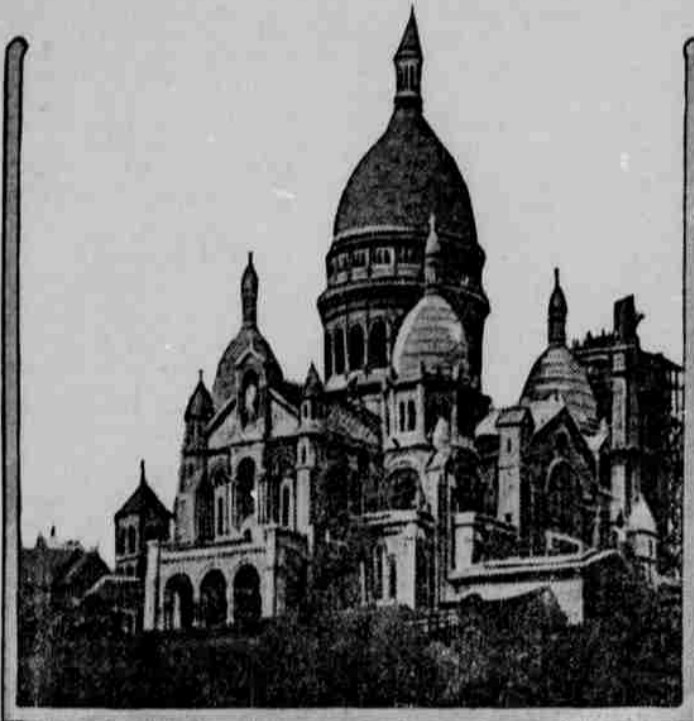


ILL OMEN of SACRE COEUR



CATHEDRAL OF SACRE COEUR, PARIS

WHAT fatality overhangs the hill of Montmartre? might be asked at this time, when events seem likely to interfere with the consecration of the Church of Sacre Coeur. October 17 was the day chosen for this ceremony, and this is thirty-nine years after the beginning of the building. This date is the feast-day of Marie Marguerite, who heard voices commanding her to build a church on the top of Montmartre. Louis XVI formed in prison the pious intention to carry out the behests of the voices, but the scaffold robbed him of the chance. Napoleon had a more secular idea and proposed building there a temple where each successive peace might be proclaimed, but he never ceased warring, says a writer in the Literary Digest.

It was the events of 1870-71 that directed the Catholic mind to the project and caused its consideration by the national assembly.

Under a Paris date the London Times prints the following:

"Pious people at Pottiers wished to invoke the protection of God by erecting a temple to his worship in Paris. Momentarily allowed to lapse, the idea was taken up by Catholics in Paris. The difficulty was to establish communication with the outside world, for the city was invested. Balloons were tried, the pigeon-post, and even the bribery of secret agents; but all failed, and it was not until the Commune had added its horrors to the war that the enterprise took practical shape.

"The war minister wanted the site for a fort; but, better inspired, Mgr. Guibert, the cardinal-archbishop of Paris, cried: 'Your fort will do no good and may be turned against you. Better build my citadel than yours.' Whether or not he was moved by the argument, the minister gave up his project, and, on July 23, 1873, the national assembly authorized the purchase of land for the church and even permitted the cardinal to proceed by expropriation. The large majority which supported the bill shows how feeling in parliament has since changed on questions of church and state.

Byzantine Architecture.

"Two years later the first stone was laid with impressive pomp and in the presence of 12,000 persons gathered from all parts of France. Almost inevitably the plan of the architect, which prescribed a Byzantine church, was severely criticized; but it ultimately triumphed. The public saw the folly of attempting to rival the Gothic glories of the thirteenth century by adding Montmartre to the splendid series of Chartres, of Amiens, of Rouen, and Notre Dame.

