

WILES OF THE CHEFS

BANQUET TROUBLES ARE NOT ALWAYS WHAT THEY SEEM.

"A Cod and a French Cook Can Work Miracles"—The Great or One "Chicken" Has Been Known to Satisfy Twelve Hungry Diners.

It has almost passed into a proverb that many of the dishes served up in cheap restaurants, where nothing is wasted, are, to put it mildly, mysteries. But, on the other hand, most people who patronize fashionable and more ambitious restaurants are generally content to accept the menu for what it is said to be. This blind trust is somewhat abused, and the amount of "faking" which goes on today in some of the well-to-do establishments would probably surprise those who are uninitiated in the higher branches of the culinary art.

For instance, by the addition of vegetable juice just before being dished up cod cutlets are, at seasons when salmon is very dear, set before customers as salmon cutlets and are, needless to say, charged accordingly. This deception, according to an ex-chef, is wisely practiced not only in better class restaurants, but also on some of the great liners.

Another popular trick as practiced by the restaurateur is to serve a veal beef done up overnight in salted bandages, while a skillful chef has very little difficulty in palming off flatfish for sole on epicures who pride themselves on the soundness of their judgment of cooking.

On one occasion some time ago a dinner for seventy-five people was ordered at a well known fashionable restaurant in the upper part of New York. A large consignment of salmon had been previously ordered, but, to the consternation of the chef, the dinner hour slowly approached and still no salmon arrived.

In despair the chef, a Frenchman, decided to "take the bull by the horns" and procure another fish to do duty for the coveted salmon. Accordingly he set to work to turn cod cutlets into salmon cutlets, and this rapid transformation was soon effected by an addition of vegetable juice. The waiters, who naturally were aware of this wholesale deception, were given express orders to report any complaints to the chef at once. However, to the intense delight of the chef, all passed off well, and on hearing that his subterfuge had not been detected he gleefully exclaimed, "Ah, a cod and a French cook can work miracles."

Green peas at certain seasons of the year are naturally a luxury quite beyond the reach of the man of average means, while even caterers for fashionable hotels themselves frequently have the greatest difficulty in getting a sufficiently large quantity to meet the demand. However, to fake peas does not offer any great difficulty in times of stress, and by adding vegetable coloring matter yellow peas are quite commonly served up as green peas along with the duck and flavorful new potatoes, which more often than not come from abroad.

Roast veal served with a thick white sauce makes, says a well known chef, a most satisfactory substitute for the breast of chicken, and therefore it does not come altogether as a surprise to learn that the breast of one chicken has been known to satisfy twelve hungry diners.

"The staff take good care of the breast of a chicken," was the comment of a waiter who was being for the first time initiated into the mystery of how to feed a dozen people off one chicken. Perhaps the cleverest deception practiced by eminent chefs is the art of manufacturing the lobster patty, so dear to the heart of the epicure. This appetizing dainty would at first sight seem to defy even the most ingenious cookery fakir. However, here again the artful chef has overcome apparently insuperable difficulties, and many toothsome looking lobster patties are thus not always quite what they are said to be.

The deception is worked in this way: A common crustacean is boiled and the meat carefully chopped off and put into a mortar, while afterward part of the shell is added. The mixture is then vigorously pounded as fine as possible, and on the addition of flavoring it would tax the powers of the most critical connoisseur to detect any difference between the gastronomic mixture and the genuine lobster patty.

"The various deceptions I have told you of," remarked a famous chef to the writer, "are naturally not practiced every day, but are only utilized in times of emergency, and these emergency moments arrive more frequently than the trustful customer would like to believe."—New York Telegraph.

Skull and Skull.

"Skulls" and "skulls" are really one word in origin, and both at various times have been spelled capriciously with a "c" or a "k." Peppy, the diarist, tells how he went on the Thames at one time "in a skull," at another in a "skuller." The origin of the word is "skulle" or "sculle," a bowl or goblet. While the cranium was obviously bowl-like in shape, a distant resemblance to a bowl was also detected in the scooped-out blade of a "scull" as opposed to the flat blade of an oar proper.

