

WITH COFFEE FLAVOR

VARIOUS PREPARATIONS THAT MAY BE RECOMMENDED.

Aside From Its Use as a Beverage There Are a Number of Ways in Which Delicious Bean May Be Employed.

Coffee is a flavor always at the call of the cook, and one that can be relied on when fruits fail. The medicinal qualities of coffee are due to its aromatic essential oil—and it is that, of course, which gives the flavor. As the roasting brings out the flavor of the oil, the roasting should be carefully done. When using coffee for flavoring make it by percolating boiling water through the freshly ground beans.

Coffee Jelly.—Soak an ounce of gelatin in a cupful of cold water and dissolve in three cupfuls of boiling water. Add two cupfuls of sugar and two of strong coffee, and strain into a mold. Harden and serve with whipped cream, garnished with macaroons.

Coffee Mousse.—Boil a cupful of coffee and two tablespoonfuls of sugar together, and slowly pour it over two egg yolks, stirring all the time. Strain when cold and add two cupfuls of whipped cream. Pour into a mold and pack in ice and salt for three or four hours. Serve in tall glasses.

Coffee Icing.—Melt two cupfuls of sugar and boil until it forms a string from the spoon. Stand the saucepan in a dish of cold water until the sugar begins to form on the sides, and then work in a cupful of strong coffee, pressing it against the sides of the saucepan with a spoon. When the mass granulates it is ready to use as icing.

Coffee Cake.—Cream half a cupful of butter with two cupfuls of sugar. Add half a saltspoonful of cloves and a saltspoonful each of mace and cinnamon, with a cupful of molasses. Beat for five minutes, and add the creamy yolks of three eggs and a cupful of strong coffee. Then alternately add five cupfuls of sifted flour and the whites of three eggs beaten stiff, a teaspoonful of saleratus dissolved in hot water. Lastly stir in a quarter of a pound each of raisins and currants. This will make two loaves. It should be kept covered after it is baked, as it loses flavor if left uncovered.

Coffee Pudding.—Beat four eggs thoroughly and add five tablespoonfuls of sugar and half a teaspoonful of salt. Gradually add two cupfuls of boiling milk and half a cupful of hot coffee. Pour into a pudding dish and bake in a pan of water in a hot oven. Serve very cold.

Coffee Creams.—Mix strong coffee with confectioners' sugar, a little vanilla, a tablespoonful or two of cream and the white of an egg. Add enough sugar to make a stiff cream, mold into balls and put a walnut meat on each side of each ball.

Peach Jelly.

Soak one-half cupful of gelatin, one cupful of sugar and one dozen of halved peaches for one hour, then pour over a cupful of boiling water, press all through a strainer and stir over the fire until gelatin dissolves, then set aside to cool. When ready to harden stir in a cupful of whipped cream with a pinch of soda. Put into a mold and set on the ice.

Southern Batter Bread.

Two cupfuls white Indian meal, one cupful cold boiled rice, three eggs well beaten, one tablespoonful melted butter, two and one-half cupfuls of milk, one teaspoonful salt, pinch of soda. Stir the beaten eggs into the milk, the meal, salt, butter, and last of all the rice. Beat well and bake quickly in a shallow pan. Recipe may be halved with success.

SALMON WITH BOILED EGG

Delicious Trifle for Hostess to Serve to Guests at Formal or Informal Luncheon.

A salmon sandwich is a tempting article of food, and should be half mixed with chopped boiled egg and very thin slices of olives and pickles. The wise hostess will make two different kinds of sandwiches, some with the mixture moistened with vinegar or lemon juice, others without, for many persons cannot eat acids. Practically all meat sandwiches are extremely rich, and strong condiments are used in the filling, especially mustard and catchup. While white meat makes a delicate sandwich, darker meats mixed with mayonnaise and other relishes are more appetizing in every way. When hot sandwiches are served at a noon-day luncheon at home, the contents of the sandwich should be placed between the layers of bread and fried, or the bread toasted and covered with a cooked meat filling, then covered with buttered toast and served hot.

