



ANNETTE AND FERDINAND.

A long time ago, in a doll house, here lived a little lady doll, whose name was Annette.

Now Annette's little mother decided that it was not well for Annette to live alone, and one morning she went to a store and bought the manliest doll she could find.

Ferdinand, for that was the name they gave him, was provided with a black dress suit and a dressing gown.

The next day they were married. Annette wore a white tulle dress, with tiny white flowers in her hair.

I am sorry to say that he did not wear a hat, for there was not one to be found that looked at all manly.

But one morning Ferdinand did not get up to build the fire, and Annette said that she would not build it if she stayed in bed all day.

The next morning Ferdinand and Annette did not get up until the rising bell rang.

"You are looking very charming, my dear," said Ferdinand, and Annette smiled very sweetly.

Then she served a most wonderful omelet which looked very much like a daisy.

"Dat am a daisy omelet, Mas' Ferdinand," she said, "an' it sure am good."

Then one night Annette sat up all night and waited for Ferdinand, and he did not come home.

"Why, where is Ferdinand?" she asked, and then she ran to a corner in the room that Annette could not see.

The Chinese pupil reciting his lesson turns his back on the tutor.

SCORED HEAVILY ON PRINCE

Beau Brummell's Remark Left Him Master of Situation, but Victory Was a Costly One.

The greatest dandy and top of modern times was George Brummell, known as Beau Brummell.

To be a dandy is not generally considered the first mark of being a brave man, but Beau Brummell gave instant proof that he was not only a great dandy but a great man as well.

The news of the rupture between the prince and the dictator of fashions had spread, and there were not a few who gathered in the hopes of a passage at arms between them.

It happened that Sheridan and Brummell met the prince and his party. With princely ostentation the royal personage called Sheridan aside and spoke to him, pointedly ignoring Brummell, who stood by.

With a gesture of indifference Brummell lifted his glasses to his eyes and, indicating with a slight wave of his hand the person to whom he referred, he asked in a clear but languid voice the famous question:

"Sherry, who's your fat friend?" Brummell spent the greater part of the remainder of his life in Calais, an outcast, a broken man.

Came Handy in His Line. "There is nothing like sleep," remarked a chance acquaintance to the newspaper man as he sized up the belated sleepers in a New York subway car.

Important Russian Industry. The production of wood pitch and tar is a highly important industry of the timber districts of Russia.

The law in Switzerland protecting rare plants is so strict that to be found in possession of specimens illegitimately collected is a penal offense.

The ten countries with the largest population are, in the order named, China, India, Russia, the United States, Germany, Japan, the United Kingdom, France, Italy and Austria.

The largest volcano crater in the world is in Asoyan, in southern Japan. It measures 14 miles across one way and more than ten miles the other.

A flash of lightning lights up the ground for one-millionth of a second, yet it seems to us to last ever so much longer.

Pale Eyebrows. Pale eyebrows and lashes make a face expressionless. They can be coaxed into a better growth by rubbing the eyebrows nightly with vaseline and applying to the roots of both the eyebrows and eyelashes a tonic made by mixing five grains of sulphate of quinine, with one ounce of sweet almond oil.

Of Course Not. "That doctor claims to have discovered an entirely new disease."

The planet Venus is so shrouded with dense clouds that astronomers are unable to study its surface.

Bronze Lions on Grant Memorial in Washington Arouse Criticism



This is one of the four bronze lions on the Grant Memorial being erected in Washington that are said to be copies of those on the Nelson monument in Trafalgar square, London.

German Writers of Note Appear Two at a Time

"It is a striking coincidence that the most significant figures in the history of German literature have appeared upon the scene two by two.

"After the literary life had lain in catalepsy for many generations it was reawakened in the eighteenth century through apparently antipodal forces which may perhaps be most fittingly brought to mind by the mention of Klopstock and Lessing.

"Although in the ensuing century the catalogue of the poetae Germaniae grew to an unexampled magnitude, its best-known names at successive periods stood in contrasted couples: Kleist and Korner, Uhland and Hauff, Heine and Lenau, Gelbel and Freiligrath, Grillparzer and Heibel, Ruter and Scheffel, Freytag and Keller, Heyse and Spielhagen, Wilbrandt and Wildenbruch, Maritt and Werner, and, if the truth must be confessed, Hacklander and Gerstacker.

The law in Turkey is unlawful to seize a man's residence for debt, and sufficient land to support him is also exempt from seizure.

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Poultry Hints

The person who is "dead earnest" in his poultry work, who never shrinks duty, who never omits the details, who never becomes discouraged, is the one who as a rule succeeds.

When buying any kind of chick feed always be sure that it is free from mold or mustiness, for otherwise it will cause digestive troubles followed by severe losses in most cases.

