

The KITCHEN CABINET

I HE busy world shoves angrily aside the man who stands with arms akimbo set. Until occasion tells him what to do; And he who waits to have his tasks marked out. Shall die, and leave his errand unfulfilled. —Lowell.

Household Hints.
Seeded raisins cut in halves or dates cut in two pieces makes a very nice addition to the apple and nut salad.

Add a piece of bay leaf to a clear tomato soup.
Vegetables will be of a better color if cooked uncovered.

A few minced dates added to fudge as it is taken from the stove will give a novel confection.

Clothes sprinkled with hot water will dampen more quickly and consequently be ready to iron sooner than if sprinkled with cold water.

If windows stick and are hard to open, pour a little hot lard between the window and casing, putting some on the rope.

Use a teaspoonful of ammonia in a quart of lukewarm water. Wash your brushes and combs in this, and all grease will disappear. Shake the brushes and dry in the open air.

To keep blankets and flannels soft and white, wash with a tablespoonful of ammonia in the first water.

Equal parts of ammonia and water will clean silver or gold jewelry.

Household Hints.
Paint brushes that have become hard and dry may be softened by immersion in strong vinegar heated to the boiling point. Allow them to simmer for a few minutes, then wash them in hot soapsuds.

French terms often used in cook books are not understood by the average cook, or housekeeper, unless familiar with the language. The following commonly used terms it may be interesting to learn the meaning of.

Saute means to cook in a small amount of fat, commonly called frying. Frying, however, means cooking in deep fat.

Croustons—Small cubes of bread fried in butter, served with soups.

Entree—A dish served between the heavy courses of a dinner.

Marinate—To season food by mixing with oil and seasonings before the heavy dressing is added. Marinade is the noun.

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

French Cooking.
So deeply rooted and grounded are we in the belief that French cooking is the sine qua non of that art, that the impression lingers after the fact has been demonstrated that though France knows much, she does not know it all.

Mark Twain, who appreciates a good dinner and has also the courage of his convictions, writes in his usual pleasing way, of the ordinary dinner served as it is in Europe, by the French cook: "The European dinner is better than the European breakfast; but it has its faults and imperfections; it does not satisfy. The American comes to the table eager and hungry; he swallows his soup. There is an indefinable lack about it somewhere. Thinks the fish is going to be what he wants; eats it and isn't sure. Thinks the next dish is perhaps the one that will hit the hungry place; tries it and is conscious that there was something wanting about it also. And thus he goes on. . . . There is here and there an American who will say he can remember rising from an European table d'hote perfectly satisfied; but we must not overlook the fact that there is also here and there an American who will lie."

We must admit, however, that the French have distanced us in the matters of economy. They look with dismay upon the huge roasts or juicy steaks which are found on many of our American tables. As for the French cook, "his business in life is to extract the utmost possibility from every article on the menu and then present it in the most attractive form." If he can properly cook a potato, he can tickle the palate with mysterious dishes, so we grant all honor to the French chef.

Pot au Feu.
A cheap cut of meat answers every purpose for this dish, but a piece from the round is preferred. Take four to six pounds of lean beef, put in an earthen saucpan and cover with three quarts of cold water. Bring to a boil and skim carefully. Add a tablespoonful of salt, three pepper corns and simmer for three hours. Add two onions, sliced and browned in butter, two leeks, one large parsnip, two turnips, two small carrots, quarter of a cabbage, a stalk of celery and a bay leaf. Cook all slowly for two hours longer. Take up the beef; pile the vegetables neatly about it; skim the broth, pouring a little over the beef, and serving the remainder as soup.

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IALK not with thy guest of his own affairs; for with those he is sufficiently acquainted; but discourse ever of thine own, of thy good luck and ill, of thy horses, thy servants, thy children and thy ailments. If thou dost not succeed thereby in making him feel at home, thou mayest at least induce him to wish himself there. —Shakespeare, the Wayfarer.

The Left Over Problem.
This is the season of the year when the housewife after the dinners and days of festivity, finds the larder stocked with all kinds of odds and ends. A cook who knows how to dispose of left overs in an acceptable way is a real genius. She must have knowledge of right combinations and taste in their arrangement.

Peas left from dinner, carefully washed, may be used in salads. Here is one that is so unusual that curiosity will cause us to try it, and satisfaction will make it an old friend.

Western Salad.
Take one cup of canned peas, four tablespoonfuls of chopped onion, four tablespoonfuls of sweet pickled cucumber or watermelon, four tablespoonfuls of chopped cheese, four hard cooked eggs chopped. Save out the yolks of two and put through a ricer to decorate the top.

