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All Grocers



GOOD USE FOR LEFTOVERS

Meat Patties May Be Made of One Variety, or a Combination May Be Employed.

For these use either cold chicken and ham, or veal and ham, or even cold beef or a mixture of cold meats. One pound of good short crust pastry, two cupsful of cold meat, one cupful of sauce, one tablespoonful of finely chopped parsley, salt and pepper, and one egg. Roll out the pastry to about a quarter of an inch in thickness, then stamp it into rounds slightly larger than the gem pans, allowing two rounds to each gem pan. Cut the meat into small dice; if chicken and ham, or veal and ham are being used, add white sauce; if dark meat, use brown sauce, stir the meat into the sauce, add the parsley, salt and pepper to taste. Grease the gem pans, line each with pastry, put on the lid, not forgetting to first wet the edges. Make a hole in the top of each, brush the top of the patty with beaten egg and bake them in a hot oven for 25 minutes. Put them on a sieve until cold.


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The Cup That Cheers.
Women who pride themselves on their tea making assert that tea to be good, should be made in an earthen pot, never in a metal one.
Tea is never good when long standing, but in some cases it cannot be helped. It should be poured off the leaves into another heated pot and covered with a "cosey."
If cream is taken a less expensive grade of tea may be used than when lemon is preferred.
An old-fashioned idea is to drop a few shavings of dried orange peel into the pot in which the tea is made. Some like this, while others believe that it spoils the flavor of the beverage.
Bits of cinnamon and two or three cloves dropped in are other way of varying the flavor of the cup that cheers.

Uncle Eben.
"Dar is times," said Uncle Eben, "dat de bossiest men has to leave things to other people. De surest way to git yoh face cut is to jump up unexpected to give instructions to de barber dat's shavin' you."
Impolite.
Young Woman—That stupid fellow has been following me for a half hour without even speaking. I wonder where he learned politeness!

You Need NO "SPRING MEDICINE"
If you keep your liver active, your bowels regular and your digestion good



WRIGHT'S INDIAN VEGETABLE PILLS
Regulate the Bowels Stimulate the Liver Improve Digestion and Purify the Blood

One on Solomon.
Perry—Solomon himself admitted that he was puzzled by "the way of a man with a maid." Mrs. Perry—Well, he'd have been more excited over the way of a maid with a new set of dishes.—Judge.

PISO'S REMEDY
Best Cough Syrup. Tastes Good. Use in Time. Sold by Druggists.
FOR COUGHS AND COLDS

PLANNING TO AVOID WASTE

Careful Housewife Tells How She Practices Small Economies in Her Kitchen.

A careful housewife, telling of her economical methods, says:
"I have learned that the whites of eggs may be kept a week in a cool place, so when making dressings or anything which really requires only yolks, I place the whites in a bowl, and find I get enough together for white cakes or dessert before I realize it. Yolks may be kept by covering with cold water. If I serve a salad, when entertaining, I always serve white cake, so my eggs serve a double purpose. I have a list of recipes for yolks alone and whites alone; also some in which I use sour milk, others for sweet, eggless cakes, and desserts.
"I also keep a careful list of just how many sandwiches can be made from a loaf of bread, how many pieces of yolks alone and whites alone, how many portions of chicken salad I may expect from one chicken, etc. This simplifies planning and eliminates waste."

CARE IN SELECTING PAPER

General Effect Must Be Considered Before the Choice is Made and Work Begun.

In papering any room it should be remembered that light is the first consideration, and that the paper must be chosen accordingly.
Pure white is the best choice when a specially light room is wanted, as it absorbs only about 15 per cent. of the light thrown upon it. Dark green, on the other hand, is the greatest consumer of light, absorbing about 85 per cent.
Next to white as a light producer are the soft pastel tints and light blues, which absorb from 20 to 25 per cent. of the light; then comes orange at 30 per cent.; apple and gray greens, almost 50 per cent, and the popular brown is almost as bad as dark green, as it takes up about 60 to 70 per cent. of the light it should throw out.

Experienced Cooks Say.
Less sugar will be necessary for sweetening sour fruit if a pinch of carbonate of soda be added to it when it is stewed.

When cutting new bread dip the knife in hot water, and the bread can then be cut as smoothly as stale.

To peel apples quickly and easily pour boiling water over them. The skins will then come off readily.

To have boiled potatoes fluffy, pour the water off when they are done, then let them stand in the dish they were cooked in on the back of the stove for a few minutes, giving them an occasional shake.

Bolled rice must always be lightly handled. It should not be stirred with a fork or spoon.

When making soft custard, if the custard curdles when it is done set in a pan of ice water and beat with a Dover beater, and the custard will become smooth and creamy.

