

STRIKE BREAKERS SET FIRE TO TOWN

Kill Four, Injure 19, in Rioting at Youngstown, Ohio.

PROPERTY LOSS NEARLY ONE MILLION

State and National Troops Called to Dispel Looting Mob—Firemen Driven Away by Stoning.

Youngstown, O.—Four men were killed, 19 other persons, including a woman, shot, and 15 city blocks destroyed by fire as a result of riots growing out of the steel mill strike here Saturday night.

The fire had caused a loss estimated at from \$800,000 to \$1,000,000 at last reports.

Rioters, who for hours had held the city in a reign of terror, looting stores and the postoffice and setting fire to many buildings, began to quit the streets after rumors of the arrival of troops spread. Citizens, however, feared a new outbreak at daylight. The trouble was the culmination of a strike of laborers which began at the plant of the Republic Iron & Steel company a week ago and spread to the plants of the tube company, the Youngstown Iron & Steel company, and the Brier Hill Steel company, all "independent" concerns. The men demand 25 cents an hour; the companies offer an increase from 19¢ to 22 cents an hour.

The bridge from East Youngstown to Struthers was burned to prevent rioters from entering the town. Two companies of United States regulars from Columbus were ordered to East Youngstown because of the looting and burning of the postoffice.

The trouble started early in the morning when strike sympathizers and workers at the sheet and tube plant clashed. Stones were thrown and several shots were fired, but no one was injured. Later in the afternoon a riot occurred just outside the tube company's plant and two men were injured so badly they were taken to a hospital.

The most serious trouble started when the day shift at the sheet and tube mill left work. A crowd of 6000 gathered at the entrance to the works and stoned a squad of private police in charge of Chief Woltz, of the sheet and tube company force.

The police force of the city was lined up on a bridge at the river leading to the main works of the plant. Someone in the crowd threw a rock, which struck one of the mill guards.

Immediately several of the guards drew their revolvers and fired to scare the crowd. Then the real trouble started. Revolvers were produced by men in the crowd and answering shots were sent back. The guards answered by firing into the crowd. Men and women, wounded, fell amid the rain of bullets. Finally the crowd fell back and vented its fury by applying the torch to buildings in the neighborhood.

Firemen summoned from Youngstown arrived on the scene, but before they could get the hose connected up with the city hydrants the crowd drove off with their apparatus amid a hail of stones.

By this time the flames threatened to sweep through the entire business section. The infuriated crowd surged through the streets, and threats were made to burn the entire town.

All available guards were marshaled by the Sheet & Tube company, and by other mills in the suburbs in an effort to prevent destruction of their property.

4000 Get Wage Increase

Denver—An increase in wages is to be granted the employees of the steel mills of the Colorado Fuel & Iron company, according to announcement of J. F. Welborn, president, here Saturday. The increase, it was said, will correspond to those announced recently by officials of the United States Steel corporation, and will become effective as soon as the Colorado Fuel & Iron company officials learn what the United States Steel corporation's increase amounts to. About 4000 are employed in the company's steel plant at Pueblo.

Steamship Passes Canal

Panama—The steamer Newton, the last vessel waiting for passage through the Panama canal, passed through the waterway Saturday. The Newton, drawing 27 feet, has the greatest draught of any vessel using the canal since it was closed last September. Major General Goethals said that, while the Newton was permitted to pass through the canal, it was not yet in condition for continuous traffic and that the waterway was not open. He declined to make an estimate of the time required to reopen the cut.

Bribe to Italy Charged

Berlin—The Neue Zürcher Zeitung has received reports from reliable sources, says the Overseas News Agency, that the London treaty providing against the conclusion of a separate peace signed by Italy contains a special clause under which Italy received 2,000,000 lire for giving her assent to the agreement. The news agency says it has "special information" that another clause in the treaty is directed against the Vatican.

French Release Consuls

Paris—A dispatch from Athens says that Jean Guillemin, the French minister to Greece, has announced that consuls of the Teutonic allies arrested in Saloniki have been released. Greek newspapers, the dispatch adds, regard this action as satisfactory to the Greek government.

SECRECY OF TRADE COMMISSION TO BE CRITICISED IN CONGRESS

Washington, D. C.—The secret procedure of the Trade Commission, which, with a majority made up of Democratic politicians, is now "regulating" big business, is destined to receive a grilling in both the senate and house.