Talking Behind Her Back.

"Don't you know, dear," said his wife sweetly, "that it is wrong to talk behind a person's back?" He was trying to button her waist at the time, and really there seemed to be provocation for his remarks.—Philadelphia Ledger.

In the court of his own conscience no guilty man is acquitted.—Juvenal.

A TROPICAL TERROR.

Most Dreaded of Living Things in Equatorial Africa.

Europeans who visit the great equatorial forests of Africa are subject to many risks, but none perhaps so dangerous as contact with the bushkoney, or great bull ant, which is said to be the most dreaded of living things to be found in that region. It is gregarious in the extreme. That which it attacks it consumes on the spot—nothing is carried away for further convenience. Elephants, leopards, gazelles, lions, snakes, gorillas, monkeys, even the human aborigines of the districts it infests, fly from any neighborhood in which they know it to be located. According to well accredited reports, these awe inspiring bull ants travel, like locusts, in vast armies, marching in a line two inches or more broad and miles in length. One of these armies has been known to take twelve hours to pass a given point. These ants prefer the shade and, rather than be exposed to the rays of the blazing sun, will burrow tunnels under the surface of the ground and thus travel until they come to the shelter of trees. Any animal which, unaware of the proximity of the bull ant and reposing in the solitude of the veil, happens to be attacked has no chance of escape. It is devoured with irresistible fury, and within a few minutes a pile of bleached bones marks the spot where it reposed. A great deal of valuable information about this dreaded creature has been published by a French zoologist, M. de Chaillet, who has described a personal encounter with the bull ant. "I remember well the first time I met the bushkoney on a raid. I knew not what was in store for me. I was hunting by myself, when suddenly the forest became alive with the foe. A sudden dread seized me, and I stood still in the hunting path, resting on my gun. Suddenly, as if by magic, I was covered and bitten everywhere. I fled in haste and found refuge in a deep stream, yet even then the strong pinches of the ants would not give way, and though the bodies were torn off the heads remained. The native tribes, when a man is condemned for witchcraft, generally fasten him to a tree before an troop of these ants. After they have passed a shining skeleton alone is left to tell the tale."

THE SCENT OF SICKNESS.

Most Diseases, It is Claimed, Have Their Characteristic Odors.

The acuteness of the sense of smell is far greater in many of the lower animals—dogs, for example—than in man, and they employ it in guiding them to their food, in warning them of approaching danger and for other purposes. The sphere of the susceptibility to various odors is more uniform and extended in man, and the sense of smell is capable of great cultivation. Like the other special senses, it may be cultivated by attention and practice. Experts can discriminate qualities of wines, liquors, drugs, etc. Diseases have their characteristic odors.

Persons who have visited many different asylums for the insane recognize the same familiar odor of the insane. It is not insane asylums alone, but prisons, jails, workhouses, armies in camp, churches, schools and nearly every household that have characteristic odors. It is when the insane, the prisoners and the soldiers are aggregated in large groups or battalions that their characteristic odor is recognized. Most diseases have their characteristic odors, and by the exercise of the sense of smell they could be utilized in different diagnoses.

For example, favus has a mousy odor, rheumatism has a copious sour smelling, acid sweat. A person afflicted with pyaemia has a sweet, nauseating breath. The rank, unbearable odor of pus from the middle ear tells the tale of the decay of osseous tissue. In scurvy the odor is putrid, in chronic peritonitis musky, in scrofula like stale beer, in intermittent fever like fresh baked brown bread, in fever ammoniacal, in hysteria like violets or pineapple. Measles, diphtheria, typhoid fever, epilepsy, phthisis, etc., have characteristic odors.—Philadelphia Record.

Fair Warning.