Good Floors.
Well-made and well-kept varnished floors, whether finished natural or stained, are highly desirable for the principal downstairs apartments. Not only can they be cared for with a minimum of work, while possessing highly satisfactory wearing qualities, but they impart an air of distinction to the rooms in which they are laid.

Baked Finnan Haddie.
Select a thick, meaty haddie. Wash and wipe dry. Butter a dripping pan and lay the fish in it skin side down. Scatter bits of butter over it and add half cup of milk. Bake in hot oven from twenty minutes to half an hour, according to size. This method eliminates much of the smoky taste, which is disagreeable to most people.

Butter Scotch.
Butter scotch is made by mixing together two-thirds cup of molasses, one-third cup of water, one cup of sugar, one-half cup of butter and one tablespoonful of vinegar. Boil until brittle in water.

To Froth Eggs.
If you rinse a plate with cold water before breaking the eggs on it, add to them a pinch of salt and then stand where there is a current of air, you will have no difficulty in beating them to a froth.

Red Cabbage Salad.
Cut up cabbage into long narrow strips as for noodles, cover with two parts water and one part vinegar. Cook until tender, which will be one or two hours. Stir occasionally to prevent burning. Drain off vinegar and season with salt, pepper and butter.

Cretonne Worked in Wool.
Cretonne with the designs worked over in colored wool is used for collars and cuffs on the new tailored coats

"WINED" HIS AFFINITY

AMERICAN DIPLOMAT TOOK PITY ON THE SPHINX.

Spent Much Good Money on Champagne to Quench Her Thirst, and His Reward Consisted in Being "Fired."

"That recent escapade of the British official who poured a libation of sacrilegious wine down the back of a sacred image in Hindustan recalls a somewhat similar incident that involved one of our own diplomats back in the restless days of the seventies," said a veteran official of the state department. "He was a young fellow, the favorite nephew of a statesman of national prominence, and he turned that statesman's hair prematurely gray with his wild vagaries."

"Ben, for we'll call the young fellow by that name, was a man of most vagrant mind and versatile bibulosity. His uncle, pardoning all his Bohemian obliquities, launched him forth time and again on many a promising venture in this line or that, but ever Ben came floating home on a high tide of alcohol. At length the statesman, seeking to sober him by the burden of responsibility, gave him a long lecture—and the consularship to Cairo. Ben took the pledge, took a drink and took the first boat for the land of the Pharaohs."

"He was of a most romantic nature, smothered heretofore under the stern practicalities of American life, but, moistened by subtle liquors and nourished by the Egyptian stars glistening their soft images in the waters of the age-old Nile, it burgeoned forth and thrived again. It was his wont—when loaded to the Plimsoil mark with what the genial Horace might have termed 'Old Falernian'—to wander beyond the sacred river, and, crossing the intervening sands, sit for hours in silent communion with the Sphinx. Here he felt he had met his affinity at last."

"One afternoon, while deeply wrapped in one of these affinity Quaker meetings with his stony lady love, the thought was suddenly borne in upon him that, after sitting out there for countless ages on the dry and hot and dusty desert, the old girl must have a most appalling thirst."

"Forthwith he hid him back to Cairo, purchased half a dozen cases of the best champagne from Sheperd, loaded them upon a camel and, hiring a fellah, as assistant barkeep, so to speak, betook himself and his wine back through the soft Egyptian night to the sand-swept paws of his silent sweetheart."

"Arrived, he and the deckhand of his ship of the desert broke open the cases, loaded themselves down with their contents, and, clambering upon the head of the aged female, poured 144 bottles of wine down her neck! Having accomplished this act of favor for the idol of his heart, Ben returned to Cairo and slept the slumber of the peaceful hearted."

"Now, all this romantic adventure, worthy of a Knight of the Round Table, might have been blown out into the desert upon the winds had not certain inquisitive busybodies about the lobby of Sheperd's hotel at Cairo learned the sentimental story and brought it back to America, where it reached the official ears of the state department. Officials of that day were an uncouth lot, with an atrophied sense of romance and poesy, and they recalled Ben with a celerity that in these days of swiftness is denominated as 'getting fired.' The sudden blow and the rude separation from the scenes amid which his poetic soul had blossomed out into that last wild act of love, broke Ben's heart, and, always anxious for an excuse, he spent the remainder of his days in deep drink."

"But," concluded the official, "according to the report on the matter, Ben is the only man that ever bought the Sphinx a drink."

Ancient Spanish Lighthouse.
At La Coruna, in northern Spain, may be seen a fire tower, which is, with the exception of the ruins of the Roman lighthouse at Dover, the oldest of all existing structures of the kind.

