

CARE OF THE BROOM

MAKER TELLS HOW TO PROLONG ITS LIFE.

It Should Be Swung Back and Forth From a Point Back of Sweeper to a Place at an Equal Distance in Front.

"It makes me sad," said a broom maker, "to see the way people use brooms. The life of a broom could be twice prolonged by proper usage, and used properly it would be vastly easier to use.

"You've seen people sweeping ahead of them, pushing stuff with a broom? Why, the best and most perfectly seasoned broomstock that ever was put into a broom wouldn't stand such treatment as that.

"With such handling splints will break off. The splints remaining, jagged and uneven, bear unevenly on the surface. You never can sweep clean with it after that.

"Then you know the majority of sweepers always sweep with the same side of the broom to the front, and in this way they soon get the broom lopsided, so that they can't use it any other way. There couldn't be a worse way.

"Used in this manner the points of the splints get bent all one way and then they meet together at their ends. They don't bite, they don't take hold of dust as they are meant to do, they don't sweep clean, and when a broom has come to this condition the sweeper is less careful of it, for then it is not so good a broom. Such a broom the sweeper feels that he may push ahead of him; and when he does this with the broom is finally and irrevocably ruined.

"Of course the correct way to use a broom is with the handle, in its initial position, held vertically, so that all the splints in the face of the broom will take hold at the same time and evenly. In sweeping the broom should be swung back and forth from a point back of the sweeper to a point at an equal distance in front. That is the proper way to use a broom, and then every day the sweeper should turn the broom around, so as to sweep with a different side daily. Used in this manner and turned daily the broom wears down evenly.

"I have seen—a delight to the professional eye and a comfort to everybody who likes to see any implement used to the best advantage, thoughtfully and considerably—I have seen brooms that had been so used that they had worn down almost to the binding threads, but that still bit beautifully. I am perfectly well aware that brooms carelessly used, as commonly they are, wear out faster, with a corresponding benefit to broom manufacturers; but still I do really hate to see anybody misuse a broom."

Pineapple Cream.

Beat the yolks of three eggs slightly, add the juice and grated rind of one lemon, a pinch of salt and half a cupful of sugar. Let simmer on the fire slowly, stirring all the time until it thickens. Then remove and stir in a cupful of canned pineapple grated fine and one and a half tablespoonfuls of gelatine which has previously been soaked in half a cupful of cold water. When the mixture begins to jell stir in half a cupful of cream beaten to a froth and the whites of the three eggs also beaten stiff. Turn into a mold and chill thoroughly until time to serve.

To Clean Aigrettes.

The easiest and best way to clean aigrettes is to lay aigrettes on a towel and take a soft complexion brush, wet with warm water and white soap; rub lightly, the way of the feather, until feather is clean, and rinse in warm water and hang in a cool breeze. It will take from two to four hours for them to thoroughly dry.

Plum Butter.

Wash the plums well, drain and cook without water, until soft; use an equal amount of sugar to the amount of plum. Cook very slowly on the back of the stove until thick and rich. Many object to plum butter on account of its being too strong, but to remedy that one-third apple sauce, which has been put through a sieve, may be added to two-thirds plum, thus making the plums go farther and also getting rid of that sharp taste. Boil the plums till the skins crack in water with a spoonful of soda, to remove the tang.

Coats of All Lengths.

Considerable variety is shown in the new suit coats. The shorter length is receiving the greater attention, but it is likely that the coats of half and three-quarter lengths will reappear later on.

Sardines and Anchovy Sauce.

Spread slices of fried bread with anchovy paste, lay a split sardine on each piece. Fill out the edge with chopped olives and pickles, sprinkle with lemon juice and serve either hot or cold.

WAY TO MAKE OX TAIL STEW

Cut Up the Joints and Serve in Center of Hot Dish With the Vegetables.

One ox tail, one tablespoonful of flour, one teaspoonful of mushroom catsup, one heaping tablespoonful of dripping, one onion, one carrot, one turnip, salt and pepper. Wash the tail well in warm water and cut it up at the joints; the larger joints may be cut in two. Dry the pieces well and mix on a plate the flour, salt and pepper. Rub each piece of tail over with this mixture. Put into a saucepan the dripping and let it get quite hot, then fry the pieces of tail all round in it, and lift them out when done. Pour out the fat that remains and return the pieces of tail to the pan with the onion chopped up, two cupfuls of water and the mushroom catsup, and stew very gently for one and one-half hours. Cut the carrot and turnip into very neat pieces, add them and stew for three-quarters of an hour longer. If well and slowly cooked this is a delightful stew, as the ox tail contains a great deal of gelatine. Dish the meat in the center of a hot dish with the vegetables around it.



