why not "sic" a few fumigated cats and sterilized rat terriers on those infected rats?

ENGLISH MIXED GRILL

FINE DISH FOR ANY OF THE LIGHTER MEALS.

Recipe That Will Provide Sufficient for Three Persons—Devonshire Cream Another Idea We Owe to English Housewives.

A mixed grill is very popular in England for luncheon, but it would be as good as a light dinner or supper.

The following recipe makes enough for three persons: Three lamb chops, one-half pound of sausages, four kidneys, two tomatoes and a half pound of mushrooms. Grill the chops, sausages and kidneys together, slice the tomatoes and fry with the mushrooms. The mushrooms and the tomatoes should not be cooked long enough for the slices of tomatoes to lose their shape. Arrange the meat on a platter, lay the vegetables around the edge, garnish with parsley and serve. No gravy should be used with this dish, not even the juice from the mushrooms and tomatoes, or the flavor will be spoiled and the grill will look messy and unappetizing.

Try this recipe some time when you have a few sausages or kidneys left over from some meal, and you will find that you have a new and excellent dinner dish with very little trouble or expense.

Devonshire Cream.—This is just as delicious as it sounds and far less expensive. In fact, it isn't really cream at all, although no one would ever know that unless she were told, for it tastes like an exceptionally rich, thick cream. It is used everywhere in England, as it will keep for several days in a cool place and does not need to be kept on ice. Ice in Great Britain is a decided luxury, and not the daily necessity that it has become in America, but even though the iceman comes daily to your door and your fresh cream will keep sweet for a day or two, you may find a jar of rich Devonshire cream a convenient thing to have on hand.

Two quarts of milk will make enough cream for two persons, and the milk left after the cream has been taken off can be used for cookies, so there is no waste.

Put an earthenware pan of milk in a cold place for 12 hours. Then place it on the fire and let it come slowly to the scalding point; leave it on the fire for about half an hour, but do not let it boil; then remove to a cold place and let it stand for seven or eight hours, till all the cream is risen. Take off the cream, which should be thick and clotted, and serve on fruit, tarts, cake, etc.

For Picnic and Camp.

When you have a large cake of ice and want a small piece to put in a glass you are somewhat helpless if you have no ice pick at hand. But you need not be so. Use an ordinary pin instead of an ice pick and you can have the ice in pieces the size you desire.

Press the pin into the ice as far as it will go, and work it back and forth slowly and steadily until the ice splits. Then put the pin in a new place and make another cleft. In this way yau can break off piece after piece of any desired size.

Ragout of Beef.

Cut two pounds of round steak into one-inch cubes; put two tablespoons of suet into saucepan and when hot add the meat, browning on all sides; into the fat blend two tablespoons of flour, and then add one pint of water in which has been dissolved one teaspoon of extract of beef; add one teaspoon of salt and three-quarters teaspoon of white pepper and simmer for 1½ hours.

Stiffening Curtains.

When doing up curtains at home if flour is used instead of starch the iron will not stick so much and the curtains will have more the appearance of new ones. One good tablespoonful of flour for each curtain is sufficient. Mix the flour to a thick paste with cold water, then put in the tub and pour on as much boiling water as required for rinsing the curtains.

Novel Salad.

An attractive way to serve small bits of smoked chicken is to cut them into tiny cubes, put into a cup, and add enough seasoned gelatin to cover. Put into a cold place to get firm. Unmold, cut into small squares, sprinkle with finely chopped celery, and serve, as a salad with a French dressing, or a stiff mayonnaise.

Good Hand Cleanser.

Kerosene will cleanse your hands better than anything else after blacking a range or stove. Pour a little in the water, wash your hands in it, then wash them in tepid water and finally with plenty of soap and a stiff nail brush in hot water. Finish up by rubbing the hands with lemon juice, rosewater or glycerin.

Toasted Cheese Sandwiches.

Cut bread as for any sandwich and place between slices a thin slice of cheese. Season cheese with salt and cayenne. Toast until cheese is melted, holding bread together. These are very good with salads of any kind where mayonnaise is not served.

To Bake Potatoes Quickly.

In baking potatoes, put a small pan of water in the oven and you will find they bake much quicker.

TO SELECT AND COOK FISH

Precaution in Buying Always Necessary—Style of Preparation May Be Varied.

In buying fish get the kinds in season, as this lessens the chance of being served with cold-storage products. Cold-storage fish may be known by the lack of brightness in the eyes. Fresh fish have clear eyes, red gills, the fins stiff, and the scales shining. The flesh should be so firm that when pressed by the fingers it should spring back. Fish showing signs of opposite conditions, such as dull eyes, liver-colored gills, etc., should be refused. Fresh halibut is known by its pearl white or shining gray skin, firm flesh and pleasant odor.

Some fish are at their best cooked in one way only, others may be served in a variety of ways. For instance, halibut may be baked, broiled, boiled or fried. This rule is also true of other white fleshed fish, as cod and haddock.