An old time English barrister was John Williams, a sarcastic wit and a bachelor with an intense prejudice against marriage. His clerk one day asked him for a holiday to get married, and some months afterward, on entering his chambers, Williams found his dead body suspended from the door. He engaged another clerk and asked him if he was married. "No," the clerk replied, but thinking that Williams would regard marriage as a guarantee of steadiness he added, "but I am going to be." "Very well," replied Williams, "but understand this—when you hang yourself don't do it here!"

Fixing Her Face.

She started, recoiled and then bent anxiously nearer her mirror. "A wrinkle, as I'm alive!" she exclaimed. She was of a bouyant temper, however. "I suppose I'll have to put a good face on it," she said, reaching forth with for the necessary materials.—Puck.

An Economical Place.

Short—I say, old man, will you lend me \$5 for an hour? Long—No. Go and sit in the park for an hour; then you won't need it.—Chicago News.

Broken English.

Teacher—What are the parts of speech? Tommy Tucker—It's—it's when a man stutters.—Chicago Tribune.

Do what you consider right, whatever people may think of it, despite censure and praise.—Pythagoras.

CASTORIA

The Kind You Have Always Bought, and which has been in use for over 30 years, has borne the signature of and has been made under his personal supervision since its infancy. *Chas. H. Fletcher* Allow no one to deceive you in this. All Counterfeits, Imitations and "Just-as-good" are but Experiments that trifle with and endanger the health of Infants and Children—Experience against Experiment.


What is CASTORIA

Castoria is a harmless substitute for Castor Oil, Paregoric, Drops and Soothing Syrups. It is Pleasant. It contains neither Opium, Morphine nor other Narcotic substance. Its age is its guarantee. It destroys Worms and allays Feverishness. It cures Diarrhoea and Wind Colic. It relieves Teething Troubles, cures Constipation and Flatulency. It assimilates the Food, regulates the Stomach and Bowels, giving healthy and natural sleep. The Children's Panacea—The Mother's Friend.

GENUINE CASTORIA ALWAYS Bears the Signature of

Chas. H. Fletcher
The Kind You Have Always Bought
In Use For Over 30 Years.

BEEF, MUTTON, PORK, SAUSAGE, ETC.,
ALWAYS ON HAND AT THE
..Lakeview Meat Market..
JOHN WENDELL, Proprietor
AT PRESENT LOCATED
BUILDING NORTH OF HOTEL LAKEVIEW

SEE
Nature's Wondrous Handiwork

Through Utah and Colorado
Castle Gate, Cannon of the Grand, Black Canon, Marshall and Tennessee Passes, and the World-Famous **Royal Gorge**
For Descriptive and Illustrated Pamphlets, write to
W. C. McBride, Gen. Agt.
124 Third Street PORTLAND, OR.

NEVADA CALIFORNIA SIERRA NEVADA ROUTE OREGON RAILWAY
TIME CARD, Effective May 29th, 1906.
8:35 A. M. Lv. Reno Ar. 5:35 P. M.
11:50 A. M. Lv. Plumas Ar. 2:45 P. M.
1:15 P. M. Lv. Doyle Lv. 1:25 P. M.
2:15 P. M. Ar. Amodee Lv. 12:01 P. M.
3:00 P. M. Lv. Amodee Ar. 11:15 A. M.
3:30 P. M. Lv. c Hot Spgs Lv. 11:00 A. M.
7:30 P. M. Ar. d Madeline Lv. 7:15 A. M.
1:20 P. M. Lv. Plumas Ar. 12:45 P. M.
3:00 P. M. Lv. e Beckwith Lv. 11:05 A. M.
4:55 P. M. Ar. f Mohawk Lv. 8:45 A. M.
a Connections made with East and West bound trains of S. P. Co.
b Stages to and from Milford, Jonesville, Huntington.
c Stages to and from Standish and Susanville.
d Stages to and from Eagleville, Cedarville, Fort Bidwell, Adin, Alturas, Lakeview, and other points in Oregon.
e Stages to and from Genesee, Taylorville and Greenville.
f Stages to and from Johnsville, Cromberg.

