

## DINNER ON MOVING DAY

EXCELLENT MEAL MAY BE PREPARED IN ADVANCE.

Easy to Pack Everything That Is Required and Have Suit Case Handy Against Day of General Discomfort.

The ideal arrangement on moving day or in housecleaning time, so far as the culinary end of the household is concerned, is to take dinner out. Sometimes a kind-hearted friend steps into the breach with an invitation to dinner; sometimes a nearby hotel or restaurant suggests itself as a solution of the difficulty. Sometimes, however, dinner at home is a necessity. And if it is there is no reason why it should be the unsavory, inhospitable meal it sometimes is.

A moving day dinner can be packed in a suit case. It can be prepared the day before, packed the morning of the move, labeled and placed carefully in pantry, kitchen or dining room of the new house, and opened five or ten minutes before time for serving.

The suit case should be stored with plates, cups, silver, napkins and tablecloth, candles and matches—often the gas and electricity are not on tap the first night—and, if the mover have one, a chafing dish and a percolator. All these things can be placed the day or the week before. A bottle of alcohol for the spirit lamps should be added on moving day, with a bottle of cream, a loaf of bread, a package of ground coffee, a pat of butter and such food as has been planned and prepared. The dollies or cloth can be spread on tables set up anywhere, or even on packing boxes, the candles lighted, coffee made in the percolator, one or two hot dishes prepared in the chafing dish, the cold food served, and in ten minutes a feast fit for a traveling gypsy king can be ready.

Soup served in cups, cold veal loaf, creamed potatoes, currant jelly, vegetable salad, ice cream, coffee, cheese and biscuits can constitute a suit case spread. The soup, made the day before, can be carried in a large fruit jar with rubber and screw top, or else it can be bought in a tin and opened, when it is warmed in the chafing dish, and while the diners are eating it the creamed potatoes, prepared the day before and kept on the ice and carried in a fruit jar, can be heated. The veal loaf made the day before can be wrapped in a napkin or waxed paper, and the jelly naturally travels in its own glass. Lettuce for the salad, washed and pulled apart, is wrapped in a wet cloth and then in waxed paper. The vegetables—peas, beans and diced carrots—can be packed, dressed with oil and vinegar, in a small glass jar. A box of biscuits and a cake of cheese also find place in the suit case. Ice cream, ordered delivered at the new house, makes an easy dessert.

### Boiled Indian Pudding.

Warm one pint of molasses, add four well-beaten eggs, one-half a pound of beef suet chopped fine, one tablespoonful of ginger, one-half of a tablespoonful of cinnamon, one teaspoonful of salt; then alternately one pint of milk and sufficient cornmeal to mix to a thick batter. Dip the cloth in boiling water, wring out and flour it; turn the pudding in it and tie up, leaving room for it to swell. Boil steadily for three hours and serve with cream or a liquid sauce.

### Scalloped Tomatoes.

Season one-half can of tomatoes with a teaspoonful of salt, a salt-spoon of pepper and the juice of an onion. Add a cupful of finely minced celery. Butter baking dish, first put in half of the tomatoes, then a layer of buttered soda crackers sprinkled with two heaping tablespoonfuls of grated American cheese. Then add the tomatoes, sprinkle the tops with crumbs and bits of butter and bake twenty minutes.

### Veal Croquettes.

Put two cupfuls of finely chopped veal in a saucepan, add two tablespoonfuls of fine bread crumbs, one teaspoonful of butter, the beaten yolks of two eggs, one teaspoonful of onion juice, one-half teaspoonful of salt, one saltspoonful of paprika and spec of mace. Stir the mixture over the fire until thoroughly heated, then set aside to cool. Shape into croquettes, dip in beaten egg, roll in fine crumbs, let stand one or more hours and fry until well browned. Serve with tomato sauce.

### Green Pepper Sandwiches.

Remove seeds and white lining from sweet green peppers, wash them and put them through the meat grinder. Mix them with cream cheese and moisten with cream. Spread on unbuttered white bread.

