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WASTE LAND MADE FERTILE
Remarkable Results Have Followed Experiments Only Recently Undertaken in Egypt.

As an indication of the ultimate outcome in the great delta of Egypt, where 1,500,000 acres of wash salt land awaits development, toward the end of 1912 about 800 acres of absolutely waste land at Bahis were taken in hand. The land was so heavily impregnated with salt that for ages nothing had grown on it. A scientific system of irrigation and drainage was laid out, under direction of Lord Kitchener, at a cost of \$50 an acre, and it was then handed over to the fellahs in five-acre plots for cultivation. Last year the land was washed and a crop of rice was grown, giving a satisfactory yield. After the rice crop the salt distribution was measured, and the percentage was considerably reduced. To the great astonishment of the fellahs and visitors, a permanent result had been achieved in one year, which under the ordinary system prevailing in the country would have taken three or four years to accomplish. Cotton is now, therefore, being satisfactorily grown on a fair proportion of this area, and it is expected that it will bring from \$75 to \$100 an acre.

Sunlight Intensified
By Reflection from Ocean Beach and Desert Sand uncovered by Follies, Winds and Mineral Lutes, Poisonous Dust, all bring Eye Troubles in their wake—Granulated Eyelids, Red, Itching, Burning, Tired and Watery Eyes, Impaired Vision and Eye Pain. Reliable Relief is found in Murine Eye Remedy, Mild and Harmless. If you wear Glasses, use Murine Eye Remedy. Feels Fine. Acts Quickly. Is an Eye Tonic compounded by Oculists—not a "Patent Medicine" but a "Science of Physicians' Practice" for many years. Now dedicated to the Public and sold at 50c per Bottle. Murine Eye Remedy in Ascorbic Tubes, 25c and 50c. Sold by Druggists. For Books, write to Murine Eye Remedy Co., Chicago.

"Kismet"
"Kismet" is an Arabic word meaning "fate," or "it is fated." A belief in predestination is one of the fundamental principles in the Mohammedan faith. Not only a man's fortune, but his deeds, and consequently his future reward or punishment, are, according to this faith, irrevocably, and thus unavoidably, pre-ordained—a doctrine which, no matter how great, he accepts the situation calmly, merely saying "Kismet"—"it is fated."

With better babies appearing every year some of these times they will really be good enough to eat, as their dotting mothers declare.

Putnam Fadeless Dyes guarantee satisfaction.

In the new scheme of modern warfare there seems to be no place where the war correspondent can lay his head.

A regiment of dentists could be guaranteed to kill. For life with these extractors is one steady, grinding drill.

With advances reported in the price of bonbons, it looks as though the war had finally hit the high cost of living.

In the present war about the only thing yet to use the aeroplane successfully is the price of foodstuffs.

How can the housewives can their fruit with sugar so high? They can't can, can they?

It is reported that a typhoon hit the Japanese fleet. The Berlin dispatches will doubtless refer to this as another proof of "Meinself and Gott."

Most Skin Trouble Readily Overcome
The Active Principle of a Famous Remedy Works Wonders.



Many people have marveled the way S. S. S. overcomes skin troubles. The explanation is the fact that S. S. S. works in the blood and the blood is really a most intricate and extraordinary mass of arteries and veins upon which you solve the mystery.

When you come to realize that the skin and the flesh beneath are composed of a network of tiny blood vessels you solve the mystery.

There are wonderful medicinal properties in S. S. S. that follow the course of the blood stream just as naturally as the most nourishing food elements.

It is really a remarkable remedy. It contains one ingredient, the active principle of which is to stimulate the tissues to the healthy secretion of the essential nutrient. And the medicinal elements of this matchless blood purifier are just as essential to well-being as the most nutritious elements of the meats, grains, fats and sugars of our daily food.

Not one drop of mineral or drug is used in its preparation. Ask for S. S. S. and get instant relief. Write for our free literature and see how we can help you. S. S. S. is sold by all druggists and is the most famous of all. Write for our literature. S. S. S. is sold by all druggists and is the most famous of all. Write for our literature.

PEACE IS SOUGHT

Kaiser Asked to Discuss Terms to End European War.

Great Britain Declared to Oppose Temporary Truce—France Unwilling at Present.

Washington, D. C.—Emperor William has had under consideration for several days, an informal inquiry from the United States government as to whether Germany desires to discuss terms of peace with her foes.

