

Any Monogram Made in a Minute

H. C. MADSEN
DIAMOND RINGS FOR GRADUATION

Monograms for
Breast Pins and Fobs
Hand Bags, Etc.

A Hero in a Lighthouse.
For years J. S. Donahue, So. Haven, Mich., a civil war captain, as a light-housekeeper, averted awful wrecks, but a queer fact is, he might have been a wreck himself, if Electric Bitters had not prevented. "They cured me of kidney trouble and chills," he writes, "after I had taken other so called cures for years, without benefit and they also improved my sight. Now, at seventy, I am feeling fine." For dyspepsia, indigestion, all stomach, liver and kidney troubles, they're without equal. Try them. Only 50c. at all druggists.

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I have decided to offer for sale all my land within the city limits, consisting of 20 acres, making three very desirable places with springs of the best of water. The home place of about five acres, has a spring, piped to the house, furnishing about 7000 gallons water daily, with fall enough to furnish power for private light plant.

Better See Me Right Away

S. B. MORSS

Calling cards—The Sentinel.

HINTS FOR THE BUSY HOUSEWIFE

Chair For Moving Invalids
Up and Down Stairs.



Most invalids' chairs are of a cumbersome type, and when the occupant is to be transported up and down stairs he and the chair must be carried separately. A New York man has designed a chair which is not only much lighter than the average, but has appliances to assist in moving it up and down stairs. The front legs of this chair are equipped with casters, and the short back legs are mounted on wheels. The back rises into two curved handles, and a pair of supplemental handles are pivoted to the rear legs. Ordinarily these supplemental handles are fastened in a vertical position, but when the invalid is to be taken from one floor to another they are let down in a horizontal position and held firmly there by catches on the front legs of the chair. This provides supporting means at both back and front and greatly facilitates the transportation of the chair.

Cannelloni of Beef.

Two pounds lean beef, cut from the round; one-half teaspoonful grated lemon rind, one-quarter teaspoonful ground nutmeg, one teaspoonful salt, one-quarter teaspoonful pepper, one egg, one-half teaspoonful onion juice, two tablespoonfuls melted butter, one tablespoonful finely chopped parsley. Grind the beef and mix well with the other ingredients. Shape in a roll about six inches in length, place on a rack in dripping pan, sear and bake in a slow oven thirty minutes. Baste every five minutes, first with water and later with dripping. Serve with brown mushroom sauce.

Children's Rusks.

Make a soft sponge of one pint of warm milk, half yeast cake dissolved in lukewarm water and sifted flour. Let it rise overnight. In the morning add one-half cupful of melted butter, one cupful of sugar, one egg and a little salt. Flavor with cinnamon, sift in flour enough to make a firm dough, mold into rolls, place in pans, let rise again and bake in a quick oven. These are improved by the addition of a few currants or raisins. When done dampen the tops slightly and sift on some powdered sugar.

Kitchen Notes.

If new cake tins are put on top of the stove until they have a bluish color, but not until they become burned, cake will not stick to them during the baking, as it usually does to new tins.

If you would securely seal an envelope use a little white of egg. An envelope fastened thus cannot be opened without tearing, even if it is steamed.

In washing china take care that soda water is never used with a pattern on which gilt appears.

Orange Pudding.

Put one quart of milk in a double boiler and place over the fire. When hot stir in four tablespoonfuls of cornstarch dissolved in water, the well beaten yolks of two eggs and one and a half cupfuls of sugar. Pour the custard over six sliced oranges, cut and sugared two hours before; cover with well beaten whites of two eggs, place in an oven and brown slightly. Serve chilled with a plain cake or orange cup cakes.

Omelet Savory.

Beat and strain four eggs. Add to them a teaspoonful of chopped parsley and a sprinkling of pepper and salt. Beat up again. Put two ounces of butter in a small round frying pan. Let it melt; then pour in the eggs and season and stir the mixture over a moderate fire until the omelet is set. Turn it into a hot dish, fold it in the center and serve immediately.

Dumplings For Soup.

