The Kitchen Cabinet

THE ugliest of trades have their moments of pleasure. Now, if I were a gravedigger or even a hangman, there are some people I could work for with a great deal of enjoyment.
—Douglas Jerrold.

Candy for the Children.

All children love to make candy and many never outgrow the habit. Any girl may learn how to make several kinds and in that way help out in the holiday preparations. Home-made candy is much more wholesome than much that is bought and is very much cheaper, which is an important item in most homes.

Nut Candy.—This is a delicious candy which may be made with any kind of nuts. Peanuts are especially good. Shell and remove the brown skins from a quart of peanuts. Roll them with a rolling pin until well broken, but not too fine. Put over the fire to cook, a pound of light brown sugar and six ounces of butter. Cook just ten minutes from the time it commences to bubble, stirring constantly to keep any part from scorching. Add the peanuts and pour into a buttered pan to cool. Mark in squares before it gets too hard. Everything must be in readiness when making candy, for sometimes a half a minute will ruin all the work. This candy will delight young and old, for it is not hard and brittle, but "nice and chewy," as the children say.

Maple Fudge.—For delicious maple fudge, take one and a half cupfuls of light brown sugar, one cupful of maple sirup, half a cup of milk, and a tablespoonful of butter. Boil slowly until it makes a ball when rolled between the fingers, after dropping a little in cold water. Let stand to cool, then beat until creamy; put into a buttered pan quickly, mark off into squares and when cold it is ready to eat. Dates stuffed with nuts are a nice variety for the little candy maker to prepare. They may be stuffed with some of the fudge or cream candy that is too rough to make in nice shape.

Cream Candy.—Boil together without stirring two cups of granulated sugar, three-fourths of a cup of water, two tablespoonfuls of vinegar and a teaspoonful of butter. Boil until brittle when dropped in water. Pour into a buttered platter, using care not to scrape the sides of the kettle to get any grains of sugar for they will grain the candy. When cool pull until white and cut in pieces with a knife or scissors.

Salted Nuts.—Put almonds after shelling into a sauce pan and boil one minute, then plunge into cold water and slip off the skins. This is blanching them. To salt, put a cup of almonds in a pan with a teaspoonful of olive oil or butter, stir until a rich brown, sprinkle with salt and cool.

NOTHING is easier than fault-finding; no talent, no self-denial, no brains, no character are required to set up in the grumbling business.
—Robert West.

The Lunch Basket.

To many the lunch basket is a reminder of an occasional picnic, but to the woman who has to fill one 300 days in the year it is indeed a problem. A lunch basket must, first of all, be dainty, not a hard thing to accomplish, as there are many cheap and attractive paper dishes and napkins that look well and are cheap enough to be daily renewed. A cold lunch eaten daily is a hard tax upon the digestion, and thought should be given its preparation.

A man working in the open air is able to digest hearty food, such as a jar of baked beans. The sandwiches may be hearty or dainty as the appetite demands. Always wrap them in oiled paper, which may be bought by the pound and kept for such purpose. Meat sandwiches are always better if the meat is put through the meat chopper and seasoned well. Pickles, olives and cheese should be carefully wrapped.

Fruit is always welcome as a dessert, but a cup of boiled or baked custard is both appetizing and wholesome. When sending oranges in a lunch basket, remove the peeling and wrap each section in paper. An orange prepared in this way is greatly enjoyed. A surprise in the form of candy or nuts is always appreciated by young and old. The small tin wafer boxes are ideal for holding a slice of cake; these may be scalded, aired and used indefinitely.

Remove all food left in the box or basket and air it well, as foods are often spoiled by odors of stale foods. A bottle that has a tight stopper and will hold a cup of milk or coffee is most convenient.

Many women do not know or do not care how a lunch is prepared or of what it consists. Nourishing, wholesome food, well and neatly put up, will save many dimes and nickels which would go for liquor to supply a craving that good food would satisfy. A piece of baker's bread, pie and a cooky will not sustain a man at hard labor. Such a meal must be supplemented from the lunch counter.

HE is a fool who thinks by force or skill
To turn the current of a woman's will.

Some Dishes for Two.

The proportions in ordinary recipes are made for a family of five or six and as the majority of families start with two, the young housewife is often at a loss to know how to divide a recipe.