A demand that light be shed on the operations of what is pronounced the most secret agency of an unusually secretive administration will be made by Republican senators and representatives when the appropriations for the executive branch of the government are considered.

Although the commission is nearly a year old, it has given practically no public proof of the activity, it is asserted, in enforcing the laws relating to business. All complaints of unfair competition and violation of the anti-trust acts have been considered and disposed of in secret. No business concern has been called on openly to defend itself against a charge of violation.

JOHN A. KEY



Congressman John A. Key of Ohio, chairman of the house pensions committee, is the author of a bill providing for pensions for the widows of the men who died in the Spanish American war. It carries an appropriation of about \$2,500,000.

Republicans contend that the public does not know whether unfair competition is so prevalent that the commission has been swamped with complaints, or so rare that few grievances have been filed.

The commission says that about 200 complaints have been filed, but refuses to divulge disposition of specific cases. Although admitting that this secret procedure is not prohibited by the law, Republicans charge that it is contrary to the intent of the statute, which provides that when the commission is satisfied that the law is being violated it shall cite the offender to a public hearing. The commission has adopted the procedure of confidential investigation of complaints and asserts that no public hearings have been necessitated because in every case either the accused concern has abandoned the practices complained of or the accuser has withdrawn his complaint.

Compulsory Military Service Is Held Best by Secretary of War

Washington, D. C.—Secretary Garrison told the house military committee at a hearing Monday that compulsory service was the only really adequate basis on which to construct a military policy compatible with the idea of democratic government.

The secretary made the assertion merely as an expression of personal sentiment, he said, and did not elaborate on it. His statement was regarded as significant, however.

Representative Shallenberger asked Secretary Garrison if universal military obligation did not make it possible for nations to be drawn into war despite the wishes of the majority of the people.

"I do not think France or Germany would be waging war if the majority of their peoples did not favor it," replied the secretary. "No nation ever is at war at variance with the wishes of the great majority of its people."

T. R. Declines to Run.

Minneapolis—William T. Coe, of Minneapolis, announced at a meeting of Progressives Monday, receipt of the following letter from Colonel Roosevelt, in reply to a question whether the Colonel would agree to the placing of his name on the Minnesota Republican presidential ballot:

"I cannot consent to have my name listed in any primaries. What I am trying to do is to fight for straightout Americanism. I am not concerned whatever with any individual, myself or anyone else."

Parry Boom is Launched

Washington, D. C.—A vice presidential boom for Will H. Parry, of Seattle, member of the Federal Trade commission, is being quietly launched by his friends in Washington.

Those who stand sponsor for this movement contend that the Par West cannot hope to name the head of the ticket, but can reasonably ask for second place, and Mr. Parry is being put forward as a man who would command support from both wings of the Republican party.

Suffragists Win Point

Washington, D. C.—The Susan B. Anthony amendment providing for woman suffrage was reported favorably to the senate by the suffrage committee. "In our opinion, every principle upon which universal manhood suffrage rests demands the extension of its privileges and responsibilities to women," said the report. "They are subject to the laws, are taxed for the support of government, and subject to a common political destiny."

STEEL CHIEF WARNS AGAINST INFLATION

Official Says Peril in Prosperity as Well as in War.

FUTURE PROBLEMS OF NATION GRAVE

Jars and Jolts Are Promised When Industrial Conditions Become Normal at End of War.

New York—Elbert H. Gary, chairman of the United States Steel corporation, Thursday issued a statement dealing in detail with prevailing prosperous conditions in the steel and iron trade, together with a forecast for the future of that industry.

Reference is made to the European conflict in its world-wide application to economic conditions. Judge Gary calls attention to the dangers of overproduction or inflation by manufacturers and bankers, resulting from overconfidence, and the aid of the government is invoked for adequate protection of the country's industries.

"It will be admitted by all manufacturers of these products," he says, "that there is no reason for complaint at the present time as to the volume or urgency of the demand, nor in most cases as to prices received, notwithstanding the cost of production had been larger during the last five years because of increase in wages, freight charges, etc.

"Conditions pertaining to this industry reflect, more or less those of other lines and perhaps are an indication of the general situation. Certainly there are evidences which cannot reasonably be questioned of great prosperity. These satisfactory conditions exist and it now seems probable that they may continue for some months to come.

