WOMAN'S BOOK OF OUTDOOR SPORTS

More Historical Novels and Interesting Ones, Too, with Scenes Laid in America, France and Italy -German Life.

"Five Years of My Life." The simple, diunforced way in which Captain light in the guise of a peddler. Dreyfus tells the story of his terrible adventures are perilous to the last degree ordeal would carry conviction of his and an element of luck enters largely into honesty-even though the world were not the hero's issuing out of them unscathed. already convinced of it ten times ever. The Rose of Lorraine is a heroine for whom The fact that the world has so thoroughly the reader will willingly see large risks made up its mind in favor of Captain taken; the Comte de Mar is a wooser worthy Dreyfus is, perhaps, the one circumstance of his cause; Mayenne is a born master of that may detract from the public interest men; St. Quentin a leader whose success but it is an attempt (as in no other one in his book. The world does not need to in bringing about Navarre's acceptance of be convinced any more. There is no need the Catholic faith surprises no one; and for Alfred Dreyfus to go on wasting himself | Lucas and Vigo are virile and interesting the creed itself is, its characteristics, its to attain a formal vindication of his nonor. personalities, plotting and planning with history and sanction. Its topics are "The people who take a deep interest in the own behalf, the other for his master and Its Fruits," "The Creed Illustrated" and Dreyfus case and they will welcome the for his master's son. And Felix Broux wins a "The Creed's Catholicity." The writer present volume as containing much addi- double meed of admiration, his devotion to treats his theme in a vitally interesting tional information concerning the man and his sufferings. The volume is exceedingly attractive in appearance, the cover design in which he tells his story, for Miss Bertha | The Baker & Taylor company, New York being very plain, but at the same time Runkle, in choosing the autobiography form neat and in good taste. McClure, Phillips for her romance, has seen fit to record & Co., New York.

The "Weman's Book of Sports," by J. Parmly Paret, is a practical guide by a practical writer for the amateur sports- nunciation of the Huguenot faith (on the woman. Golf, lawn tennis, sailing, swimming, bicycling and basket ball have each their chapters, and the devotee of any of but its very atmosphere is reproduced with these sports will find here much that will accuracy and charm. The Century Combe instructive. The book is an invaluable pany, New York. Price, \$1.50. guide for the feminine novice in sports, for each game is treated from the elementary standpoint, the first rudiments of skill in all being explained in a simple and direct manner for practical use. Above ali, the reason for everything required is fully explained, so that many who are already skillful can learn from this book much of the underlying principles of the various smateur sports. A unique feature of this book is the chapter on men's sports from a woman's point of view-from the viewpoint of the spectator. Foot ball, base ball, yacht racing, rowing and athletics are all fully expinined, so that the uninitiated spectator, either man or woman, may learn enough of any of these sports in a half hour's reading of its chapters to appreciate the game to be seen. The yachting chapter has been specially prepared with an eye to the coming international races for the America's cup, and one who wants to fully understand the maneuvering of the racing yachts without going too deeply into technical details will find this book invaluable It is thoroughly illustrated with half-tone reproductions (all full page size, with large figures) of isstantaneous photographs showing the correct and incorrect methods in the different sports. In illustrating the drive in golf, for instance, three illustrations show the beginning, the middle and the end of the swing as it should be made, while a fourth shows the incorrect finish of the swing, without the all-important "carry through." Other sports are treated in the same way. D. Appleton & Co., New

Now that the spring running is here and every sportsman is alive to the call of the suit of the game, Mr. Henry P. Wells' revised book on "Fly-Rods and Fly-Tackle" will be doubly welcome. It has been said of this book, which is the standard authority on the subject, that "no angler's outfit is complete without it." Mr. Wells is an old experienced angler, and not only knows what he is talking about, but writes with the enthusiasm as well as the knowledge of the true sportsman. Nor must we forget to mention his book on "The American Salmon Fisherman," which tells how and where salmon fishing may be had throughout the length and breadth of the land, and been increased by the addition of "German which supplies maps and other illustrations Life in Town and Country." The author.

York. Price, \$1.

of the story is largely devoted to an account of the fortunes of Fabius and Varro.

Chancellor MacCracken has written the dumber full of beauty. Cassell & Co., publishers, New York.