Up to a late hour Monday no reply had come, but on its tenor depends to some extent whether the informal peace movement inaugurated a week ago can be pursued further with Great Britain, France and Russia.

The inquiry was not a formal one, such as President Wilson's original tender of good offices, but was an effort of an official character to determine whether Germany's reported willingness to talk peace was based on fact.

The chronology of the peace movement was revealed after a conference of officials, diplomats and others directly concerned in the incident.

The story of the seven days of peace talk, as told by some of the principals, is as follows:

"On Saturday, September 5, Count von Bernstorff, the German ambassador, dined with James Speyer, the banker, at the latter's residence in New York. Oscar Straus, American member of the Hague tribunal and former cabinet officer, was present.

The course of the evening, as the conversation turned to the subject of peace in Europe, the German ambassador said that, while he had no advice from his government since leaving Berlin, he recalled a conversation with the Imperial chancellor there, in which the latter said he believed the emperor would be willing to discuss measures of peace through mediation.

Previous to the ambassador's conversation with the chancellor, Emperor William had already acknowledged President Wilson's tender of good offices, but had been non-committal as to its acceptance. Mr. Straus immediately asked the German ambassador for permission to repeat the conversation to Secretary Bryan at Washington.

Count von Bernstorff gave his consent.

Millions in China in Need Because of Flood

Washington, D. C.—Twelve months' famine, which only outside aid can avert, faces the Kang Tung and Kang Si provinces of China, which were devastated by flood in July, with a loss of 3000 lives and more than 100,000 homes.

Consul General Cheshire reported from Canton that more than 3,000,000 people suffered losses and many millions would need food until the next harvest.

"In many places whole villages have been blotted out, inhabitants and all," says the report. "The loss of life may never be known, but the suffering caused is appalling. The West river still, at the end of July, is exceedingly high, the fields and lands are under several feet of water. Banks require rebuilding, houses re-erecting, fields to be pumped dry for planting. Taxes are remitted and other government aid is given, but even thus, the people have lost all and stand helpless."

"At first we hoped the water might recede more rapidly and fields be available for the second planting. This now appears not to be possible. In such event the people face a 10 or 12 months' famine.

"This is only the beginning. What the near future has in store only God knows. Help is needed now. Delay cannot be long if these people are to be saved."

Spain Remains Neutral.

Paris—A dispatch to the Havas agency from Madrid says that Eduardo Dato, the Spanish prime minister, made the following statement Monday:

"Spain has contracted no engagement and will remain neutral until the end of the war."

The correspondent says the statement was made in reply to reports in foreign newspapers concerning Spain's position, which had led to the belief that Spain intended to intervene in Germany's favor in case of necessity.

Belgians Attack Germans.

London—A sharp engagement took place Monday near Alost, according to a Reuters dispatch from Ostend, between a detachment of Germans and a column of Belgian volunteers, supported by civic guards with machine guns mounted on motor cars. The German losses were serious, and seven wagons with a field kitchen were captured. The Germans are entrenching at Orroir, near Renaix.

In the fighting at Dixmude, four Belgians were captured and 24 were wounded.

Big Battle in Africa Is Thought Inevitable

London—A dispatch to Reuters' Telegram company from Nairobi, British East Africa, says a strong force of Germans from German East Africa crossed the border at Mohoro and occupied Karungu, and is now advancing on Kisumu.

"British forces," the correspondent adds, "have been dispatched from Kisumu and from Port Florence, on the northeastern shore of Lake Victoria Nyanza, to check them."

German Sees Long War.

Rotterdam—A dispatch received here from Berlin contains the comment of a military writer in the German camp on the situation in the western theater of war and the retirement of General von Buelow. "It is necessary to remind the public," says the writer, "that the road to the goal is still long and that we are merely at the beginning of making sacrifices and undergoing suffering."

Peace Must Be Permanent Declares English Official

Washington, D. C.—Two developments of the highest importance in connection with preliminary peace negotiations which have been in progress here have taken place.

First—President Wilson received a communication direct from the emperor of Germany protesting against the use by the allies of practices contrary to the laws of war, deploring the shedding of blood and the destruction of property through a war brought on by the German empire and intimating a desire for peace.

