

## TO CLEAN SILVER

GOVERNMENT EXPERTS TELL OF  
BEST METHODS.

Directions for Preparing a Cleansing  
Material That Has Much Virtue—  
Must Be Applied With Care  
and Thoroughness.

For the benefit of those who have the care of silver, the office of home economics at Washington has made a thorough study of the electrolytic method of cleaning and has published the results of their work in United States Department of Agriculture Bulletin No. 449.

After discussing several types of commercial cleaners and giving the results of various analyses, they suggest the following method as being cheap and satisfactory:

"An enamel or agateware dish should be partly filled with a cleaning solution of one teaspoonful of either washing or baking soda and one teaspoonful of common table salt to each quart of water and placed directly on the stove to boil. A sheet of aluminum or clean zinc should then be dropped into the dish and tarnished silver placed in contact with the metal. It is best that the silver be entirely covered with the cleaning solution and that the solution remain at the boiling temperature. As soon as the tarnish has been removed the silver should be removed, rinsed in clean water, and wiped with a soft cloth. Zinc may be used in place of aluminum, but it becomes corroded and inactive in a much shorter time."

The electrolytic method cleans plated or sterling silverware without loss of metal, giving, however, a satin finish rather than a burnished appearance, and has the additional advantages of being both clean and labor-saving.—Clara Glidden, Colorado Agricultural College, Fort Collins, Colo.

### Old-Style Mincemeat.

One and a half pounds stoned raisins, three-quarters pound currants one-half pound sultanas, half pound mixed peel, one pound apples, two pounds of brown sugar, two pounds suet, one heaping teaspoonful of mixed ground spices, one-half teaspoonful of mixed ground ginger and nutmeg, one gill brandy. Mix the chopped or grated suet and the well-cleaned and dried fruit together with the sugar, spices and the candied peel shredded and chopped fine. Mix for several minutes, then add the brandy and pack tightly into clean, dry jars. Seal thoroughly, so as to keep out the air, and store in a dry place for at least a week before using.

### Delmonico Cream Roll Potatoes.

Here are two Delmonico potato recipes: Pare potatoes and cut them into bits the size of a pea. Keep them in cold water until all are ready. For each scant pint of potatoes make a pint of white sauce, seasoning with onion juice or celery salt. Stir the potatoes into the hot sauce, turn into a well-buttered agate sauce pan and cook in the oven until the potatoes are tender and the sauce is absorbed, with the exception of just enough to hold the bits of potatoes together. Fold one part over the other as an omelet and turn onto a hot dish. The potatoes should not brown above or below. If necessary, set them on the grate and cover the pan.

### Chicken Pie.

Boil chicken until tender. With the water in which it was boiled make a gravy, allowing one-half cupful of flour and two tablespoonfuls butter to every quart of water. Season with salt and pepper, put in baking dish, add chicken from which bones have been removed. Cover with one-half pint cream and pieces of butter, cover with a rich pie crust. Bake in hot oven.

## SKYSCRAPER'S SET OF NERVES

Business District of New York Uses  
Six Feet of Telephone Wire to  
London's One.

The nerves of the skyscraper are the telephone wires, of course. And inasmuch as progress in evolution is measured by complex nervous development, it is natural that New York's downtown, where business, the highest form of social biology, has attained its fullest development, should be an enormous spider's web of telephone wires. The per capita consumption of telephone wire in New York is six times as much as in London, Simeon Strunsky writes in Harper's. That represents the relative nervous intensity of business in New York and in London.

Some such excess of wiring I suspect in the skyscrapers of downtown. There are hundreds and thousands of rooms, and in every room one or more men with their mouths and ears to the telephone. It is all cellular partitions and wire ganglions reaching out to Chicago, perhaps, or San Francisco; wires to the stock exchange around the corner, wires to the assistant in the adjoining room, wires to the heart of the dictaphone into which business is being dictated and from which business will travel to the ears of the stenographer who will transfer it to paper. Our ghostly tourist will conclude that modern business is a matter of conversation.

