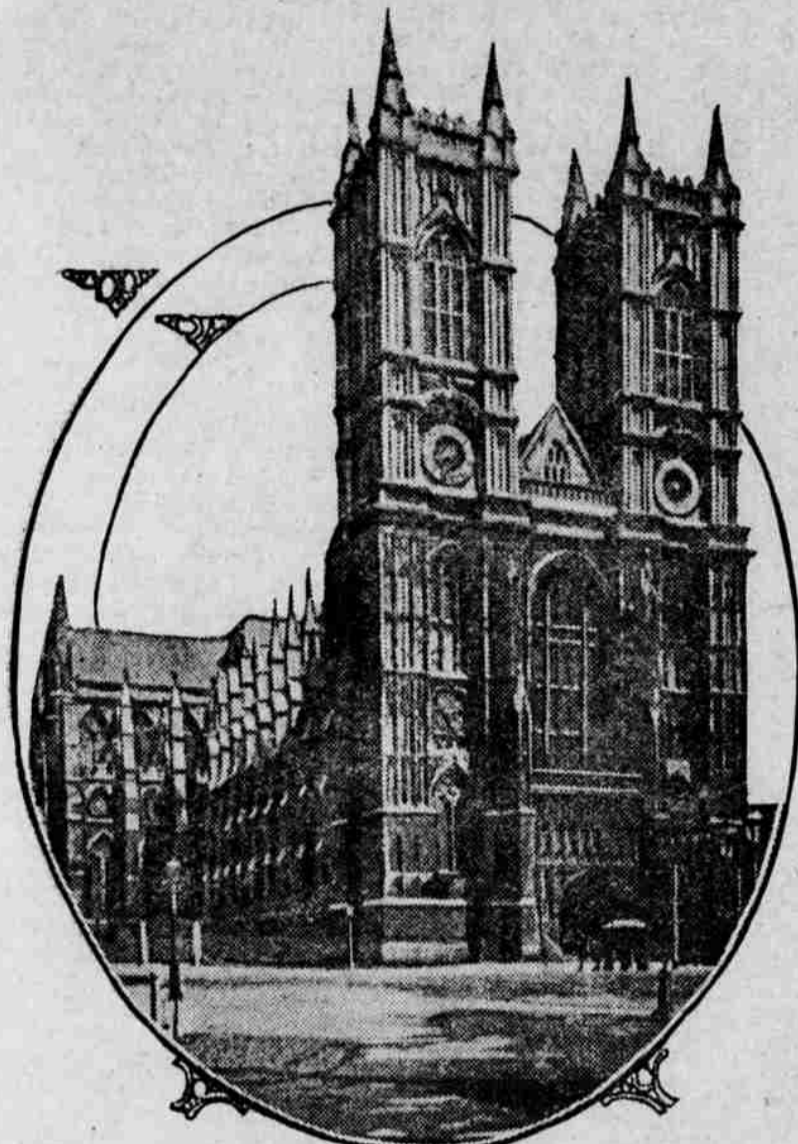


# MONUMENTAL RELICS OF ENGLAND



WESTMINSTER ABBEY

**T**HE monumental relics of England are legion. There are many in London, but three of these are of transcendent historical interest, viz., the Tower, Westminster abbey and Westminster hall. When buildings have existed for centuries, the natural feeling is to take it for granted that they will live on for centuries more. But this easy-going faith has little foundation in fact, as all who have the care of ancient monuments know only too well. Old buildings require constant attention and frequent reparation; but a time comes when something more is required, and we often hear with dismay of the failure of foundations in various parts of the country. Fortunately, owing to the remarkable progress of practical science, experts are ready to undertake the renewal of the strength of these foundations, if their aid is not called upon too late.