### Fried Bread.

After frying pork or bacon, put into the fat slices of stale bread. As it fries, pour over each slice a little milk or water and salt to taste, turn and fry on the opposite side. This is a very appetizing dish.

## MAKING THE WORK EASIER

Little Things in Themselves, but They All Mean a Lightening of the Daily Labor.

A small basin of hot water will facilitate the cutting of citron for mince-meat or fruitcake. When the slicing knife becomes sticky dip it into the water to dissolve the sugar.

Take a piece of one-eighth stiff wire, bend about this at short intervals small wires shaped into hooks and fastened above your kitchen table, to hang spoons, potato masher, egg beater and other light kitchen utensils on.

To remove ink stain from a carpet mix some cornstarch in half a cup buttermilk until a thick paste is formed. Apply this to the ink spot. On the second or third day moisten this a little bit. Scrape it off on the fourth day and all traces of the stain will disappear.

When the bread or cake sticks to the pan tip the latter up to an angle less than 45 degrees to the table and lay a damp cloth on the bottom of it. This causes steam to arise inside of the pan. The bread is released by the steam and will slip out slowly.

When milk is scarce and dear economize by omitting it from the griddle cakes. This will work no hardship, for just as good, fluffy and delicious cakes may be made from potato water as from milk. Save the water after boiling potatoes and when cool mix the cakes with it as though it were milk.

## FRUIT SURPRISE VERY GOOD

Peaches, Pears, or Plums May Be Employed, and the Result Will Be Gratifying.

For this use a can of peaches or of pears or of plums, chopping or crushing them with the liquor, so that you have a quart of the pulp. Put with this a cupful of sugar if the fruit is sweet, two cupfuls if it is tart, one cup of cold water, and the whites of four eggs. Do not beat the eggs. Turn into a freezer and freeze until firm, pack, and let it stand for an hour or so before serving.

This dish is excellent made of fresh oranges—and for this the small tart oranges will answer—or with any kind of soaked fried fruit or canned fruit, berries or the larger fruits. Bananas are also good in it if combined with oranges, and chopped dates and figs may be added to apple sauce and used for a foundation. The "surprise" neither so heavy nor so expensive as ice cream, and while it may not always take the place of this, it is a very pleasing family dessert.

### Pickled Peppers.

Choose rather large peppers; wash clean, cut off the tops and scrape out all seeds. Fill with a mixture made as follows: To two quarts of finely chopped cabbage add four large onions, about two tablespoonfuls of pepper seed, two tablespoonfuls of salt, and either two cupfuls of chopped celery, or one-half teaspoonful of celery seed. Pack the peppers as solidly as possible, taking care not to burst them, and press the tops back on. Lay in jars or crocks and cover with hot vinegar. To one gallon of vinegar use about half water if the vinegar is very strong, add four cups of sugar and a teaspoonful of mixed spices; any spice liked extra well can be used. Cover the peppers and set away where cool. They do not need sealing.

### To Clean Satin Collars.

The white satin collars that are so fashionable now but so hard to keep clean may be rinsed out in ether and cleansed immediately. Do not try to sponge off the spots, for that leaves a ring, but put a little ether in a small bowl or teacup and squeeze half the collar at a time and it comes out perfectly white. Ten cents' worth of ether will clean the collar many times.

### Chicken and Tomato Salad.

A can of tomatoes, half a box of gelatin, left-over chicken too small for slicing, make a delicious salad. Season the tomatoes with onion, chopped parsley, a bay leaf, a teaspoonful of salt, cayenne and black pepper to taste. Stew for half an hour, strain through a fine sieve to leave much of the substance, return to the stove, add the gelatin (previously soaked in a half cup of cold water). Stir in the chicken, cut into small cubes and stand in a mold or ring to stiffen. Serve on lettuce with mayonnaise.

### Grape Ice Cream.

Take one pint of rich cream—whip until nice and thick—then add one large cup of grape jelly (dark) and whip again until thoroughly mixed. Freeze from ten to fifteen minutes. It is a pretty mauve color and delicious.—Good Housekeeping.