Second—Sir Edward Grey, minister for foreign affairs of Great Britain, sent a reply to the informal peace overtures made on behalf of the German ambassador to the United States, through Oscar Straus, of New York, and Secretary of State Bryan, to the representatives here of the allies' government.

The message of the German emperor is under date of last Friday. On the same day Dr. Van Bethmann-Hollweg, chancellor of the empire, advised Count Von Bernstorff, the German ambassador here, that Germany had not gone into the war for further additions of territory.

It is apparent there is a movement on the part of Germany to obtain peace on the basis of the present war status quo.

To place on the allies responsibility for the war.

To relieve Germany of the charge of wanton destruction of life and property.

To explain that the wiping out of the city of Louvain was necessary, as a result of the conduct of the Belgians.

As establishing the character of the warfare conducted by the allies, the emperor refers to the use by them of dum-dum bullets, abundant proof of which, according to his letter, exists.

Sir Edward's reply was made to Count von Bernstorff in the course of a conference in accordance with the mediatory role which he has assumed. Secretary Bryan will acquaint the German ambassador with the nature of Sir Edward's response. This probably will lead to another conference in the next few days.

It now will be for the German ambassador to drop the informal character of his presentations and if he really is acting in accordance with the instructions of his government, to make representations under which the president and Secretary Bryan can proceed with their efforts to terminate the war.

The British communication is significant in several aspects.

It says that Great Britain, quite as earnestly as Germany, is willing to move for the termination of the war. This in spite of the fact that Germany has won a succession of victories on land.

It shows that Great Britain is determined to insist that Germany compensate that little nation for the terrible losses in life and property which she incurred in the defense of her neutrality.

The reply of Sir Edward Grey undoubtedly was made after consultation with France and Russia.

Germans Deny Mining of North Sea; Ports Open

New York—Count von Bernstorff, German ambassador to the United States, denies that there are mines in the North Sea. German ports are not blockaded, he declared, and neutral ships can enter them and can replenish their coal supplies in these ports, as there is no embargo on bunker coal.

"Neutral ships which wish to enter ports in the North Sea must go to a point ten miles north of Heligoland, where they will find German pilots to take the ships into the harbor," he said. "Harbors in the Baltic can be approached directly and there are pilots before every port."

The ambassador gave out an extract from a letter from the British minister to his son, who is in a cavalry regiment of the guard, as follows:

"In every village there are bombs and we have to make people drink water they offer us. They are trying to poison us."

British Recruits 300,000.

Washington, D. C.—The British embassy received from the London foreign office the following dispatch:

"There is increasing enthusiasm for recruiting in Great Britain. Three hundred thousand men have joined the regular army since the war began. The eagerness to enlist has grown rapidly since British troops have actually been engaged with the enemy."

Another message officially denies that the British cruiser Bristol had been disabled in an engagement with an unnamed German ship in southern waters.

Kaiser Cables Wilson.

London—The Kaiser has cabled to President Wilson. It was stated in a Copenhagen dispatch received by the Chronicle, protesting against the alleged use of dum dum bullets by British troops on the continent. It was stated his majesty's message also denounced in general the Belgians' participation in the war, and declared the Germans were compelled to act drastically against them on account of atrocities against the Germans. For the destruction of Louvain he was quoted as expressing regret.

Belgium Will Aid Families.

New York—Fifteen cents a day will be paid by the government of Belgium to every Belgian woman in America whose husband is with the Belgian army. If she has children, she will receive, in addition, 5 cents a day for each child, which will be increased to 10 cents a day in case the husband be slain. Pierre Maille, the Belgian consul general announced Saturday. This applies to all families of soldiers, regardless of their financial situation.

Lassen's Violence Grows.

Redding, Cal.—Lassen Peak continued in a state of eruption Saturday, two violent disturbances occurring, which were pronounced the greatest of the series of 42 since last May. Clouds of ashes descended at Mineral, 10 miles from the peak. Several persons reported that they had seen flames emanating from the crater, but the forest bureau's observer, stationed not far from the crater, said he saw no fire.

NORTHWEST MARKET REPORTS.

Portland.

The strong demand for Northwest corn flour to be shipped to the eastern seaboard is the dominant feature of the market. Figures as to the quantity sold in the past few days are not available, but grain men estimate that between 150,000 and 200,000 barrels have been sold to go from Portland alone. It is not known how much business of this character has been put through on the Sound, but the volume is believed to be large.