### Great Timber Roof.

The thought of any danger to the wondrous building known to us as Westminster hall, which was originally added to the palace of Westminster by William Rufus, is a severe shock to all who have seen its beauty and know its remarkable history. It is an abiding record of most of the great events of history preserved in stone. Here it is not the foundations that are at fault. The walls of Rufus' hall were raised on solid foundations and are sound, although the paving of the hall was placed on Thames mud. It is the grand timber roof, raised by Richard II., that is decayed in parts, and urgently needs repair. The roof has been partially repaired at various times during its centuries of existence, and it has always been carefully inspected. Lately fears respecting its condition have been aroused, and the office of works has published a valuable report on the present condition of the structure. So far, this is as it should be. The evil being recognized in time, we may be sure that proper means will be taken to place this noble structure in safety for many years to come. The glorious "hammer roof" is recognized as the finest example of the Gothic open timber roof in existence, and for this reason alone its preservation is a duty of the most responsible character. In the construction of this roof Irish oak (said to be abhorrent to the spider) was used, and the workmen employed in inspection affirm that they have never seen a spider among the rafters. Tom Fuller refers to its "cobwebless beams." The causes of decay are: (1) The work of the beetle (or, rather, the larva of the beetle or worm), which attacks the wood; "only where the timber has been honeycombed was there any decided sign of decay" showing holes on the face of the beam. (2) Dry rot, "found chiefly where the timbers have been subjected to dampness. It has attacked the wall posts, particularly those at the northern end of the hall, where they are embedded in the wall and packed round with soft rubble. This danger was apparently foreseen

by the skilled carpenters who erected the room, for originally a space was left between the wall posts and the wall to admit the free passage of air."

Much of the timber has become of a rich golden brown, the result of decay, but this is only on the outside, and most of the timber is hard and sound. The principal rafters have been extensively repaired at different times, and at one period the trusses were all systematically strengthened by a series of wrought-iron tie rods. It is supposed that the larger portion of the structure is sound. A thorough examination of the whole by means of an extensive scaffolding will be undertaken. The report, already referred to, contains a description of the construction of the roof which was carried out on scientific principles by the skillful carpenters of the end of the fourteenth century—the craftsmen who stood at the head of the "Wrights" of all classes, and bore the honorable title of Wright pure and simple.

A statement of the dimensions of the work is eloquent of the hugeness of the structure. "The span of Westminster hall is 68 feet 4 inches, and the opening between the ends of the hammer beams is 25 feet 6 inches. The height from the paving of the hall to the hammer beams is 40 feet; to the under side of the main collar beam 63 feet 6 inches, and to the apex of the roof 92 feet."

### History Little Known.

The early history of Westminster is interesting, but unfortunately we know little certain about it. Sebert and the associations of the ancient kings with the place are rather shadowy, and we have little to build upon before Edward the Confessor. When the Normans settled in England there were the two palaces, one at the Tower and the other at Westminster. William Rufus built his great hall on to the Saxon palace and "New Palace Yard" came into being. The adjective "new" forms a deceptive designation in many cases, but seldom so much as in this name. The history of Westminster hall is of interest from its beginning, but in its completeness it dates from the last years of that unfortunate king, Richard II., who ordered the construction of the noble roof, and considered this as the greatest work of his reign. The original hall was vastly different from that now existing and consisted of a nave and two aisles.

On New Year's day, 1236, the occasion of Queen Eleanor's coronation and the entry into London of Henry III. and his queen, the king caused 6,000 poor men, women and children to be entertained in the hall and in other rooms of the palace. One of the first great public events in the history of the hall was the trial of Sir William Wallace in 1305. He was taken there on August 23 on horseback and placed on a scaffold at the south end with a laurel crown on his head in mockery of what was said to have been his boast that he would wear a crown in that hall.

## ORANGES AND LEMONS

THEIR USEFULNESS AND VALUE IN THE HOUSEHOLD.

As Foundations for Dishes, and as Flavoring, They Are Essentially Desirable in the Household Menu.

Enormous numbers of oranges are being imported into our markets now; and they are of the greatest value to us, for their wholesome acids are greatly needed by persons who eat as much meat as we do.

This month we find many blood oranges and these are of extra fine flavor. They are produced by grafting orange slips into pomegranate stocks and this fruit is greatly prized by epicures; unfortunately these grafts do not bear so profusely as the true orange tree.

Orange marmalade is the favorite preserve of orange lovers; the Scotch recipe for this dainty has been given in this column before, but the following recipes will be found to be superlatively good.

**English grated orange marmalade:**  
Grate the yellow rind off the orange, but do not grate in any of the bitter white lining. Press the orange pulp through a sieve and add a pint of water to every four pounds of fruit. Mix a pound of sugar in for every pound of fruit and boil thirty minutes.