"Slowly the domes and campanile and the cluster of side chapels arose on the Mount of Martyrs—near, indeed, to the spot where, according to the legend, St. Denis was decapitated and carried his head under his arm as if it had been a crown. Centuries after temples to Mercury and Mars had disappeared, a deaf and almost blind abbot, with the ladies of her order, was hurried to the guillotine on the tumblers of the convention. Mount of Martyrs it was also for two generals shot by Communards while M. Clemenceau was mayor of Montmartre. The people had dragged guns, for the second time in the history of Paris, up the steep slopes of the hill—the first was on the morrow of the taking of the Bastille, when the mob feared vengeance from the Royalists and the army at Saint Denis—and the two officers had gone to parley in the name of the government. In their excitement, the Montmartois slew the emissaries, without the knowledge and in the absence of their youthful mayor.

"On pillars within the sanctuary appear the arms of towns of France which have contributed to the building fund. Each stone may be said to bear the name of some community—a town or village—or of an individual Catholic. Altars to St. Patrick and to St. John the Baptist mark the offerings of Ireland and Canada. Deputies, working men, students, and even

schoolboys have their part in the erection of this striking and majestic monument to the Catholic spirit of France."

Only now after all these years, "is the fair fabric complete enough to be ready for consecration."

Place of Pilgrimage.

"The great bronze doors have lately been put in; the paving is scarcely finished, and some of the altars, bearing the devotion of different parts of France, are still unbuild. In its present state the huge white building, under its imposing dome, has cost £1,600,000. This is precisely the sum which Napoleon proposed to spend on his temple of peace. It has been the aim of those who have founded the church to address themselves to all classes of society, and the same spirit prevails today in the great Sunday services, at which from 1,500 to 2,000 men are present in the nave. These worshippers are drawn from every section of the community; academicians and officers of the army and navy sit side by side with artisans, small shopkeepers, and the very poor. The Church of the Sacred Heart has no parish attached to it; it is a place of pilgrimage, and scarcely a day passes without some band of pilgrims climbing the sides of the mount. In the evening, lights glimmer from the summit of the rock upon which is perched this symbol of 'Gallia poenitens et devota.'"

FEASTS DEAR TO MEMORY

Creek Chief Recalls Festivities That Were of Moment in the Days of His Youth.

Here are the good old days as related by Jake Simmons, a fullblood Creek Indian, former chief, councilman and lawmaker of his tribe. He referred to the days when palefaces were scarce in old Indian territory, when the Creeks held sway in Muskogee and Okmulgee counties. Mr. Simmons marketed a bunch of cattle in Kansas City the other day from his 1,800-acre farm, 900 acres of which are under cultivation. His oats crop this year averaged 60 bushels to the acre.

But it was not of crops he wanted to talk. It was the "Feast of Roasting Ears" that took the Indian's mind back to the old days. "Just about this time of the year," said Mr. Simmons, according to the Kansas City Star, "our tribe gathered for the feast from the new corn. The preliminaries were to take large doses of medicine so our eating capacity would be enlarged. Then followed roasted, baked, dried and salted corn, baked with young venison, prairie chickens and young turkey, together with fish and young roast pig. The feast lasted as long as appetite and disposition to hang around remained, and then each one drifted back to his own tepee.

"The big cattle trails from Texas northeast went through our country and we traded with the cowmen. Each year in October we held our councils in Okmulgee. There our laws were made and tribal business transacted. Our law for theft was 50 lashes for the first offense, 150 lashes for the second offense and death by shooting for the third act. Our tribe laws were more strictly obeyed than our state laws are now.

"But the old days have passed," continued Mr. Simmons, "and we are now on a progressive agricultural basis. We raise and fatten cattle and hogs, live in houses like the paleface; wire fences hedge us in; deer, turkeys and other game are getting scarce. When we eat the new corn it is with butter and salt, and from a regulation table, but I always remember the open, the shade of the trees, the call of the turkey, the campfire and I feel like taking my share and eating it out under the trees."

Not Reduced, Anyway.