"There is a great expansion at present. I fear there is great inflation. Some of the circumstances surrounding the financial and industrial world are peculiar and not justified. There will be jars and jolts when eyes are opened and things become normal.

"What of the future? Who can say with any feeling of certainty? It will be dark and desperate. It will be thus in Europe and we in America will feel the effects to a greater or lesser extent.

"I believe the war of Europe will not be so long protracted as many, if not the most of men, predict. This opinion is based principally upon two grounds. In the first it seems apparent that little, if any, benefit to our larger country or to the world at large can result from the war except and unless it be the firm establishment of an international tribunal for the settlement of all international differences.

"The other ground for my belief is that each of the warring nations is starving for men and money both. They do not admit it, but the signs are plenty and convincing. Any nation that is prolonging the war beyond the time when it can be reasonably and honorably discontinued is slowly but surely committing suicide.

"This is an epoch. Times are serious, perhaps critical. We must be prepared for radical changes in volume, in prices and resources. There is danger of over-production, over-extension of credit and liabilities, over-confidence. We have observed this before and we shall see it again. It is possible the banks will over-exert their credits, particularly in favor of foreign interests, who offer attractive rates, but they take care of that matter for themselves. We business men should realize there is possible danger ahead in the business outlook and if we proceed with caution, however, aggressive, we will have done no harm and we may hereafter have reason for congratulation."

Steamer Victims Missing.

Parkersburg, W. Va.—The steamer Kanawha, owned by the Kanawha Packet company, struck a pier about nine miles south of here in the Ohio river and sank in 30 feet of water. The steamer carried 36 passengers and crew of 45, but Captain Brady Breyer, who landed at Meldahl's station, near where the accident occurred, expressed the opinion that all had been saved.

Since some were taken to the Ohio side and others landed on this side of the river, it was impossible to check up the list of those on board.

Blaze in Government Building

Washington, D. C.—Fire early Thursday caused minor damage in the basement of the great building that houses the State, War and Navy departments. The loss was estimated at \$2000 and was practically confined to odds and ends stored in the basement. Before the flames had been brought under control dense clouds of smoke were pouring through the corridors and out of the windows. Stories of incendiaries were circulated, but investigation showed that it was spontaneous combustion.

Two Women Shot Dead.

Marshfield, Or.—Mrs. Lena Fleming, a niece of Hale Brown, a Camas trapper and hunting guide, and Mrs. V. Woodfield, wife of a Marshfield homesteader, shot a 200-pound black bear, which they found while inspecting Mr. Bowen's traps.

The women dressed the animal, leaving the hide intact, and then carried their prize home on a 3-year-old colt, after two horses had balked at carrying bruin's carcass.

Hill's Earnings Record

St. Paul—Gross earnings of the Great Northern railway for last November were \$9,045,636, establishing a new record for a single month, it was announced at the railway's offices here Thursday.

NORTHWEST MARKET REPORTS; GENERAL CROP CONDITIONS

Portland—Wheat—Bluestem, \$1.01 per bushel; forty-fold, \$1; club, 97¢; red Fife, 96¢; red Russian, 95¢.

Hay—Eastern Oregon timothy, \$17 @17.50 per ton; valley timothy, \$14 @14.50; alfalfa, \$17; oats and vetch, \$13.

Milled—Spot prices: Bran, \$23 per ton; shorts, \$24; rolled barley, \$29 @30.

Corn—White, \$35 per ton; cracked, 38¢; yellow, 40¢.

Vegetables—Artichokes, \$1.10 per dozen; tomatoes, California, \$1.50 @1.75 per crate; cabbage, 90¢ per cwt; garlic, 15¢ per pound; peppers, 10¢ @12¢; eggplant, 10¢; sprouts, 8¢; horseradish, 8¢; cauliflower, \$1.75 @2 per crate; celery, \$3.75; beans, 10¢ @12¢ per pound; lettuce, \$2.50 per crate; peas, 8¢ @10¢ per pound.

Green Fruits—Pears, \$1 @1.50 per box; grapes, 35¢ per barrel; cranberries, \$10 @14.50.

Potatoes—Oregon, \$1.25 @1.35 per sack; Yakimas, \$1.25 @1.35; sweets, \$2.75 @3 per cwt.

