Water Haul.

Cholly—How do you think I look with my automobile goggles?

Miss Capsicum—I suppose you look through them, just as if they were ordinary glasses. Don't you?

That Scared Feeling.

Boothby—Did you ever suffer from stage fright?

Garrickson—No; but many a time, when I've looked through the peephole and noted the size of the audience, I have suffered severely from box-office fright.

What Need?

"Georgie, what is your father's occupation?"

"His what, ma'am?"

"His occupation. What does he do for a living?"

"Do? Fur a livin', ma'am? Gee! He's a plain clo'es p'leeceman wit' a pull!"

Leaves the Holes.

The Gourmet—I tell you, I certainly am fond of Swiss cheese sandwiches.

The Dyspeptic—Oh, that's the cheese with the holes in it. Very indigestible.

The Gourmet—They are, eh? Well, I never eat them.—Philadelphia Ledger.

How It Struck Him.

Mrs. Suburbs (with paper)—I see that the site of the Garden of Eden has at last been located.

Mr. Suburbs—Yes? When will the sale of lots take place and what's the fare from the city hall?—Puck.

P. N. U. No. 46—06

Judge and Juror.

Judge Adams, the County Court Judge of Limerick, is one of the wittiest of Irishmen, but occasionally from an encounter he emerges second best. The other day a juror asked to be excused from serving on account of deafness.

"Were you in court during my charge to the jury in the last case?" asked the judge.

"Yes, yer honner," replied the juror.

"Did you hear it?"

"Yes, yer honnor, I heard every word of it, but I couldn't make any sinse of it!"

The reply evoked a roar of laughter, in which Judge Adams heartily joined. But he did not excuse that juror.

Look but Do Not Touch.

"Has your wife got your den fixed up yet?"

"Yes, and you ought to see it. It's the coziest place in the whole house."

"I suppose you find great comfort in it, don't you?"

"Oh, she won't let me go in it. It's merely to look at."—Milwaukee Sentinel.

First Appearance.

"Who are you, sir?" asked Eve, in surprise.

"Madam," answered Adam, with his most engaging smile, "I am Exhibit A of the ethnological department."

It was then that the serpent, having escaped from the zoological department, entered upon the scene, and the real trouble began.

Cream Caramels.

Moisten two cups of granulated sugar with enough milk to dissolve it and a quarter of a teaspoonful of cream of tartar and put into a saucepan. Set where the contents will simmer gently. Stir all the time until a little dropped into cold water is about as stiff as putty. Pour into a shallow pan, set aside until so stiff that the pressure of the finger leaves a dent on the candy and the dent remains. Work to a soft mass, kneading it upon a powdered sugar-strewed board. Roll out into a sheet and cut into squares. You may add vanilla if you wish just before taking from the fire.

Chestnut Croquettes.

Take two cupfuls of large chestnuts, sort carefully, and, after shelling and boiling, skin and rub through a colander. Mix in with them well a tablespoonful of butter, a pinch of salt, another of paprika, and a few drops of lemon juice; then place in a double saucepan and heat. After setting aside until cool, form the chestnuts into croquettes, roll in egg and then in cracker dust as in the case of ordinary croquettes, and set in the refrigerator for an hour until time to fry them in a deep pan of fat, which should be boiling before the croquettes are placed in it.

Oyster Salad.

Scald oysters until they are plump, and then put them in cold water while they are boiling hot, so as to make them firm; put them to one side and boil five eggs hard; take off the whites and chop fine; lay a bed of white lettuce in a long dish; place the oysters in this; cover them with a mayonnaise dressing; over them place the yolks of the eggs, which have been mashed fine, and lastly the chopped whites of the eggs. Do not let it stand long before serving. If you do the oysters and mayonnaise will become watery. Be sure the lettuce is thoroughly dried.

Fried Tomatoes with Green Gravy.

Cut tomatoes which are not too ripe in inch slices, dust with salt, pepper and flour; brown quickly on both sides in hot butter, then pour over them thin cream to nearly cover, and simmer five minutes. Lift the slices carefully on a platter, and thicken the gravy with the beaten yolk of an egg stirred into a half cup of cold cream or rich milk; do not let it quite boil; pour over the tomatoes as soon as it thickens and serve hot. This is a favorite dish.