Chancellor MacCracken has written the number full of beauty. Cassell & Co., publishers, New York. with which those of the hero, Sergius, are university senate as a statement of the closely associated. This gallant young origin and constitution of the Hall of Fame Roman loves Marcia, who treats his suit with the airy coquetry of a modern society girl. Nevertheless she loves him and when he is left for dead on the fatal field of Cannae and disappears she resolves to save Rome by the sacrifice of herself. Han nibal, according to history, shuts himself up in Capua, where he has the support of a weak and licentious populace. Thither Marcia journeys, with the intent of winning the love of Hannibal at all costs and persuading him to remain there through the winter so that Rome may have time to recover from its reverses and raise another army to meet him when he appears before its walls. A priest attached to Hannibal conceives a passion for her and, despairing of reaching the master, she determines to enslave the attendant, who has immense influence. Of course, this noble Roman woman cannot, in the end, bring herself to discharge her self-imposed duty and the priest attacks her. At this moment a shadow rises from the dead. The lover who has been found wounded on the field and sold into slavery, appears, rescues the maiden and rides forth from Capua with her. There is an exciting race for liberty, but the fugitives reach a Roman camp just as snow begins to fall and the elements shut Harnibal up for winter quarters. For those who, in this day of blood-stirring romance, are looking always for the flash of blades and the clang of steel, this story will furnish pleasure. Certainly the description of the advance of the balearie slingers at Cannae is as good as anything of the kind in recent fiction. Doubleday, Page & Co., New York. Price \$1.50.

. The king of France and Navarre plays a royal part in "The Helmet of Navarre, and the title, borrowed from a ringing couplet of Macaulay's, strikes a keynote to which the whole story responds. it is a

The Bilioustine

A clever satire which originally appeared in BERT LESTON TAYLOR'S "LINE-O-TYPE OR TWO" column, on the editorial page of the CHICAGO TRIBUNE, attracting wide attention. Every reader acquainted with the East Aurora output will enjoy reading and want to possess a copy of this unique booklet. FRA McGINNIS AND THE BOY GRAFTERS will be famous the world over. Send at once if you wish to own a copy. They will quickly command a premium.

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WILLIAM S. LORD. Publishers, Evanston, Illinois.

passion for Mile, de Montiue, the lovely of the heroine; the noble Duc de St. Quentin being an adherent of the Huguenot ward to the powerful Due de Mayenne, leader of the Catholic league, and chief upporter of Henry's rival, Charles. The eague has the upperhand in Paris, yet St. is another thing, however, when his dare-The book of the week is Captain Dreyfus | at the Hotel de Lorraine, whether he goes | ceived from the electors; the second prethere after dark as a serenader or by dayevents as they appeared to this impresstonable young henchman of the hero. narrative covers the half week in July. 1593, immediately preceding Henry's re-

> "The Son of a Tory; A Narrative of the Experiences of Wilton Aubrey in the Mohawk Valley and Eisewhere During the positions to be based upon the selections Summer of 1777, Now for the First Time read. American Book company, Chicago. Edited by Clinton Scollard." purports to be Price, 50 cents. the story, written by himself, of a stout farmer boy in the Mohawk valley, whose father was a staunch tory at the beginning of the war of independence, while the son's The father joined the command of St. Leger, and the son accompanied him into the who, besides being a writer of graceful and British lines at the request of his mother, but with a secret determination to raise no hand against the ciruggling colonists, picturesque career, portraying his life as a The father died of heart failure in the soldier under Washington, member of con-English camp, and the son escaped and gress, envoy to France and chief justice of found his way into the American lines. His adventures are related in detail, but are not of a very exciting character. The story is interesting, however, as a reflex of the spirit and turbulence of "the times tried men's sonis." Richard G. Badger & Co., Boston. Price, \$1.50.

ground that Paris was worth a mass); and

not only the outward aspect of the old city,

"A Daughter of the Tenements," by Edward W. Townsend, author of "Chimmie Fadden. There is little suggestion of the immortal Chimmie in "A Daughter of the Tenements," but there is all Mr. Townsend's love for the Bowery, which displays itself in some splendid pen-pictures of that quaint section of New York. Carmenella, bright little child of a dancer and destined for the Bowery stage, where her mother has carned fame if not fortune. Carmenella makes a brilliant hit and is transferred to an up-town theater. Here one night Frank Waters, an all-around villain, meets her. He inferior and the trip with Emerson, Agassiz and the drinking habit.

