

# Wins Success at Home and Abroad

## MADAME BLAUVELT HAS AN INTERNATIONAL REPUTATION AS A SINGER

ONE of the musical treats of the season will be the appearance here March 18 of Mme. Blauvelt in a song recital at the Heilig Theater. Her programme, an admirable one, embraces selections from Italian, German, French and English composers. Mme. Blauvelt has for the past few seasons been heading her own operatic and concert companies, both here and abroad, and this recital will be the last for several seasons, as Mme. Blauvelt has determined to remain abroad for two years for the purpose of study.

It is not many years ago that this fair singer graduated from the American National Conservatory of Music and the instantaneous success of America's foremost soprano, both in this country and abroad is musical history. It is a remarkable fact that as a child Mme. Blauvelt's inclinations were in another direction, she wished to be a violinist. At the age of 7 she had played in concerts, and for two years she studied the violin with Richard Arnold, who predicted a great career for her. When she was 15 she entered the National Conservatory, and at the advice of Mme. Fursch-Madl she gave up the violin and took to singing. Under the tuition of that artist, and later under M. Bouhy, she made rapid progress.

A few years ago M. Bouhy advised Mme. Blauvelt to go to Europe. She continued her studies in Paris with him, and sang in opera in France and Belgium. Her reception was such as to win her the interest of such men as Faure, Delibes, Gounod and Thomas. Madame Blauvelt will appear here with the artistic violinist, Mr. Alfred Resenthal, and Miss Edith Kellogg, pianist.



MADAME LILIAN BLAUVELT.

### SLEEPS THROUGH AN OPERA

Secretary Rouses French President in Time to Applaud.

PARIS, Feb. 28.—(Special)—President Fallieres came to the formal dinner party at the Elysee the other evening in compliment to the special Swedish Mission, to see the new mounting of "Faust" at the Opera House. He had often heard this opera. After the rising of the curtain, he whispered to his secretary that he wanted to take 40

winks, and begged to be aroused at the proper time for applause. With this he retired to the salon behind his box, and unbuttoning himself, threw himself on the divan there. He applauded four times, and retired to slumber as often.

Next day the papers informed the people how enchanted the President had been with the new scenery, and, indeed, the whole performance. The genial President did not spare his compliments to scene painters, decorators and singers, and predicted great results for the new management.

### Lilian Tingle Gives Appetizing Recipes for Preparing Liver

Expert Tells How to Utilize "Other Parts" of Beef, Mutton and Veal, and Calls Them "Epicure's Tidbits."

BY LILIAN TINGLE.  
SOME people object to use of what are conveniently if vaguely described as "other parts" of beef, mutton, veal, on hygienic grounds; others despise such material because of its cheapness; and others again enjoy the variety afforded by the use of these "epicure's tidbits." It is known that the internal organs are more liable to be diseased than the outer muscular portions, and that most thorough cleaning and careful cooking is necessary; also that the close texture of some of the organs causes them to be less easy of digestion. But, on the other hand, if the heart, liver and so forth are perfectly fresh and sound and your digestion is normal, there is no particular reason why you should not make use of them occasionally with very good results, if you have some skill in cooking and are not rustically narrow in your likes and dislikes.

The cost of such dishes varies with the local demand to a surprising extent. In some places you can get over the choicest of sweetbreads or lamb's kidneys free for the asking; in other places prices will sometimes run as high as a dollar for sweetbreads and 25 cents a pair for lamb's kidneys. Of course they are much more enjoyable at the latter price.

Recent quotations here in Portland are as follows:  
Liver—Beef, 8 to 10 cents; veal, 20 cents, and lamb, 15 cents a pound.  
Kidney—Beef, 7 to 10 cents each; veal, 15 to 18 cents each; lamb, 20 cents a dozen.  
Hearts—Beef, 3 to 5 cents a pound; veal and lamb, 10 cents a pound.  
Sweetbreads—Fifty cents a pound.  
Tongues—Beef, 60 to 65 cents each; sheep, 50 cents a dozen.  
Brains—12 1/2 to 15 cents a set.  
Tripe—7 to 10 cents a pound.  
Oxtails—10 cents.  
Calf's head—75 cents each.  
Pheasant—3 to 10 cents a pound.