ECONOMY IN THE LAUNDRY

Savings May Seem Small, but Amount to a Lot in the Course of a Year.

Soft water for use in laundry work, saves soap, clothing, time, energy and money.

Buying soap by the box is more economical than buying it by the quarter's worth.

Removing the soap from the box, and piling it in such a way that it will dry, causes it to wash away less rapidly, and therefore to last longer, than if not dried.

Having a firm, substantial wash-bench, of a height suited to the worker, so constructed as to hold the tubs securely in position, saves time and energy.

A good stationary wringer, or one which is so made as to be clamped securely to the tub, is a necessity. When through using the wringer, loosen the screws to relieve the pressure on the rubber rollers; wash clean, wipe dry and put it away where it will keep clean until needed. Occasionally cleaning the wringer with kerosene, and the washing with soapsuds, rinsing and drying, tends to keep it in good condition.

Unique Salad and Dessert.

Extra mayonnaise is served in a half lemon skin that has been relieved of the pulp and had a slice cut from the end so it stands upright. It may also be covered with a fluted paper cap.

The yokes of hard-cooked eggs may have pepper, salt, olive oil, a dash of Worcestershire sauce added to them and mixed to a paste, then formed into small balls, roll them in powdered nuts and drop them into the salad, using the rings of white for the garnish on top.

For the simple home luncheon the ordinary pancake may do duty for dessert.

Kitchen Hints.

If an ordinary white pin is held between the teeth while peeling onions it will do away with forced weeping.

If you want only a little bread crumbs and are not a provident house-keeper with a jarful ready rub two stale bread crusts together over a bowl until enough is rubbed off. This saves time and trouble of getting out board and rolling pin.

Corn Puffs—Luncheon Dish.

Mix one and one-half cupfuls canned corn with one cupful milk and yolks of two eggs beaten; stir one rounding teaspoonful baking powder into one and one-half cupfuls pastry flour and one-half teaspoonful salt. Fold in the beaten whites after the other ingredients are thoroughly mixed. Bake in gem pans 20 minutes in a moderately hot oven.

GROWTH OF MODERN NAVIES

Ironclads and Submarines May Be Said to Be the Result of Evolution.

Ironclad is the name given to a naval vessel wholly or partly cased with iron plates. It was given before the days of modern steel battleships. The experience of the British and French fleet before Sebastopol, during the Crimean war, demonstrated the need of armor for battleships. The French at once began to build five armor-plated vessels, and the British followed soon after. In 1859 a belt of armor was fitted to a wooden vessel, renamed La Gloire, and she was the first armor-clad warship. In June, 1859, the British government began the construction of the armor-plated all-iron frigate Warrior. She was the first iron warship, and was completed in 1861. Converted into a floating workshop, she was still in use in 1910, under the name of Vernon III. The Nemesis, an iron vessel, not a battleship, had been engaged in 1842 in the Chinese war, but great objection was felt to iron as a material for battleships before the Crimean war on account of the supposed danger from the enemy's shot. The introduction of iron as a recognized material for ships in general is often dated 1818, when the lighter Vulcan was built near Glasgow. The very first iron boat built was launched on the River Foss, in Yorkshire, in 1777.

The earliest attempts at a submarine craft began early in the seventeenth century. The earliest success which has been chronicled was that of 1620, when a Dutch natural philosopher, Cornelis van Drebbel, built a boat which could be submerged. The first undoubted success was secured by the American engineer Bushnell in 1775, with a turtle-like craft, worked by one man. During the war of Independence a boat of this kind was submerged below the British warship Eagle, and the operator tried to attach a magazine containing fifteen pounds of gunpowder to her bottom planking. He failed in his object, but the magazine later exploded some distance from the ship.