One of the most attractive portions of "The Autobiography of a Journalist," by William James Stillman, is that devoted to his camping experience in the Adirondacks and the trip with Emerson, Agassiz and the drinking habit.

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One of the most attractive portions of William James Stillman, is that devoted to his camping experience in the Adirondacks and the trip with Emerson, Agassiz and the drinking habit. meets her. He is infatuated with her beauty and endeavors to abduct her. All knobs." by John Uri Lloyd, author of "Stringtown on the Pike." To those who waters is in the act of decoying Carmeneila have read Mr. Lloyd's earlier book we may that the story deals with practically wood and river and is alert for any fresh beauty and endeavors to abduct her. All Knobs. suggestion that will help bim in the pur arrangements are cumularly made and into a cab, when her friends arrive and the same scenes and the same period.

NEW BOOKS AND MAGAZINES tale of love and loyalty, of courage, team the title of the book being "The Hall of Fame." The thoughtful visitor to the Hall now and then while the hero icclares his of Statuary in Washington, to which each state is invited to contribute two statues Rose of Lorraine." The Comts de Mar of eminent citizens, is offended to find that is hapless as Romeo, for a mortal feud is every man so far honored, with a single fixed between his father's house and that exception, has been a holder of public office, either military or civil. For "The Hall of Fame," however, it was decided Navarre, while the heroine is cousin and not to limit the classes, and thus emphasize the fact that greatness may be attained in many walks of life. The result of the first election was twenty-nine names, these including statesmen, soldiers, jurists, writ-Quentin passes unmolested between his ers, scientists, etc. The volume is divided town house and the court at St. Denis. It into two parts, the first being devoted to a history of the inception and development devil son seeks audience of his inamorata of the idea and giving the full votes resenting brief biographies of the twenty-These | nine men elected. G. P. Putnam's Sons, New York. Price \$1.75.

The agitation of the revision of the confession has turned all eyes on the creed of the Presbyterians. "The Creed of the Presbyterians," by Rev. Egbert W. Smith, is not a polemic for or against revision. book) to answer the questions which laymen are constantly asking as to just what equal real and shrewdness, the one in his Creed Fermulated." "The Creed Tested by Monsieur de Mar being no more remarkable manner, and his book will interest not only than the highly pointed and polished style Presbyterians, but their critics as well

"How to Teach Reading and Composition" is a book designed to help the teacher to prepare for the labor of training pupils to read and write the English language. It aids in guiding the student to secure knowledge and culture from a book and in training him to express what he may know or feel with clearness and grace. The quotations chosen for study are most suitable for the purpose; to some notes are appended, of others questions are asked; sometimes both modes are used. Suggestions are given for the production of com-

"John Marshall," by James B. Thayer, is a little volume forming a part of the Riverside Biographies. It contains an account sympathies were with the patriot of the life of our fourth chief justice and our greatest jurist, written by an author jucid English, is himself a jurist of reputation. The author deals with Marshall's the supreme court, with his engaging personality and noble character. The volume ontains some hitherto unpublished letters by Marshall and presents him not only as a jurist but as a citizen and a friend. Being the work of Prof. James Bradley Thayer of the Harvard law school it possesses unus tel authority and forms one of the most entertaining volumes of the series. Hough ton, Mifflin & Co., Boston, Price, 76 cents

> Literary Notes. One of the most interesting and illuminating chapters in the book on "Substitutes for Salcons," which Houghton, Mifflin & Coannounce for this spring, is that giving the testimony of labor leaders of the attitude their organizations take toward drinking places and the drinking habit.

the same scenes and the same period.

The book will not be read, perhaps, so much for its story as for its delightful one-act comedies scattered through its pages and its glimpses of a life that is full of color. Street & Smith, New York. Price, 50 cents.

That commendable series of little volumes which is being brought out by the Putnams. "Our European Neighbors," has been increased by the addition of "German Life in Town and Country." The author.

William Harbutt Dawson, knows his Ger
the same scenes and the same period.

Under the general editorship of Mr. Caspar Whitney the Macmillan company has in preparation the American Sportsman's Library, a series of books each of which will contain an authoritative monograph on one of the main branches of American sport. The subjects of some of the volumes will be: (1) "The Bear Family: (2) "The Deer Family: (3) "The Musk Ox. Sheep and Goat: (4) "Cougar (Mountain Lion or Puma): (5) "Wildeat and Lynx: (6) "Trout and Salmon: (7) "Bass, Mascallonge, Pickerel and Others: (8) "Tuna. Tarpon and Jew Fish: (9) "Upland Game, Quall, Grouse (Ruffed and Pinnated), Turkey, Etc.;" (10) "Wild Fowl Ducks, Etc."

