



If you have a mind to adorn your city by consecrated monuments, first consecrate in yourself the most beautiful monument of gentleness and justice and benevolence—Epicurus.

SEASONABLE GOOD THINGS.

A delicious dumpling to use in chicken soup is prepared as follows:



Dumplings.—Take one cupful of melted chicken fat, two cupfuls of milk, two cupfuls of flour, a pinch of nutmeg and a teaspoonful of salt. Heat the fat and milk; when boiling, add the flour to which has been added the nutmeg and salt, cook until it leaves the bottom of the saucepan; cool and add the eggs one at a time, beating well between. Drop by spoonfuls into the boiling soup.

Honeycomb Pudding.—Take one cupful of molasses, one-half cupful of sugar, one-half cupful of sweet milk, four eggs, one teaspoonful of soda. Mix as usual and bake forty-five minutes in a moderate oven. Sauce: Take one-half cupful of brown sugar, two tablespoonfuls of butter, one tablespoonful of cornstarch, one-half cupful of water; cook until thick; then add one pint of whipping cream.

Emergency Dish.—Put a cupful or more of roast beef through the meat chopper, add a small onion also ground through the chopper. Peel and grind four to six potatoes. Grease with sweet fat a deep granite or earthen baking dish, put in the potatoes, season well, add the meat and onion, cover and cook until nearly done, then uncover to brown. This makes a very appetizing dish and one which uses all bits of cold meat.

Shrimp Wiggle.—Take one can of shrimps, two cupfuls of milk, one-half can of peas, one tablespoonful of flour and seasoning. Make a cream sauce with the flour and milk, add the peas and shrimps cut in pieces. Bake in ramekins, using buttered crumbs to finish the top.

Cherry Salad.—Take a can of white cherries, seed, add thirty marshmallows cut in quarters and one-fourth of a pound of almonds blanched and shredded. For the dressing use the yolks of two eggs, the cherry juice, a little lemon juice, flour and butter to thicken. Cook until smooth. Serve the salad well mixed with the dressing on head lettuce.

He that has character, need have no fear of his condition. Character will draw condition after it.—H. W. Beecher.

NICE DESSERTS.

Desserts which are easy to make, good to eat, pretty to look at and not expensive are very popular. Among these you will find some.



Graham Pudding.—Take one cupful of each of molasses and sweet milk, two cupfuls of graham flour, one cupful of slightly chopped raisins, a little salt, two teaspoonfuls of soda dissolved in a little warm water; mix and beat well and steam for two hours. Serve with the following sauce: One well-beaten egg, one cupful of powdered sugar, one cupful of whipped cream, one teaspoonful of vanilla.

Grapenut Pudding.—Pour three and one-fourth cupfuls of boiling water over two cupfuls of grapenuts, then set aside to cool. Beat the yolks of two eggs with three-fourths of a cupful of cinnamon, cloves and nutmeg; then add two cupfuls of raisins and one-half cupful of molasses and the same of dates, with a generous pinch of salt. Mix this with the grapenuts and fold in the stiffly-beaten whites. Bake in a moderate oven for 25 minutes or steam one hour. Serve with a lemon sauce or with whipped cream.

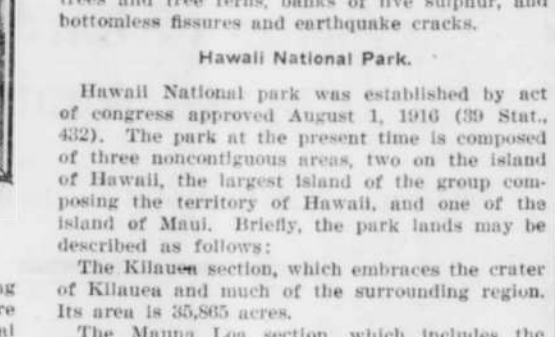
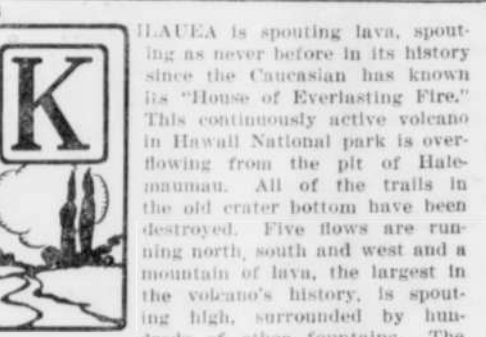
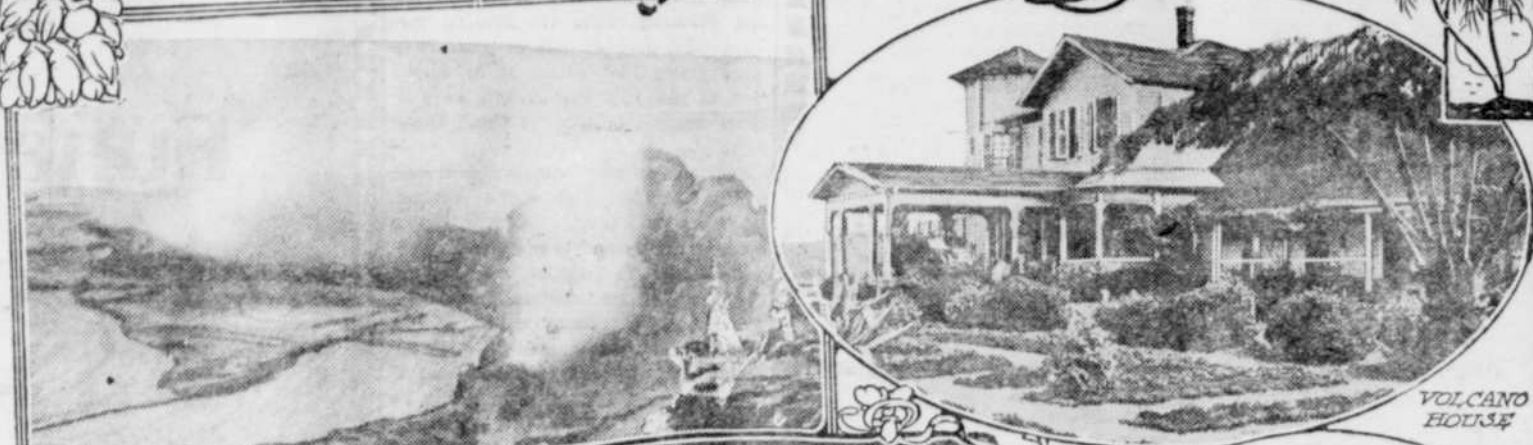
Trinity Cream.—Take one-pound box of marshmallows, one can of pineapple, one cupful of whipping cream. Cut the marshmallows into quarters and let them soak in some of the cream and pineapple juice. Cut the pineapple into small bits and drain. Beat the cream and when stiff stir in the drained marshmallows and pineapple, then add chopped walnuts or blanched almonds and cherries. Serve in sherbet cups and garnish the top with a maraschino cherry.