Those fish known as oily are best suited to baking or planking, though broiling is not to be despised. Under this head will come bluefish, mackerel, salmon and shad. I think boiling is the best way to cook salmon. Small fish should be fried in deep, very hot fat. This will include smelts, brook trout, perch, whitefish, etc. Frying oil is best for the purpose, or one can use suet and lard, half and half.—Pittsburgh Dispatch.

Sour Cream Pie.

One cupful sour cream, four eggs, one cupful sugar, one cupful raisins, one-half teaspoonful of cloves. Separate the yolks from the whites of the eggs and beat the yolks until creamy; add the sugar, raisins chopped fine, the sour cream and the cloves. Place in a double boiler and cook until thick and creamy. Line a pie tin with piecrust and bake in the oven as for lemon pie. Fill this baked crust with the cream mixture and place in the oven until well set. Beat the whites of the eggs with four tablespoonfuls of powdered sugar, cover the top of the pie with this meringue and place in the oven to brown slightly. Serve cold. Eaten with a piece of sharp cheese, this is a delicious summer dessert.

Baked in a Box.

If you would like your picnic cake to arrive unbroken, try baking it in one of the five and one-eighth inch by eight and one-half inch tin wafer boxes. If the box is filled half full of cake dough it will rise nearly even with the top, leaving just enough room for icing. The cover can then be put on and the cake will arrive in perfect condition. A good recipe for the above sized box is the following: One cupful of sour cream, one cupful of sugar, one-half cupful of crushed walnut meats, a level teaspoonful each of soda, baking powder and salt, one well beaten egg and enough flour for a stiff batter. Spice to taste. The cake should be baked in a slow oven until it doubles in size, then the heat should be turned on to finish.

Fruit Sherbets.

Red Raspberry Sherbet—One boxful of red raspberries crushed and heated with a little water and the seeds strained out, one pint of water, one cupful of sugar blended together and the juice of one-half lemon. Freeze.

Pineapple Sherbet—Three cupfuls granulated sugar, three cupfuls sweet milk, three cupfuls cold water, one can of pineapple or one pineapple picked to shreds with a fork. Mix all together and freeze the same as ice cream.

Grape Sherbet—One quart of milk, one pound of sugar, one cupful of grape juice, the juice of one lemon. Mix and freeze. Delicious.

Cheese Souffle.

Cook together in a saucepan two tablespoonfuls each of butter and flour, and when they are blended pour upon them a half pint of milk. Stir to a smooth white sauce and stir into this eight tablespoonfuls of grated cheese, a saltspoonful of salt, a pinch of baking soda and a dash of paprika. Have ready four eggs, whites and yolks beaten separately. Remove the cheese mixture from the fire and gradually beat into it the yolks of the eggs; last of all fold in lightly the stiffened whites. Turn the mixture into a greased pudding dish and bake in a steady oven to a golden brown. Serve immediately.

Roast Pork Salad.

Take bits of cold roast pork, chopped very fine, with a large quantity of celery and the whites of two hard-boiled eggs. Take the yolks while warm, mash to a smooth paste and mix well with one teaspoonful of mustard, adding salt and pepper to taste. Into this stir one teaspoonful vinegar, three large spoonfuls of melted butter, and mix all thoroughly into the meat. Edge platter with tips of celery or lettuce. Place salad in the center. Keep cool until sent to the table.

Hungarian Ware.

The new Hungarian ware with its vivid colors is effective with willow furniture. This ware is made by the peasants. It is of nondescript color, not white, nor yellow. The garish decorations are of flowers and garlands in pink and greens.

Basket Salad.

Remove seeds and membranes from green peppers, cut in form of baskets. Fill with chopped wax beans, cubes of red beets and stuffed olives. Use your favorite salad dressing.

Lightning Rods.

Reappearance of the lightning rod agent can soon be expected. According to a bulletin of the Ontario Department of Agriculture, 13 years of investigations demonstrate that lightning rods are now 94½ per cent efficient in the province. In the state of Iowa they are 98.1 per cent efficient and in Michigan 99.9 per cent.

Total lightning claims paid by insurance companies on rodded buildings in Iowa during eight years was only $4464, while on unrodded buildings, which were of the same number, they paid $341,065. In Ontario, out of every 200 farm buildings insured, 42 are rodded. Yet out of every 200 struck by lightning in 1912 only three were rodded buildings.

But don't let the agent put up rods that run through glass insulators. According to the Ontario bulletin, they should be in metallic connection with the building and no insulators should be used.—Wall Street Journal.

A Suggestion to Rossetti.

Dante Gabriel Rossetti once showed Whistler a sketch and asked his opinion of its merits.

"It has good points, Rossetti," said Whistler. "Go ahead with it by all means."

Later he inquired how it was getting along. "All right," answered Rossetti, cheerfully. "I've ordered a stunning frame for it."

In due time the canvas appeared at Rossetti's house in Cheyne Walk, beautifully framed.

"You've done nothing to it since I saw it, have you?" asked Whistler.