If you do not have dry mash before your hens at all times, try keeping bran before them. Let them eat all they want of it in connection with the other foods.

A kerosene solution put in a container where the hens will have to step in it, will prevent scaly leg, or will help to cure it if your chickens are already afflicted.

Never set eggs laid by specimens which are not strong and healthy, or from pens headed by unhealthy males. The profit all comes from the stock which is strong and vigorous, and strong chicks do not come from weak parents.

Fix nests in out-of-the-way places for the turkey hens and they will frequently lay in them, where the eggs can be taken care of, instead of stealing their nests in places difficult to find.

Don't allow your chicks to sleep on the floor, below the roosts. Teach them to make use of the roosts. Crowding in the corners on the floor may start colds and other troubles, while layers that sleep this way very soon become anti-layers.

You can't buy \$1 cockerels and improve your stock, as no breeder will ship you quality at this price; but pay \$3, \$5 or \$10 for something good, and you will be pleased with such purchases.

ALL THE SAME

DOES YOUR WIFE OBJECT TO YOUR GOING OUT TO THE CLUB EVENINGS?

NO MORE THAN SHE DOES TO MY STAYING HOME OR ANYTHING ELSE FOR THAT MATTER.



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SANDWICHES OF MANY KINDS

Some of Them in the Nature of Departure From the Well-Known Fillings Generally Used.

Olive Sandwiches.—Thin slices of bread evenly buttered, cut hexagon shape. Between each two slices place a layer of neufchatel cheese mixed to a paste with equal quantities of cream and salad dressing and covered thickly with chopped olives.

Fig Sandwiches.—Thin slices of bread cut in fancy shapes and buttered, with fig filling between each two. The fig filling should be prepared as follows: One-half pound finely chopped figs, one-third cupful sugar, one-half cupful of boiling water, add two tablespoonfuls of lemon juice. Mix these ingredients and cook in a double boiler until thick enough to spread.

Chicken Salad Sandwiches.—Between two thin, oblong slices of bread, buttered, place a layer of chicken salad on a lettuce leaf. In making chicken salad for sandwiches chop the chicken and celery much finer than for ordinary purposes.

Ham Sandwiches.—Chop ham very fine and season with mustard, make into a paste with melted butter, spread between two thin slices of bread, thinly buttered.

German Sandwiches.—Mix equal parts of cream cheese and chopped walnut meats with French dressing. Spread between thin slices of bread.

Russian Sandwiches.—Stir grated cheese into mayonnaise and spread between thin crackers.

SOUR BEEF WITH DUMPLINGS

Recipe Which Will No Doubt Find Favor With Anyone Who Is Moved to Try It.

Put three to four pounds of beef (the round is best) in a bowl and pour over it sufficient vinegar to cover. Set aside for 24 hours, turning and basting frequently. Brown two large onions, chopped fine, in two tablespoonfuls butter. Place meat in roasting pan, pour over it the brown onions and the vinegar in which it was soaked; add a few cloves, a blade of mace and a bit of allspice. Bay leaves and lemon peel may be added if desired. When browned and thoroughly cooked the liquor should be strained and thickened either with flour or grated ginger snaps.

Potato Dumplings.—Cream a piece of butter the size of an egg, add yolks of two eggs, half cupful stale bread crumbs and a cupful of cold boiled potatoes; put through the ricer; season with salt and nutmeg, and, lastly, add the beaten whites of the eggs. Make into small dumplings and drop into the boiling liquor in which meat was cooked, and boil, closely covered, for ten minutes.

Noodled Ham.

Make the noodles by beating one egg with a saltspoon of salt till very light. Add as much flour as it will require to make a stiff dough. Roll thin, cut in narrow strips, shake them out, then break or cut in pieces when dry. Put two cupfuls of them in stewpan, cover with boiling water and boil ten minutes. Chop enough boiled ham to make a large cupful. Butter an earthen dish, drain noodles and alternate layer of ham and noodles, with ham for the last layer; beat two eggs, add one cupful of cream or rich milk and pour over top. Cover with layer of crumbs and dots of butter. Bake a delicate brown and serve in dish in which it was baked.

Apple and Honey Pudding.

Four cupfuls raw apple cut in small pieces, two cupfuls bread crumbs, one-half cupful hot water, two teaspoonfuls butter, two teaspoonfuls cinnamon and one-half cupful honey. Put a layer of the apple in a well-buttered pudding dish; then a layer of crumbs. Mix the honey and hot water. Pour part of this over the crumbs, sprinkle with cinnamon and dot with a few bits of butter. Fill the dish with alternate layers of apples, crumbs, honey, etc., having a layer of crumbs on top. Cover and bake 45 minutes. Serve with cream.—Mother's Magazine.

Potato Caramel Cake.