Sift two cupfuls of flour, four even teaspoonfuls of baking powder and a little salt together. Mix with sweet milk about three-quarters of a cupful or a little less. Dip by spoonfuls into the hot soup, wetting the spoon in the soup each time before taking up the dough. Steam ten minutes without taking off the cover.

Treatment For Burns.

Baking soda gives instant relief to a burn or a scald. Applied either wet or dry to the burned part immediately, the sense of relief is magical. It seems to withdraw the heat and with it the pain.

FOR THE CHILDREN

Magic Blocks.

There's magic in the letter blocks
When by simply changing places
The same ones make quite different words.
As if they'd many faces.

A mate is meat, and tame is team.
And bleat will change to table.
And stage is gates, and ate is steal.
And cotton bales make sable.

An inch of flesh will make a chin,
Fruit crates a cut glass caster,
All tears will dry into a stare
And then become an aster.

Time is made of one small mite;
The north's a thorn, so stinging;
The east a seat, the west a stew,
The south a shout, outringing.

Adverb is braved, and calm is clam;
A stream becomes a master;
The small word more makes ancient Rome,
A roast the richest Astor.

But lest this hint of play grow thin
To little folks, so clever,
I leave the harder words to find,
And here my verse makes sever.
—Youth's Companion.

Teakettle Party.

A good game is teakettle party. Two are sent from the room, and the persons left must decide upon a word to call "teakettle." The word should have different spellings and must have different meanings, as fair, fare; hare, hair; ewe, you; do, due, dew, etc. The two sent out may be called in and begin by asking any person in the room any question they wish, which must be answered by using in the sentence the word "teakettle." Instead of the word selected. The two must guess from the meaning of the sentence what the word is. Sometimes they cannot guess and have to be told. Send any others out you wish to next time.

Here are some questions and answers: Q. "Do you intend to go home tonight?" A. "I teakettle (dot)." Q. "How much did this carpet cost?" A. "You will have to ask my teakettle (dew)." Q. "How far is it to T.?" A. "Well, if you teakettle (dew) you will get there soon." Q. "Are you going to Phoebe's party?" A. "Yes, if the weather is teakettle (fair)." —Philadelphia Ledger.

Tongue Twisters.

Almost every boy and girl has heard of the old tongue twister that begins "Peter Piper picked a peck of pepper," but here is one that you can defy any one to repeat after you if you have learned it well enough to say it pretty quickly yourself:

"How much wood would a woodchuck chuck if a woodchuck could chuck wood? If a woodchuck could chuck wood the wood that a woodchuck would chuck is the wood that a woodchuck could chuck if the woodchuck that could chuck wood would chuck or a woodchuck could chuck wood."

Here is a short one, but rather confusing to repeat after hearing it only once: "I know Eno; you know too. In fact, we all three know. We know Eno. He knows you. You know I know Eno."

Burning a Snowball.

Can you pick up a handful of snow, pack it into a good, solid, "throwing" snowball and then light it with a match. If you can perform this trick you are pretty sure to mystify the on-lookers, and the secret of it is simple enough, explains the Youth's Companion, once you know it.

The snowball can be rolled in full view of the spectators. It can also be passed round so that everybody may have a chance to see that it is real snow. What they do not see is that on one side a lump of camphor has been inserted. It is this that is lighted. It will burn until nothing is left of the ball but a shell. When there is no snow the same trick may be performed by thrusting the camphor into the top of a dish of cracked ice.

Picking Up a Coin.

Lay a nickel five cent piece on an uncovered table four or five inches from the edge and ask your friends if they can take it up into their hands without touching either the coin or the table.

If they are not able to do it sit down at the table and place your right hand, half open, a few inches beyond the coin, but do not touch the table with it. Hold it just above the table. Now blow suddenly and hard on the table about two inches from the coin, and the coin will jump and fly into your hand.

You will need a little practice to do this neatly. But you can do it every time after that, and it makes a pretty parlor trick.

Why Stars Twinkle.