One of the first submarines of mechanical power was the French Plongeur, built in 1863 from designs by Brun. During the Civil war the Confederates built a number of cigar shaped boats, some worked by hand and some by steam, which were armed with torpedoes. They were known as Davids on the account of their size as compared with battleships. In 1864 a hand-worked one attacked the Federal ship Housatonic and sank her by means of a spar torpedo, though the submarine herself was sunk in the operation. Many other inventors, of course, besides those mentioned have succeeded in the construction of submarines.

New Aid for Cupid.

New York is full of lonesome girls who are just pining away because they have no male to tote them around. For this reason it has been proposed that an introduction bureau be established where young people may meet, become acquainted and help increase the earnings of the marriage license bureau. But here's the proprietor of a beef-and-emporium who advises all lonely girls to become waitresses. He says the brown-the-hair girls have stenographers beaten to a frazzle in the pastime of grabbing off a meal ticket. In fact, he says more waitresses are marrying their bosses than those engaged in the gentle occupation of mauling a typewriter. "I don't know of an occupation where girls get married quicker," says the restaurant man. "I have had six girls in my employ marry in four months, and all married well. A waitress makes good tips and meets hundreds every week, and men get a chance to study them more than in any other trade. A waitress has a chance to study men and can pick her company intelligently."—New York Times

JOHN SAW THE LIGHT

AND THE WEDDING BELLS RANG IN DUE COURSE.

Fact That Mollie Had Much the Best of the Situation May Have Had Something to Do With His Decision.

It is three years since the report of the ease with which wealth could be acquired in this country reached John Doe's ears in Europe and lured him across the broad Atlantic. To the questions of the immigration inspectors at Ellis Island John Doe answered that he had been twenty-three years in this world; that the blessedness of the married state had never appealed to him, and that he could eke out his existence by plying his trade as a cloakmaker.

His first year in American John Doe devoted to earning and saving every cent he could, picking up English meanwhile. The second year found him starting out in business for himself and meeting with marked success. The third year a general strike occurred among the cloakmakers and the manufacturers had a hard time to pull through.

The strike found John with a large batch of unfilled orders contracted for at the lower rate of wages. When the workmen had won their strike for higher pay and returned to work John discovered himself facing bankruptcy and he cast about him for a means to save what he could out of the wreck.

Mollie was an exceedingly pretty girl. Even John, whose thoughts were devoted to ways and means for making money, noticed this fact, and now as he racked his brain for a scheme to save something from the oncoming storm he looked reflectively at Mollie where she sat working at a sewing machine, and a plan suddenly occurred to him. Why not pretend that he was engaged to Mollie and give her valuable presents of jewelry in honor of the fictitious event, and when the bankruptcy had blown over reclaim his property and start up again with the money thus spared?

When first she heard of it Mollie demurred at being a party to such a project, but upon John's offering her a substantial consideration she consented to undertake the role of temporary fiancée. John then presented her with several pieces of diamond jewelry, such as a ring or two, a lavalliere and earrings, and to make the engagement seem more plausible he fitted out a flat with nice furniture.

After the bankruptcy took place John was forced to testify to the various presents he had made to his fiancée, and the court thereupon ordered that all the jewelry be turned over to the receiver in bankruptcy.

In the course of time John's case was completed and he was free to start over again. Accordingly he determined to sell the furniture he had bought for his supposed bride-to-be, but by this time Mollie had become so attached to the furniture and so reconciled to the thought of getting married that she refused to give up the property. John was in a quandary.

"You promised to return it to me when I bought it and put it here," said John, as he looked around the cozy little flat.

"But all my friends think we are really and truly going to be married soon, and if I return it to you and we don't get married I may never get another young man. If you are going to break off the engagement you should at least leave me the furniture so that I will have it for a dowry when I do get married."

John looked at Mollie and she was really good to look upon.

"I was only fooling you," said he with a smile. "Come, let's get married right away."