As red currants are more expensive than red raspberries, by cooking one quart of currants and two quarts of red raspberries together the juice makes delicious jelly, having a delightful currant flavor, and is of a beautiful rich red color.

After canning peaches a delicious peach marmalade can be made by cooking the peeling and seeds together, then rubbing them through the sieve. The seeds add an excellent flavor. Add sugar to taste and cook to desired thickness. As there is no waste peaches for canning, even at high prices, are within the reach of most everyone.

An excellent currant sauce for cold meats can be made by cooking equal parts of red currants and raisins together. Add sugar and spices to taste.

Fish and Lemon Juice.

Take a three-pound fish. Clean, cut and sprinkle with salt. Leave for three hours; cut fine one good, medium-sized onion, let simmer in a tablespoonful of butter, add one pint of boiling water, pinch of ginger, pepper, mustard; put in the fish; boil slow 20 minutes. Sauce—Beat well the yolks of six eggs, juice of three lemons; add the hot gravy from fish to yolks and lemons, stirring well, so eggs will not curdle; then put back on stove, let come to a boil and place fish in a dish, pour sauce over, put away to cool; garnish with lettuce leaves, add one tablespoonful of chopped parsley to sauce.

Nut Cake.

One-half cup butter, 1½ cups sugar, three eggs, 2½ cups flour, 1½ teaspoons baking powder, one-half cup milk, one cup nuts, any preferred. Rub the butter and sugar to a cream, add eggs well beaten, then the flour sifted two times with powder. Mix with the milk and nuts into a thin batter and bake in paper-lined tin 35 minutes.

Spaghetti a la Mexicano.

A savory and delicious dish enjoyed by the Mexicans. One-half package spaghetti, cooked in boiling salt water, twenty minutes, drain, add one can of tomatoes, strain. Have cooking one pound Hamburg steak with two large onions. Chop fine and add to mixture. Season with red pepper, paprika, adding six olives chopped fine.

To Starch Linens.

In starching linens and similar goods too light for mourning starch and too dark for the white, put in the boiling starch a large piece of tissue paper in shade to match as nearly as possible the dress material. This will dissolve, and when the starch is strained nothing but the dye will remain, making a starch of the exact color desired.

This is a good hint for the woman who does much color embroidery of the stiffly starched variety.

Gold Cake.

One-half cup butter, one cup sugar, yolks of six eggs, one-half cup sweet milk, one-half teaspoon soda, one teaspoon cream of tartar, one and one-half cups flour. Beat butter and sugar to a cream, beat the yolks and add. Dissolve soda in milk and sift cream of tartar in flour.

Apple Custard Pie.

One large sweet apple, grated, one-half cup sugar, one egg well beaten, pinch of salt, one scant pint of milk. Bake in one crust.

RECIPE FOR PLUM PUDDING

Currants, Orange Peel, Citron, Suet, Bread, Flour, Sugar and Many Other Ingredients Used.

One pound raisins, one pound currants, one-quarter pound candied orange peel, one-quarter pound citron, one-half pound chopped suet, one-half pound stale bread crumbs, one-fourth pound flour, one-half pound brown sugar, one nutmeg, grated, one tablespoonful cinnamon, one-fourth teaspoonful allspice, one-half pint brandy, eight eggs. Wash and dry currants, cut citron and orange peel fine, stone raisins. Mix all dry ingredients together. Beat eggs; pour them over dry ingredients, add the brandy, and mix thoroughly. Pack into greased molds and boil six hours at time of making and three hours when wanted for use. Serve with brandy sauce.

Brandy Sauce.—One-fourth cup butter, one cup sugar, two tablespoonfuls brandy, yolks of two eggs, one-half cup of milk or cream, whites of two eggs. Cream butter, add sugar gradually, then brandy slowly, well beaten yolks, and milk or cream. Cook over hot water until it thickens as a custard; pour on the beaten whites. Serve at once.

CATSUP THAT WILL NOT SPOIL

Do Not Use Tin or Iron While Making Relish, Wooden Spoon and Porcelain Are the Best.