Pickled Oysters.

Simmer about 200 oysters in their own liquor for five minutes, drain them well and place in jars, pouring off from time to time any liquid that may accumulate. Place on the fire in a saucepan one quart of cider vinegar, half an ounce each of whole cloves and pounded mace, a level teaspoon of salt, a saltspoon of cayenne pepper and a tablespoon of white mustard seed. Boil three minutes, then cool and pour over the oysters.

Cold Catsup.

One and a half pints of vinegar, one-half teacup salt, one-half cup grated horseradish, two teaspoonfuls black pepper, one-half cup of mustard seed, two green peppers, two onions chopped fine, one teaspoonful celery seed, one teaspoonful cloves, two teaspoonfuls of cinnamon, one cup sugar, one peck ripe tomatoes chopped fine; remove all seeds and juice. Put all in the vinegar and seal in jars or cans.

Corn Pie.

Cut the kernels from ears as for stewing. Make a rich pie paste, line a deep baking dish with it as for oyster pie and put into it alternate layers of cut corn and little blocks of dough. Dot each layer with bits of butter and season to taste. Cover all with a very liberal quantity of milk. Put on a top cover of pastry and bake until a rich brown.

Polish Bouillon of Beets.

Chop two bunches of beets fine, cover with two quarts of cold water and boil for two hours. Strain, put in two tablespoonfuls of vinegar, one-half tablespoonful of sugar and one teaspoonful of salt. Set aside to cool. Beat one egg with one-fourth pint of cream. When the soup is cold pour the egg and cream mixture into it and serve.

Quick Muffins.

Sift two cups of flour with a level tablespoon of sugar, two level teaspoons of baking powder and a saltspoon of salt. Beat two eggs, add one cup of milk. Rub one level teaspoon each of lard and butter into the flour and pour in the egg and milk. Beat and bake in well-greased muffin tins.

Stretching It.

An American visiting Dublin told some startling stories about the height of some of the New York buildings. An Irishman who was listening stood it as long as he could, and then queried:

"Ye haven't seen our newest hotel, have ye?"

The American thought not.

"Well," said the Irishman, "it's so tall that we had to put the two top stories on hinges."

"What for?" asked the American.

"So we could let 'em down till the moon went by," said Pat.

Her Divorce Portion.

"Mrs. Jones just got a divorce from her husband for throwing salad in her face," said one.

"Did she get alimony?" asked the other.

"No," replied the first. "She got the salad."—New York Press.

Hotel and restaurant prices are steadily rising in German cities, because of the rapid rise of prices of meat and vegetables. Cooks and waiters also demand much more than formerly.

The pom-pom gun is to supersede the Maxim gun in the navy.

Judicial Acumen.

The late Justice Daly of New York frequently enlivened the tedium of legal proceedings had before him by his kindly wit.

One day a suit was brought before him in which damages were claimed by reason of an assault. Plaintiff had been knocked down by the defedant and severely pummeled while prostrate. One of the witnesses seemed very reluctant to answer the questions put to him on cross-examination, in which he was upheld by the court.

"With all due respect to your honor," complained the attorney for the plaintiff, "the court does not appear to take cognizance of the underlying principle in this case."

"In my opinion," replied his honor, good-naturedly, "the underlying principal in this case is your client, Mr. Attorney."—Harper's Weekly.

Stupid.

"I wish I was half as beautiful as Miss Brown," remarked the fair Edith to Mr. Green.

"Well, you are, you know," replied Green, thoughtlessly.

Then he wondered why she suddenly rose and left him.

The boatswain's pipe, which has been displaced in the British navy by bugle calls, is to be restored to favor.

To Break In New Shoes.

Always shake in Allen's Foot-Ease, a powder. It cures hot, sweating, aching, swollen feet. Cures corns, ingrowing nails and bunions. At all druggists and shoe stores, 25c. Don't accept any substitute. Sample mailed FREE. Address Allen S. Olmsted, Le Roy, N. Y.

Queen Alexandra's eyes are deep blue, and retain the mingled softness and fire of youth.