### Rich Lemon Pie.

To the juice and grated rind of two lemons add yolks of four eggs and white of one egg beaten with seven tablespoonfuls white sugar and one tablespoon melted butter.

## CUPID ALWAYS MASTER

FEW VENTURE TO DISOBEY DECREE OF GOD OF LOVE.

History's Pages Record Sacrifices Made by Men of Note Who Gave Up All for the Sake of "the One Woman."

That "love often makes a fool of cleverest men" history furnishes abundant proofs, ever since (and long before) Mark Antony fell under the spell of Cleopatra's dark eyes and crowned a career of folly with suicide.

Sheridan reveled in the role of hackney coachman for the pleasure of driving his adored "Nightingale of Bath" to her home night after night and exchanging love glances with her under the eyes of her unsuspecting father; and Canning put on groom's livery and did stable work for the delight of escorting, as groom in attendance, his master's daughter on her daily rides.

William Pitt, most unsentimental of men, as he considered himself, was so intoxicated by the charms of a pretty maid of Devon that he drank to her health in canary out of one of her dainty shoes; and Mr. Sellwood, a notable man of his day, actually served as footman in the house of the lady he loved for twenty long years, until her husband's death set her free to accompany him to the altar.

And so it has always been—from the German baron who had his right hand cut off because it had accidentally struck the cheek of the woman whose little finger was more to him than his whole body, to the gilded young French nobleman who served years of apprenticeship to the law and won fame to prove to his lady love that he was not the butterfly of pleasure she fancied.

There is no year that does not yield its crop of similar stories of men who have proved that no sacrifice is too great to win a lady's favor. When the youthful Count Francis Erbach succumbed at the sight of a peasant girl whom he met one day when riding in the forest at Erbach he determined that she and no other should be his wife, cost what it might. That Anna Schultz earned her daily bread at the washtub mattered nothing to this heir to great dignities and to estates valued at \$1,000,000 a year. He defied his father's anger, fled with his peasant maid to London, and married her—a disinherited outcast.

"I do not for a moment regret the step I have taken," he said. "On the contrary, we are perfectly happy. I intend to work for my living, and have already taken steps to find employment."

It is but a short time since the heir to a noble Italian house was lathering cheeks in the shop of a Clerkenwell barber, as the first fruits of a similar adventure in matrimony. Son and heir to the Marquis di Castro of Naples, he had turned his back on title and fortune at the bidding of love in the form of a pretty young dressmaker whom he took to London to wed.

### Preserving Light of Firefly.

Probably as far back as 1733 it was known that the luminous parts of fireflies, glowworms, etc., could be dried and preserved out of contact with the air for considerable periods without losing their light-giving power. In late years it has been possible to prove this permanence of the light-giving power for at least eighteen months. Kastle and McDermitt were able, upon opening tubes containing the luminous organs of the common firefly preserved in hydrogen or a vacuum, to obtain quite a brilliant light by simply moistening with water. The light was increased when hydrogen peroxide replaced the water. However, scientists have yet to discover the firefly's secret of producing light without heat.

### Strive for Capability.

Always in the myriad-shaped struggle that is going on upon the stage of the world capacity means victory and life; incapacity, defeat and death. If we would win physical triumphs we must be stronger physically than the brute force with which we are contending; and if we would win intellectual or moral triumphs, then intellectually and morally we must be more capable than the opposition. In spite of prayer and protest, the sovereign law keeps right on—and Byng went to the wall.

### "Graham Dyke."

The Graham Dyke, is the later name of the Antonine Wall which crossed Scotland from the Forth to the Clyde, a distance of thirty-six miles. It has nothing to do with Graham, despite the local pride which has provided a heroic charge of one Robert Graham. In its earlier form of Grymsdyke, which occurs at several similar spots in England, it is seen to be associated with the Teutonic devil Grim. In later years the solidity of Roman fortification might well have seemed supernatural.