"Here is your account—I just ran over it," said the storekeeper. "Humph," said the slow customer, looking curiously at it, "I can't see that you mangled it much by running over it."

VARIOUS FINE JELLIES

SOME OLD FAVORITES AND SOME THAT ARE NEW.

Several Combinations Possible That Make a Delicious Addition to the Winter Menu—Red Pepper Jelly That Will Keep Long.

Cherry juice mixed with an equal proportion of gooseberry or currant juice makes a delicious jelly, using cupful for cupful of sugar and the mixed juice. For currant and strawberry jelly allow one pint of currants to two of strawberries. Heat both fruits together and proceed as directed. Currants and raspberries combined in equal proportions make a fine flavored jelly. An excellent peach jelly may be made by using equal quantities of peaches and apples. When making plum jelly cut the plums in halves, cook until tender, then strain. The fruit must not be over-ripe.

Crab Apple Jelly.—Wash the apples, cut out the blossom ends and stems only, cover in the kettle with water, just cover well, boil until all in pieces, strain over night, measure the juice and sugar evenly, boil the juice 20 minutes, put the sugar in the oven to heat, then add the heated sugar and boil not more than eight minutes. Fine and never fails. Wash a rose geranium leaf, place it in the bottom of the glass, pour in the jelly and seal. It will impart a delicious and unusual flavor.

Take equal parts of apples, cranberries and evaporated apricots. Soak the apricots overnight, then cook all together slowly with just enough water to cover. Strain and make jelly as usual, one pound of sugar for every pint of juice. This makes a beautiful jelly, which cannot be distinguished from crab apple.

Sour Apple Jelly.—Do not peel, but wash thoroughly and cut into quarters or halves with the seeds and cores left in. Cover with water and let come to a boil. Strain the best part of the juice for jelly. Add a little lemon juice and peeling, or a rose geranium leaf. Excellent jelly is made of equal parts of plums and apples.

Rhubarb Jelly.—Cut one large bunch of rhubarb into fine pieces without peeling, add a large chopped apple with peel and seeds included. Cover with hot water and cook until done. Mash fine and strain through a jelly bag. To every cupful of juice add one cupful of hot granulated sugar. Boil the juice until it begins to jelly, or about twenty-five minutes.

Quince Jelly.—Boil the parings in water to cover them until soft, then drain, but don't squeeze. Add equal parts of sugar, and boil until ready to put into glasses, which will be in about half an hour.

Red Pepper Jelly.—Remove the seeds. Cook the peppers until tender. Drain, and to each pint of liquid add a pint of sugar. Cook like other jelly. Will keep splendidly.

Mint Jelly.—To make mint jelly, add a handful of fresh mint leaves and eight cupfuls of granulated sugar to eight cupfuls of apple juice, and boil until the juice jellies, which will be in about fifteen minutes. Remove the mint stalks before sealing.

Cream of Fruits.

Soak one tablespoonful of granulated gelatin in one-fourth cupful of cold water, and dissolve in one-fourth cupful of scalded milk, then add one-half cupful of sugar. Strain into a pan, set into a larger pan of ice water and stir constantly until the mixture begins to thicken. Add the whites of two eggs beaten until stiff. Dilute one-half pint of thick milk with one-third cupful of milk, and beat until stiff, using an eggbeater. Add to the mixture, then add one-third cupful cooked prunes cut in small pieces and add one-half cupful chopped figs. Turn into a mold first dipped in cold water, and chill.

Old Blankets Made New.

Have you an old blanket which seems to have passed its days of usefulness? Try this plan: Wash it and cover it on both sides with cheese-cloth. Tack it at intervals to form little tufts with bright-colored yarn; overcast, buttonhole or brier-stitch the edges with yarn, according to your time and fancy. Thus you have a new durable, sanitary bed cover which is pretty, inexpensive and admirable as a "throw" for a nap or coolish nights in summer.

Berry Pudding.