It is conceded that the extent of the business at present is limited only by the transportation facilities from this port. Several of the interior mills are trying to get space on the Portland-New York steamers, but have learned that all the space is sold ahead.

There is also the question of the Pacific Coast flour, when it reaches the east, will be transhipped to Europe without delay. The English government for a week past has been buying an indication of the size of the crop. In the Ballston, Sherwood, Dalles, Wodburn, St. Paul, Mt. Angel, Silverton, Monitor, Marquam and Newberg districts the returns show the wheat crop in the valley is decidedly shy of last year's quantity.

The rain was general throughout the valley and throughout the wheat harvesting. As there is an abundance of pickers this year, growers have no fear of the weather.

Wheat—Bids. Bluestem—\$1.11. Fortyfold—.97. Club—.95. Red Russian—.95. Red life—.95.

No. 1 white feed—.28.00. Brewing—.25.00. Bran—.24.50. Shorts—.24.00.

Wheat—Spot prices. Bran, \$28.50 per ton; shorts, \$29.50; rolled barley, \$28.

Corn—Whole, \$38 per ton. Hay—Old limothy, Eastern Oregon, \$12@13; new-crop timothy, valley, \$12.50@13; grain hay, \$8@10; alfalfa, \$11@12.

Eggs—Fresh Oregon ranch, case count, 28@30c; candled, 32@34c. Turkeys—Prime, 14c; choice, 15c; ducks, 10@12c; geese, 10c.

Butter—Creamery prints, extras, 35c per pound; cubes, 31c; storage, \$4.50 per cwt.

Pork—Block, 12 1/2c per pound. Veal—Fancy, 13@13 1/2c per pound. Onions—Yellow, \$1@1.25 per sack. Green Fruits—Apples, new, 50c@60c; peaches, 14c; plums, 50c@51; watermelons, 80c@90c per hundred; pears, 50c@51 per box; grapes, 75c@81.25 per crate.

Potatoes—Oregon, \$1.35 per sack. Cattle—Prime steers, \$6.75@7.10; choice, \$6.50@6.75; medium, \$6.25@6.50; choice cows, \$5.75@6.00; medium, \$5.25@5.75; Heifers, \$5.50@6.25; Calves, \$6.00@6.50; Bulls, \$3.00@4.75; Steers, \$4.50@5.75.

Hogs—Light, \$9.00@9.20; heavy, \$8.00@8.20. Sheep—Wethers, \$4.00@5.25; Ewes, \$3.50@4.50; Lambs, \$5.00@4.50.

Seattle.

Not yet has the peach trade reached a level which will show better profits to the grower or a scarcity, although the past two or three days would give this indication. The market at 40c for best Elbertas was firm, and predictions for the coming week include both higher and lower levels, but the fact remains that Wenatchee has not the quantity of Elbertas, lemon and Italian clings and Simmons seedlings or Muirs, and Cashmere has just started its Elbertas into market. The canyon districts of eastern Washington have scarcely commenced to market their product. Much of this stock is due to show next week. The Simmons seedlings have always been rated at a higher quality and price level than the Elbertas. There is a large amount of excellent canning fruit in these coming shipments, and any rapid recovery from the extremely low prices in peaches is doubtful at this time.

Good shipping pear stock is scarce, and the market hardened to \$1@1.50. It is now regarded as probable that this fruit will reach a high level for a finish, not to be weakened until the coming of the Idaho canning stock in October.

The egg market looks steady. It was reported on the street that some of the jobbers had been price cutting to ship their oranges. \$6.75@7.10; choice, \$6.50@6.75; medium, \$6.25@6.50; choice cows, \$5.75@6.00; medium, \$5.25@5.75; Heifers, \$5.50@6.25; Calves, \$6.00@6.50; Bulls, \$3.00@4.75; Steers, \$4.50@5.75.

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WORTHY HIGH PLACE DO ONE THING AT A TIME

ARTICHOKE AN IMPORTANT ITEM ON THE MENU.

Large Number of Dishes That Are Easy to Prepare, and Delicious—Should Be No Problem to the Home Cook.

But the ways of cooking the artichoke are legion. Some of these are genuine "creations" of celebrated chefs and are too elaborate for the practical housewife. Others are simple enough to be within the reach of any home cook, and the dishes that can be made from artichokes are so varied and delicious that we are glad to give some of the simpler of these recipes. Try them and see if you have not gained a delightful addition to your bill of fare.

