

THE RUMMAGE SALE

By HOPE AINSLIE.

One of those woolen fascinators that women used to wear over their hair when they went out in the evening, a set of bone dishes of the same date of usefulness, an amber of dilapidated umbrellas, hand-boxes full of old hats and pieces of hats, saucers without any cups and cups without any saucers, and a motley collection of out-of-date men's and women's clothing—such was the array of articles that Molly Bergen found in the living room one cool morning in November when she returned from her usual trip to the village.

"Whatever on earth"—she began, pulling off her gloves and slipping out of her sport coat.

Her mother anticipated her question. "Those are for the rummage sale for the benefit of the old people's home." Mrs. Bergen was sitting at her desk laboriously rubbing the names off from Christmas and Easter and other seasonal cards. "I'm getting these cards ready, too. I've saved them ever since before you were born. There are many hundreds of them and most of them I can use. We can sell them for five for a cent. Some one will want to buy them."

Molly drew her chair to the open fireplace and stretched out her hands to the blaze. "Have you heard the news, mother?" she asked by way of announcing that there was news to tell. "The Stanleys' house is opened again. Yes, it is Tom Stanley, I think, though I know you don't agree with me when I say that he is quite the best looking man that I ever saw. I know what you are going to say. You're going to say that it isn't becoming for a young, eligible girl to make complimentary remarks like that about men—you weren't going to say it just that way, but that would have been the gist of it. But really you mustn't mind. All girls are quite frank about those things nowadays."

"I wasn't going to say that at all," assured the mother. "I'm sure Mr. Stanley is very handsome, but don't imagine for a minute that the heir to that large fortune is going to be one little bit interested in a little country mouse like you."

"I'm not a country mouse at all. Haven't I been away to boarding school? Anyway, I've met that Stanley man and he's fine. His cousin was at boarding school—not that he cared at all for her. She was engaged at the time. He dropped around to see her once or twice. I met him. But what were you going to say?"

"Simply that your remark gave me an idea that I might telephone there for a bundle of rummage. I am sure they have plenty of old things that they don't want that would sell very easily."

"No one is there but old Tom and the man who drives his car. Old man hates the country. Son orders it. He's making the old house a headquarters for a hunting trip. Just gets in the village on the eleven-seven and starts out hunting again this afternoon. That's what the village gossips say."

Before Molly had finished, Mrs. Bergen had picked up her desk phone to get into communication with the Stanley house. Her voice was sweetness personified when she spoke.

"Mr. Stanley, excuse me for phoning the minute you arrived, but we are giving a rummage sale, beginning this afternoon, for the benefit—" and so she went on with her honeyed words of explanation.

As a matter of fact, the telephone bell had been ringing when Stanley arrived at the house. Tom had dropped the armful of paraphernalia that he had with him on the front porch to hurry in to answer the call. There was a chance that it was important business news from New York. Meantime his one-time chauffeur, who was active as chief cook and bottle-washer and boon companion on the proposed hunting trip, had stopped at the village for provisions and Tom had dismissed the station taxi.

"I'm sure I can dig up something. Old books we have lots of," Tom said over the phone. "And I have a trunk full of old clothes somewhere. I'll get my man to hunt them up. Nothing very wonderful, of course, for we have to wear our clothes till they are worn out, but perhaps they will be salable for a few cents. I really wouldn't dare to give you anything from around the house, though I am quite sure there are loads of useless things, but when my sister comes out next time she might discover that I had given away all the family heirlooms. I'll send my man over with the bundle."

"Please don't bother," Mrs. Stanley replied. "I shall be delighted to stop. You may be away on your trip. In that case, leave the bundle on the front veranda. My daughter will run down in the car. My daughter says she has met you. No, indeed, I should really rather have her stop for that."

His man kept burning cheerfully for him.

Today he had intended to start out after luncheon. He decided to wait till the girl had called. While his man prepared the simple luncheon he rummaged around the attic for the promised books and clothes. He got them ready in a large basket that he thought could be easily put into the car.