Here is a catsup that will keep its color because no spices are used to darken it. The vivid scarlet catsup of commerce is colored. For two pecks of ripe tomatoes allow four large onions, six sweet red peppers, or four if they are exceptionally strong, two cupfuls sugar and one quart vinegar. Wash the tomatoes and cook long enough for them to become soft, then put through a strainer to take out the seeds. Do not use tin or iron while making catsup.

A wooden spoon, and porcelain or granite kettles and strainers are best. Cook until the pulp begins to thicken, then add the onions chopped fine or grated, the peppers, chopped, and the salt and vinegar. Cook until of the right consistency and seal in sterilized bottles.

A teaspoonful of olive oil or brandy, poured in the neck of the bottle before sealing, prevents mold or souring.

Pumpkin Preserves.

Remove all skin and pulp from a medium sized pumpkin and cut into small cubes. For every pound of pumpkin use three-quarters of a pound of sugar; put pumpkin and sugar in layers in a kettle, adding slices of three lemons to the pumpkin; let it stand until next day, then cook slowly until the pumpkin is tender, but not mushy. The syrup should be a little thinner than honey. Seal in jars while hot.

Vanilla Ice Cream.

Beat five eggs light, adding to them three cupfuls of granulated sugar. Put a pinch of soda into a quart of milk and bring to the scalding point, then beat gradually into the eggs and sugar. When all are mixed, return to the fire in a double boiler and cook, stirring, until the custard coats the spoon. Take from the fire, and when cool stir in vanilla extract to flavor to suit taste. Add a quart of cream and freeze.

About the House.

When putting away the silver tea or coffee pot which is not used every day, lay a little stick across the top under the cover. This will allow the fresh air to get in, and prevent mustiness.

Clean oilcloth with a wet towel pinned over a stiff broom and rub with long sweeping strokes.

To keep varnished woods looking fresh and bright rub it thoroughly with oil from time to time.

Banana Jelly.

Make coffee jelly as follows: Soak one-half package of gelatine in one-half cup of cold water two minutes; add one cup white sugar, one and one-half cups boiling water and one cup of clear strong coffee; stir until dissolved, then let it stand until cool; fill a dish with sliced bananas, turn the liquid over it, put it where it will harden. When ready to serve turn out as any jelly and pile whipped cream around it, or it may be eaten with ordinary cream turned over it.

To Revive Serge.

If a serge suit becomes a little shiny, try sponging it with warm vinegar, diluted with water, if the vinegar is very strong. This is not a permanent relief, but certainly will improve the appearance of the garment for a time.

Apple Pancake.

One cup flour, two teaspoons baking powder, one-quarter teaspoon salt, two eggs, 1½ cups finely chopped apples, milk to make a thin batter. Serve with powdered sugar.

CHILD IS A WONDER

TWELVE-YEAR-OLD GIRL WHO EXHIBITS STRANGE POWER.

Can Copy an Unopened Letter She Has Never Read or Even Seen Before—People Mystified at Her Peculiar Gift.

Dawson, Ga.—What is the strange power possessed by little Laura Averitte? That is the question which many mystified people are asking and have been unable to answer. The child herself does not attempt to offer an explanation. This power, or occult force, or whatever it may be, enables her to write word for word the contents of an unopened letter and unknown to any of the people present during the remarkable feat of divination.

Laura is the twelve-year-old daughter of J. D. Averitte, a well-known farmer living two miles north of Dawson. To all appearances she is just a normal, fun-loving, romping child. There is nothing to differentiate her from her playmates. And yet there is the marvelous faculty with which she is endowed which makes her case one perhaps unparalleled.

The first demonstration of little Laura's peculiar power took place several weeks ago. A member of her family had received a letter, and brought it unopened into the house. "I know what is in that letter," Laura asserted. The relative smiled at the childish boast. "I'll show you," she insisted. And in a spirit of fun she was given paper and pencil at her request, the unopened letter was placed nearby and she prepared to convince the members of her family. Slowly the pencil moved over the sheets of paper, word followed word and sentence followed sentence, and finally little Laura said simply: "There it is."

And there it was. The envelope was opened. Smiles turned to expressions of wonderment, and wonderment almost changed to awe when it was found that the letter had been set down word for word by the child.

Seeking an explanation from the girl those surrounding her met only "I don't know" from her.