"No-o," replied Rossetti, "but I've written a sonnet on the subject, if you'd like to hear it."

He recited some lines of peculiar tenderness.

"Rossetti," said Whistler, as the recitation ended, "take out the picture and frame the sonnet."—New York Globe.

Good Throwing.

The militant school of accurate throwing was crowded with pupils of all ages. Arranged across the lower part of the hall were the mechanical moving targets.

Each pupil threw 10 packages of heavy suffrage pamphlets at the life-size target figures, each of which represented an eminent British office-holder.

"Now I will show you our prize thrower," said the matron-instructor. "She is one of the military militants. Watch her."

The young woman drew back and let the package fly.

"Did you see that?" cried the excited matron.

"What did she do?"

"She aimed at the head of the king and knocked off the wig of the chief justice!"—W. R. Rose in Cleveland Plain Dealer.

Justifiable.

"Why did you beat this man so terribly?" said the judge, indicating the bebandaged figure of the plaintiff.

"I asked him why a horse had run away, your honor," explained the prisoner, "and he told me that it was because the animal had lost his equinelimity."

"H'm," said the judge. "Discharged."—Lippincott's Magazine.

Keeping It Dark.

"Isn't it very embarrassing? Mr. Skittles can hardly tell his wife from her sister who's come to stay with them."

"Is he worrying?"

"Oh, no! He'd just as soon remain in the dark."—Judge.

A Rara Avis.

Mrs. Hiram Offen—I'm afraid we'll never find the equal of that last cook we had. She was, indeed, a rare bird.

Her Husband—Yes, rare, and alas, migratory.

When Marriage Is a Failure.

Mr. Gladstone once said that he had solved the domestic problem in this way: "Whenever Mrs. Gladstone insists I submit and whenever I insist she submits." He didn't say, however, whether they took turns about insisting and submitting. Marriage is a failure when one of the parties insists on being the insister, and doesn't take turns in submitting to be the submitter.—Boston Transcript.

Past and Present.

Professor Brander Matthews of Columbia enlivened with a joke one of his learned lectures on the drama:

"In the theater of the past," he said, "the public sat on the stage. It still sits on the play at times."—New Orleans States.

Cause for Gratitude.

The fare of a certain boarding house was very poor. A boarder who had been there for some time, because he could not get away, was standing in the hall when the landlord rang the dinner bell. Whereupon an old dog that was lying outside on a rug commenced to howl mournfully.

The boarder watched him a little while, and then said:

"What on earth are you howling for? You don't have to eat it!"—Current Opinion.

Dusting.

Mrs. Florin had a new maid, and one morning as she entered the library she was somewhat surprised to find the girl seated in one of the chairs with her hands folded.

"What!" cried the mistress. "Here you are sitting down! Why, you were sent in here to dust the room!"

"Yes, ma'am," was the girl's reply, "I have lost the duster, and so I am sitting on each of the chairs in turn."—Harper's Magazine.

Everybody Happy!

Berlin—The Germans are sweeping Belgium.

Paris—The allies repulse the enemy's advance.

Brussels—The Belgian victory is complete.

Vienna—The Austrians drive Servians before them.

St. Petersburg—The Cossacks descend on German border.

London—British vessels bring in rich prizes of war.

Kragushevatz—The Servian successes continue.

Washington—We should worry!

Remedy for the Cat.

"Doctor," said he, "I'm a victim of insomnia. I can't sleep if there's the least noise, such as a cat on the back fence, for instance."

"This powder will be effective," replied the physician, after compounding a prescription.

"When do I take it, doctor?"

"You don't take it. You give it to the cat in a little milk."

The water pumps may be busy, but there is another variety in the thirst emporiums that aren't exactly idle either.

China yearly sends $30,000 worth of peanuts to the United States.

There are 20,567,000 horses in the United States, valued at $2,278,222,000.

A dog is just a plain dog after all. Two bloodhounds on the trail of bandits chased rabbits all day instead.

A man receiving state aid must submit to an operation, says court. Probably they will cut out his pension.

For sale, second hand bathtubs, must be cleaned out.

Making for the city beautiful—There is no danger of water shortage and the free plunges are open.

Pay Dirt.

The workman was digging.

The wayfarer of the inquisitive turn of mind stopped for a moment to look on.

"My man," said the wayfarer at length, "what are you digging for?"

The workman looked up.

"Money," he replied.

"Money!" ejaculated the amazed wayfarer. "And when do you expect to strike it?"

"Saturday," replied the workman, and resumed operations.—London Opinion.

Painstaking.

Iceman (with ear at tube)—About how much?

Woman (fourth floor)—Enough for my chest.

Iceman—Wot's the bust measurement?

A Time-Saver.

"I always tell the waiter that I'm going to tip him."

"Why?"

"So he won't keep me waiting half an hour while the cashier splits a $10 bill into dimes."—Detroit Free Press.

Accounting For It.

His Chum—How well bred your sister is!

Her Brother—Yes; you see, she spends most of her time away from the rest of the family.—Judge.