It was three when Molly called. Tom had not gone out. "Even if Mr. Stanley should still be in," her mother had warned her, "just pick up the bundle from the veranda and come away. You know how people would talk if they saw you going into his house."

An hour later, Stanley, having missed the sound of Molly's light footsteps on the veranda and giving up hope of seeing her, started off for his trip to the hunting club. On the veranda, he looked for the bundle he had left there hurriedly when he entered the house in the morning. It contained a new fur motor coat, mink lined; two sleeping rugs, hunting boots, oilskins, half a dozen new books fresh from the printers, and two new steamer rugs—in short, his entire outfit outside of provisions and arms. He thought perhaps he had left them in the station taxi, but a trip of his man to the station and his own recollection of having lifted the bundle from the taxi convinced him this was not the case. Perhaps his man had taken the things indoors for safekeeping; but on inquiry and patient searching he found this was not so.

After passing a half hour in doubt, he suddenly recalled that something had been said about Molly Bergen taking a package left on the veranda. That cleared the matter. He would telephone to the Bergens at once. Of course they would have seen the mistake. It would be easy to explain.

But no one was home but the cook. "Sure 'nuff Miss Bergen and Miss Molly done gone to the scrubbage sale. Yassar, been gone all afternoon. No, sir, there's no telephone there. It's at the old hay barn on the Smith place and the Smith place done burned down, so there's no telephone there, neither."

It was nearly five and Tom was just getting ready to start out in person to the "hay barn" of the Smith farm, wherever that might be, when the phone rang at his side. It was Mrs. Bergen's sweetest voice.

"I just took a chance at finding you home. I thought maybe it would be cold for you to start out this afternoon. I must thank you. Such beautiful things I never saw. Why, it was only about ten minutes before they were all sold. And such high prices, too! We actually got twenty dollars for that coat—" Tom had paid eighty for it a week before—"and the books my daughter was glad to buy. One would hardly know they had been read—" As a matter of fact the leaves had not even been cut. "And the rugs and the blankets and everything were simply splendid. I can never thank you enough for being so interested in our old people's home. They really made my little offerings look quite shabby. I had managed to get together some interesting antiques myself that sold pretty well, but not so well as your things. And, Mr. Stanley, if you would care to we should be delighted to have you come to call. You are all alone. Perhaps you would share our simple family dinner with us."

"I'll send down the car for you at once. No, I promise I won't have a thing done for you except to have an extra place laid. And I'll tell you that our waitress has gone and we have only a cook, so you know how simply we shall dine." She didn't add that there had never been a waitress in the Bergen household and probably never would be.

No sooner had she put down the telephone receiver than she rushed to the kitchen, her excited daughter who had been listening to the conversation following her. "Olive, for pity sake," she said, addressing the cook, "open a large can of bouillon and some olives. And if you have time make the butter into balls and get out that bottle of port that the grocer sent by accident with the last order. And, Molly, hurry and get out the best china, and lay an extra place at the table, and get down the candlesticks and—and when your father comes in whisper to him that he is to make no comments. Tell him not to put his foot in it the way he did the last time we used the candles by asking if the electricity had been turned off. And, Olive, be sure to wear that cap I bought you the time the minister dined with us. Molly, you'll have to take the car around for Mr. Stanley. You might make some remark about the chauffeur being ill or his day off or something if you think it would look better. Slip into your little blue mull before you go. I'll wear my black moire. Really, those Stanleys must have a great deal of money to be able to discard such perfectly splendid things. And he seemed so delighted when I told him that they had sold well. I am sure he has a very kind heart. Molly, he is really interested in you already, for he seemed fairly to jump at the invitation to dinner. I wonder why he didn't go hunting. It wasn't really so very cold."

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"How'd he come out?"

