

FATIMA

A Sensible Cigarette

The original Turkish blend

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LOSES HIS SHIRT. OFFERS \$5 FOR IT

Wind Whisked Garment Out Of Window While McGillivray Was Dressing.

NEW YORK, Nov. 9.—If there is still a goat browsing about Washington Heights he had a royal meal last night. If there isn't Mr. McGillivray may get his shirt back, for he offers \$5 reward in The World today for its safe return.

It's a simple enough story. Duncan Alick McGillivray lives on the top floor of No. 618 West One-Hundred and Eighty-seventh street. There are no other buildings at the corner of Wadsworth avenue to break the wind that sweeps over the Hudson. Thursday night he was preparing to retire and had just taken off his shirt when a strong gust came through two of the open windows and blew his shirt out of the window.

There were some sleeve buttons in the shirt that had been given to Mr. McGillivray last Christmas and he wants them back, as well as the shirt.

POET D'ANNUNZIO NAMED CAPTAIN FOR AERIAL FEAT

ROME, Nov. 9.—Gabriele d'Annunzio, the poet and novelist, has

been promoted to the grade of captain for gallantry in action. General Cadorna, in conferring the honor says in an order that d'Annunzio "on Oct. 30 and 31, by word and deed, set notable example for the troops by his daring."

MARRIED 3 TIMES AND GOT BIGAMIST AT EACH WEDDING

LINDALE, Ga., Nov. 9.—Mrs. Lizzie Tucker Johnson Hawkins Pressley, of this place, is certainly infected with the "bigamist," for in each of her three marriages her husband has turned out to be a bigamist.

Her second husband, Luther Hawkins, is now serving a two-year term for having another wife, when he married the Lindale woman, and it has just developed that her third and last husband, J. Marion Pressley, was already a muchly married man, with a wife in Columbia, S. C., and Pressley, after leaving the Lindale woman about six months ago, has married a Columbus, Ga. girl, and her father, Jasper Doss, is now taking steps for Pressley's capture and prosecution.

It's better to stay out than to get married and fall out.

Supreme In Dancing Frocks.



FLORENCE WALTON, FAMOUS PLAYERS STAR IN PARAMOUNT PICTURES.

This dress is in vivid scarlet satin covered with layers of the same color tulle edged with silver. Diamond bows down front of bodice and over one shoulder. The petticoat is trimmed in silver lace and silver medallions. Emerald green band of ribbon around bodice.

Keeps Her Children In Perfect Health

DR. CALDWELL'S SYRUP PEPIN THE FAMILY LAXATIVE FOR MANY YEARS.

Mrs. Aug. Doellefeld of Carlyle, Ill., recently wrote to Dr. Caldwell, at Monticello, Ill., that she has used Dr. Caldwell's Syrup Pepsin in her home for a number of years, and would not be without it, as with it she has been able to keep her four children in perfect health.

Dr. Caldwell's Syrup Pepsin is a combination of simple laxative herbs with pepsin that acts on the bowels in an easy, natural way, and regulates the action of this most important function. Nearly all the sickness to which children are subject is traceable to bowel inaction, and a reliable laxative, such as Dr. Caldwell's Syrup Pepsin should have a place in every family medicine chest. It is pleasant to the taste and children like it, and take it readily, while it is equally effective for adults.

Dr. Caldwell's Syrup Pepsin is sold in drug stores everywhere for fifty cents a bottle. To avoid imitations and ineffective substitutes be sure



you get Dr. Caldwell's Syrup Pepsin. See that a fac-simile of Dr. Caldwell's signature and his portrait appear on the yellow carton in which the bottle is packed. A trial bottle, free of charge, can be obtained by writing to Dr. W. B. Caldwell, 455 Washington St., Monticello, Illinois.

Daily Chats With the Housewife

RIPPE CUCUMBER PRESERVE.

Select large ripe cucumbers, pare and remove seeds; cut the cucumbers in pieces size of quarter apple; to 4 pounds of cucumber prepared, add 1 pint vinegar, 2 pounds brown sugar, 1 teaspoonful of salt; put 1 tablespoonful of whole mixed spices in a muslin bag and allow room for the swelling of the spice; place the above in agate sauce dish and allow to boil slowly until fruit is tender; try with a silver fork, set off stove until next day, keep in agate dish it was cooked in. In the morning drain off syrup, let come to boil, then turn on fruit, let cool, then put all on and come to boil; fill pint jars and seal tight. This is nice served with meat. It is original and very nice.

Sour Milk Pie.

Two thirds cup of raisins cut fine, 1 cup sour milk, 2 crackers rolled fine, butter size of an egg, teaspoon of all kinds of spices. Cook until quite thick. This is delicious.

MIXED PICKLE.

One and one-half pounds green tomatoes, 1 pound onions, 1 small cucumber, 1 small cauliflower, 2 tablespoonfuls of brown sugar, 1-2 tablespoonfuls mixed spices, 1 tablespoon tumeric powder, 2 tablespoon mustard, 1 quart vinegar; cut up the vegetables into 1-2 inch pieces, sprinkle salt over and let stand 2 days; drain and put the liquor and vinegar into a pan, and when it boils add mustard and tumeric powder, which must be mixed smooth with a little cold vinegar; put in the spices tied in muslin cloth and the vegetables; boil about 1-2 hour or until tender. This makes about 1 pint splendid pickle.