Cream together two cupfuls granulated sugar, two-thirds cupful of butter and yolks four eggs; add one cupful hot mashed potato and one-half cupful of milk, one teaspoonful each clove, cinnamon and nutmeg, one cupful grated chocolate, two teaspoonfuls baking powder in two cupfuls flour, and last stir in lightly the whites of eggs and one cupful broken or chipped English walnuts.

Hot Fricassee.

Cut into small pieces the remains of a roast, either beef, lamb or veal, put into a frying pan, dredge thickly with flour. Season with salt and pepper, cover with cold water and cook gently. Serve very hot with mashed potatoes. At this time of the year potatoes are much nicer mashed or scalloped than boiled. They go farther also.

Chili Salad.

Half a green sweet pepper shredded, one whole tomato skinned and cut in thin slices, half a large cucumber peeled and sliced, French dressing with a drop or two of onion juice. Arrange on a lettuce leaf and serve.

Spaghetti Salad.

Take spaghetti, boil in salted water until tender, then drain after running through cold water, and some chopped celery and pimento. Make a dressing, one tablespoonful lemon juice to three of oil with a little salt.

Chocolate Cake.

One cupful sugar, one-half cupful butter creamed, add one egg unbeaten, one cupful milk with teaspoonful soda dissolved in it, one teaspoonful vanilla. Put one-half cake chocolate, one-half cupful milk, one half cupful of sugar on fire to melt. When cool add to rest and two cupfuls bread flour. Beat well and bake in sheet tin. Frost with frosting made with confectioner's sugar and hot water thick enough to spread.

Southern Sugar Sweets.

Peel sweet potatoes and slice in three-quarter inch slices enough to fill a medium-sized baking dish. Just cover with cold water. Pepper and salt the top and sprinkle about one-quarter cupful of sugar over the whole and just a dash of nutmeg. Melt a good teaspoonful of butter, and pour over the whole. Bake till soft and browned on top.

HELPS THE HOUSEWIFE

"SCRUBBING CHARIOT" A DEVICE WORTH COPYING.

Not Only Saves a Great Many Steps but the Work Can Be Done With Much More Ease and Comfort—How to Make It.

(Prepared by the United States Department of Agriculture.)

One of the many labor-saving devices made and demonstrated by the farm women under the direction of the woman agents of the department of agriculture in the South, with the cooperation of the state agricultural colleges, is the "scrubbing chariot." This consists of a comfortable padded frame on rollers which enables the housewife, in wiping the floor, to do the scrubbing with more ease and comfort and save a great many steps. It may be built at a very small cost, the material needed consisting of a 3/4-inch plank, 20 by 10 inches, 2-inch strips for the sides, which should be 3 1/2 inches long by 4 inches wide, and a front piece of the same material 20



inches long and 4 inches wide. An ordinary soap box can be used for this by cutting down the size to about 5 inches high and knocking out one side. The padding for the bottom of the chariot may be made of burlap. Tack this around the inside of the chariot and place the whole thing on four rollers. Place a soap dish on one side and a little rack for the scrubbing brush on the opposite side. This contrivance, it is estimated, costs about 47 cents.

Linoleum Out of Carpet.

Clean the carpet thoroughly, then turn it worn side down and tack. It will be better to tack it right on the kitchen floor if you could get along without the kitchen for a few days. Otherwise, tack on some floor that will not have to be used every day. Then put on a coat of any good floor paint, let dry thoroughly, finish with a coat of good linoleum varnish. This will give you a floor covering that will be very easy on your feet, and impervious to water so long as the paint lasts. And the worn spots can be repaired as needed. This will, of course, give a paint color. After the paint and varnish have thoroughly dried the carpet can be rolled very carefully and loosely to move it to the kitchen, but the best way is to paint it right in the kitchen so that it will not have to be moved, for the rolling is liable to crack the paint and so make it less impervious to water.—Ohio Farmer.

Cornmeal Mush.

Four cupfuls of cornmeal, one tablespoonful salt, four quarts water. Put the top of double boiler on with the four quarts of boiling water; add cornmeal, slowly stirring all the time. Add salt, and when thick boil two hours in double boiler (this is prepared while getting dinner the night before). Use what you need for breakfast. Then add one cupful of grated strong American cheese; beat until well mixed, pour into greased pan and set aside for luncheon. Then cut in half-inch slices and brown on hot griddle.

Dainty Eggs and Bacon.

Butter a baking dish or platter, or individual ramekin dishes. Break each egg into a cup and drop into baking dish, sprinkle with salt and pepper, bake in a moderate oven for five minutes for soft-cooked, and ten minutes for hard cooked.

Lay thin slices of bacon on a hissing hot frying pan. When transparent, turn. When dry and crisp, drain and dry on brown paper. If you have the time place thin slices on broiler and cook over dripping pan in hot oven.—Dallas News.

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