Cream of Tomato Soup.—Take three-eighths of a cup of stewed and strained tomato, add a speck of soda. Make a binding of one-half a tablespoonful each of flour and butter, cook together and add the tomatoes. Serve at once with salt and pepper to taste. A bit of celery salt or onion juice may be added to change the flavor.

Bread.—Take a fourth of a cup of hot milk, one-fourth of a teaspoonful of sugar, one teaspoonful of lard or butter, one-half a yeast cake dissolved in one-eighth of a cup of water; when the water is cool enough to add the yeast, mix well and add enough flour to handle. Knead until soft and elastic. Put back to rise and when double its bulk make into a loaf. Place in the pan in which it is to be baked, cover closely, and when double its bulk bake in a moderate oven.

Orange Omelet.—Beat the yolks of two eggs until thick and lemon-colored, add the rind of two-thirds of an orange, two tablespoonfuls of orange juice, four teaspoonfuls of powdered sugar. Fold in the beaten whites and pour into a buttered omelet pan. When well cooked on the bottom, set a moment into the oven to finish cooking. Sprinkle with powdered sugar, fold and serve.

Baking Powder Biscuit.—Cut one-half tablespoonful of lard into a half cup of flour sifted with two-thirds of a teaspoonful of baking powder and an eighth of a teaspoonful of salt; add a fourth of a cup of milk, toss and roll on a floured board and cut in small biscuit.

Gingerbread.—Cream one-half tablespoonful of butter, add a tablespoonful of sugar, one-fourth of an egg well beaten, one tablespoonful of molasses, one tablespoonful of sour milk and one-third of a cup of flour sifted with one-fourth of a teaspoonful of ginger, one-eighth of a teaspoonful of cinnamon and an eighth of a teaspoonful of soda. Bake in a slow oven.

Waffles.—Mix two-thirds of a cup of flour with a pinch of salt and two-thirds of a teaspoonful of soda, add three-eighths of a cup of sour milk, one well-beaten egg and two teaspoonfuls of melted butter.

THE world goes up and the world goes down,
And the sunshine follows the rain;
And yesterday's sneer and yesterday's frown
Can never come over again.
—Charles Kingsley.

Preparing and Cooking Oysters.

Oysters do not contain the nourishment that we have been in time past led to suppose. They are easily digested and that, with the added variety they give to our diet is the chief reason they are so valued.

When oysters come from the market they should be carefully looked over to remove broken shells. It is wise not to use the water in which they are received. Put the oysters into a colander and pour over them plenty of cold water. This process should always be followed before cooking.

Fried Oysters.—Select large, fat oysters, drain them and place them on a large board. Dry each oyster with a soft cloth, dust with salt and pepper. For each dozen oysters allow one egg beaten light and a tablespoonful of water added. Dip the oysters into fine breadcrumbs then into the egg, then back into the bread crumbs, being careful to keep the crumbs dry and the egg free from crumbs. When all are ready, have a kettle of lard and suet mixed, heat the fat until a cube of bread browns in 40 seconds, when it will be sufficiently hot. Put five or six oysters in a frying basket and plunge them into the fat; as soon as they are a golden brown lift the basket, drain the oysters on brown paper and serve at once.

Oyster Sandwiches.—Arrange fried oysters on crisp lettuce leaves, allowing two oysters for each leaf, and one for each sandwich.

Oysters a la Thorndyke.—Clean and drain a pint of oysters. Melt two tablespoonfuls of butter, add the oysters and cook until plump. Then add the seasonings of a half teaspoonful of salt, a dash of nutmeg and cayenne, a fourth cup of cream, two egg yolks. When the egg is cooked serve on crackers.

In preparing escalloped oysters it is well to remember never to have more than two layers as the inside one will not be cooked, when the top and bottom layers are well done.

To prepare a block of ice to serve oysters, use a square or oblong of clear ice and with hot flatirons melt a cavity large enough to hold the oysters. Pour the water from the cavity as it is formed.

Nellie Maxwell.

Literally.

"There is a lot of suggestions from outsiders as to how to run this newspaper. See that they are carried out."

"Yes, sir," said the office boy, and, putting them all in a waste-paper basket, promptly carried them out.

Safety in Speed.

"Moissant says that the faster an aeroplane flies the safer it is."

"That was just what I thought about myself when I asked your father for your hand last night."

Kept His Word.

"What did he say when you rejected him?"

"He said he would go to the dogs."