Soups of any variety may be made from left overs. The bones of the turkey and chicken makes a delicious soup, a cupful of tomato or less adds to the tastiness of any broth. Almost any vegetable may be added to a stock pot. Carrots, onions, turnip, cabbage, parsley, all giving a flavor alone, or in combination, which gives character to soup.

Croquettes made of cold boiled rice served with jelly, are a welcome change with the meat course. They may take the place of vegetables. Any number of salad combinations may be made from left overs. A roast pork salad is fine on a cold day. Use celery and pork cut in cubes, just as one would for a chicken salad. It is best to use a simple boiled dressing not too rich, with the salad, as the pork supplies the fat needed, even if lean, as it should be.

Apple Tart with Cheese.
Make a pie crust to line a deep pie plate. Fill with apples, sliced; season with sugar and nutmeg, or cinnamon. Cover with a thick layer of grated cheese when the pie is half done.

As YOU grow ready for it, something where or other you will find just what is needed for you in book or a friend, or best of all, in your own thoughts. We wish much for opportunities; but after all, it is the being ready for opportunities that is of the most consequence. There are golden doors on every side, but the unready soul passes them by a blank, impenetrable wall, that holds neither opening or promise. —George McDonald.

The Luscious Orange.
Very soon oranges will be at their best and cheapest. Served fresh there is no fruit more wholesome and delicious. As a breakfast fruit it is deservedly popular. It may serve as a refreshing drink; is delightful as a confection, or as a dessert in combination with other foods.

As a filling for layer cake the rind and juice being used, there can be nothing more delicious.

A beautiful dessert is made of oranges with the peel entirely removed, sliced. Put a layer in a glass dish, sprinkle with powdered sugar, a tablespoonful of lemon juice and a sprig of delectated cocoonut. Repeat until the dish is full.

Another pretty way to serve this is to use halves of the oranges as cups to serve each individual. The fresh cocoonut is better to use, or the delectated may be soaked in water for a few minutes to soften.

Orange fillers are a delicious dainty. Dip the sections of orange into the batter, then fry in deep fat. Roll in powdered sugar and serve. Orange pie is another unusual way of serving the fruit. Mix together four well beaten eggs (reserving the whites of two), the grated rind of one orange, the juice of two, four tablespoonfuls of sugar, one tablespoonful of butter and two cupfuls of milk. Bake as a custard pie. Spread the meringue made by beating the whites stiff, add two tablespoonfuls of powdered sugar. Cover the pie and brown slowly.

Dainty Dishes of Fish.
Line a buttered mold with cold, boiled rice. Fill the center with creamed salmon. Cover with more rice; put the cover on the mold and steam half an hour. Serve with cream sauce, seasoned with lemon juice and minced parsley.

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UNCOOKED MEAT VERY DANGEROUS

FEARFUL SUFFERING CAUSED BY EGGS OF PARASITE WHICH IT MAY CONTAIN—STATEMENT BY A PRIEST.

Omaha, Neb., Feb. 2.—Probably the most unusual feature of the excitement that has been created by L. T. Cooper's visit to this city is the removal of parasites or tape worms by his preparations.

During the early part of Cooper's stay in Omaha individuals who were taking "New Discovery," as it is called, brought either to himself or to physicians throughout the city immense parasites that had left the system after using the medicine.

Many of these people were frightened, and cases of this sort became so numerous that Cooper finally made the following statement for publication:

He said: "In every city I visit these things are brought to me within a few days after my medicine is sold in the city. They are what is known as the tape-worm, and grow to an enormous size.

"Few, indeed, realize how prevalent these creatures are. I think I have been the first to demonstrate what a large factor they are in the poor health of this generation. I believe that fully one-half of the chronic stomach trouble now so universal is caused by these parasites.

"Individuals may have them for years and not be aware of the reason for their continued ill-health, but attribute it to many different diseases, when in reality one of these creatures is robbing them of their vitality.

"These parasites are taken into the system in uncooked food or raw meat, in the form of an egg, which hatches almost immediately. People suffering from them experience a feeling of lassitude and are extremely nervous. The action of Cooper's 'New Discovery' seems to be fatal to these great worms, and in most cases a few doses of the medicine drives the creatures from the system. I will have hundreds of them brought to me before I leave the city."

This growsome prophecy has been amply verified, for not only hundreds but thousands of Omaha people have been relieved of some of these fearful parasites since taking Cooper's preparation, and the entire city has been aroused by the fact.

Some of these parasites are of such enormous size as to startle the imagination. The statement of Father John Baptist Arnolds, one of the best known and best beloved priests in this section of the country verifies this. His statement, among others given to a reporter, was as follows:

"For years I suffered from what I thought was a general run-down condition of the system caused by stomach trouble. I felt extremely tired all the time, and it was a great effort to attend to my duties. I would wake up in the morning feeling as worn out as when I went to bed. If I stood for any length of time I would have pain in the lower part of my back, and would have to sit down.