Artichokes Hollandaise.—Boil artichokes in salted water. Drain; serve on platter garnished with parsley and lemon. Serve hollandaise sauce separate.

Artichokes in Combination Salads.—An infinity of combination salads may be made with the artichoke as the principal ingredient; artichoke hearts with lettuce, chicory or escarole and a few asparagus points, or with a little cauliflower, string beans, carrots and two or three anchovies; or chopped chicken and celery and peas or stoned olives and sardines boned, steamed, etc.; all are palatable if good dressing is used and everything well chilled.

Artichokes With Mayonnaise.—Boil the artichokes 20 minutes in well salted water. Serve hot, or thoroughly chilled, with mayonnaise. If it is desired that the artichoke should be of a bright green color when cooked, add one-half cup of vinegar to the boiling water when the artichokes are placed in it.

Artichokes Scrambled With Eggs.—Cut in very small pieces the artichokes from which have been removed the stem, points and hard outer leaves. Cook slowly in olive oil or butter. Season to taste; when cooked, break in eggs; mix all together. Cook and serve.

Artichokes (Popular Style).—Remove one-half an inch from the sharp points of the leaves. Cut the stalks close. Wash in vinegar and cold water to draw out any insects that may be there. Drain and lay artichokes in a pot of boiling salted water; boil gently until you can draw a leaf easily, but do not cook too much. Drain upside down till dry. Serve hot with sauce hollandaise or cold with plain french dressing, tartar sauce or mayonnaise. The time for boiling will take from 25 minutes to one hour, according to the size and age of the artichoke.

Artichoke Hearts With Cream Sauce.—Remove the hard outer leaves and the pointed ends of the artichokes, leaving only the tender parts; parboil these; cut each in four pieces; put them in a casserole with butter, pepper, salt, a little flour, cream or milk, and boil all together until the sauce is perfectly blended and reduced to the quantity needed to serve properly.—The Delineator.

Chicken Halibut Salad.

Cut thin pounds of chicken halibut in one-inch slices and cook them in a court bouillon made from two quarts of cold water, one carrot, two onions, one-half a wineglassful of vinegar and seasoned to taste with thyme, bay leaves, parsley root, salt and whole pepper. Boil this bouillon 30 minutes, then allow it to cool before placing the fish in it. Cook to the boiling point for ten minutes, then remove from the fire and chill the fish on ice. Make a dressing from one spoonful of french tarragon mustard, one spoonful of vinegar, three spoonfuls of olive oil, one-half teaspoonful of salt, one-half teaspoonful of minced chervil and chives and pepper to taste.

Bar-le-Duc.

The very choice preserve known as bar-le-duc is made from the large cherry currants. Remove the seeds, using for this purpose a quill or darning needle, taking them out from the stem end. To three pounds of these prepared currants allow four pounds and one-half of sugar and one cupful of water. Make a sirup of the sugar and water, stirring until the sugar is dissolved and the sirup makes a soft ball when dropped into cold water. Add the currants, bring to the boiling point, take from the fire, turn into hot, sterilized glasses and seal like jelly.

Russian Chicken.

The Russians have a delicious dish of stewed chicken which calls for a fat chicken, mushrooms, onion, cauliflower and one cupful of fresh or French canned peas. The chicken should be cut up as for fricasseeing, then stewed in boiling water, to which the raw vegetables have been added, the onions being added whole. Cook slowly till tender. Drain off the gravy and thicken with flour and cream, place the chicken on a platter surrounded with the cooked vegetables and covered with the gravy.

Dripless Tea Strainer.

Tea strainers that will not drip or stain a tablecloth are now being manufactured. The perforated mesh for straining the tea is on top of one end of a deep bowl-shaped spoon which forms the bottom when strainer is resting on the table. When in use the strainer is held sideways over a cup so that the tea flows into the bowl and then back through the perforations. Any liquid that is left in the perforations drips back into the bowl when the strainer is laid down.—Popular Mechanics.

Lactene, or Artificial Buttermilk.

This is decidedly a health beverage, as the lactic acid ferment it contains acts as a prophylactic against the putrefactive bacteria. The tablets may be purchased at any drug store and contain full directions for making. This is more nutritious than buttermilk, as it is made of whole milk.

