

THE economy of nature nothing is lost. The in-side of an orange may

refresh one man, while the outside the same fruit may serve as a medium for the breaking of another man's leg."

# Dainties for June Weddings.

Nowadays the various pre-nuptial entertainments are a very important feature of the last weeks before the wedding

A delicious sauce for a vanilla ice ginger in small pieces, add the juice of an orange and a tablespoonful of lemon juice, together with the sirup from the ginger jar.

A nice luncheon dish for a small party is creamed mushrooms, or sweetbreads, or chicken, served in croustades. These may be easily made by cutting off the tops of rolls, rethe creamed mixture. Croustades are made of stale bread, which are very dainty. Cut slices two and a half inches thick, remove the crust, then leaving a half-inch margin all around, cut down to half an inch from the bottom, and scrape out the crumbs in the center. Brush with melted butter and brown in the oven. Just before filling them dip the rims in the beaten white of an egg, then in chopped parsley. This gives them a pretty fringe of green. Sandwiches are always in favor. A sweet one is prepared with a little cream. A crisp, appetizing sandwich is made by adding a slice or two of cucumber to the bread and butter sandwich. Chopped olives make another good filling.

# Brains Saute.

Bread and fry as above; stir into the remaining fat a tablespoon of flour and brown. Add a pint of hot water and two tablespoons of catsup. Put the brains back and simmer gently 15 minutes. Serve in a border of rice.

## Ham Rechauffe.

Butter individual custard cups, fill three-fourths full of minced ham that has been heated in a cream sauce, break an egg into each cup, sprinkle with well buttered crumbs and bake until the egg is set. Other meats may be used the same way.

1S not the thing you do dear. It's the thing you leave un-

Which gives you a bit of heartache, At the setting of the sur The tender word forgotten,

The letter you did not write. The flower you might have sent, dear, Are your haunting ghosts tonight.

# Canning Strawborries.

The queen of berries should be handled carefully. When picked from one's own garden with care, they need cream may be made as follows: Chop not be washed, but this will not apply the ginger from a pint jar of Canton to those which come from the city markets. When we think of the hands and clouds of dust through which they have passed we are willing to lose a little of the flavor to be sure they are well cleansed. They should never be left standing in a pan of water in a warm room, or put into a colander where the sand washes down to the bottom layer. Drop a few at a time moving the centers, then filling with into a pan of cold water, quickly remove and drain. The sand will drop to the bottom of the pan. More solid berries can be handled less carefully, but raspberries, blackberries and strawberries need careful handling.

Granite ware or agate are best for use in preserving. Most fruits keep shape and color better if cooked in a thick sirup. Watery fruits are improved by the addition of a little gelatine which is much preferred to too much sugar.

Drop the berries into a heavy sirup of sugar and water, let them thoroughgrated maple sugar, chopped nuts and ly scald, then fill the cans with the fruit, filling to overflowing with the strup.

In general, moderate heat in cooking is best, for it is more like the natural ripening process, the flavor, shape and color are thus best preserved.

When jam is liked, use equal parts by weight of strawberries and sugar; jam the berries and stir in the sugar. Let stand over night, stirring occasionally to dissolve the sugar. In the morning, can cold. Be sure that the cans are well sterilized by heat, then cool in the ice box before filling. The berries canned this way are perfectly delicious to use as a conserve for ice creams and desserts. They will keep all winter if put in a cool, dark place where the temperature is constant. Currants, cherries, raspberries and all fruits that can be jammed and well mixed with sugar keep nicely this

way.

RECALLS BIG GRAFT CASE Macoupin County, Illinoia, to Celebrate Payment of Debt on Court-House.

Carlinville, Ill.-July 21 is the date selected for a unique celebration. Macoupin county will on that date herald to all the world the announcement that Its famous courthouse, commenced in 1867 and which cost the taxpayers the enormous sum of \$1,668,000. will have been paid for.

Only a few state capitol buildings cost more than Macoupin county courthouse, and there is no other known instance of such a colossal rural graft



# Macoupin County Courthouse,

game. The early taxpayers who were confronted with such a burden of debt were too dazed to take much action and no one was ever punished.

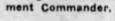
At the forthcoming celebration, Governor Deneen, Speaker Cannon, Senators Cullom and Lorimer, and others prominent in public life, are expected to attend. John M. Woodson of St. Louis, one of the early mayors of Carlinville, will be asked to speak. Jesse Peebles, the present mayor, will be chairman of the celebration, and Gen. John I. Rinaker, one of the early ploneers, and who led the fight against such an expensive building, will hand the last bond to Speaker Cannon with the request that he touch a match to It.