Other letters came to the Averitte household. Further tests of Laura's peculiar powers were made, and in every instance it was found that she had written the contents of the unopened letter practically without error.

How is the remarkable feat accomplished? What is the hidden force or unfathomed faculty that enables the child to pierce the concealing envelope and mentally draw from the written pages one by one the letter's words? These questions remain unanswered.

COMEDY IN DOCTORS' HASTE

Hurriedly Drag Peg-Legger to Hospital by Express to Operate on Foot.

Phoenixville, Pa.—When William Springer, a resident of Royersford, was found lying along the Reading railway near that town, he told the men who found him that his foot had been cut off by a passing freight train. A stretcher was hurriedly brought. Springer was quickly placed on board an express train, which had been flagged for the purpose, and was taken to Phoenixville. A telegraph message to the station summoned the ambulance of the Phoenixville hospital, and the hospital authorities informed by telephone of the nature of Springer's injury, routed the house surgeons from bed and made the operating room ready for an amputation.

Springer, from under the stretcher cover, protested against being taken to the hospital, and said he wanted to go home. His protestations were ignored peremptorily but kindly, with the admonition of those about him that he lie perfectly still and not to worry.

Upon his arrival here he was at once loaded into the ambulance and a record trip made to the hospital. Here he was rolled into the operating room and placed on the table.

The sight of the white gowned surgeons and nurses and the array of surgical instruments caused the confused Springer to scream, but the absence of any evidence of bleeding from the mangled limb led the doctors quickly to the discovery that, while Springer had indeed lost a foot, he was in greater need of a carpenter than a surgeon. For the foot that he had lost was his wooden one. Springer said he would have told them that if they hadn't refused to hear his protests.

The doctors trimmed off the splintered leg and nailed a block of wood on the remnant to temporarily fill the need of the lost foot. Springer then set out for home.

Hood's Sarsaparilla

Acts directly and peculiarly on the blood; purifies, enriches and revitalizes it, and in this way builds up the whole system. Take it. Get it today. In usual liquid form or in chocolate coated tablets called Sarsatabs.

The Inability to Say "No."

There are hundreds of people who have been kept comparatively poor by their good nature, and this is not the invertebra to good nature of the man who can say "No" for fear of what the other fellow would think, but the far more devastating quality of not being able to say "No" because it will make one feel so uncomfortable.

Mothers will find Mrs. Winslow's Soothing Syrup the best remedy to use for their children during the teething period.

A New Napoleon Statue.

Gen. Niox recently discovered in the State statue repository a bronze statue of Napoleon I by Seurre, of which the Invalides only possesses a plaster replica. Yesterday work was commenced in the courtyard of the Invalides on the removal of the plaster statue, which is to be replaced in a few days by the bronze original.—Paris Press.

Pettit's Eye Salve First Sold in 1807, over 100 years ago; sales increase yearly; wonderful remedy; cured millions weak eyes. All druggists or Howard Bros., Buffalo, N. Y.

Depended on the Dog.

A very small boy was trying to lead a big St. Bernard dog up the road "Where are you going to take the dog, my little man?" inquired a passer by. "I'm going to see where—where he wants to go first," was the breathless reply.

For That Heartburn

and smothering sensation after eating you really ought to take Hostetter's Stomach Bitters. It acts quickly, tones the stomach and aids digestion, thus removing the cause of the trouble. Always keep a bottle handy for just such cases. It is also for Indigestion, Dyspepsia, Constipation, Liver troubles, Colds, Grippe and Malaria. Try it today.



Boxing Children's Ears.

Medical men are fully aware of the lamentable consequences that often result from the pernicious habit of boxing children's ears or otherwise striking them on the head or face. It is, however, high time that laymen, and especially teachers, should be made acquainted with these results.

Bad BLOOD

"Before I began using Cascarets I had a bad complexion, pimples on my face, and my food was not digested as it should have been. Now I am entirely well, and the pimples have all disappeared from my face. I can truthfully say that Cascarets are just as advertised; I have taken only two boxes of them."

Clarence R. Griffin, Sheridan, Ind. Pleasant, Palatable, Potent. Taste Good. Do Good. Never Sickens, Weakens or Gripes. 10c, 25c, 50c. Never sold in bulk. The genuine tablet stamped C. C. Guaranteed to cure or your money back.

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