Any berries may be used for this dish. Pick over and spread them generously upon the bottom of the bake dish; cover liberally with sugar. Now prepare a plain sweet cake batter and pour over the berries. Stand the bake dish in a pan of water in a hot oven and bake until the cake is well puffed up, dry and nicely browned. Serve each portion of cake with berries and juice dipped over it.

Use for Blotting Paper.

Whenever you have an occasion to place a vase of flowers on a highly polished table you will find it very good to place a piece of white blotting paper under the cloth where the vase stands. This prevents the water from staining or clouding the polished surface of the table.

Hooks and Eyes.

If you boil hooks and eyes in strong soda water before sewing them on garments it will prevent their iron-moulding in the wash.

DESSERT FOR SUMMER DAY

Neapolitan Blanc Mange Will Be Appreciated by All Privileged to Partake of Delicacy.

Two and one-half cupfuls of milk, two tablespoonfuls of almonds, yolk of one egg, one heaping tablespoonful of chocolate, a few drops of red coloring, four tablespoonfuls sugar, one and one-half heaping tablespoonfuls of powdered gelatin.

Blanch and chop the almonds finely, put them into a saucepan with two cupfuls of milk, allow to simmer very gently in a double boiler for one-half hour, then allow to boil and strain into a basin. Mix the gelatin and sugar with the rest of the milk, dissolve carefully, add the almond milk and let heat a little. Divide into four portions. Put one portion in the wet mold, set aside until firm; add a few drops of red coloring to the second, pour it over the first and allow it to set. Stir the yolk of the egg into the third portion and allow it to get firm. Add the grated chocolate to the last portion, stir over the fire until it nearly boils, allow it to cool and add to the others. Turn out when firm.

This dessert appears most attractive when molded in a brick or square mold. It can be sliced at the table or placed on plates before serving. It is delicious when served with whipped cream or crushed fruit.

Care should be taken to see that the gelatin when poured in the mold is just ready to set, as the heat from one layer will melt the other. If the gelatin that has not been molded becomes stiff it should be heated gently until it reaches the point where it was just ready to jelly.

STEW MUCH LIKED IN FRANCE

Beef With Assorted Vegetables Makes a Dinner Dish That is Among the Best of the Kind.

Purchase two pounds beef, chuck, round or shortrib end.

Wipe the meat with a wet cloth and cut into small pieces, put on to boil with three quarts of boiling water, boil slowly one and one-half hours. Remove five cupfuls of the stock to a saucepan for your soup.

To the meat add one cupful carrot, half cupful cut onion, one cupful tomato sauce, one cupful cut potatoes, one tablespoonful of salt and quarter teaspoonful of white pepper.

If there is not enough stock, take one cupful of the carrot stock.

Boil forty-five minutes. Mix one tablespoonful of flour with a little cold water and add to the stew. Serve on platter, putting the carrots and potatoes around the edge and the meat in the center, pour gravy over all and sprinkle with one-tablespoonful chopped parsley. Garnish with a few sprigs of parsley.

Bread Griddle Cakes.

One and one-half cupfuls fine, stale bread crumbs, one and one-half cupfuls of hot milk, two tablespoonfuls butter, two eggs, one-half cupful flour, one-half teaspoonful salt, four teaspoonfuls baking powder. Add crumbs and butter to milk and soak until crumbs are soft. Then add the well beaten eggs and lastly the sifted dry ingredients. Heat the frying pan and grease slightly, then drop the griddle cake mixture by spoonfuls some distance apart on the hot griddle. Cook on one side until well puffed up and full of bubbles, then turn and cook the other side. Do not turn more than once. Serve at once with butter and sugar or maple sirup.

Delicious Soup.

Take bones and trimmings from a sirloin steak; put over fire after breakfast in three quarts of water; boil steadily until an hour before dinner, when add two onions, one carrot, three common sized potatoes, all sliced; some parsley cut fine, a red pepper, and salt to taste. This makes a delicious soup sufficient for three persons. All soups are more palatable seasoned with onions and red pepper, using the seeds of the latter with care, as they are very strong.