A rather remarkable coincidence in connection with the celebration was the recent death at his home in Alton of Judge Thaddeus L. Loomis,

Judge Loomis was one of the three county judges of Macoupin county who sat and performed the functions now designated to the board of supervisors under township organization. Of the other two, George Hollday disappeared and was never heard from again, while the third, William Yowell, hanged himself.

ILLINOIS G. A. R. LEADER

Col. James A. Connolly, Former Member of Congress, Elected Depart-





NET and lace hats, milans faced with featured on midsummer hats, at the weivet, hair braids, leghorns and moment. Small June roses have been lingerie hats, and especially net and in demand and promise to continue in lace, these are the words most often demand until we say goodby to the on the lips of the milliner just now. summer months.

Hair braids-for those who can afford To return to the useful milan, them-undisputed queens among hats lovely example, faced with black velfor the hot weather, are not pictured vet, and trimmed with a garland of here, but everyone knows their beauti- pale pink tuile roses is about as ful texture and their durability. happy a combination as has sprung

It is peculiar that the milan, which from the fancy of millinery designers is heavier than any other of the mid- so far. The rose garland on hats and summer braids, should be so often on gowns gives the most genuine chosen. It is really a matter of habit pleasure, and in the delicate tulle, with the milliner to put before her with pink at the center, shading out people the milan, large, comfortable to white in the outer petals, a rose of and simply trimmed, for an all-round fairyland, a sort of rosy ghost of the midsummer hat. Vivid shades of blossom, charms everyone who sees green, with the golden yellow of the it. It is very lovely and very fragile. milan gives a color combination that Big hats of net shirred to frames of is never tiresome. The decoration is fine silk wire and having crowns that usually a feather of some sort in the are clouds of puffed net, form backsame color and a flange or facing of grounds for the large tulle roses velvet. which stand at the side. Nothing but

Just now a pretty idea is a cluster | the flower and the foliage is needed, of lliac blossoms at the side of a except the stems which are made carebroad brimmed shape with one or two fully lifelike, even to the thorns.

A Protection Against the Heat. When you begin to think it's a personal matter between you and the sun to see which is the hotter, buy yourself a glass or a bottle of Coca-Cola. It is cooling-relieves fatigue and guenches the thirst. Wholesome as the purest water and lots nicer to drink. At soda fountains and carbonated in bottles-5c everywhere. Send 2c stamp for booklet "The Truth About Coca-Cola" and the Coca-Cok. Baseball Record Book for 1910. The latter contains the famous poem "Casey At The Bat," records, schedules for both leagues, and other valuable baseball information compiled by an thorities. Address The Coca-Cola Cu., Atlanta, Ga.

# According to Her Count.

"Yes," said the young wife; "Philip and I have lived together a whole year, and we've never had the slightest quarrel."

"What are you talking about! You and Philip were married seven years ago!"

"To be sure we were, but you forget that he's a traveling salesman."

# How's This?

We offer One Hundred Dollars Reward for any ease of Catarrh that cannot be cured by Hall's Catarrh Cure.

Catarri Cure. F. J. CHENEY & CO., Toledo, O. We, the undersigned, have known F. J. Cheney for the last 15 years, and believe him perfectly hon-orable in all busicess transactions and financially able to carry out any obligations made by his firm. Walbing, Kinnan & Manvin. Walbing, Kinnan & Manvin. Walbing, Kinnan & Manvin. Walbing, Kinnan & Manvin, Kinnan & Manvin, Walbing, Kinnan & Manvin, Kinnan & M

Not Transferable.

Miss A. had on a skirt of delicate fawn color, which the others coveted. "Do bequeath that skirt to me, Miss A.," said one friend; "it matches a waist of mine exactly."

"I don't see what you want of this old skirt," Miss A. replied. "It's on its last legs now."-Success Magazine.

Important to Mothers Examine carefully every bottle of CASTORIA, a safe and sure remedy for infants and children, and see that it



The Kind You Have Always Bought

# **Right Name at Last.**

"Let me show you our latest nevelty," said the clerk in the haberdashery. "Here is the 'north pole' collar button. Named in honor of Cook and Peary.'

"By Jove!" laughed the humorous customer. "They couldn't find a better! name for a collar button."

"Why not?" "Because it is so hard to locate."

# Good Scheme.

"It's a shame," commented the friend of the restaurant proprietor.

"What's a shame?" asked the restaurant man in surprise. "Why, that you should give that

pretty waitress all the tough steaks for the patrons at her fable."

"Oh. I pay her extra for that. You see she is so pretty not one man would klok if the steaks were so



# Doing First Things First.

There are none of us who enjoy do ing hard things very often; but in all housekeeping there is much that is hard and some things unpleasant.