Downtown, inside of its tens of thousands of skyscraper cells, is thus terribly busy—about what? So far as the eye can see, about nothing in particular. A man with a telephone at his elbow, a flat-topped desk with a metal basket holding a dozen letters, perhaps, a photograph of the man's wife in a silver frame at one end of the desk, and that is all. But if the cell is a large one, sometimes reaching the dimensions of an entire floor in a skyscraper block, the desks, telephones, metal baskets and phonographs are indefinitely multiplied. The substantialities of business are not there—the steel, wheat, cotton, bullion, the beams, casks, boxes and bales which you recall being hauled toward quaint little wharves on toy trucks driven by men in jumpers and shovel hats in the pictures in your school geography labeled commerce. By externals there is no way of telling whether the man at the desk is engaged in selling stocks and bonds, or woolen remnants, or railway accessories or trusts and mergers, or theater tickets. There is lacking the concrete symbolism of the old counting room—the heavy ledgers, whose bulk suggested the raw materials of traffic, the clerks on their high stools, the bustle of orders given and taken. The heavy ledgers have been replaced by filing cabinets, whose purpose seems as much decorative as useful. Your business office might as well be the catalogue room of a college library.

### Boy Scouts Lead the Blind.

Henceforth the blind men of Spokane, Wash., several of whom are earning their livelihood as newsboys or street vendors, will not be compelled to take chances with being struck by an automobile or street car. To end the perils which beset these sightless men at dangerous street crossings, several Boy Scouts have volunteered their services as pilots for the blind. These scouts have assumed a sort of guardianship over the blind and will guide them each morning to their places of employment, and see that they reach home safely each night.—Spokane News Bureau.

### Hopes for the Future.

The latest dance step is entitled "the toddle," which indicates that the terpsichorean originators have turned from the zoo to the nursery for ideas. This sort of revives the waning hope that in time dancing may be restored to some of the aspects of a human and grown-up pastime.—Providence Journal.

## COSSACKS LOYAL TO CZAR

Traveler in Russia Asserts These  
Troops Are the Backbone of Rus-  
sia—Their Part in History.

"Few persons who have followed the progress of the European war, and particularly the part Russia has played in the struggle, know the origin of the Cossacks, who have played an important part in all the battles," remarked H. A. Bryant of New Mexico, a world traveler, who recently came back from several months spent in Russia. "Cossack is a Tartar word. In the sixteenth century the term was used all over Russia to designate floating labor. In Moscow mercenary soldiers were called Cossacks. In southwestern Russia the Little Russians made serfs by the Polish gentry known as Shlachta escaped into the steppes to the so-called Ukraina, where they organized into bands to fight the invading Tartars, and there originated the Little Russian Cossack.

"The Cossacks constitute the most loyal body of men the emperor has to this day. It was told in the last revolution that an ultimatum was sent to the Jews by the Cossacks to the effect that if they did not discontinue their agitation against the czar the Cossacks would march against them 500,000 strong and annihilate them. This declaration had its effect, and while some few soldiers mutinied, no Cossack was found wanting. The Cossacks are the backbone of Russia; take them away and Russia would almost go to pieces. Socially the Cossacks are delightful, big-hearted people, hospitable and jolly. In many ways they resemble the cowboys as they were 20 years ago in the West. Like the cowboys, they are excellent shots, even better riders, though they cannot handle a lasso at all."

### Two Ages Raced Together.

Two little dots in the distance suddenly woke up, and two Cossack outposts who had probably been waiting for us for hours, for we were half a day late, flung themselves on their horses and galloped toward us, Arthur Ruhl writes in Collier's.

The chauffeur of the first machine motioned with his gantlet, with the same bored gesture he would have used in a city street, and the Cossacks, bringing down their knouts and flinging their horses about with what should have been a magnificent gesture, fled down the road.