The Magazine of Art for May is art

giving full and securate information on the subject. Harper & Bros., New York. Price, \$1.75

In "The Lion's Brood" Mr. Duffield Osbore has selected the second Punic war as his period of action and has introduced the figure of Hannibal. The historical elements of the story are the campaign of the spring of 217 B. C. and the following fall and winter. In the spring Hannibal gained his great victories at Thrasymene and Cannae and both of these battles play important parts in the novel. The first part of the story is largely devoted to an ac-

and of its history up to the close of 1906. Megeath Stationery Co., 1308 Farnam St.

Table and Kitchen Practical Suggestions About Food and the Preparations of It.

THURSDAY, BREAKFAST, Fruit.

Cream. Potato Chips. Coffee. Broiled Chops LUNCH. Escalloped Salmon. Cabbage Salad. Rhubarh Tarts. Cereal Coffee.

DINNER. Cream of Corn Soup.

Stuffed Breast of Veal. Brown Sauce.

Brown Potatoes. Creamed Parsnips.

Cress Salad.

Strawberry Bayarian Cream. Coffee.

BREAKFAST. Plain Omelet.
Rice Muffins.
LUNCH. Broiled Tomatoes. Coffee. Grilled Sardines. Scalloped Potatoes. Pop Overs.

Cocoa.
DINNER.
Potato Soup.
Dressed Cucumbers. Asparagus. Coffee.

Cream. Baked Potatoes LUNCH. Cold Veal, Sliced. Fruit. Petate Salad. Cake.

Chocolate. Lamb Pot Pie.
Baked Potatoes.
Cherry Pudding. Coffee. Spinach. Cream Sauce.

SUNDAY. BREAKFAST. Cream weetbreads.
Dressed Cucumbers.
Coffee. Brolled Sweetbreads.

DINNER. Jullienne Soup. Jullienne Soup.
Pressed Chicken. Cucumber Salad.
Rice Croquettes. Golden Sauce.
Asparagus on Toast.
Fruit Salad.
Coffee.
SUPPER.
Shrimps a la Newburg.
Stuffed Tomatoes with Mayonnaise.
Fruit. Cocoa.

Cocoa.

COOKING WITH LITTLE FIRE.

Diminishing Discomforts of Housekeeping During Hot Weather. The most serious problem that confronts the weary housekeeper who must, spite of the exhausting "hot spell," prepare with her own hands the food for the family table is not so much what to provide, but how to dispense, so far as possible, with all useless and unnecessary cooking; how to obtain a maximum of comfort with a minimum of heat in such manner as not to seriously affect the needful supply of appetizing and nourishing food.

First discard the large roasts and neavy boiled ments and such foods as require great and prolonged heat. It is not possible to do away with a certain amount of cooked food for each day, but by careful selection it is easy to diminish to a very great degree the discomfort arising from this necessity. In a large family of meat eaters many consider a roast much cheaper than a steak. Possibly this is true, if the family is large enough to consume a large roast at two meals, for in hot weather meats must be quickly disposed of, if you have but a small refrigerator or ice chest for keeping all your perishable foods. Meats and fresh fruits are quite adverse to each other and should not be kept in the same compartment.

Conform to the Senson. during the heated term arise from neglect to conform to or the inability of the housewife to adapt herself and family to the change in temperature and requirements. Whether the mercury is souring up toward the century mark or takes a sudden and unlooked for dip toward zero, she will sacrifice time and strength with a courage worthy of a better cause.

Small meats, or those quickly prepared, are best when you wish to indulge in meat in warm weather. Steaks, chops, meat cakes and hamburg steaks, rolled flank steaks cannelons, among the fresh meat dishes, eggs, young poultry and fish will complete a list of all the meats necessary for hot weather cooking. These meats may, of course, be treated in a variety of ways; but there need be no great amount of time or heat expended in their preparation. And what is also a matter to be taken into account, they do not leave a lot of "scraps" that do require some time and perhaps ingenuity to work over into attractive and

tasty dishes. Ment Substitutes.

Pantry.