"I saw him there last night."

"Where? What are you talking about?"

"At the vaudeville theater, where those trained dogs are appearing."

It is the duty oftentimes to do what thou wouldst not; thy duty, too, to leave undone what thou wouldst do.—Thomas a'Kempis.

COLLEGE HAS RARE TREASURE

Miami University Has Table Used by Dr. McGuffey in Compiling Famous Readers.

Columbus, O.—McGuffey's Third Reader! You remember it and all the other McGuffeys, don't you? You, right this moment, are thinking about the story of the bad boy who went into the forest and, as a joke, cried "The wolf! The wolf!" And when the neighbors came to rescue him he laughed and said it was all a joke. You remember, too, that one day the wolf did come and woe befell the naughty little boy. And you remember "The Inchcape Rock" and the story about the noble dogs that rescued the man lost in the snow, and—oh, you remember that all right. A table that occupies a conspicuous place in the museum of Miami university at Oxford, O., was used by Doctor McGuffey when he compiled the readers that made him famous.

Doctor McGuffey's Table.

Tradition in the old college town of Oxford is that Doctor McGuffey built this table himself. It is octagonal in shape and has eight drawers. The table revolves on a pivot. Doctor McGuffey was for years a professor in Miami university, and while serving in that capacity gathered the material that made up his series of school readers. He read newspapers, magazines, books and everything else that might furnish clippings which would fit his reader ideas.

He had six of the drawers in his revolving desk marked and when he found anything that he thought would be serviceable for a reader he threw it into the drawer marked for that particular reader. When he had obtained a lot of material he invited children of Oxford over to the college to hear him read "pieces." He divided the children into groups, according to age, and when he read something that interested a child of third reader age he would place that piece back in the drawer No. 3. When one of his readings interested a child of fourth reader age the piece would go into drawer No. 4. The same rule applied to all his readers. Finally he had the drawers filled with enough matter to compile the series and then was born the famous McGuffey readers.

The old desk is one of the treasures of Miami university and cannot be bought. Interesting sums have been offered for it, but the college holds it as a sort of medal of honor applied to its history as an educational institution.

ARGENTINA'S ROCKING STONE

A Noted Example of the Many Curious Toys Found in Nature's Wonderland.

Buenos Ayres. — Nearly every locality has its lover's leap or some like spot of local interest, where sometime in the history of the world nature has had her playground and with the aid of the wind and rain has fashioned the solid rock into weird, fantastic shapes that at once excite our admiration and awe.

One of the most noted of these natural formations is the rocking stone situated near the city of Tandil, Argentina.

Wonderful Rocking Stone.

This is a perfectly balanced boulder of immense size, so lodged that it can be rocked without fear of its falling. Probably it was formed by the dissolving or wearing away of a softer stratum of rock, leaving the harder portion to maintain its equilibrium on a curved surface.

Gossip and Scandal.

Philadelphia.—Many people confuse gossip with scandal, but the two things are quite different. The scandal monger is usually detested, while the gossip is often universally popular. In fact, the popularity which it brings in its train is one of the strongest incentives to gossip. A really accomplished gossip is a social acquisition. Thousands of people who do not gossip themselves like to listen to it. It saves them the trouble of talking. The gossip is generally good natured. The scandal monger seldom is. After all, what is more interesting than human nature? That is the stock in trade of the gossip, as it is of the novelist and dramatist.

The Oldest Trees on Earth.

London.—An enormous age is attained by some trees—notably the evergreen in England. At Fountains Abbey, Yorkshire, the evergreens were old when the abbey was built, eight centuries ago. This is a "redwood" which is credited with many hundred years. Baobab trees of Africa have been computed to be more than 5,000 years old and a deciduous cypress at Chapultepec is considered to be of a still greater age.

WHO'S WHO AND WHY

GIVES MILLIONS TO END WAR

Andrew Carnegie.

The hundreds of millions of Andrew Carnegie, which he has declared he will give away before he dies, will become, it is believed, a perpetual power for the good of mankind, a fund controlled by a self-perpetuating board of trustees, the income from which is to be used through the centuries to aid human beings in ending war and combating all other evils that stand between them and the good of a perfect civilization.

This belief is based on the broad terms of a deed by which Mr. Carnegie has transferred to a board of trustees $10,000,000 in five per cent. first mortgage bonds, the revenue of which will be used first to "hasten the abolition of international war and establish a lasting world peace."