The only thing that dimmed its magnificence, for they rode beautifully, was the invention of the motorcar and the cruel and cynical ease with which these soulless contraptions of steel and gas only purred a bit heavier and were always at their heels. Horses and riders doubled up every now and then and leaped like greyhounds, rifles bumping on the men's shoulders, and the motors purred and snorted lazily after—two ages and two civilizations were racing there down the soggy road.

### Bruin, the Vagabond.

The men in the smoking compartment fell to talking about animals as pets. A man sitting over in the corner had listened interestedly to the others, then it came his turn.

"I live in Seward, Alaska," he said. "Up there is an old brown bear that is one of the town characters. He, for several years, has had the privileges of Seward, wandering wherever he likes. He gets his meals at the back doors of the hotel. The kitchen doors of several homes also provide Brownie with provender.

"Lately, though, Brownie has become a municipal problem. He took to drink. He developed the habit of dropping in at the bars and drinking with the men. Everybody was willing to buy him a glass of beer. But, with every phase of human nature working in his soul, he got to taking too much and just before I left they had to put him in jail.

"Some of the boys are talking of raising money to give him a cure."

## GET RIGHT COLOR

EASY MATTER TO BRIGHTEN UP  
A NORTH ROOM.

Home Art Specialist Suggests Use of  
Yellow as Probably the Best—  
Have the Curtains of Some  
Transparent Material.

Have you a bugbear of a north room that always eludes your attempts to make it livable? Now that winter is here, it might be just the place for the children to use as a playroom, or the older ones for quiet study and reading.

"The problem facing one who furnishes a north room is that of making it light, bright and warm," commented Miss Araminta Holman, instructor in home art in the Kansas State Agricultural college. "Since this room lacks sunshine, yellow is the best color to use. Yellow will cheer and brighten it, and yellow which has a little red to warm it will be better than a 'cold' color. Orange is the warmest color. Browns are tones of orange and better to use than gray, black or blue. One should use browns that have more yellow than red.

"If the room is a 'den,' the furniture may be walnut or oak, but if it is a bedroom, bird's-eye maple or cherry may be used. The curtains should be light, in tones of yellow or orange. The material should be thin and transparent to admit all the light possible.

"Backgrounds should be yellow or orange—warm colors. The woods used should be in harmony with the other furnishings of the room. Dark tones express formality, dignity, repose and seriousness. Light tones express gaiety, youth and informality."

### Roxbury Pudding, Serve Hot.

Hot chocolate sauce is used with this. To make the pudding, work half a cupful of butter until creamy and add gradually one cupful sugar, while beating constantly; then add half a cupful of milk, 2½ cupfuls flour mixed and sifted with 3½ teaspoonfuls baking powder, a few grains of salt and the whites of four eggs, beaten until stiff. Turn into six well-buttered half-pound baking powder tins, adjust covers, which should also be buttered, and put on trivet in kettle containing boiling water, allowing water to come only half-way up around mold. Cover closely and steam one hour, adding, as needed, more boiling water, never having the water reach a lower temperature than the boiling point.

### Fancy Cream Cheese Service.

Cream cheese nowadays is being seasoned in all sorts of ways after being softened a little with cream and butter. Pimentos are dried, stuffed with a rather highly seasoned cheese, so prepared and chilled, then cut in slices to serve as a highly ornamental garnish for a salad, increasing its food value.

A pretty thing for the finish to a simple luncheon or for a substantial mouthful for an afternoon tea is the following: Spit Boston crackers and toast them. Soften cream cheese with cream or even with milk, put through a pastry tube onto each half of the cracker, completely filling it with a rosette. You may sprinkle a bit of paprika in the middle of a tiny bit of pimento.

### Refreshing Drink.

A most refreshing and nourishing drink is made from half a glass of sour cream, half a glass of rich milk and a pinch of salt. Beat together with an egg beater until light and smooth. Pour into a tall glass, over the top put a thin coating of pulverized nut meats, and over this a scant grating of nutmeg. Served cold with a couple of crackers, this makes an appetizing light luncheon.