"I was very nervous and depressed in spirits, and was troubled with dizzy spells. I would see spots before my eyes when I stooped over and raised up quickly. I had a very irregular appetite, and would have palpitation of the heart after ascending the stairs.

"The talk about Cooper's preparations was so universal that I decided to try some, although I do not take patent medicines as a rule. I took four doses of the 'New Discovery' as it is called, and a tape-worm about sixty feet in length left my system.

"I am very thankful for this great relief, and now I know what has been the cause of all my suffering."

The story of Father Arnolds is a fair sample of the experience of an astonishing number of Omaha people, and Cooper's preparations are selling here in immense quantities. It is now estimated that he has sold one hundred thousand bottles to date in this city alone, and the sale is still increasing.

Jim's Cost a Dollar More.
Richard Le Gallienne, the noted poet, was entertaining a group of magazine editors at luncheon in New York.

To a compliment upon his fame Mr. Le Gallienne said, lightly: "But what is poetical fame in this age of prose? Only yesterday a schoolboy came and asked me for my autograph. I assented willingly. And to-day at breakfast time, the boy again presented himself.

"Will you give me your autograph, sir?" he said.

"But," said I, "I gave you my autograph yesterday."

"I swapped that and a dollar," he answered, "for the autograph of Jim Jeffries."

His Face Was Turning Yellow
Someone told him that sallowness was caused by an inactive liver. He began taking NATURE'S REMEDY, his natural color returned, his brain cleared, his liver was again active. NR tablets never fail to correct the liver, they remove the bile, aid digestion and tone the system. Better than Pills for Liver Ills. Take one tonight and you'll feel better in the morning. Get a 50c Box. All Druggists. The A. H. Lewis Medicine Co., St. Louis, Mo.

Spilled the Story.
Tattered Terry—I'm a newspaper man, but I can't get a job.
Lady of the House—Indeed! Why not?
Tattered Terry—You see, I saved a train from a terrible accident once, and all the editors have been sore on me ever since!—Puck.

Before she is married to a man a woman always wants to think of him; afterward she wants to think for him.

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BUILDS A HOUSE FOR CATS

Chicago Woman Erects Seven-Room Structure for Valuable Feline Pets to Live In.

Chicago.—Chicago may claim the distinction of having probably the most remarkable cat fancier in the world.

Mrs. W. Eames Colburn, wife of the head of the banking firm of W. E. Colburn & Co., has built a modern seven room house for her feline pets and provided her 35 prize cats with all the luxuries of urban life.

A liking for cats forbade her giving up one of her pets, but impels her to frequently add to their number. Gradually the house grew to be overrun



with them and the time came for her to say good-bye to some of her friends. This she refused to do, and but one alternative remained. A seven room house was built adjoining her home at 7306 Bond avenue. The feline domicile was built with the same care and expense as though the owner herself were to live in it.

The entire front of the home is a large library, fitted with upholstered couches, silk draperies, lace curtains and heavy rugs. Steam heat and gas as well as a modern bathroom were included for kitty's comfort.

The 35 members of the cat family share six bedrooms, each fitted with little brass cots, mirrors and costly hangings. Each pet has its own bed, with silk spreads and downy blankets.

Head of the household is Lord Barford, a large white \$1,000 Angora, "who rules with an iron hand," settling all disputes and brooking no insubordination. His mate, Connie Loek, is the pride of his life, and night will make his rivals jealous. She is a pure white Persian with large brown eyes.

The only militant member of the colony has precipitated so many rows in the home that he now lives in the family home with Mrs. Colburn. This is Kee Kee Vita, a short-haired Siamese with pretty, innocent blue eyes, but possessed of a violent temper. He left the marks of his disposition on many a prize animal before separated from his kin.

Mrs. Colburn has always derived much pleasure from spending her time tending the pets until her health failed recently. A woman has now relieved her of the cares of the cat family and spends most of her time in the cat home.

HEADS ILLINOIS MILITIA
Frank S. Dickson is Appointed Adjutant General of States Forces by Governor.

Springfield, Ill.—Frank S. Dickson, who has been appointed adjutant general of Illinois to succeed the late Thomas W. Scott, has been acting adjutant general since Scott's death, April 6, 1909.

The new adjutant general was born at Hillsboro, Ill., October 6, 1876, and

his present home is at Ramsey. He entered the Illinois National Guard in 1897 and was made quartermaster of the Fourth Infantry in 1900. He was appointed assistant adjutant general May 6, 1907. Gen. Dickson saw service in the Spanish American war, serving a year in Cuba as a private in Company I, Fourth Illinois Infantry.