The lofty purpose expressed by the ironmaster to make this foundation a continuing force for reform suggests the probability that this $10,000,000 may be only a starter in a movement to which eventually he will devote the greater part of his riches. The method by which the annual income of $500,000 shall be expended is left by Mr. Carnegie entirely in the hands of the trustees.

When establishment of universal peace is attained, the donor provides that the revenue shall be devoted to the "next most degrading evil of evils," the suppression of which would "most advance the progress, elevation and happiness of men."

Mr. Carnegie's gift of $10,000,000 brings the total of his benefactions to something like $180,000,000. The endowment recently announced is second in size only to three others of his—the $10,000,000 foundation for the advancement of teaching made in 1905 and increased to $15,000,000 in 1908, the $16,000,000 endowment of the Carnegie institute in Pittsburg and the $12,000,000 fund for the establishment of the Carnegie institute in Washington. Mr. Carnegie's gifts to libraries during the last twenty years are estimated at $50,000,000 for the United States and $17,000,000 abroad.

WHITE NOW CHIEF JUSTICE

Chief Justice White.

Edward Douglas White, whom President Taft has appointed chief justice of the United States Supreme court, is a native of Louisiana.

He was born in the parish of Lafourche, La., in November, 1845. In his early youth he attended the school at Mount St. Mary's, near Emmitsburg, Md.; later he entered the Jesuit college in New Orleans, and finally he went to Georgetown college of Washington, D. C. Justice White served in the Confederate army during the civil war and practised law among the people of Louisiana.

In 1891 Mr. White became a national figure. A senatorial contest was waged in Louisiana and Mr. White entered the race. He had managed the campaign of Governor Nichols for re-election and had been prominent in the reform element of his state. He had fought in favor of the anti-lottery movement. The legislature finally chose him to succeed Senator Eustis.

Chief Justice White has been on the Supreme bench for sixteen years and is the oldest justice in commission whose age is less than seventy. Justice White graduated from Georgetown university. In addition to practising law in Louisiana he was a sugar planter. He served in the Louisiana legislature as a senator, served for a number of years on the state supreme court bench and subsequently was elected to the United States senate. He was serving his first term in that body when President Cleveland appointed him to the Supreme court bench.

Strictly speaking, Justice White was the lone representative of the south on the bench for a number of years. His knowledge of the civil law is generally regarded as most profound. As a member of the Supreme court it has fallen to Justice White's lot to participate in some of the most famous cases in the history of the tribunal.

Justice White is said to hold probably the most clearly marked ideas of federation of any of the Supreme court justices. He was with the government in all the so-called insular cases, involving the Philippines and other island possessions. He rendered a minority opinion against the government contentions in the Northern Securities case and also was with the minority of the court in voting to sustain the constitutionality of the income tax law.

THE NEW SOLICITOR-GENERAL

Frederick W. Lehmann.

Frederick W. Lehmann of St. Louis has been appointed solicitor general of the United States to fill the vacancy caused by the death of Lloyd W. Bowers.

Mr. Lehmann was born in Prussia in 1853. He came to this country with his parents when a child, his father settling in Ohio and subsequently removing to Indiana. There, at the work bench, while his father was engaged in cobbling the brogans of a farming community, was laid the groundwork of Fred Lehmann's education. By the aid of a primitive Egyptian lamp—a woolen rag floating in a saucer of grease—the youth devoured such books as came into his possession.

A short time in the little red schoolhouse and he started for the west, determined upon acquiring an education without the aid of which he could not hope to achieve success. On the plains of Nebraska he herded cattle, with a view to acquiring the necessary funds to carry him through college. Day after day he rode after the herds, a "quirt" in one hand and a book of classics in the other, reading while the stock grazed.

Mr. Lehmann was a member of the directorate of the Louisiana Purchase Exposition company and chairman of the committee on ethnology of the world's fair. He is a member of the Mercantile, University and other clubs, as well as prominent in the St. Louis Bar association.

GOVERNOR WAS ONCE A WAIF

Governor-elect Hooper.

Politics aside, the case of the new governor of Tennessee goes to prove that the day of equal opportunity has not entirely passed in this country. The new governor signs himself "Benjamin W. Hooper," but what his real name is, no one knows. He does not know himself, and although now nearly forty years of age he does not know who his parents were.