Our gardens furnish several delightful substitutes for meats in hot weather and it would be well for us to consider them more The above boooks are for sale by the closely and serve them more frequently, especially for the early morning meat, and

The Supplementary

summer time is quite sufficient. Instead of quantity of dry bread crumbs, season to breakfast dish dropping off the cereal from the breakfast taste with sait and pepper. Cook all menu, let that be the substantial dish; to gether a few minutes, then remove from this may be added cooked prunes, dates or the fire and add the beaten yolks of eggs. figs, even when fresh fruit constitutes the two to each plant. Fill the shells, cover first course as both may be eaten at the the top with bread crumbs, put into a shall meal at this season with benefit. To furnish low pan brushed well with oil and bake the necessary fat, serve good cream, either half an hour unless shells are small. This plain or whipped good sweet butter with makes a nice dish for dinner served withyour home-made bread, or substitute eggs out meat. for the dried fruit and cream and a cup of cocoa. As a relish and to take the place of firm tomatoes and put them immediately in the usual meat dish, tomatoes, egg plant a cold place. When ready to serve cut them or corn may be served in many dainty ways. Into slices three-quarters of an inch thick

Broiled Egg Plant Cut an egg plant into half-inch slices, do not remove the skin. Dip each slice into a little oil, seasoned with salt and pepper; place them on a fine wire broiler and broll over a clear and not too hot a fire for ten minutes, five minutes for each side. Place them on a heated dish. garnish with parsley and serve with mattre d'hotel sauce

plant for breakfast or tea dish.

Maitre d'Hotel Sauce-Put quarter of a pound of butter in a small saucepan; add a level teaspoonful of finely-minced parsley, much prefer cold meats in hot weather. a little finely-minced thyme and quarter of While these may require some little time a teaspoonful of onion juice, pinch of sait to prepare, they may be prepared on days and dash of pepper. Stand the saucepan when the temperature does not make even over hot water and whisk smartly with an a little fire unendurable and thus provide egg whip until the sauce reaches simmer- against another hot spell. Meat dishes ing point. Remove and serve at once. Fried Egg Plant with Parmesan Cheese-

Peel the egg plant, cut in cubes, scrapwith sliced onton, put in a good-sized piece of butter and when melted add the egg plant, season with salt, pepper and a litlittle cream if necessary. When done serve top of egg plant.

next the skin; sprinkle the shells with salt and turn upside down to drain. Chop the part you have taken from the shells. Mince onion, about a tablespoonful to each egg plant, and brown it slightly in a little out the moisture. Add a few mushrooms

Broiled Tomatoes-Scald and peel large Cucumbers may also be served same as egs or a large tomato in three pieces. Rub your fine wire brotler with a piece of fat bacon and lay on the tomatoes and brotion both sides until a nice brown. Season with salt and pepper and serve on a bot dish with garnish of cress or parsley.

The tomatoes will keep their shape better if they are not peeled, but no not look so nice. They may be dipped in all instead of rubbing the grill with the bacon and may be served with a little grated chause sprinkled over them.

Cold Meat Dishes-There are many who which are well seasoned and spiced will keep well in a cold place even in the hottest weather in temperate climates. In climates ing out the large seeds. Rub a sau epan when they cannot be kept over a day it were better not to est meat at all. Tomatoes in Cream-Cut the tomatoes in

slices without peeling them, dust with salt tle grated nutmeg. Stir and cook slowly and pepper and dredge well with flour. Fry and when done add from half to three- them a nice brown in vegetable oil or bacon quarters of a cup of the cheese, adding a fat. When done place them on a to platter, Measure the fat remaining in the pan and on a hot dish garrished with sippers of but- to every level tablespoonful add a level tered toast. Springle a little cheese on tablespoonful of flour; stir until smooth and add half a pint of cream to two level Stuffed Egg Plant-Choose rather small tablespoonfuls of flour and same amount of egg plants, wash and dry and cut in halves | fat. Sifr and cook until it boils up well, Scoop out all the inside except a thin layer segmon to taste and pour around and over the tomatoes. Serve at once.

Corn Oysters-Take eight ears of sweet corr, score down the center of each grain and press out the pulp. Add two cups of butter, then add to the chopped egg plant milk, three eggs well beaten, sait and pepand cook together in a saucepan to cook per to taste and sufficient flour to make a batter that will hold in good shape. Drop chopped fine or a little Worcestershire the mixture by tablespoonfuls into hot fat, van Houten's Cocoo

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ties. A drink for a Prince at less than a cent a cup.