New Miners' Safety Lamp.
A new safety lamp for miners has been invented, comprising a battery and a metal filament lamp which are completely incased. The circuit of the lamp is kept closed by means of a spring-pressed rod bearing against a light ring on the glass casing of the lamp. Should the glass be broken, the ring would be sure to break or be displaced, opening the circuit of the lamp, so that there would be no danger of igniting the gases with the incandescent filament.

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Why it Pays To use CALUMET

INSTEAD OF CHEAP AND BIG CAN BAKING POWDER

You simply cannot get as good results from the cheap and big can kind—the baking cannot be as evenly raised—it cannot be as delicious—it cannot be as pure and wholesome—because the quality is not there. And it cannot be any more economical. Calumet is medium in price—the standard 1-lb. size can costs 25c. Less of it is required and the baking is certain to be better. Try one can—if not satisfactory your money will be returned.

Calumet Received Highest Award—World's Pure Food Exposition. FREE—large handsome recipe book. Send to and slip found in pound cans.

The Cheap and Big Can Kind

In this can you get more substance but not more baking powder. It is great in quantity only—not in economy—not in satisfaction.

Big Blunt "Full Value" Can.

THE NEW COIFFURE.

Quaker Oats is the world's food

Eaten in every country; eaten by infants, athletes, young and old.

Recognized as the great strength builder.

Delicious and economical.

KOW-KURE

is not a "food"—it is a medicine, and the only medicine in the world for cows only. Made for the cow and, as its name indicates, a COW CURE. Barrenness, retained after birth, abortion, scours, caked udder, and all similar affections positively and quickly cured. No one who keeps cows, whether many or few, can afford to be without KOW-KURE. It is made especially to keep cows healthy. Our book "Cow Money" sent FREE. Ask your local dealer for KOW-KURE or send to the manufacturers. DAIRY ASSOCIATION CO. Lyndonville, Vt.

Do it Now

Tomorrow A. M. too late. Take a CASCARET at bed time; get up in the morning feeling fine and dandy. No need for sickness from over-eating and drinking. They surely work while you sleep and help nature help you. Millions take them and keep well.

CASCARETS are a box for a week's treatment, all druggists. Biggest seller in the world. Million boxes a month.

Readers—This paper desiring to buy anything advertised in its columns should insist upon having what they ask for, refusing all substitutes or imitations.

PATENT PATENTS California DEFIANCE STARCH

"The Blood is The Life"

Science has never gone beyond the above simple statement of scripture. But it has illuminated that statement and given it a meaning ever broadening with the increasing breadth of knowledge. When the blood is "bad" or impure it is not alone the body which suffers through disease. The brain is also clouded, the mind and judgement are effected, and many an evil deed or impure thought may be directly traced to the impurity of the blood.

Foul, impure blood can be made pure by the use of Dr. Pierce's Golden Medical Discovery. It enriches and purifies the blood thereby curing, pimples, blotches, eruptions and other cutaneous affections, as eczema, tetter, or salt-rheum, hives and other manifestations of impure blood.

In the cure of scrofulous swellings, enlarged glands, open eating ulcers, or old sores, the "Golden Medical Discovery" has performed the most marvelous cures. In cases of old sores, or open eating ulcers, it is well to apply to the open sores Dr. Pierce's All-Healing Salve, which possesses wonderful healing potency when used as an application to the sores in conjunction with the use of "Golden Medical Discovery" as a blood cleansing constitutional treatment. If your druggist don't happen to have the "All-Healing Salve" in stock, you can easily procure it by inclosing fifty cents in postage stamps to Dr. R.V. Pierce, 663 Main St., Buffalo, N. Y., and it will come to you by return post. Most druggists keep it as well as the "Golden Medical Discovery."

You can't afford to accept any medicine of unknown composition as a substitute for "Golden Medical Discovery," which is a medicine of known composition, having a complete list of ingredients in plain English on its bottle-wrapper, the same being attested as correct under oath.

Dr. Pierce's Pleasant Pellets regulate and invigorate stomach, liver and bowels.

ONLY ONE "BROMO QUININE."
That is TAKATIVB BROMO QUININE. Look for the signature of W. W. GLOVE. Used the World over to Cure a Cold in One Day. 5c.

To act with common sense, according to the moment is the best wisdom I know.—Horace Walpole.

Lewis' Single Binder, the famous straight 5c cigar—annual sale 9,000,000.

We are never too old to acquire the latest wrinkle.

Readers—This paper desiring to buy anything advertised in its columns should insist upon having what they ask for, refusing all substitutes or imitations.

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