A good rule to follow in doing our work is to do the hard tasks first, as we used to do in childhood, with the good things, save the choice bit for the last as we would say: "The last the best of all the game.'

If one makes it a practise to do the hard task first we do away with the long period of dreading, which is worse than getting right at it.

Without a definite planning to do the difficult work first, it is the most natural thing in the world to choose the thing easter or most enjoyable. With a change the revision would make in our lives, the hard work would be more often behind us, finished and done away with, and we, free to enjoy much along the way that would otherwise be crowded out, because of the work ahead.

The Season for Pineapple. Pineapples are cheaper in May and early June than at any other season. wife watches the markets to get low prices and then proceeds to "put up" the delicious fruit in various ways.

One needs to remember that pineapple wastes about one-third of its weight in preparation.

When it is desired for puddings, ice creams, ices, etc., it is best shredded. When canned to be used as a sauce or preserve, it is cut in cubes.

## To Preserve Pineapple.

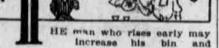
Remove the skin and eyes. Hold the pineapple in the left hand, with a silver fork begin at the stem end; shred to the core, which is juiceless.

Weigh the pineapple after it is prepared, and sprinkle over it three-quarters of a pound of sugar to one pound of pineapple. Cook the apple in the strup thus formed, until the fruit is transparent, then remove the fruit and boil the sirup until thick.

Pineapple is very nice served with taploca and whipped cream.

## Grape Sherbet.

To one cupful of grape juice add the juice of one orange and one lemon, one cupful of sugar, one pint of water and one tablespoonful of gelatine. Moisten the gelatine in a portion of the water, heat the remainder to boiling, Pour over the softened gelatine, add sugar and juice, then freeze.



store; But-goodness-how gets himself despined by the folks next door.'

"It is the people who live in it who furaish a house."-Bishop Warren.

# Something New.

How often we hear the housekeep er say: "If it wasn't for the everlasting three meals a day I could accomplish something."

It seems to those who study household problems that three meals a day well prepared is an accomplishment for any woman, but of course she needs a change occasionally. If the husband would just remember that district by Presidents Grant and Arshe is interested in other things and that a theater ticket or a bunch of roses would please her more than a cook book, there would be fewer discouraged women.

A porch supper or a picnic, when he shares the work, is a bright spot to remember, for all work and no play makes Jill a dull, despondent woman. There are women who absolutely refuse a little outing for one excuse or another, and then wonder why their husbands find them less interesting than other women.

Demand a little more, respect yourself and your calling, and above all, keep cheerful, and take an occasional and for that reason the thrifty house | holiday. You owe it to yourself and your family.

## Household Hints.

Squeeze a little lemon juice over the beefsteak just before serving. Flavoring extracts should be added to a mixture when cold, if possible, as the steam carries off much of the flavor. When food has "cooked on" a graniteware dish, half fill the dish with

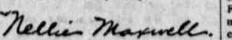
cold water, with a little washing soda or soap powder, heat to the boiling point and the dish may be easily washed.

# What to Have for Summer Breakfasts.

During the hot weather months the appetite is so fickle that one cares littie for anything heavy in food. Fresh. chilled fruit is always refreshing, then a dish of cereal with cream, a roll and a cup of coffee is sufficient for most. For those who like a heartler breakfast, there are bacon, eggs, chops, omelets and fish.

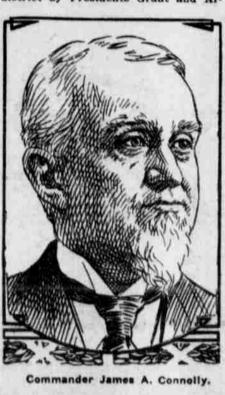
Calves' Brains Breaded.

Separate the brains into pieces the size of oysters. Add a little water to a beaten egg, dip the brains in the egg, then in crumbs, and fry in hot fat. Garnish with parsley.



Army of the Republic, was born at for instance, is trimmed with lilacs in sting enough this season in the price Newark, N. J., March 8, 1843. The family moved west to Chesterville, O., single Easter lily in black velvet nery is almost gone; people want fine where Mr. Connolly took an academic course at the old Selby seminary. He heavier portion of the spray. was admitted to the bar in Ohio in 1860, when barely 18 years old, and the same year he moved to Charleston, Ill., where he began practise.

When war broke out he enlisted as a private in a company which became a part of the One Hundred and Third Illinois infantry. He fought through the entire war and was brevetted lleutenant colonel. He was elected to the legislature in 1872 and 1874 and was appointed United States district attorney for the southern Illinois



thur, was removed by Cleveland and reappointed by Harrison. He moved to Springfield, his present home, in 1886, and was sent to congress in 1874 to succeed Representative "Bill" Springer.