"Boiling. The busy superintendent thought he was a man looking for a job and told him that he would give him a job in spite of his looks, if he could furnish first-class references and give a bond."

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HAS DISTINCT FLAVOR

CAULIFLOWER ONE OF THE BEST OF VEGETABLES.

Careful Preparation Needed to Bring Out Its Really Fine Qualities in Some Dishes That Have Indorsement of Experts.

Cauliflower has a distinctive flavor, suggesting cabbage somewhat, but more delicate. Whatever the method of preparing it for the table, care should be taken to preserve and develop its flavor and to keep the creamy white color which is so attractive. This means that it must be cooked just long enough to insure tenderness and no longer. If overcooked, the white portion turns dark and the flavor becomes strong and finally rank. Some persons insist that overcooked cauliflower and overcooked cabbage may be the cause of digestive disturbance which is not noticed when these vegetables are properly cooked.

The following recipes are worth trying:

Boiled Cauliflower With Drawn Butter.—Place the cauliflower, head up, in boiling water to which salt has been added (one teaspoonful to a quart of water) and cook until just tender, which should require for a medium-sized cauliflower about one-half hour. Then remove whole to a hot dish and serve with melted butter. Sometimes the head is wrapped in cheesecloth before being cooked to make sure that the delicate flowerets are not broken off. If the leaf stalks are cooked with the head, serve in such a way that each person receives a portion of both head and leaf.

Creamed Cauliflower.—The cauliflower cooked as above may be served with a cream sauce, and the dish looks particularly well when the head is left whole and the sauce is poured over it. If more convenient, however, it may be broken up into small portions, which should be arranged neatly in the dish and then covered with the sauce.

Cream Sauce.—This kind of sauce (so often served with vegetables) should be made rather thick for cauliflower, as follows: One cupful milk, two tablespoonfuls butter, two tablespoonfuls flour, one-half teaspoonful salt and one-fourth teaspoonful pepper. Heat the milk over boiling water; beat the butter and flour to a cream and stir into the hot milk. Cook five minutes, then add salt and pepper.

In this and the other dishes referred to salt and pepper can be added as desired.

Cauliflower Baked With Cheese (Cauliflower au Gratin).—Break into pieces a well-drained head of plain boiled cauliflower and fill a dish with layers (two or at most three) of cauliflower lightly sprinkled with grated cheese. Pour over all a cupful of cream sauce; sprinkle the top with buttered bread crumbs, and, if a decided cheese flavor is liked, with a little grated cheese also. Bake in a moderately hot oven until the top is a delicate brown.

Cream of Cauliflower Soup.—Cream soups can be made by adding the pulp of a vegetable (enough to insure good flavor) to a thin cream sauce. A good proportion is one cupful of vegetable pulp (in this case cauliflower broken into very small pieces or put through a rather coarse sieve) to a quart of sauce.

Creamed Celery.

Celery two cupfuls, white sauce one cupful.

Method: Select the tender parts of the celery and serve as a relish. The tougher, undesirable parts, break into inch pieces and cook until tender in enough boiling salted water to cover (30 to 60 minutes). Make a white sauce by melting one tablespoonful of butter and adding one tablespoonful of flour and stirring until smooth, gradually pouring on the one-fourth cupful of milk and stirring until smooth. Add the cooking water.

Fruit Pudding.

Take one egg, beaten slightly; one-half cupful butter and lard mixed, one cupful milk, scant one-half teaspoonful cloves, allspice, cinnamon, nutmeg, ginger, one-half teaspoonful salt, one teaspoonful soda, three cupfuls flour, one cupful seeded raisins, one-half cupful citron, one cupful walnut meats, ground.

Steam three and one-half hours. Serve with cream or wine or brandy sauce. This makes an excellent dessert and will keep a long time.

Croquette Balls.