He was found on the streets of Knoxville and committed to the care of an orphan asylum, whence he was taken ten years later by Captain Hooper of Newport, Tenn., who gave him his name and educated him. From orphan asylum to the executive mansion! From nameless waif to governor of a sovereign state! The way would seem always open in this country to those who work and strive.

It is said that Mr. Hooper, the lawyer from the mountains of Tennessee, was nominated because he hadn't a record, and, consequently, few enemies. But although he was not a figure of commanding proportions in Tennessee before his nomination, Mr. Hooper is not without political experience. Twenty years ago he represented his constituency in the state legislature. His chief claim to distinction was, however, the fact that he had commanded a company in the Spanish-American war.

ONE REDEEMING FEATURE

When Papa Hears It He Urges Only Son to Get Girl Quick.

The only son had just announced to the family his engagement.

"What, that girl!" remarked his mother. "Why, she squints."

"She has absolutely no style," commented his sister.

"Red-headed, isn't she?" asked auntie.

"I'm afraid she's flighty," was grandma's opinion.

"She hasn't any money," said uncle.

"And she doesn't look strong," chimed in the first cousin.

"She's stuck up, in my opinion," asservated the second cousin.

"She's extravagant," was the opinion given by the third cousin.

"Well, she's got one redeeming feature, at any rate," remarked the only son, thoughtfully.

"What's that?" chorused the charitable band.

She hasn't a relative on earth."

Papa had not yet spoken, but now he did.

"Grab her, my boy, grab her," he said.

Wants a Long Engagement.

"Do you believe in long engagements?" he asked after she had consented to be his.

"Yes, dearest," she replied. "I have always thought it was such a mistake for two people to rush into matrimony before they learned to really know each other."

"Well, about how long would you wish the engagement to be?"

"Let me see. Would you think it was too long if we did not get married until a week from next Thursday?"

Mrs. Roosevelt an Economist.

Mrs. Roosevelt is said to have kept her gowns from one year to the next and even the third year, and yet was always beautifully dressed. The best-dressed woman in London is said to be Mrs. Keppel, who wears her gowns more than one season, having them made over for the second year, as her income does not allow of a great variety of gowns.

Mean of Her.

Mrs. Galey (back from the mountains)—Well, my dear, did you keep open house during my absence?

Galey (earnestly)—I should say I didn't, Louise; why, there wasn't a night that I didn't lock the doors at nine o'clock.

Mrs. Galey—Yes? And where did you go then?

Truly Spoken.

What a narrow, circumscribed life the woman must lead to whom a wrinkle is a tragedy!

Mrs. Winslow's Soothing Syrup.
For children teething, softens the gums, reduces inflammation, allays pain, cures wind colic. 25c a bottle.

The angels are more likely to be counting beads of perspiration than drops of tears.

Tell the dealer you want a Lewis' Single binder straight 5c cigar.

You possess only as much faith as possesses you.

COLDS
Cured in One Day

"I regard my cold cure as being better than a Life Insurance Policy."—MUNYON.

As a rule a few doses of Munyon's Cold Cure will break up any cold and prevent pneumonia. It relieves the head, throat and lungs almost instantly. These little sugar pellets can be conveniently carried in the vest pocket for use at any time or anywhere. Price 25 cents at any druggists.

If you need Medical Advice write to Munyon's Doctors. They will carefully diagnose your case and give you advice by mail absolutely free. Address Prof. Munyon, 53d and Jefferson Streets, Philadelphia, Pa.

Why Rent a Farm

and be compelled to pay to your landlord most of your hard-earned profits? Own your own farm. Secure a Free Homestead in Manitoba, Saskatchewan or Alberta, or purchase land in one of these districts and bank a profit of $10.00 or $12.00 an acre every year.

Land purchased 3 years ago at $10.00 an acre has recently changed hands at $25.00 an acre. The crops grown on these lands warrant the advance. You can

Become Rich

by cattle raising, dairying, mixed farming and grain growing in the provinces of Manitoba, Saskatchewan and Alberta.
Free homestead and pre-emption areas, as well as land held by railway and land companies, will provide homes for millions.
Adaptable soil, healthful climate, splendid schools and churches, good railways.
For settlers' rates, descriptive literature "Last Best West," how to reach the country and other particulars, write to Sup't of Immigration, Ottawa, Canada, or to the Canadian Government Agent.