Onions—Oregon buying price, \$1.25 f. o. b. shipping point.

Apples—Spitzbergs, extra fancy, \$2.25 per box; fancy, \$2; choice, \$1.25 @1.50; Jonathans, extra fancy, \$1.50; fancy, \$1.25; choice, \$1; Yellow Newtowns, extra fancy, \$2; fancy, \$1.75; choice, \$1 @1.25; Baldwins, extra fancy, \$1.50; fancy, \$1.25; choice, \$1; russets, orchard run, \$1.

Eggs—Oregon ranch, candled, 34¢ @35¢ per dozen; Oregon storage, 22¢ @23¢.

Poultry—Hens, small, 14¢ per pound; large, 15¢; small springs, 14¢ @15¢; broilers, 18¢; turkeys, live, 18¢ @20¢; turkeys, dressed, choice, 26¢; ducks, 12¢ @15¢; geese, 12¢ @14¢.

Butter—City creamery, cubes, extra, selling at 28¢ per pound; first, 26¢; prints and cartons, extra. Prices paid to producers: country creamery, 22¢ @26¢; butterfat, No. 1, 25¢; No. 2, 26¢.

Veal—Fancy, 12¢ @13¢ per pound. Pork—Fancy, 8¢ per pound.

Hops—1916 crop, 10¢ @11¢ per pound. Wool—Eastern Oregon, 18¢ @25¢; valley, 25¢ @26¢; fall lambs' wool, 25¢; mohair, Oregon, 28¢.

Casaca Bark—Old and new, 3¢ @4¢ per pound.

Cattle—Choice steers, \$7 @7.75; good, \$6.75 @7; medium, \$6.50 @6.75; choice cows, \$5.50 @6; good, \$5.25 @5.50; medium, \$4.75 @5.25; heifers, \$4 @5.40; bulls, \$2.50 @4.50; stags, \$3 @5.25.

Hogs—Light, \$6.25 @6.50; heavy, \$5 @5.50.

Sheep—Wethers, \$6 @7.25; ewes, \$4.25 @5.75; lambs, \$7 @8.25.

Farmers Are Holding Oats.

Portland—The oats market is becoming firmer with lighter offerings. Receipts have declined materially of late, and practically no oats are coming in now from east of the mountains. There has been buying in the interior for shipment eastward, and this has strengthened the ideas of farmers throughout the country. The continued Eastern demand for choice grade Northwest oats is looked for and for this reason farmers are not disposed to sell now. The spread in prices, east and west, however, is not wide enough yet to make the business very attractive to shippers at this end, although a considerable volume of business has been worked.

KILLING WHITE GRUBS

More Than \$12,000,000 Damage Done to Crops by Insects.

This Year's Brood Due to Be Very Destructive in Three Years to Corn and in Two Years to Timothy and Small Grains.

White grubs, wherever not controlled by cultural and rotation methods, have caused millions of dollars' loss this year to corn growers in northeastern Iowa, southern Wisconsin, and northern Illinois, parts of Minnesota, the southern part of Michigan, and northern Ohio; also in northeastern Pennsylvania, southeastern New York, parts of Connecticut and New Jersey. A recent survey of the infested areas in Iowa, Wisconsin, Illinois and Michigan, by government entomologists, together with reports received from the other infested states, estimates the damage to be more than \$12,000,000.

This particular species of the white grub which is so destructive in this section has a three-year life cycle and, unless controlled, will do some damage in two years and will again be highly destructive to corn, timothy, potatoes and strawberries in this region in three years.

In view of these facts the entomologists especially urge farmers in that region to begin to apply these measures this fall. The measures are of three kinds:

(1) Killing the grubs hatched in the ground by plowing and disking in the fall.

(2) Destroying the May beetles while in flight.

(3) Rotation of crops which will prevent the planting of corn in the third year after a crop of timothy, small grain, or on weed-covered land.

This rotation is recommended because the May beetles in two years will lay their eggs in such land, and the resulting white grubs unless controlled will be particularly destructive to corn or the other crops, the roots of which they will attack during the following summer.

Fall plowing next summer and fall (1916) will be especially effective in destroying grubs of the 1914 or destructive flight and should be universally practiced in the grub-infested districts.