Add to one cupful of milk butter the size of an egg and let it come to a boil. After the milk boils add three cupfuls light brown sugar, getting the mixture to the boiling point as quickly as possible to avoid curdling. Stir continually. When a soft ball will form in the water it is done. Remove from the stove and beat, add one teaspoonful vanilla, one cupful nut meats. When it creams form in small ball shapes or mounds.

Veal Balls.

Eight ounces of cold cooked veal, three ounces of bacon fried, two tablespoonfuls of cream, three ounces of grated roll, one tablespoonful of chopped parsley, pepper and salt. Pass the meat and bacon twice through the mincing machine. Stir grated roll into cream, add egg, salt, pepper and parsley and lastly the meat, mixing all thoroughly. Form into balls the size of a nut, boil for five minutes in soup and serve hot.

WHEN THE DINERS ARE LATE

Food May Be Kept in Good Condition if Requisite Paraphernalia is at Hand.

This problem confronts every housekeeper in all the seasons, and perhaps it is the lagging breakfast-comers, and those who are a little uncertain at the dinner hour who cause her the most anxiety. However, since the introduction of hot water plates and platters, this has ceased to be serious a question.

The food on these plates, after the nickel reservoir under them has been filled with boiling hot water may be covered with the nickel cover and will keep in perfect condition for a half or even three-quarters of an hour. The vegetables, cooked now in the three-quarter compartment steamers, may be well kept for at least the same length of time. The roast, done in the universal covered roasting pan, will suffer none from the same length delay.

Tiny alcohol burners under the little chafing dishes used for saucers will keep the sauces warm, though perhaps they suffer more than any other one thing by waiting—they get too thick or dry out if allowed to stand, and their flavor is often sacrificed. Soup, of course, can wait without serious injury.

Fish is the hardest article to keep warm unless it is made into a fish turbot. If it has been boiled, then it should be placed on the rack and served over boiling water, so it is steam-enveloped and covered, but if it is allowed to stand more than ten or fifteen minutes this way it will become woolly and lose its taste. If creamed it will stand all right in a double boiler over hot water for twenty or thirty minutes, after which it begins to get watery.

Solid alcohol burners, lighted under the chafing dish long enough at a time to keep the water at boiling point in the water pan, will keep the contents warm without danger of being overcooked, for at least a half-hour.

Any of the plate warmers placed on the dining room radiator will keep the plates warm and ready for serving when needed.

HELPFUL SUGGESTIONS

Add a cupful of cooked rice when making beef loaf and the loaf will be moist and slice firmly and will have a new flavor.

After plucking and singeing fowls, dampen them slightly, sprinkle with flour, rub gently all over and wash in tepid water.

Mix the salt with the flour before milk or water is added in making thickening for gravies, etc., and thereby prevent lumpiness.

Before pouring hot fruit into a glass dish or jar, place the receptacle on a cloth wet in cold water. This prevents the glass from breaking.

To remove oil stains and paint from windows, wet a woolen cloth with ammonia and apply to the spots, rubbing briskly but not too hard.

To prevent cakes, pies and other pastry from burning on the bottom sprinkle the bottom of the oven with fine, dry salt, and your cakes or pies will bake perfectly.

To make a light and dark layer cake first bake the dark part, then when almost done remove from the oven, pour the light part over it, put back in the oven and bake quickly.

Instead of Starch.

If you have found the ordinary starch unsatisfactory when "doing up" your fine white wear try making starch either of borax or gum arabic. The borax method is the simpler in that it is merely added to the rinsing water (two heaping teaspoonfuls of borax to five quarts of water is the proportion) and gives the garments when ironed just the right amount of crispness. To make a gum arabic starch use half an ounce of the gum arabic to a cupful of boiling water. Dilute to suit your taste in stiffness and use as you would the common laundry variety.

Glass Plant Shelf.

It is a good idea to have glass cut to fit a shelf on which plants stand. The glass is easily cleaned and saves the wood underneath. A piece of plate glass cut to fit a window ledge or top of a radiator will often furnish a convenient shelf. A pretty terrarium has its tables covered first with an attractive pattern in cretonne, and this in turn covered with plate glass exactly fitting the tables.