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uncheon or supper, for meat once a day to sause and minced parsley. Mix in an equal brown on both sides and serve hot for

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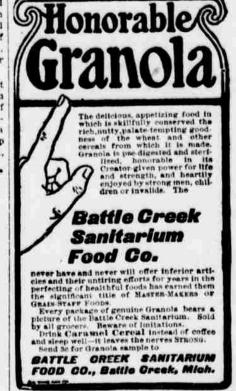
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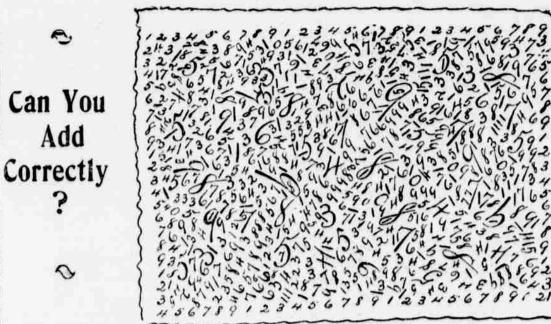
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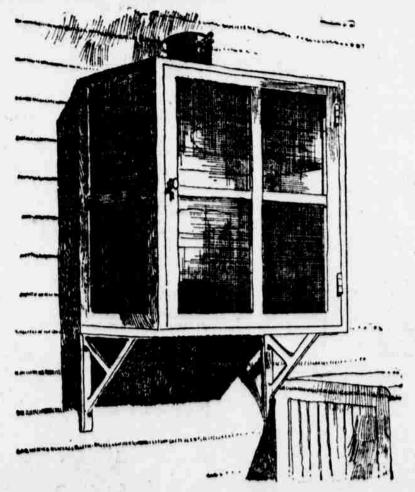
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Household Comforts

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to put the icebox there. Give it the best all to themselves. light possible, and as much fresh air. Close

The first thing is to take stock of your away from the sun's direct rays. Hence domestic dominion intelligently. Consider it is as much a boon to the flat dweller

It demands only to be put out of doors is best made fast to the wall at such a tion of temperature.

well its possibilities, then set about realiz- with a shady fire escape or north looking air closet until wanted. Cooked meats and

ing them. With a hall or porch handy try window as to the people who have houses salt ones can stay there the year around, Anybody who can drive a nail can make the place for such things as cheese, nuts beside it fix your fresh air closet-which, one at a cost not to exceed \$1. It is only raisins dates and olives. All of these save in the most torrid weather, keeps a frame hox with door and sides of wire lose flavor or grow rank by keeping in cooked food better than the icebex itself, gauze and shelves across the inside. It warm place or by suffering great alterna-

height as to be safe from prowling cats, and should have further a trusty lock. Put away food in it in clean earthen dishes, never in any sort of metal, not even in silver. Slip each dish into a separate cheesecloth bag, and twist the bag end tight. If ant, black or red, discover the closet, paint the wood box all cutside with camphor once a fortnight. Twice a year take down the whole contrivance, and scald it outside and in with boiling sods water.

All manner of food keeps beautifully in it from one meal to the next. Further, things may be put in it while still warm. If they have to go into a tight unventilated place, as a refrigerator, they must needs be stone cold or they will get soggy and smelly, Always set away cooked things in un

covered dishes. Wire gauze dish covers will keep out dust and admit of ventilation. They are, however, too costly for many purses. A good substitute is a hoop or eval of stout wire with either cheesecloth or mosquito net sewed firmly over it. Make the hoops of sizes to fit all sorts of dishes, or, rather, of sizes to stand an inch beyond the edges they must cover. The weight of the wire holds them well down. Every week drop the covers in a wash boiler with water and a little soda, boil for five minutes and dry in the sun. Light and lime, the best of all anti septics, should be relied on to keep the fresh air closets sweet. Hang a bag of quicklime somewhere, and change the con-

tents as fast as the lime slacks. In country or suburban houses ants are often a A ring of air-slacked time an inch wide and a half an inch deep will keep them out of a dish holding food. They cannot crawl over a shelf thickly dusted with powdered lime. But since they travel always by definite roads, it is well to find the path and block it by a smear of coal or pine tar, applied, if possible, outside the pantry.

Save in freezing weather, keep fruits. vegetables and cut flowers in the fresh and fresh meats in cold water. It is further