Damson Pudding.—Take one cupful of sugar, one-half cupful of butter, one cupful of flour, one cupful of damson preserves, three eggs, one teaspoonful of soda dissolved in three tablespoonfuls of sour milk. Mix well and bake. Serve with a sauce prepared as follows: One cupful of sugar, one pint of milk, two tablespoonfuls of cornstarch, one teaspoonful of vanilla, the whites of two eggs. Mix and cook all except the eggs for ten minutes, then fold in the beaten whites; flavor with vanilla and serve.

Bread Pudding.—Take one and one-half cupfuls of fine soft bread crumbs, measured lightly; one egg, beaten, one-fourth of a cupful of sugar, one-half teaspoonful of salt, two cupfuls of milk. Beat the sugar and salt into the beaten egg, add the milk and gradually stir into the crumbs. Let stand half an hour, then bake in a dish of hot water.

Neelis Maxwell

Kilauea Spouting Lava



KILAUEA is spouting lava, spouting as never before in its history since the Caucasian has known its "House of Everlasting Fire."

Nevertheless, there are discriminating nature-lovers who have seen the world and declare that Kilauea's Halemaunau is greatest of natural wonders.

Hawaii National Park. Hawaii National park was established by act of congress approved August 1, 1916 (39 Stat. 432).

The spouting of Kilauea is one of the wonder scenes of the world. "The Hawaiian volcanoes," writes T. A. Jagger, Jr., director of the Hawaiian Volcano observatory, "are truly a national asset, wholly unique of their kind, the most famous in the world of science and the most continuously, variously, and harmlessly active volcanoes on earth."

Miss Edna L. Smith of Aurora, Ill., a globe trotter with the gifts of appreciation and description says of Halemaunau: "As a spectacle it is the most infernal and brilliant thing I have ever seen and as a natural phenomenon it is the most thrilling sight I ever hope to see."

Haleakala, "The House of the Sun," is the largest quiescent volcano in the world. The elevation of its summit is 10,032 feet. Its crater is nineteen square miles, or 12,100 acres; the circumference of the rim, twenty miles; extreme length, 7.48 miles; extreme width, 2.37 miles.

The lava lake at Kilauea is the most spectacular feature of Hawaii National park. It draws visitors from all over the world. It is a lake of molten, fiery lava a thousand feet long, splashing on its banks with a noise like waves of the sea, while great fountains boil through it fifty feet high.

Kilauea does not by any means confine its activities to Halemaunau. Last year, out on the Kau desert, about six miles from the fiery pit in Kilauea crater, molten lava burst forth from a subterranean tube leading through a crack beginning at the wall of the main volcano.

This vantage point is above the usual cloud elevation. The level rays of the setting sun illuminate every nook and corner of the stupendous crater and bring to view the outlines and delicate tints of the majestic pictures which have been hung in this mammoth gallery, to thrill and awe all who look upon them.

The trip from Hilo to Kilauea volcano is by automobile, a distance of thirty miles. From Hilo the road gradually ascends through sugar cane and pineapple plantations, to a high elevation and then plunges into a great forest of tree ferns, whose fronds are thirty feet overhead and provide a delightful canopy for many miles.

Kilauea is a territory of the United States, annexed in 1898. The inhabited islands comprise a chain of eight, stretching over a distance of more than four hundred miles, with a total area of 6,500 square miles and a population of 256,180.

The Right of Search. "Trouble at home?" inquired the sympathetic friend. "Serious," replied Meekton. "My wife went through my pockets last night."

This throat or inner pit is a mile in circumference and contains at all times a raging sea of molten lava, its white-hot waves lashing and gnawing at the imprisoning walls, and its vast fountains of incandescent rock eternally flinging their fiery spray in air; seething and roaring in awful grandeur.

Hawaiian legend records the fact that some of Keoua's warriors rolled stones into Kilauea crater to mark their disrespect for the goddess of the molten lake. Pele rose in her wrath, and, with a terrific explosive eruption, totally wiped out the second division of Keoua's army.

Suspicious. A Cleveland heredity expert tells us that the world is either ruled by blondes now, or soon will be, and we wonder whether he is trying to jolly some little body, or to boom the peroxide market.