

REAL MEANING OF "MYSTIC"

One of the Most Frequently Misused of Words—Its Probable Origin Explained.

A jeweler in a small handicraft shop held out a heavy silver ring with a queerly engraved seal, saying: "I can't explain the device to you. It is made for a sea captain. He's a friend of mine, and the emblem is just mystic to him." The very fact that a word becomes so warped and common means, at least, that a great many people are becoming aware of a new matter. Something has swum into their ken, and the word that stands for the experience is bandied wildly about the world. When one pauses to reflect upon the meaning of the word "mystic," it is odd to note the base uses to which it has come. All the minor poets write of "mystic gleams" and "mystic glimmers," "mystic sheens" and "mystic clamors;" its use in the sense of magic is very widespread. But there are also small railroad stations in out-of-the-way spots that rejoice in the new word as a designation. As a matter of historic fact, the noisy, ubiquitous word derives from a Greek word which means shut. A mystic was one who was held initiated into certain esoteric religious doctrines about which he must keep his mouth shut. Some conjecture that the word referred rather to the keeping of the eyes shut to all sense impressions in order that the spiritual vision might be seen. Or it might have referred to the fact that until a man was admitted to the mysteries, his eyes were shut to spiritual truth. But in all probability the first explanation is the true one, and the word simply refers to the fact that the profoundest experiences cannot be imparted. They dwell in the great realm of silence, and are truest when they are stillest.—Harper's Weekly.

A Grafter Sentenced.

Judge (severely)—You have been found guilty of stealing the people's money, and you are sentenced to ten years in the penitentiary, and to pay a fine of \$5,000.

Grafter—Yes, y'r honor.

Judge—But as you will never be able to pay the fine, the fine is re- waived.

Grafter—Thank you, judge.

Judge—And if you conduct yourself properly, the law will allow time for good behavior, and you can get out in about a year and a half.

Grafter—Thanks, judge.

Judge—And, by the way, if you happen to feel ill in a week or two, the court will issue an order allowing you to go home to die.

Grafter—Thanks, judge; but suppose I don't die?

Judge—Don't mention it. Call the next case.

The Cocoa Tree.

The cultivation of cocoa is at present an inviting agricultural pursuit in Trinidad and parts of Venezuela. The cocoa tree cannot withstand strong sunshine, and the young plants have to be shaded by banana or plantain trees, and later when they attain their growth, by tall trees known as "importals" or the "mother of the cocoa." These make a kind of canopy over the entire plantation. The fruit of the cocoa tree is a pod resembling a cucumber, and growing on the trunk or large branches, where it looks as though it were artificially attached. The seeds are like large, thick lima beans embedded in pulp. These form the cocoa beans of commerce. The processes of curing and drying require much attention.

The Ink Plant.

Ink of everyday life may be perhaps described as of mixed animal, vegetable and mineral origin. Sometimes, however, the juice of a plant can be used directly for writing. This is the case with the ink plant, which occurs in South America and New Zealand. The juice of the plant is red, but it becomes rapidly black on exposure to oxidation. It gives a permanent stain on paper and can be used as ink without further preparation. All the early documents in Spanish America were written with the juice of the ink plant.—Knowledge.

Cut Her Hair and Saved Her Sight.

Unusual presence of mind, followed by prompt action by Miss Inez, daughter of George Emerson, a farmer living west of here, saved her sight and her face from a bad burning the other morning when her long and beautiful hair caught fire from an explosion of coal gas in the kitchen stove. When the flames flashed out she seized a pair of scissors and cut off her burning tresses. Eyelashes and eyebrows were burned off and her neck and arms badly burned.—Greeney Correspondence Denver Republican.

While You Wait.

"Block your hat while you wait," was the original while you wait sign vating back to before the war, and for a long time it was the only one, while now of such signs there are many. You can have your shoes repaired or your teeth fixed or your clothes pressed, your umbrella mended or your eyeglasses put in order. There is scarcely anything that you may not now have done while you wait if you want it, as witness this sign reading: "Jewelry cleaned and diamonds set while you wait."

The KITCHEN CABINET

FOR life is a mirror of king and slave. 'Tis just what we are and do; Then give to the world the best you have, And the rest will come back to you.

WHAT is life but what a man is thinking of all day. —Emerson. Make the world within our reach. Somewhat the better for our living. And gladder for our human speech. —J. G. Whittier.

Hints for the Housekeeper.

Many women prefer to write off valuable recipes rather than use a good cook book in the kitchen. When this is too much trouble, have a pane of glass cut to fit the size of the open book, bind the edge with the binding used in passe partouting and always have it handy when using the book, as it serves two purposes, keeps the book open and clean from the splatters in cooking.

For a change add a minced green pepper to scrambled eggs with a few mushrooms. "Watery custard or a custard that wheys, is caused from cooking in too hot an oven or too long in cooking. Set the dish in hot water and never allow the custard to boil.