CASTORIA.
Bears the Signature of *Chas. H. Fletcher*
The Kind You Have Always Bought

THE LAKE COUNTY EXAMINER

LATEST LAND AND STOCK NEWS
EIGHT PAGES LOCAL AND COUNTY NEWS
TWO DOLLARS A YEAR.
ESTABLISHED IN 1880.

PRINTING IS AN ART IN
which THE EXAMINER excels. We have all the latest styles in type and keep in stock a large assortment of high grade stationery so that there is no delay in executing a large order. Our prices will be found to compare favorably with other prices.

PATENTS
PROSECUTED AND DEFENDED. Send model, drawing or plan for report, and free report. Free advice, how to obtain patents, trade marks, copyrights, etc., IN ALL COUNTRIES. Business done with Washington street time, money and of the patent.
Patent and Infringement Practice Exclusively. Write or come to us at
823 Ninth Street, opp. United States Patent Office, WASHINGTON, D. C.
CASNOW & Co.

Keep Posted

On Matters That Interest You
Your local paper is a necessity to you, financially and socially. But a NEWSPAPER OF GENERAL CIRCULATION, containing the latest news of the world, is equally necessary to you. The "up to date man" will provide himself with these two essential features of progress.
In THE TWICE-A-WEEK SPOKESMAN-REVIEW, Spokane, Wash., will be found the very latest news of the world, its matter including information on politics, commerce, agriculture, mining, literature, as well as the local happenings in the states of Montana, Oregon, Idaho, Washington and the province of British Columbia. In addition, its columns for women, its popular science articles, its short and continued stories, its "Answers to Correspondents" and "Puzzle Problems" combine to form a home newspaper that at \$1.00 per year can nowhere be excelled.

ITS ADVERTISING VALUE.
Perhaps you have something to sell—a farm, a team, factory machinery. You may wish to buy something. The best possible way to communicate with people who wish to buy or sell is by inserting a small advertisement in The Spokesman-Review.
Farmers, stockmen, lumbermen and others take the TWICE-A-WEEK.
If you wish to reach business men and newsmen, use the DAILY or SUNDAY SPOKESMAN-REVIEW.
THE TWICE-A-WEEK RATES ARE
Ten cents per line each insertion. Count six words to a line.
THE DAILY AND SUNDAY RATE FOR CONSECUTIVE INSERTIONS.
18 Words 1 time..... 30c
2 times..... 55c
1 time..... 45c
24 Words 1 time..... 40c
2 times..... 70c
1 time..... 55c

THE SUNDAY ALONE
Ten cents per line each insertion. Count six words to a line.
ADDRESS
THE SPOKESMAN-REVIEW,
Spokane, Wash.
Write your ad, plainly, enclosing amount in stamps or money order for number of insertions desired, and state whether you wish ad. inserted in Daily, Sunday or Twice-a-Week.

Excursion Rates to Pacific Coast

Notify your friends in the east that reduced round-trip excursion rates will go into effect June 1, 1906, and tickets will be on sale daily until September 15, 1906.
Final return limit October 31, 1906
Rates from principal Eastern points are as follows:
From Chicago.....\$75.00
" Council Bluffs, St. Joseph, Leavenworth and Kansas City.....\$60.00
" Sioux City.....\$62.00
" Denver, Colorado Springs, Pueblo and Trinidad.....\$50.00
" St. Louis.....\$60.00
" New Orleans.....\$69.00
" Houston.....\$60.00
For further information call upon or write nearest Agent or
D. S. Taggart, Reno, Nev.
2-mo D. F. & P. A.

Post & King have the best grade of liquors and cigars to be found in Oregon.