BUTTER PIE.

Cream a lump of butter the size of an egg with 3-4 cup sugar, add 2 well beaten eggs, 2 tablespoons flour, melt with a little cold milk and 1 cup this cream; bake in an under crust with 2 lattice work of crust on top. 1 make mine without the lattice work on top and like them that way.

CHOCOLATE CREAM PIE.

Heat 1 pint milk in double boiler and add this mixture to cook until thick; Yolks of 2 eggs beaten, 1 cup sugar, 1 heaping tablespoon cornstarch, 1 teaspoon flour, 1 teaspoon vanilla, 2 heaping tablespoons cocoa or melted chocolate if preferred; stir all to-

gether and add to milk; beat a few times with egg beater to be sure there will be no lumps. Line pie plate with raw crust as for custard pie and fill with cream and bake in quick oven until crust is done; frost with meringue made from whites of eggs and confectioners' sugar; brown lightly in oven.

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MAPLE WALNUT PUDDING.

One and one-half cups brown sugar, 2 cups water, 1-2 cup corn starch moistened in part of water, a little salt. Boil together 20 minutes. Beat whites of 3 eggs stiff and stir into mixture, which will be thick and clear. Add 1 cup walnut meats broken up and 1 teaspoon vanilla. Turn into mould. Use yolks of eggs for boiled custard to be served around pudding.

NEWSTYLE SPAGHETTI AND BEEF.

Cook 1-2 pound spaghetti in boiling, salted water. When tender, drain and place in a baking dish. Then add about 1 cup of gravy and 2 table-spoons of tomato ketchup. Season with pepper and salt. (If you have no left over gravy, use one cup of boiling water and 2 tablespoons butter instead.)

Remove all surplus fat and bits of gristle from the left-over corned beef, season with salt, pepper; chop fine, and to one-third of meat add two-

thirds of chopped cold boiled potatoes and 1 onion chopped fine; place in the dripping pan, dredge with a little flour, and pour in at the side of the pan enough water to come up level with the hash, place in oven and do not stir. When the flour is a light brown and has formed a sort of crust, take out, add a lump of butter, stir it through several times and you will have a delicious hash.

EGG COOKED IN GRAVY.

Take 2 or 3 large onions, slice them very thin, fry till a nice brown. Have ready 3 or 4 hard-boiled eggs cut in slices and a cupful of nice gravy with a little flour of arrowroot mixed with it. Add the eggs to the onions, then pour in the gravy, and stir in all till the gravy has thickened. Serve very hot. If a white instead of a brown dish is wished for, the onions must be stewed in butter and the sauce made of veal broth mixed with a little milk and flour. Pepper and salt to taste.

Both the top line candidates are getting valuable experience.

Some authors' originality is due to their persistency in misquoting others.

PICCALILLO.

One peck green tomatoes, 3 large onions chopped, add 1 cup salt, let stand all night and in the morning drain. Take 2 quarts water, 1 quart of vinegar, add tomatoes and onions and boil for 1-2 hour; drain through a colander, then take two quarts vinegar, add tomatoes and onions and boil for 1-2 hour, drain through a colander, then take two quarts vinegar, 2 large cups brown sugar; put in a muslin bag 1-2 pound white mustard seed, 2 tablespoons green peppers, 2 tablespoons cinnamon, 1 of cloves; boil all together 10 minutes then add tomatoes and onions; cook until tender.

CRANBERRY DUMPLINGS.

Sift 2 cups flour with 1 heaping teaspoon baking powder, add 4 heaping tablespoons sugar, 1-2 teaspoon salt and 1 teaspoon butter. Add enough milk to make a soft dough and stir in lightly 1-2 cups ripe cranberries. Drop spoonfuls of the mixture into a kettle of boiling water. Cover closely and boil briskly for 6 minutes. Remove and serve immediately with maple or fruit syrup. Also good with sugar and cream.

"KEEP-A-YEAR" RECIPE CHRISTMAS PUDDING.

One pound each of currants, raisins, suitans, sugar and grated carrot, and good beef suet, 1-2 pound mixed citron, 4 ounces almonds, 2 cups each of bread crumbs and flour, 4 eggs, 1 large lemon, 1-2 teaspoon salt, 1 teaspoon cloves, 1 grated nutmeg. Method—Pick, wash and dry all fruit in clean dry cloth, grate lemon rind and use juice also, chop suet fine, soak almonds all night in cold water, remove skins and chop fine. Place flour and bread crumbs, first, in mixing bowl, then rub in suet, then sugar, followed by carrot, fruit, etc.; break eggs in lastly and mix to right consistency with milk. A little brandy is an improvement, if liked. Boil 8 hours, put away in cool, dry place. When ready to use boil again 4 hours. Line basins (after greasing) with



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Washington, D. C., Oct. 6, 1915.

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