Creamed Spinach.

Wash, cook, drain and chop fine one half peck of spinach. In a saucepan melt one tablespoonful of butter, add one tablespoonful of flour, one-half teaspoonful of salt and one-third teaspoonful pepper and cook for two minutes. Gradually stir in three-fourths of a cupful of rich milk until smoothly thickened, add the spinach, draw to one side and simmer gently for ten minutes. Serve on toast.

Southern Batter Bread.

This is a formula for the batter bread that southerners like so well. To one pint boiled milk and a teaspoonful lard in the hot milk, add a scant half pint of cornmeal, stirred in while hot, one teaspoon baking powder, half teaspoon salt, two eggs un-beaten. Mix well and bake in moderate oven a half hour. Serve very hot with butter.

Mayonnaise of Lobster.

Place a bed of lettuce in an entree dish and on it the meat of the lobster. Cover with mayonnaise sauce. Then arrange a border of sliced tomato, hard boiled egg and shred lettuce round, and decorate the center of the mayonnaise with sieved yolk of egg.

Scallop Broth.

Wash and cut in small pieces one-half pint scallops, add one-half pint each of milk and water, a dot of butter and salt to taste. Simmer 20 minutes, strain and serve.

SIGNPOSTS OF THE DESERT

Curious Little Piles of Stone Which All Understand Lead to Water.

In traveling over the plains of western Texas I have now and then come on two little isolated heaps of rock that at first glance seemed not at all remarkable. After a time I noticed that one heap was generally about three feet high and the other about a foot lower. The two were always within a few feet of each other and usually on an elevation or plateau that had a view of the country for five miles or more.

The rocks were roughly heaped together, as if left by children at play. I sometimes wondered if they could be the ruins of an ancient stone building; but that was improbable, for there was scarcely another stone in sight.

Years later I learned the actual significance of these rock heaps from an old Indian whose mind was stored with all the legends and customs and deeds of his people. According to him, when the Great Spirit lapped up the mighty rivers of the plains he left springs and water basins here and there for the antelope and the Indian. These the antelope easily found by scent, but the Indian had to search long and anxiously for them. Once found, they were seldom lost—thanks to these rude rock heaps.

I watched the old fellow crouch down behind the taller heap, sight over the low one, and mark the farthest object in a straight line, which in this case was a clump of bushes on the horizon. We rode toward these bushes and found—not water, as I had expected, but two other heaps of rocks. Sighting as before, and taking a rock-faced cliff toward the southwest as a goal, we rode two miles farther, and there, trickling out from beneath the cliff's rocky brow, was a spring of fresh, clear water.

The old Indian said that whenever a band of Indians came upon a new spring they built these rock heaps along their trail; since then I have followed some half-dozen of these rude signposts and found them to lead either to water or to places that showed traces of a former water course.—Youth's Companion.

For Toothache.

Toothache is essentially an inflammatory condition, and in 99 per cent of the cases there is a cavity in the tooth. In those cases where there is a cavity, but no nerve exposure, the treatment is simple—apply a sedative and exclude the secretions of the mouth from the cavity; prompt relief will follow, and then advise the patient to visit a competent dentist, says a dentist.

A very effective agent, and one always at hand, is the oil of cloves. It should be applied by saturating cotton with the remedy and introducing it into the cavity with a toothpick or other pointed instrument; that being done, the secretions are kept up by filling the cavity with a little beeswax, a household remedy always at hand.

The wax can be applied by warming over a lamp on the point of a knife and forcing into the cavity. The wax filling serves not only the purpose of keeping the secretions of the mouth out, but prevents thermal changes from affecting the nerve when hot and cold substances are taken into the mouth.

Cure for Snake Bite.

Many are the curious methods adopted for curing snake bites, but surely none can be more so than a way of which our Bhavnagar correspondent informs us. Two natives in a village near that station were, he says, brought back to life after being bitten by a cobra.