DO ONE THING AT A TIME

Too Many Housekeepers Lack System and as a Result Work Hard With Little Results.

There is a good old saying which is familiar in its excellent advice to "let the head save the heels." But the nervous, energetic modern woman, whose head, full of a score of things to be done immediately, is usually far in advance of her heels, finds the ancient and honorable axiom, "one thing at a time," far better suited to her case.

The woman who, passing through her bedroom to get her pocketbook out of a bureau drawer to pay the milkman, notices that the bed valance is awry, stoops to adjust it and observes dust on the table leg near by, pauses to seize the duster from its bag, remarks that the duster should go into the wash, steps into the bathroom to drop it in the laundry bag, remembers that the laundry bag should be mended this week, carries it to her sewing table, notes that she will need more white spool cotton before the dressmaker comes, catches up a pencil to jot down the memorandum and thereupon discovers on her memo pad half a dozen things which must positively be attended to before lunch time, is very likely to have a nervous breakdown before her vacation time comes around, and her husband probably wonders what on earth she has had to make her so nervous.

Every good housekeeper knows that enough small matters can be carried in the head in one morning to keep the heels of three maids, a hired man and all the children running most of the afternoon; and in these days when bridge, charitable interests and club affairs occupy one part of the feminine mind and household business the other, the woman who refuses to allow herself to be harassed and distracted by too many thoughts at once, but who attends to one thing at a time with her whole mind, is she who keeps serene and avoids the great American breakdown at fifty.

BETTER THAN HOT VEGETABLE

Salads, Easily Made and Inexpensive, Should Have Place on Table in Summer.

It is not necessary to have expensive asparagus tips or pinnettes to make the most delicious salad. The humble string bean, carrot, turnip, beet and lima bean offer most delightful possibilities. Finely shredded cabbage with lima beans and grated carrot is most attractive. Beets and string beans combine well, and to those who like to make salads, even the smallest scraps of left-over can be utilized to advantage.

So then, in your summer cooking, substitute the salad for the hot, steaming vegetable. It will save time and bother because then you can boil it in the early coolness of the day, lay in the icebox, and have all prepared for night without needing to bother just at supper-time. Wash and clean the lettuce early in the day, wrap in a bag of paper toweling or square of clean cheesecloth and put it in the icebox, and your salad is practically done.

A summer supper in some form of aspic, meat loaf, or even a hot meat dish, together with a vegetable salad dressed with plenty of olive oil, fruit and bread and butter is ideal.

Salada a la Creole.

Two solid, ripe tomatoes, two sweet green peppers, or one green and one yellow pepper, a Spanish onion and plain French dressing, with crisp tender lettuce. If you cannot get the yellow peppers use if you cannot get yellow (large) tomatoes in order to get a genuine Spanish combination of colors. Slice the vegetables nice and thin, throwing the onion and pepper in ice water for half an hour. Drain and arrange in alternate layers on the bed of lettuce. Sprinkle a few chopped, pickled nasturtiums or a chopped truffe over the whole and do not add the dressing until salad is served.

Grapefruit Cocktails.

Cut the grapefruit in halves, cut out the pulp in large pieces, set aside, then remove seeds and core, taking care not to injure the shell; take an equal quantity of fresh pineapple, scooped from the pine after peeling, fill shells with this and grapefruit pulp, sweeten to taste, flavor with green maraschino and dilute just before serving with charged water and or three maraschino cherries on top.

When Cramped for Space.

A home-made contrivance keeps shirt waists fresh and unrumpled, yet out of the way. Screw five hooks into a piece of broom handle about two feet long. Opposite the middle hook place a large screw eye through which the bar may be hung from a small pulley attached to the closet ceiling. After putting waists on clothes hangers slip each hanger on a hook and pull the whole up into the empty closet space.

Magic for Rust Spots.

To remove rust spots on bath tubs and basins and discolorations in toilet basins and sinks apply muriatic acid with a mop. As soon as the discoloration is removed the acid should be thoroughly rinsed off with clear water. The acid works like magic; it is almost instantaneous in its effect and the labor of scrubbing is saved.

Egg and Sardine Salad.

Slice one head of celery and four hard-boiled eggs, and place in salad bowl. Mash yolks of the eggs, four sardines, salt and pepper together and use enough cream to form a thick paste. Thin with vinegar. Mix French dressing on the celery and white of eggs, and over that pour the cream dressing