**Small oranges crystallized:** Remove the skin and white lining from small oranges and take care not to break the sections apart or to puncture the skin for all the juice may stay in.

Thread a sterilized needle with white linen thread and run through the center of each orange so it may be suspended.

Make a heavy frosting with powdered sugar and the white of eggs and dip the oranges into it by the thread so every part is covered.

Now hang the frosted oranges on a stick so they do not touch one another and suspend in a hot oven to dry. When the frosting is firm they are done. These little comfits are very pretty in boxes of homemade sweet meat.

Two recipes have been received for using lemons from a reader of this section who is so fortunate as to own a lemon grove in California. One is for preserved lemon peel. Peel the yellow rind from the lemons with as little white fiber as possible. Make a thick sirup of sugar and water and simmer the peel in it. In a half hour the rind will be tender and may be put in small glasses and covered with the sirup and then sealed with paraffin. The other recipe will be useful when lemons are at their lowest price; it is for preserving lemon juice.

Roll the lemons and squeeze all the juice from them; strain it through very fine muslin so no pulp goes through. Have perfectly clean bottles waiting, with new corks. Pour the juice in until within half an inch from the top. Now pour on a thin layer of paraffin; when this hardens cork tightly and keep in a cool place.

This correspondent says that the juice will keep perfectly fresh until used.

### Malted Milk.

If one uses a great deal of malted milk, it is a wise plan to buy the largest, or hospital size jar, not only because of the economy in price, but because of the varied uses to which the jars may be put when emptied. For keeping cereals, cornmeal or other dry groceries nothing better could be devised.

### Vegetable Salad.

Lay lettuce leaves on your dish, then cold potatoes sliced fine, onions chopped fine. You can use at different times beets, carrots, turnips or any other vegetable sliced, with hard-boiled eggs and salad dressing. We do not like lettuce, but we have salads just the same.—Boston Globe.

### Pumpkin Pie.

Stew pumpkin, cut into small pieces, in half pint of water, and, when soft, mash with a potato masher very fine; let the water dry away, watching closely to prevent burning or scorching. For each pie take one well beaten egg, half cup sugar, two tablespoonfuls pumpkin, half pint rich milk (a little cream will improve it), a little salt, stir well together, and season with cinnamon or nutmeg; bake with a good under crust in a hot oven. Some steam the pumpkin instead of stewing it.

### Pickle Secret.

At last has been disclosed the secret of a housewife famous for her well-flavored, crisp pickles. She has herself divulged the secret of their crispness, which proves to be nothing more than the addition of fresh grated horseradish to the contents of the pickle jar.

### To Soak Ham.

When soaking salty ham, add a tablespoon of molasses to the water. It improves the taste and makes the ham fry a nice brown.

## BEEF STEW WITH DUMPLINGS

Cold Weather Dish is Certainly One of the Best That Has Yet Been Devised.

Use an "itch" bone for this and reserve part for a roast, as the whole bone would make stew enough for 15 people. However, shinbone can be used if you prefer.

Take off enough of the fat to brown the meat and vegetables and let it be trying out while you are preparing the meat. If there is no fat use a little pork fat or drippings.

Cut your meat into dice about an inch large each way, dredge them well with salt, pepper and flour, and brown in hot fat. Put in your stewpan.

Cut two onions, one small turnip and half a carrot into dice and brown; add to the meat, cover with boiling water and cook until the meat is tender. Remove bone and skim off the fat; add six or eight small potatoes, which have been pared and parboiled. Add salt and pepper to taste. Cook until nearly done and then add dumplings.

**Dumplings**—One pint of flour, one-half teaspoon of salt, two teaspoons baking powder. Mix thoroughly. Add enough milk to make a soft dough. Shape and cook ten minutes in the soft dough. Add salt and baking powder to the flour, and sift all so as to mix them thoroughly with enough milk to make a dough you can handle; it will take about a cupful; they can be dropped from the spoon or shaped a little with the hands.

The stew should be boiling rapidly when the dumplings are added, and continue to boil rapidly while they are in. Do not have so much water or broth in the stew that the dumplings cannot rest on the meat or on the potatoes. If they do not they will be heavy. And do not put in so many that they will crowd each other, for that makes them heavy also.

## BITS WORTH KNOWING

To soften brown sugar when it has become lumpy stand it over a vessel filled with boiling water.