W. V. BENNETT
Bee Building Omaha, Neb.
(Use address nearest you.) 38

LAZY LIVER

"I find Cascarets so good that I would not be without them. I was troubled a great deal with torpid liver and headache. Nowsince taking Cascarets Candy Cathartic I feel very much better. I shall certainly recommend them to my friends as the best medicine I have ever seen."
Anna Bazinet,
Osborn Mill No. 2, Fall River, Mass.

Pleasant, Palatable, Potent, Taste Good. Do Good. Never Sicken, Weaken or Gripe. 10c, 25c, 50c. Never sold in bulk. The genuine tablet stamped C C C. Guaranteed to cure or your money back. 928

PATENT your invention. Free preliminary search. Booklet free. MILO B. STEVENS & CO., Estab. 1864. 633 14th St., Washington; 39 Dearborn St., Chicago.

No Man is Stronger Than His Stomach

A strong man is strong all over. No man can be strong who is suffering from weak stomach with its consequent indigestion, or from some other disease of the stomach and its associated organs, which impairs digestion and nutrition. For when the stomach is weak or diseased there is a loss of the nutrition contained in food, which is the source of all physical strength. When a man "doesn't feel just right," when he doesn't sleep well, has an uncomfortable feeling in the stomach after eating, is languid, nervous, irritable and despondent, he is losing the nutrition needed to make strength.

Such a man should use Dr. Pierce's Golden Medical Discovery. It cures diseases of the stomach and other organs of digestion and nutrition. It enriches the blood, invigorates the liver, strengthens the kidneys, nourishes the nerves, and so GIVES HEALTH AND STRENGTH TO THE WHOLE BODY.

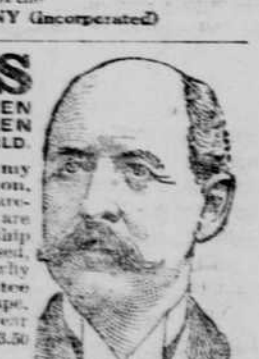
You can't afford to accept a *secret* nostrum as a substitute for this non-alcoholic medicine OF KNOWN COMPOSITION, not even though the urgent dealer may thereby make a little bigger profit. Ingredients printed on wrapper.

The Rayo Lamp is a high grade lamp, sold at a low price.
There are lamps that cost more, but there is no better lamp made at any price. Constructed of solid brass; nickel plated—easily kept clean; an ornament to any room in any house. There is nothing known to the art of lamp-making that can add to the value of the RAYO Lamp as a light-giving device. Every dealer everywhere. If not at yours, write for descriptive circular to the nearest agency of the
STANDARD OIL COMPANY (Incorporated)

W. L. DOUGLAS
$3.00 $3.50 & $4.00 SHOES FOR MEN & WOMEN
BOYS' SHOES, $2.00, $2.50 AND $3.00. BEST IN THE WORLD.

The benefits of free hides, which apply principally to sole leather, and the reduced tariff on sole leather, now enables me to give the wearer more value for his money, better and longer wearing $3, $3.50 and $4 shoes than I could give previous to the tariff revision.

If I could take you into my large factories at Brockton, Mass., and show you how carefully W. L. Douglas shoes are made, the superior workmanship and the high grade leathers used, you would then understand why Dollar for Dollar I Guarantee my Shoes to hold their shape, look and fit better and wear longer than any other $3.00, $3.50 or $4.00 shoes you can buy.



W. L. Douglas
President W. L. Douglas Shoe Co.

Do you realize that my shoes have been the standard for over 30 years; that I make and sell more $3.00, $3.50 and $4.00 shoes than any other manufacturer in the United States? Quality counts. It has made W. L. Douglas shoes a household word everywhere.

CAUTION! None genuine without W. L. Douglas name and price stamped on the bottom. **TAKE NO SUBSTITUTE**
If your dealer cannot supply you with W. L. Douglas Shoes, write for Mail Order Catalog.
W. L. DOUGLAS, 145 Spark St., Brockton, Mass.

EUREKA HARNESS OIL
Will Keep Your Harness
soft as a glove
tough as a wire
black as a coal
Sold by Dealers Everywhere
STANDARD OIL COMPANY
(INCORPORATED)

MICA AXLE GREASE
Keeps the spindle bright and free from grit. Try a box. Sold by dealers everywhere.
STANDARD OIL CO.
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