## HOW TO MAKE HEAD CHEESE

Nothing Hard About Operation, but Certain Rules Are Well to Keep in Mind.

Cut a hog's head into four pieces. Remove the brain, ears, skin, snout and eyes, cut off the fattest parts for lard. Put the lean and bony parts to soak overnight in cold water in order to extract the blood and dirt. When the head is cleansed put it over the fire to boil, using water enough to cover it. Boil until the meat separates readily from the bone. Then remove it from the fire and pick out all of the bones. Drain off the liquor, saving a part of it for future use. chop the meat up finely with a chopping knife. Return it to the kettle and pour on enough of the liquor to cover the meat. Let it boil slowly for fifteen minutes to a half hour. Season to taste with salt and pepper just before removing it from the fire. Turn it into a shallow pan or dish. Cover with a piece of cheese cloth and put on a board with a weight to make it solid. When cold it should be sliced thinly and served without further cooking.

## ALWAYS A FAVORED DISH

Housewife in Quest of Dessert Is Safe If She Serves a Nesselrode Pudding.

Peel about a cup of large chestnuts; put them into boiling water for five minutes; take off the second skin and boil them again until they are tender; press them through a sieve; cut a quarter pound of candied fruits into small pieces. Cook half cup currants and half cup of stoned raisins in hot water until plump; drain them through a cloth; add one pint stiffly whipped cream to a parfait made of six egg yolks and one cup of sugar; turn this into a freezer and grind until half frozen; then remove the paddle and with a long-handled spoon stir in the chestnuts, the fruit, one teaspoon of vanilla, and half cup of shredded pineapple free from juice; place the pudding in an ice mold, pack it in ice and rock salt and freeze it for six hours. When frozen turn it into a chilled platter and heap whipped cream around it.

### Cold Slaw.

One might easily infer that cold slaw is simply made as hot slaw, and served cold, but here is the exact recipe: Take 1 head of cabbage, cut fine, 1 egg, 1 teacupful of vinegar, butter the size of a walnut, 1 teaspoonful of celery seed, a little flour, and salt to suit the taste. Sprinkle the flour, salt and celery seed over the cabbage; warm the vinegar and butter in a frying pan. Put the cabbage into it. Beat the egg and pour it over all. Mix well together and cook exactly two minutes. Let it get cold before serving.

### Maple Sugar Cookies.

Cream together one scant cupful of butter, with three cupfuls of crushed maple sugar and add in the order mentioned two well beaten eggs, three-quarters of a cupful of sour milk, in which has been dissolved a scant teaspoonful of baking soda, and sufficient sifted flour to form a batter that will drop from the spoon. Allow plenty of space on the baking tins, as the cakes will spread when cooking and bake in a rather quick oven, until they are crisp and brown around the edges.

### Curried Oysters.

Take two dozen oysters, one onion, one tablespoonful of curry powder, one dessert spoonful of flour, two ounces of butter and the juice of a lemon. Chop the onion up fine, mix the curry powder, flour and butter together and put all into a stewpan, simmering till a nice brown and stirring all the time; add the liquor of the oysters and the lemon juice and boil for five minutes. Put in oysters, boil up once and serve with a dish of boiled rice.

### Lemon Custard Pudding.

Boil one pint of milk and pour it over three ounces of fine bread crumbs; cream one ounce of butter with two ounces of sugar, add the beaten yolks of two eggs and grated rind of lemon, then gradually add the milk and crumbs; stir all together and pour into a buttered pie dish. Bake one-half hour or until set; then beat the whites of the eggs to a stiff froth, with one ounce of sugar and a few drops of lemon juice. Pile roughly over the pudding; sift a little sugar over and then brown lightly.

### Roasted Onions.

Bake onions until soft without peeling. When done peel carefully, season with salt, pepper and melted butter and serve. For anyone who is fond of onions and has not tried them this way a new delight is in store.

### Duchess Potato Balls.

Prepare a quart of fluffy mashed potatoes. Beat in an egg, then form into balls; while still hot, roll lightly in an egg beaten with one-half cup of water and set on a buttered sheet in a hot oven till browned.