Try to get chickens to follow plow, harrow and cultivator to reduce grubs and other obnoxious insects. Fifteen

acre fields have been cleared of a heavy infestation of grubs by permitting the poultry the run of the field during cultivation. Hogs also are useful agents in ridding a field of grubs.

Crop rotation should be practiced. Ground which is in corn or has a heavy stand of pure clover during the year the beetles are flying, which will be 1917 in the infested area referred to, will ordinarily contain few grubs since the beetles will not seek such land for laying their eggs. The beetles prefer land in small grains, timothy, or covered with weeds for egg laying. Land which is in oats during the flight of the beetles will contain many grubs, but if clover, which is one of the least susceptible crops, follows, the grubs will scarcely injure that crop.

As to this rotation, it is desirable to so arrange the crops that the least amount of land will be in timothy and small grain the year the beetles (1917) are abundant, and the following year (1918) to plant corn on corn ground, and use for small grain and timothy the ground which was in these crops the previous year.

WATCH YOUNG PIGS CLOSELY

Young Animals Take Cholera Easily If Exposed to Infection—Use of Serum is Favored.

Cholera frequently makes its appearance among pigs shortly after weaning time, especially where cholera existed on the premises the year previous. Sows that have been vaccinated and have survived an outbreak share their immunity with the young pigs as long as these are nursing, but when the pigs are taken away from the sows, and this protection is no longer afforded, the pigs take cholera very easily if exposed to any infection lingering on the premises from the previous outbreak.

If signs of cholera make their appearance make preparations to have the single treatment administered without delay. From fifteen to forty cubic centimeters of serum for each pig will be required. The amount depends upon the size and condition of the pigs.

MILK MACHINES SAVE TIME

Do Not Affect Milk Flow, According to Tests Made at Geneva (N. Y.) Experiment Station.

ATTACHING WIRES TO TREES

First Nail Wooden Strip to Tree and Then Fasten Wires to Strip—Grow Some Fence Posts.

In attaching fence wires to ovens wire fencing to trees, nail a strip of wood from one to two inches thick to the tree. Then fasten your wire with staples to the strip of wood and not to the bark of the tree itself. If the wires are fastened directly to the bark of the tree the tree will grow over the wires and over the wound and seriously mar the tree and shorten its life.

Trees make good fence posts. I know of no cheaper fence posts than those secured by planting a row of



poplar trees eight to ten feet apart, or closer, along the line where you want a fence. In a short space of time, says a writer in Farmers' Guide, you will have a line of fence posts and a beautiful windbreak at small expense. These live trees will last for more than the lifetime of the owner and in many respects are superior to the ordinary fence posts and cheaper.

ANIMAL FOOD IS ESSENTIAL

To Secure Best Egg Yield Poultryman Must Supply Fowl With Green Cut Bone or Milk.

If the best egg yield is to be obtained animal food in some form must be supplied during the fall and winter months. During spring and summer, fowls having range will obtain animal food in the form of bugs and worms, but when the frosty days come and this form of animal food can no longer be obtained, the poultryman must supply this element in the ration by the feeding of green cut bone, beef scrap or milk.

If to be obtained, fresh bone from the butcher is not only the cheapest but the best animal protein food that can be obtained. Bone is rich in protein, fat and minerals. It should always be fed while fresh, especially if the weather is at all warm, since it spoils quickly, and the feeding of tanned bone is always attended with danger.

If it is impossible to obtain bone, beef scrap will supply the hens with the needed animal protein. Beef scrap is a product of the packing houses, and is the residue from tallow and lard rendering, thoroughly cooked and ground.

Cracklings can sometimes be purchased from local butchers at a price much less than that charged by dealers for commercial beef scrap. These are identical with beef scrap in food elements, and it is always a matter of economy to purchase and feed them if possible.

Milk is also an animal protein food. Milk, however, is not sufficiently rich in protein to entirely replace bone or beef scrap. Where milk is fed, it is customary to reduce the proportion of bone or scrap in the ration one-half. Milk should be fed always sweet or always sour, since the changing from one to the other will likely upset the fowl's digestion.

Curried Chickens.

Drain and wash 25 oysters. Make on an ordinary pan-frying griddle. Throw the oysters, three or four at a time, on the griddle and brown on both sides. Lift lightly and place in a double boiler, which stands beside the griddle. When all the oysters are cooked add to them one tablespoonful of flour, one-half tablespoonful of salt, one tablespoonful of curry powder and a dash of cayenne pepper. Stir until the ingredients reach the boiling point and add one tablespoonful of lemon juice and one small onion grated.