BREEDER AND FEEDER

The farmer who breeds or feeds either cattle or sheep for the block must not ignore the distinction between the beefmaking types of cattle and the dairy type. Economy of production must be understood, and the successful stock owner must breed with this end in view—of making a certain amount of food produce the largest possible amount of gain and such gain be relegated to the parts desired to be finished according to the market requirements. The prime beef type calls for short limbs, but a broad, straight back, well sprung ribs, broad chest, etc., and the broad back and ribs must be well covered with flesh and an even distribution of fat. The heavy, inordinately fat animal has been driven out of the market by the demand for one of different type. Another point in favor of the distinctly beef producing breeds as bred for the market is the fact that the beef of such animals is always superior to that of animals of a distinctly dairy type. A point which also must receive due attention is reference to the age of animals which are to be fed for market—i. e., the block. The young and growing animal fattens more easily than when grown or fully matured. As animals progress toward maturity the gain for food consumed is much less. The young animal furnishes the most profitable carcass, and there is not a superabundance of fat where not wanted. This should receive attention.
The Hereford, or Shorthorn, which has been bred for generations "to hoard up everything she eats and yield it up only with her life," belongs to the best type of beef producing animals. A Hereford cow will give scarcely milk enough to raise her calf, but "puts all she eats on her back," instead of into the pail, as a rule, says a writer in Country Gentleman.

At the English Royal.

Commenting upon the recent English royal show, a correspondent of the Breeder's Gazette, Chicago, from which the accompanying cut is reproduced, says:
"Surprise has been expressed by buyers from over the seas at prizes being awarded to light colored animals or to those with more than the orthodox amount of white on their backs or flanks, but we know in England what we are about, as they say, and long experience has proved that the lighter reds or even what used to be called the yellow reds in the old days are generally the quickest feeders, are the best handiers and of the best quality. I found this to be the case in my own herd in thirty years' experience, and it



HEREFORD BULL CAMERONIAN.
(Champion two-year-old at the English royal show.)

had been proved before that by Lord Berwick and his brother, Hon. W. Noel Hill, at Attingham and Cronhill."
In regard to Shorthorns at the same show another correspondent of the Gazette remarks: "It is a matter of history that for years past both North and South America, but particularly South America, has been sapping Great Britain of the best Shorthorn blood the latter possessed. And yet it has been brought home to all whom it may concern that there are great Shorthorns in the old country yet and no lack of them either. Never was such an entry of the breed seen at any agricultural show in Britain as was seen at Derby, when no fewer than 319 animals were catalogued."

That Mountain Lamb.

The daintiest bit of lamb's flesh ever tasted" by the editor of this Sheep Breeder was served in a popular restaurant in Charlotte, N. C., last fall. It was mountain lamb, fresh from the Blue Ridge, as innocent of mutton breed character as a Rocky mountain goat and knew not the taste of grain or highly concentrated and flavoring foods. Its flesh had a flavor and fragrance born of the mountain browse and the honeydews, the aroma of arbutus, laurel and honeysuckle. It isn't the breed or pedigree that makes the mutton of quality. It is environment, feed and cooking. The Carolina mountain lamb got its inimitable gamey flavor from the wild browse, the chestnuts and chinquapins, and old mammy did the rest in the open kitchen fireplace.—American Sheep Breeder.

Baby Beef in the South.

A few years ago the idea of making baby beef from hand fed calves was thought absurd. But the practice has now become an established custom. The Holstein calves are fed and turned off as baby beef at sixteen and twenty months and will gain on an average one and three-quarter pounds per day, beginning from birth.—Farmers' Home Journal, Louisville, Ky.

The Horse of Real Class.

The horse of real class in his class is the real money maker for his breeder, whether that class is the race horse class, the carriage class, the saddle class, the roadster class or the plow horse class, a really high class horse of any of the others being more desirable and generally worth more money than is the inferior race horse.—Western Horseman.