## WHAT DAWSON MISSED

PAWNBROKER ALSO OVERLOOKED A "GOOD THING."

As It Turned Out, Suit Was Really Worth More Than the \$5 Which "Uncle" Grudgingly Gave Up for Collateral.

At 7 o'clock Dawson yawned, turned over, then yawned again. Stimulated mentally by physical exertion, he began to think. Apparently his mind did not dwell on pleasant themes, for he groaned diamally.

"Broke," he said; "dead broke, and nobody to borrow from. What beats me is how I blew in all that money I started out with last night. I could swear I put some of it away for safe-keeping, only it ain't here. I recollect that I turned my pockets inside out the last thing before I went to bed and it wasn't there."

For proof that Dawson's recollection in regard to his pockets was correct he had only to look at his clothes, which were scattered about the floor. The pockets were still turned inside out. They hung limp and empty. Clearly "it" was not there.

"There's only one way out," Dawson decided. "I've got to pawn something."

Dawson opened his closet door. On the nearest hook hung a new suit that had been brought home from the tailor's two days before.

"That's the thing," he said.

Dawson folded his suit neatly into a paper box, dressed as hurriedly as his shabby condition would allow, and headed guiltily for a loan office.

"Will you let me have \$10 on these things?" he asked.

The broker shook out the suit with an air of aggravating disrespect.

"Ten dollars?" he said. "Why, there ain't \$10 worth of goods in 'em. I'll let you have \$5. That's the best I can do."

Dawson looked with diminished admiration on the suit of clothes which, incasing his own trim figure, he had surveyed with such satisfaction in the tailor's window three days before.

"Well," he said, "make it five. I suppose that will do."

Dawson was wretched all morning. He continued to grow in wretchedness each succeeding day. Many things contributed to his misery, chief of which was his unusual popularity. Everybody who had ever invited him to anything before, and some who hadn't, seemed suddenly possessed with a mad yearning for his society and urged him to go somewhere. All this hospitality Dawson was obliged to decline because he looked too shabby.

On Saturday evening Dawson was again in possession of his own clothes. Just for exercise he ran his fingers through his pockets. Presently they struck something that crinkled crisply under his touch. He withdrew his hand, looked dizzily at what it held and keeled across the bed.

"Of all the infernal fools," he said. "I wasn't mistaken, after all. I did put some of it away. I don't believe any other idiot on earth ever pawned for \$5 a suit of clothes that had \$10 tucked away in the pocket!"

### How Synge Gets His Material.

No mere man of letters ever knew the life of the Irish peasant better than Synge. Books about Irish life do not appear to have interested him. He went to the people themselves for his information. Wandering about the country with his fiddle, he encountered some strange companions—farmers, tinkers, beggars, ballad singers—a motley crowd. He observed them closely, their mode of life, their manner of speech, and what he saw he reported faithfully. Unlike the majority of writers on Ireland, he is entirely free from mawkishness or sentimentality. There is no Celtic glamour in these pages. The aged peasant in his whitewashed cabin, who bewails the conquest on an alien tongue, may possibly exist, but Synge does not appear to have met him.

### Foxy Old Kaiser.

Kaiser Wilhelm decided that the new war automobiles that his army is going to use should be so constructed that if one of them broke down the dispatch the war lord might be sending to one of his generals could be delivered promptly instead of waiting until the old buzz wagon would go again. So he had them built with big pockets on the side, and in each of these a motorcycle will be carried. Then, if something goes wrong with the motorcar the motorcycles can be used to deliver the message.

### No Mystery About It.

Travelers in Europe are familiar with the sign "English Spoken," which is so often displayed in shop windows. In a small town in the south of Germany a traveler noticed in the window of a small shop the sign "Christian Spoken." He studied it for a moment and, being of a religious turn, he concluded that he would step inside and inquire about this new language. The joke was on him, for he discovered that the sign was none other than the name of the proprietor of the shop.