Who can tell why it is that the stars sometimes seem to "twink and twinkle," as one small boy says, more than at others? And why do they twinkle anyway? The reason they twinkle is that their light pierces through many different heated and moving currents of air, which makes the light reach our eyes in a crooked or twinkling line instead of a straight and steady one. Wise men tell us that much twinkling foretells bad weather, because it shows that the currents of air are much disturbed.

The New Spelling.

What are these words containing five letters which can be expressed in two:

A composition? S. A.
Decrepitude? D. K.
An English county? S. X.
To surpass? X. L.
A girl's name? L. N.
Another girl's Christian name? K. T.
Requires replenishing? M. T.

HINTS FOR THE BUSY HOUSEWIFE

Baking Pan With Handy Lift-
ing Attachment.



An ingenious little cooking utensil that will save the cook a burned finger or two has been designed by a Massachusetts man. It consists of a baking pan with a lifting attachment by which it can be carried about without touching the hot pan even under the protection of a cloth. The opposite sides of the pan are turned down to form grooves. A piece of strong wire is bent into a handle and the two ends form long prongs that can be thrust through the grooves on the sides of the pan.

Moravian Apple Pie.

Pare and core six even sized apples carefully so as not to break them; place them on the stove in a covered saucepan, with a teaspoonful of lemon juice, a very little of the peel, a cup of sugar and enough water to cover the apples. Stew until tender and remove carefully that they may keep their shape. Line a pie plate with a thin pie paste, fill the bottom with peach or apple marmalade, put in the apples and fill the cavities with marmalade. Put thin strips of paste across the top of the pie and bake in a quick oven. Serve with cream.

Split Pea Soup.

Wash a pint of peas and soak them overnight in plenty of old water; then drain off the water and put them into a saucepan with five pints of cold water and a ham bone; boil till tender, about two hours, then add one turnip, two onions, one carrot, all cut up in pieces; add pepper and salt to taste, cook for twenty minutes longer, then strain. Put the soup back to boil, adding one grated carrot and serve hot with croutons.

Buttermilk Pie.

Take one cupful rich buttermilk, one-half cupful white sugar, one tablespoonful flour, one teaspoonful lemon extract, the yolks of two eggs well beaten. Mix together and bake in one crust like custard. Beat up the whites of eggs, add two tablespoonfuls powdered sugar, one teaspoonful lemon extract and use for frosting. Set back in oven to harden frosting.

English Stuffed Goose.

Season a fat goose with salt and pepper and rub well with vinegar. Then core small apples and fill the goose with the entire apples. Put in the baking pan, sprinkle with flour, pour over a cupful of hot water, add a lump of butter and bake until done. Baste often with the sauce in the pan. Serve the goose with the whole apples.

Marguerites.

Spread thin lunch crackers with following mixture: One cup finely chopped nut meats (pecans, English walnuts and almonds), and put them into the well beaten white of an egg, to which enough sugar has been added to make a thick icing. Spread crackers thickly and brown in a moderate oven.

Stewed Apples In Sirup.

Select a good cooking apple. If large peel and quarter, and medium sized ones should be halved. Stew gently in enough water to cover. When done lift carefully and add to the juice enough sugar to make a nice sirup. Cook until it feels heavy on the spoon. Four over the apples and chill before using.

Rabbit Stew.

Cut in pieces, soak half an hour in salt water. Put into steupan with slices of salt pork and stew until tender, then pour a teacup of rich milk or cream over the rabbit, add half a small finely chopped onion and thicken with two teaspoonfuls of flour. Season with salt and pepper.

Fresh Pork Stew.

Two quarts of water, two pounds of pork, two quarts of potatoes sliced, an onion, a small carrot, a slice of turnip, all cut fine, salt and pepper to taste. When cooked thicken with a tablespoonful of flour in a cup of cold water. Let boil. Serve with croutons.

Suet Pudding.

Take one cupful suet chopped fine, one cupful molasses, one cupful milk, three and one-half cupfuls sifted flour, one cupful raisins, one teaspoonful soda in milk, spice with cinnamon to taste. Steam three and one-half hours.

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