At these prices it will be seen that the occasional use of some of these "trimmings" may be desirable from an economic as well as a gastronomic point of view.

To begin with liver: Everybody knows liver and bacon, and many are the ways—good, bad and indifferent—in which it is served. On a restaurant menu it is usually described as "calves' liver," but quite often you may eat that of beef, if carefully selected and prepared, and be none the wiser. In cooking liver if you are not the type that simply dumps everything into a frying pan with some grease, heats it until it begins to burn and calls that cooking you will probably pour boiling water on the neatly cut slices and let stand five minutes. Then dry it and season it, dipping it in bacon fat if for broiling, and in egg and crumbs if for frying in deep fat. Crisp, curly bacon and slices of lemon should accompany liver thus simply treated. Be sure it is cooked all through. Broiled beefsteak should, of course, be pink inside; but liver, never. A cut onion rubbed on each slice of liver after the wiping, meets the approval of many.

A dainty way of serving "liver and bacon" is to take thin slices of lamb or calf liver, cut in rounds no bigger than a dollar and thread them on skewers with alternating pieces of bacon of similar size and shape (and mushrooms, too, if you feel extravagant), like "chicken livers en brochette." Season and brush with bacon fat, balance the skewers upright on a rack in a baking pan, bake until the bacon is crisp and serve garnished with water cress.

A dish which I have not tried but which was highly recommended by the giver of the recipe is a combination of liver, bacon, onions and sage, intended to imitate duck and served with apple sauce. Stuffed and larded liver, braised on a bed of vegetables and given a final broiling in the oven, is a very popular dish in some places.

Personally I prefer a liver paté or loaf, where a calf liver is boiled or cooked in the pan for five minutes, finely minced while hot, and seasoned with salt, pepper, essence onion juice, lemon or vinegar and a little poultry seasoning. Half a cup (or more if you want to be economical) of bread crumbs and a little chopped ham or bacon, with two well-beaten eggs, are next added. Then the mixture is packed into a mold and baked or steamed for two hours. It can be served hot with brown, tomato or mushroom sauce, or sliced cold.

Another pate to be eaten cold is made by cooking one pound of liver, half a pound of lean veal and one-fourth pound of bacon (all cut in rather small slices)

her shorthand notes by finger touch, for she was blind.

The typist was Miss Sarah Ann Barge, who was sent five years ago by the Lambeth Guardians to the Royal College for the Blind. She is now an expert shorthand typist and is seeking a situation.

"I do want to get a post," she said, so that I can earn my living. Of course, what I really want is a place where I could live in."

Miss Barge can take shorthand notes at the rate of nearly 100 words a minute upon a shorthand machine, an instrument which punches abbreviated words upon a tape, and can typewrite at 40 words a minute.

These pastes, loaves or sausages of liver are quite frequently enjoyed by people who dislike liver in other forms. A simple but rather nice entree is made by spreading a neatly cut piece of fried bread with cucumber purée (made with a brown sauce), then adding a dainty slice of fried liver or liver pate, more puree, and a tiny slice of bacon for the top. Serve very hot or the effect will be disastrous. Tomato purée or slices of broiled tomatoes might be used instead of the cucumber.

If you want a very dark brown stock for soups or sauces, a tiny bit of liver browned with some of the meat will deepen the color. Some cooks keep on hand a little pickled liver for use in stews and gravies to give both color and flavor. In preparing this a beef liver is rubbed with a mixture of salt and sugar—two tablespoons of the former to half a pound of the latter. It lies in this and is turned daily for a week, then placed in a pickle made by boiling one pound of salt and one and one-half ounces of salt-petre for a quarter of an hour. This is poured cold over the liver, which remains in it six weeks and is turned every other day; after which it is taken out and hung in a cool place to dry.

In some places you can buy liver already prepared in this way. A small piece of it is added to sauces and stews and removed before service.

### BLIND TYPIST IS RAPID

Writes 40 Words a Minute, Reading Notes by Touch.

LONDON, Feb. 22.—The typewriting machine clicked merrily away under the hands of the operator, who appeared at first glance to be a typical typist. Then she stopped, and her fingers flew along a narrow slip of paper. She was reading

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