The victims were seated on the ground and then held, while from a height of 16 feet gallons and gallons of hot water were poured on their heads. Presently, according to the correspondent, the victims "took a new lease of life," and are now as well as though they had never been in the jaws of death.

The explanation to this "cure" probably is that the snake, as often happens, bit its victims, but injected no poison into them. Thus the men were merely frightened, and continued to be frightened until the pain caused by the douche of hot water gave them something else to think about—Civil and Military Gazette.

Fallers Called Mental Defectives.

According to a Brooklyn physician most accidents, as well as divorces and crimes, are in reality due to defective mentality. When a person gets caught in a maze of traffic and does not know whether it is better to go backward or forward, he is, according to this doctor, a target for everything coming his way.

This indecision or lack of judgment leads to frequent accidents with the same individual. Of 112 persons who were questioned in four semi-private hospitals 46 had had previous accidents and 32 more than one such accident. Out of about 50,000 examinations of defectives there was scarcely a case that did not show many scars, inquiry among eight automobile owners showed that the opinion commonly held of reckless chauffeurs among their fellows was that the reckless ones were not quite normal, or, as they phrased it, were "crazy."

What Made It Famous.

Yeast—Did you enjoy your trip through Milwaukee? Crismonbeak—Did I? Say, there wasn't a dry minute in the entire zipl!

CAP and BELLS



ACQUAINTED WITH FIAT LUX

Secretary of Western Senator Was More Concerned With Two Lady Friends Than Correspondent.

There is one young man in Washington, acting as secretary to a senator from a western state, who will be more careful in his correspondence in the coming months. He is a diplomat and prides himself on his tact, but in one case this spring his diplomacy was just one too many.

The senator has frequently been the recipient of letters from people who sign some non de plume, as "Pro Bono Publico," "Anon.," "E Pluribus Unum" and similar phrases. Recently a letter came in regard to the senator's vote on the Panama tolls question, and the cataract of advice was signed simply "Fiat Lux," a translation of which would be: "Let there be light."

"Now, this secretary did not think much about the signature, evidently. His head was bothering more with the problem of how to take two girls down the river on the same boat and keep them friends, and also as to the state of an extremely flat purse. But habit was strong and he ran off the following letter.

"Mr. Fiat Lux, Smithville, Ky. My Dear Sir:—I was glad to get your letter and note carefully its excellent advice. It is always a pleasure to hear from you or any of your family, and I recall with pleasure meeting you on the occasion of my last trip to Smithville."

As the senator happened to read this over when submitted for signature, it never was sent—and the secretary is congratulating himself that it was not.—Washington Star.

Useful Art.

The man in the automobile duster and goggles confronted an artist painting a picture by the roadside.

"Say," said the motorist, "I'll give you five dollars for that picture just as it is. Don't put another stroke to it."

"I am really very flattered by your offer," replied the artist, "but why not wait until the picture is finished?" "Can't. I need the canvas to mend a busted tire with."—St. Louis Post-Dispatch.

PROOF.



Tom—Gee! But she's homely. Dick—Homely! Why, an amateur photographer would flatter her if he took her picture.

Envious.

Chatting in front of a motor mart the tall blonde said to the short brunette:

"Whadyethink, Mayme says she is going to spend her money for a new machine."

"That so?" the short brunette quizzed. "I thought she usually had her sewing done by a dressmaker."—Youngstown Telegram.

Desperation.

"How long is that orchestra going to play in the grillroom?" asked the nervous stranger in a large city.

"For several more hours," replied the clerk. "Do you want to leave a call?"

"A what?" "A call. Do you want us to wake you up?"

"Great Scott! No! Give me something to put me to sleep!"

Perfunctory Trouble.

"That speech you made placing me in nomination was a splendid statement of the case," said the grateful candidate.

"Yes," replied the old campaigner. "It was a fine statement. But we're going to have a dickens of a time proving it."