Spanish Rice.

Have ready a saucepan in which are two tablespoonfuls of nice hot drippings. Throw in a half cupful of well-washed rice and toss about until nicely browned. Add one sliced tomato, one sliced onion and a clove of garlic and brown slightly. Cover the whole with hot water, season with salt and pepper. Cover and let the rice cook thoroughly, adding more water as needed. Do not stir, as the beauty of it lies in the plump brown unbroken kernels.

Orange Shortcake.

Make a rich biscuit dough and roll about half an inch thick. While it is baking peel three large oranges and break them into sections, or cut crosswise in thin slices. Cover with a cupful of sugar and let them stand until the cake is done. Split the latter and spread each half with softened butter. Arrange the sugared orange slices between the cake and on the top. Serve warm.

Paprika Potatoes.

Select large potatoes for baking. As soon as done slice crosswise, once each way to the depth of an inch. Turn up the ends of the skin loosened and with a fork loosen the potato well inside; season with salt and add a generous piece of butter, plenty of paprika. Stand in the oven for a moment and serve.

Mixed Lamb With Peppers.

Add one shredded sweet pepper to remnants of cold lamb which have been chopped fine. Put two tablespoonfuls of butter in a hot frying pan, add the lamb and peppers, season well and dredge thoroughly with flour. Then add enough stock to moisten. Serve on small squares of buttered toast.

NEED CARE IN COOKING

CEREALS MUST BE PREPARED WITH EXACTITUDE.

To Bring Out the Full Food Value of the Grain Requires Skill and Thought on the Part of the Housewife.

We have no fault to find with the many excellently prepared and so-called cooked cereals which from time to time are found appetizing and agreeable in appearance, but there is also need of cereals which require long-continued cooking to extract the full value of the grain and bring it to a delicious creaminess, in this class are oatmeal, wheat, hominy, rice and corn. By whatever name the various ground preparations are called, they all need continued, intense cooking to burst the starch cells, soften the surrounding husk tissues, and make them thoroughly fit for human food.

Cracked wheat is a coarse form of wheat with a particularly nutty flavor. So-called "whole" or "pinhead" oatmeal has advantages over the more usual "rolled" form. Good hominy, which is now no longer prepared with lye, is another breakfast food which should be more frequently used. Cornmeal, although fallen into disrepute and considered common, perhaps, is one of the best of cool weather cereals. It is rich in starch and fat and thus in heat-producing qualities.

Oatmeal is the one cereal containing the largest amount of protein or muscle-forming nutriment. That is, it is comparable to meat or any cereals, and contains less starch. It is therefore, perhaps, the cereal which should be most frequently given to the growing child. The whole grain should be soaked all day and then steamed several hours, but in this form it furnishes a splendid and sufficient breakfast cereal.

Next to oatmeal comes wheat with a higher per cent of starch. It should, however, be used in as nearly the natural state as possible—that is, the cracked grain with the outer coat remaining in which are stored the important mineral elements which make bone and the best kind of tissue. Hominy is almost entirely starch and therefore needs the most perfect cooking in order that the starch shells may be adequately burst and cooked.

For all of these cereals either a steam cooker or a fireless cooker is preferable. Given a half hour's quick boiling at night they may be placed in the fireless cooker, preferably with the heated radiator under them, and allowed to cook slowly with the retained heat of the fireless. Sufficient water should always be put on them to allow perfect swelling of each grain. Such cereals, when properly cooked, are not a "mush" but of a uniform, creamy consistency. It may take time rather a little more effort to cook cereals properly, but the effort is more than repaid in the quality of the food. The cool weather cereal should be a point of special care with the housewife.

Curried Chicken.

For curried chicken prepare one large frying chicken by jointing it in the usual way. Put two ounces of butter into the frying pan and add three sliced onions, one chopped apple and the chicken. Fry all a delicate brown, then add one pint of white stock in which a dessertspoonful of curry powder with a tablespoonful of flour have been blended. Let all simmer for half an hour, remove from the fire and add a tablespoonful of lemon juice and four tablespoonfuls of cream. Serve on a hot platter with boiled rice heaped in the center, the chicken arranged around it and the gravy poured over it.

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