Castile soap and orris root in equal parts make a cleansing and fragrant tooth powder.

A quantity of quicklime put into a damp cupboard for a few days will absorb the dampness.

Blood stains should be soaked when fresh in cold water.

Use salt and lemon juice on ink stains.

Rub grass stains with molasses, and wash.

Use boiling water for tea stains.

### Prune Jelly.

Prune jelly is a dessert that can be made when no fresh fruit can be had. Pour a quart of cold water over a quart of prunes. If they are the sort of prunes that come wrapped in waxed paper, and so are reliably clean, they can be cooked in this water. If you cannot rely on their cleanliness, wash them carefully, throw away the water and add another quart. If they are the waxed-paper sort, they will not need soaking for this recipe. If the other sort, soak them until they are tender. Put them over the fire and let them boil gently until they are soft. Add the juice of half a lemon and two tablespoonfuls of sugar and take the prunes out of the liquid. Pit them and put them in the bottom of a jelly mold. Soak a boxful of gelatin in a little cold water and pour the boiling liquid in which the prunes were cooked over the gelatin. Stir until the gelatin is dissolved and then strain over the prunes.

### Waldorf Salad.

Two cups of celery chopped fine, 1 cup of apples cut in dice, a handful of nut meats chopped. Mix the above with a good salad dressing and serve garnished with celery leaves. I sometimes scoop out the centers of pretty red apples and use these shells for cups in which to serve the salad.—Exchange.

### Ironing Hint.

When ironing dresses fastened with hooks or snaps I fold a very soft towel very thick and lay the edge of the dress hook down on the folded towel and iron on the other side, says a correspondent. Dresses trimmed with small buttons can be ironed in the same way, looking much better than when ironed right side up, which often leaves a rough looking place on an otherwise finely ironed dress. I find this much the neatest and quickest way to iron all kinds of dress fastenings.

### Fudge.

Cook three cups sugar, one cup milk and one tablespoon butter. When sugar is melted add four or five tablespoonfuls cocoa, stir and boil 15 minutes. Take from fire, add one tablespoon vanilla, stir till creamy, pour on buttered plates, cut in squares.

### Cocoa Frosting.

Boil two-thirds cup sugar, heaping tablespoon cocoa, creamy milk to mix, until it forms soft ball in water. Take from fire, add butter size walnut and vanilla and beat until ready to spread.

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Furred Tongue, Bad Taste, Indigestion, Sallow Skin and Miserable Headaches come from a torpid liver and clogged bowels, which cause your stomach to become filled with undigested food, which sours and ferments like garbage in a swill barrel. That's the first step to untold misery—indigestion, foul gases, bad breath, yellow skin, mental fears, everything that is horrible and nauseating. A Cascaret tonight will give your constipated bowels a thorough cleansing and straighten you out by morning. They work while you sleep—a 10-cent box from your druggist will keep you feeling good for months.

**Never Make Good.**  
Some men never make good because they spend most of their time in trying to convince themselves that luck is against them.—Boston Herald.

**GIVE "SYRUP OF FIGS" TO CONSTIPATED CHILD**  
Delicious "Fruit Laxative" can't harm tender little Stomach, liver and bowels.

Look at the tongue, mother! If coated, your little one's stomach, liver and bowels need cleansing at once. When peevish, cross, listless, doesn't sleep, eat or act naturally, or is feverish, stomach sour, breath bad; has sore throat, diarrhoea, full of cold, give a teaspoonful of "California Syrup of Figs," and in a few hours all the foul, constipated waste, undigested food and sour bile gently moves out of its little bowels without griping, and you have a well, playful child again. Ask your druggist for a 50-cent bottle of "California Syrup of Figs," which contains full directions for babies, children of all ages and for grown-ups.

Pina, a diaphanous fabric, is manufactured in the districts surrounding Iloilo, island of Panay, Philippines.  
There are 160 dramas and 21 melodramas based on the life of Joan of Arc.

Dr. Pierce's Pleasant Pellets first put up 40 years ago. They regulate and invigorate stomach, liver and bowels. Sugar-coated tiny granules.

Except for quarters for the 2000 or more operatives who will be needed in connection with the canal and the Panama Railroad, the Canal Zone will be a sort of military reservation. This is an especially bad time to go to Panama looking for opportunities.