Sauteed Oysters.

To be prepared in the chafing dish. Free the oysters from bits of shell and rinse if gritty, drain and lay on a bed of coarse cracker crumbs, rolled rather coarsely, and seasoned with pepper and salt. Put enough butter into the blazer to more than cover the bottom, lay in the oysters and turn as soon as light brown, adding more butter as needed. Serve with olives or picadillo.

Pineapple Tapioca.

Scald one quart of milk, add to this one-half cupful tapioca, let come to a boil; two eggs, one-half cupful sugar; cook until thick, flavor with vanilla, cool and pour over sliced pineapple; serve with whipped cream.

Mutton Collops.

Take some slices of roast or boiled leg of mutton, egg them, and roll in a mixture of bread crumbs, salt, pepper and a little flour. Fry till the slices are brown on each side; serve with chipped potatoes.

CARING FOR LAMBLING EWES

Weak Animals Cannot Give Birth to Vigorous Lambs—Furnish Dry, Comfortable Shelter.

The ewes that are to lamb in the spring should have good care in the winter, so they will come through strong and healthy. Weak ewes cannot give birth to vigorous lambs, and often they will die in the attempt to give birth to their offspring.

It becomes necessary, therefore, to keep the ewes under good shelter in the time of storms and bad weather, says an Oklahoma writer in Farm Progress. The ewe that must stand out in the snow or rain storm will get her wool bedrabbled and become chilled and weakened. She should have a dry, comfortable shelter, and here she should stay except when the days are bright and sunny and the ground is firm. To turn her out on soft fields may result disastrously, for she may mire down and strain herself or perish.

The ewe should be fed plenty of good clover or alfalfa hay, with the addition of a fair grain ration. It is not necessary for her to grow fat, but she must be kept in good flesh, so that she will be strong at lambing time. I like oats for a feed, but a little corn mixed with the oats is beneficial. A straw bedding for the sheep will be appreciated. Sheep should not be allowed to sleep on damp or wet ground in the winter. Their wool should be kept dry at all times.

Keep hogs and dogs out of the sheep pen, and when the ewes are ready to lamb separate them from the rest of the flock. One should have a comfortable stall in which the ewe may be put to bear her lamb. Here she may be kept until the lamb has learned to suck and knows the mother well.

SYSTEM FOR MARKING PIGS

Animals Will Not Bleed if Work is Done When They Are Real Young—Cuts Are Made in Ears.

I will give you the system of marking pigs which I have used for several years. I find it much better to mark the pigs as soon as they are farrowed, writes Harry Seltz of Washington county, Neb., in Independent Farmer. They will not bleed if it is



Marking Pigs.

done when they are real young. Cuts in the lower part of the right ear mean 1, 2, 3 and 4; one cut in the upper part of right ear means 5; one cut in the upper part of left ear means 10, and in the lower part of the left ear one cut means 20. Thus a pig with one cut on the lower and one on the upper side of the left ear is numbered 30; with four cuts on the lower and one on the upper side of right ear is numbered 9; and an animal with all seven cuts is numbered 39.

ARGUMENT FOR METAL POSTS

Coming Into Use on Many Farms Where Permanent Fences Are Being Made—They Will Not Burn.

There are several good and sound arguments for the use of metal posts, and they are coming into use on many farms where permanent fences are being made.

These posts can be driven, in most cases, not needing to be set. They do not rot, and will not burn. They also furnish a ground connection as a protection against lightning in case of wire fences.

Wire fences can be grounded at small cost of time and money, but as a general thing they are not. The little work and expense needed will usually be postponed until animals are killed.

Fires which get beyond control, and those set to burn out weeds and rubbish along the fences will not damage either metal or concrete posts; and all these reasons are convincing many that such posts will prove more economical than wood where wood is hard to get and replace when through service.