## Picked Out the Culprit.

"Just look round the court and tell me if you can see the man whom you noticed making off with the bicycle," said counsel to a witness at the London (Eng.) session the other day. The witness complied and gazed suspictously at Mr. Wallace-K.C. (the chairman). Then he glanced round the court again and once more his eyes were fixed on the chairman. Finally his gaze settled on the foreman of the jury. "That's the man," cried the witness, amid laughter.

Springfield, Ill .- James A. Connolly, tinted to the color of the hat and of the Illinois department of the Grand shade off to lighter tones. A milan, hand-made lace or net hat there is light yellow shading off to white. A ticket. But the day of cheap millimakes a telling touch, arranged in the things nowadays and must pay for Roses have not queened it as usual

this summer, for all other blossoms have claimed attention. But rose other time. wreaths and sprays of large roses are

SCENTS FOR USE IN BATH

Simple Mixtures That Will Give Com fort When One Comes in Tired and Warm.

Nothing is so invigorating when tired and warm as a scented bath of hot water. In summer days it proves particularly refreshing when taken before dressing for the evening.

The simplest of these baths is made by adding cologne, tollet water or vio let ammonia to the bath water.

A good aromatic mixture to keep on hund is made from two ounces of tincture of camphor, four ounces of cologne and an ounce of tincture of benzoin. Add enough of this to the bath water to make it milky.

If you are presented with colognes or toilet waters that are not especially fragrant, use them in the bath. The scent is so faint as not to be disagreeable, and the refreshing qualities are as great as from more expensive colognes.

Another refreshing bath is made by squeezing the filtered juice of four lemons into a quarter of a tubful of water.

Where the aromatic bath seems extravagant, or there is no time for it. put a solution of the mixture given above into a spray and spray it over face, neck and arms.

Putting cologne back of the ears, on the temples and on upper lip is extremely restful and cooling.

## The Lilac Popular.

In the search for algrette effects the lilac, with its bristling panicles, has become one of the millinery favorites. Instead of the normal purple or white. one finds it green, crimson, yellow, blue-any color at all that the milliner needs for her scheme. Some of the big straw shapes with such flowers and a wisp of tulle, are among the most fetching models. The Indian turban looped with pearls and finished with an aigrette at one side continues

to flourish as a picturesque item of smart hat displays, and there is the little turban made of a handkerchie! wound around and around its frame in Arab fashion. But the turban is

bound to decrease in vogue as the summer advances.

sprays standing; these blossoms are These are of rubber and have no sting. They do not need it. In a skill and work. Perhaps they do so more cheerfully when the subject to be considered is a hat than at any

JULIA BOTTOMLEY.

YOUNG GIRL'S DRESS



made up in this style; the skirt has a wide panel down center front with russia braid put on in a wavy pattern at the edge; the sides and back are then slightly gathered, on the bodice one tuck is made on each shoulder: the top of tucks, edge of oversleeves, and neck are trimmed to match. Any soft material might be used for the under slip.

> Material required: 5 yards 46 inches wide, 1 dozen yards braid, 1 yard material 42 inches wide for slip.

The new barn dance is called the Chanteclairette. It is very strenuous.

tough they pulled his teeth out."

Why He Whitewashed.

A country doctor tells a story of a man who moved into a dllapidated old cottage, and was found by the doctor busily whitewashing it inside and out. "I'm glad to see you making this old place so nice and neat," said the physi cian, "it's been an eyesore in the neighborhood for years." "'Tain' nothing to me about eyesores," was the reply. "The last couple what lived here had twins three times, and I hope whitewash is a good disinfectant. It see we've got ten children."

### Honored by the Governor.

Effusive compliments have been paid to Governor Marshall many times, but it remained for an old Irisk woman to cap the climax.

The governor met her at a funeral which he attended the other day and she was full of reverence for the Indiana executive.

"Ah," she said, "an' 'tis the guy' nor," and she swallowed up the governor's slim right hand in her own right hand, made large and muscular by many days of toil. "Yis, 'tis the guv'nor, an' it's glad I am to see ye, guv'nor, an' indade the corpse is honored by your prisince."-Indianapolis News.

# Post Toasties

with strawberries and cream.

A delightful combination that strongly appeals to the appetite.

The crisp, fluffy bits have a distinctive flavour and are ready to serve from the package without cooking.

Convenient,

# Appetizing,

Healthful food.

"The Memory Lingers"

Popular pkg. 10c.

Family size, 15c.

Postum Cereal Co., Ltd. Battle Creek, Mich.