The exact date of the erection of this tower is unknown. According to an ancient tradition it is accredited to Hercules, whence its name Torre de Hercules. Others say that Phoenicians, who had established several colonies in Spain, had erected this light tower for their northward cruises. However, judging from the inscription, it is more probable that the Roman Emperor Trajan erected this structure. The inscription also mentions the name of Servius Supus of Lusitania as the architect. The tower is built of ashlar and is 27 feet square and 120 feet in height. It has six separate stories which can only be reached by a circular staircase around the exterior of the tower. The lighthouse was restored in 1684 but at the end of the eighteenth century was again in ruins. In 1707 it was rebuilt by the Spanish government.—From the Argonaut

LOW MORTALITY IN BATTLE

Enormous Expenditure of Shot and Shell Without Result—No Time to Take Aim.

The mortality during a battle is surprisingly low; in fact, according to the mortality proverb, it takes a ton of shot to kill a man.

At the siege of Gibraltar 259,387 heavy shot and shell were thrown into the garrison during the ten months' attack, but only 1341 persons were killed and wounded, most of the injuries being very slight. At Salamanca only one shot of every 437 took effect, and at Waterloo the fire of one side of a British square emptied no more than three or four saddles in a squadron of French cavalry.

It has been estimated that in the Crimean war the British troops fired 15,000,000 shots and killed 21,000 Russians, or one death to every 700 shots. The French fired 29,000,000 shots and killed 51,000 Russians, or one death to every 590 shots; while the Russians fired 45,000,000 shots and killed 48,000 of the allies, or one death to every 910 shots.

When the Germans besieged Metz in 1870, 193,000 projectiles were thrown into the town, but only 300 persons were killed, or one for every 642 shot and shell. At Trouville two persons were killed by 30,000 shells, or one person for every 15,000, and at Lorgny 30,000 shells were fired and did not kill a single person.

In battle there is not much time to aim, and military authorities now regard rapidity of fire as being more essential than range and precision.

At the Alma, where Russians, French and British were engaged, the French lost 40, the Russians 47, and the English 75 per 1,000 soldiers. The Russian loss at Inkerman was very heavy, being 110 per 1000, while the English lost 37 and the French only 5 per 1,000 combatants. The British loss at Waterloo was 48 per 1,000. In fact, wherever Britons fight, they kill, or are themselves killed, in large numbers.

But the New Milkman Wasn't New.

A woman on Linwood boulevard decided not long since to discharge her milkman because of the inferior quality of milk he had been bringing and she happened to tell a friend about it over the phone. Thinking to help her out, the friend told her they had a good milkman and she would tell him to stop and see her if she wished.

"Wait a minute," she said suddenly. "I think I hear him on the back porch right now."

Presently she came back to the phone and asked for the exact street number of the house that she might give it to the man, and after a second's silence, the woman holding the receiver heard a startled exclamation at the other end of the line.

"I gave him your name and address," she said, laughing, "and he says he has been bringing you milk for three years. What shall I tell him?"

"Oh," gasped the friend, "just tell him he is fired."—Kansas City Star.

Great Trees of Oregon.

"In the forest reserve between the headwaters of the west fork of Hood river and the Bull Run lake are some large trees, bigger than any I have ever seen anywhere else in the northwest," says George T. Prather, a pioneer of the Hood River valley.

"The trees are said to be several hundred feet high and to stand on the flat of a hidden canyon. Steep bluffs on either hand shut in the gorge in which they rear themselves, and this reason is given for the failure of those who fish in the Lost lake district to have found the trees. There are two species of the great trees.

"One has a yellowish and not very rough bark, is straight and as round as a candle. It has no limbs to a great height and has a beautiful crown. The second species is cedar."

Ton of Flour in One Pie.

Of all the pastry ever cooked, none has attained the magnitude of the pie ordered by Frederick the Great 180 years ago for a feast given in honor of thirty thousand soldiers at the end of a campaign. The pie was brought to the table in the most dramatic manner. Toward the conclusion of the meal a strange vehicle, drawn by eight horses, drove into the camp grounds. The load seemed heavy and everyone was consumed with curiosity to know the nature of his majesty's "surprise." The pie, which completely filled the vehicle, contained a ton of flour, five thousand eggs and nine hundred quarts of milk. It was cooked in an oven built for the purpose in the woods. After the soldiers had partaken of the pie, enough was left to give a portion to everyone in the village near which the army had been quartered.—Harper's Weekly.

Only Twenty-Eight?
Patience—She had ten candles in her birthday cake.

Patrice—They represented the number of years she has taken off her age, I suppose.

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