FEED FOR GROWING ANIMALS

Stock Seldom Recovers From Stunting Caused by Lack of Feeding During First Year.

Failure to put gains on animals during the growing season cannot be corrected by copious feeding at any other time.

Stock very seldom recovers from stunting caused by lack of proper care and feeding during the first year.

When they do, it is a costly practice to put growth and flesh on a stunted animal as compared to what could have been done when it was in a healthy and vigorous condition.

Good Grazing.

When you think of good grazing from spring to late fall think of clover. They have an especial value for producing milk, growing young stock and fattening all kinds of animals.

HOW MRS. BEAN MET THE CRISIS

Carried Safely Through Change of Life by Lydia E. Pinkham's Vegetable Compound.

Nashville, Tenn.—"When I was going through the Change of Life I had a tumor as large as a child's head. The doctor said it was three years coming and gave me medicine for it until I was called away from the city for some time. Of course I could not go to him then, so my sister-in-law told me that she thought

Lydia E. Pinkham's Vegetable Compound would cure it. It helped both when I got home I did not need the doctor. I took the Pinkham remedies until the tumor was gone, the doctor said, and I have not felt it since. I tell every one how I was cured. If this letter will help others you are welcome to use it."

—Mrs. E. H. Bean, 525 Joseph Avenue, Nashville, Tenn.
Lydia E. Pinkham's Vegetable Compound, a pure remedy containing the extractive properties of good old-fashioned roots and herbs, meets the needs of woman's system at this critical period of her life. Try it.
If there is any symptom in your case which puzzles you, write to the Lydia E. Pinkham Medicine Co., Lynn, Mass.

WEEKS' BREAK-UP-A-COLD TABLETS

A guaranteed remedy for Colds and La Grippe. Price 25c of your druggist. It's good. Take nothing else.—Adv.

Acute Hearing.

A number of candidates for the police force were being questioned by a doctor the other day, and a pretty stiff examination it was, too. At length it came to testing the men's sense of hearing, and said the examiner: "Do you see this watch?" "Yes." "Do you hear it tick?" "Certainly, quite plainly." "Stand further back." "Candidate retires three paces." "Do you hear it now?" "Yes." "Well, you must be smart, for the watch has not been going for a week."—Chicago Herald.

HOW WONDERFULLY RESINOL SOOTHES ITCHING SKINS!

If you have eczema, ringworm or other itching, burning, sleep-destroying skin-eruption, try Resinol Ointment and Resinol Soap and see how quickly the itching stops and the trouble disappears. Resinol Ointment is also an excellent household remedy for dandruff, sores, burns, woman's chafings and for a score of other uses where a soothing, healing application is needed.

Resinol contains nothing of a harsh or injurious nature and can be used freely even on the most irritated surface. Every druggist sells Resinol Ointment and Resinol Soap.—Adv.

For chronic pain in the back apply Hanford's Balsam. Rub it on and rub it in thoroughly. Adv.

Proof in Lanes.

There was once an old Garretts crofter who, when giving evidence before the crofters' commission, admitted that while he was the owner of three cows, "the beasts were as thin as Pharaoh's lean kine."

The chairman, thinking to corner old Kenneth, asked him to say how lean Pharaoh's kine were.

Even a 17th-century divine would have wanted a day or two to think it over. But Kenneth answered at once: "They were, sir, so lean that they could only be seen in a dream."

Paradoxical Result.

"How did prohibition work out in Crimson Gulch?" "Fine," said Bronco Bob. "The boys have saved up so much money that maybe we'll have to let a few saloons open so's they can celebrate their prosperity."—Washington Star.

Similarity.

"Have you any references?" "Yes, mum, but I left them at home. Like me photographs they don't do me justice."—Boston Transcript.

Keep Your Stomach Well

It's the Secret of Good Health

The Stomach is the controlling power in all matters pertaining to health and it must be kept strong and active. At the first sign of weakness

HOSTETTER'S