A cupful of ripe olives added to a beef stew makes an elegant dish out of a common one.

Use tomato juice instead of water in the omelet.

Cleaning pots and pans is the bane of the cook. It is hard work if left until after the dishes are washed and hangs over one as a burden. One easy way is to keep a supply of newspapers in the kitchen and as soon as a greasy dish is emptied wipe it out with the paper and wash it as soon as possible. The paper may be burned and so the grease is kept from the cloth and sink.

A dish which is a great favorite with many is codfish served in a white sauce made of sour cream instead of sweet; it makes a pleasing change.

Some one says that sour cream is good in mashed potatoes. It is worth trying.

For a plant stimulant use a few crystals of iron sulphate dropped into the watering can once a week. This chemical being a combination of iron, sulphur and oxygen, acts as a tonic to the plants' tissues.

To clean kid gloves with little trouble and expense try this method: Saturate a bit of clean muslin with gasoline and shake it out until it is no longer wet. With the glove on, wipe gently from finger tips to wrist. Hang the gloves in the air for a few hours to air thoroughly.

Rice, oatmeal or other cereals left over from breakfast make delicious pancakes. Take equal parts of the leftover and flour, add a little sugar, salt and one or two eggs and enough milk to make a heavy batter. Bake in hot fat until brown. These little cakes make a nice dessert when served with jelly.

All Sorts of Hints.

A good umbrella with proper care will last for years. Never roll up an umbrella when wet, as the dies rot it and soon it will crack in the folds. When a wet umbrella is left to drip in the rack, always turn it handle end down, as the water settled in the top and if not soon dried will rot the silk.

It is strangely true that those who have the fewest clothes are they who take the least care of them. It is not wear that makes a drabbed mass of your best gown in a few months. It is lack of care when not worn. If hung badly or folded and put away a gown will soon lose its freshness. A "best way" to hang waists and skirts is on coat hangers; these may be made of barrel hoops if the boughten ones are unattainable. Women who wear their clothes well put them on carefully and take the stitch and brush often to their garments are always well dressed. It is an economy to have two or more pairs of shoes to wear, as leather, like people, need rest to wear long. If the feet perspire the leather rots quickly unless aired and changed often. Sprinkle a little powder in the shoes or burnt alum is a good remedy for that trouble.

Use the least dressing or blacking possible, but do not slight the brush. Did you ever get a little shock on seeing the backs of muddy heels on an otherwise well dressed woman? When the heels wear out unevenly as they do with so many of us, have the shoemaker put on another lift and straighten them. An authority on such matters says that many ills that women are prone to are caused from wearing run-over heels which keep the body out of plumb.

When putting away shoes for a season of a week, stuff them to keep them in shape if you cannot afford a few shoe trees.

Rough braids on the skirts wear shoes in a very short time.

When shoes get wet let them dry naturally away from the fire, then rub with a little sweet oil and they will be as good as ever. Shoes should be aired as well as clothing and oftener. Put them in the window at night to air.

Culinary Suggestions.

Mashed potatoes are such a common accompaniment for roast poultry or broiled steak that it seems surprising that so few cooks serve them properly. When boiled in rapidly boiling water with a tablespoonful of salt to a quart of water they should when cooked fall into a snowy mass at the first blow of the masher. After draining them remove the cover and shake over the fire to remove all moisture, then mash until smooth, adding the cream or milk heated, then the butter and salt. Pile the potatoes into a hot dish; but do not pat down, that makes them heavy. Potatoes mashed and served in this manner are a strong contrast to the ordinary mashed potatoes as served.

Many people like cooked cucumbers, for those a few suggestions may be welcome. When they get a little too coarse of seed to serve sliced, pare and slice in lengthwise quarters, scrape out all the seeds and cook them in slightly salted boiling water until they are tender; then drain, butter them, season with salt and pepper and serve on narrow lengths of toast well buttered.

Fried cucumbers are very appetizing for a breakfast dish. Prepare them as above except in the manner of slicing, leave them in half-inch slices. Sprinkle with salt and pepper, roll in cracker crumbs and fry quickly on both sides in hot bacon fat. These are delicious served with a cheese omelet.

Here are some new catsups, at least new to some:

**Pear Catsup.**  
Add two tablespoonfuls of stick cinnamon, two teaspoonfuls each of cloves and mace to three cupfuls of water and simmer 15 minutes; pare, halve and core a dozen rich, late pears, lay in a baking dish and pour the spiced water over them, cover closely and bake until the fruit is tender, but not soft, and skim out. Return the syrup to the fire, and simmer until reduced to one pint, strain, tie the spices in bags (three of them); add one pint of strong vinegar and three pounds of sugar to the hot liquid add the pears, a few at a time. Skim out into quart jars with a spice bag in each, and when all are cooked, pour the pickle over and seal hot. These should more correctly be called spiced pears.

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HAPPENINGS IN THE CITIES

Kansas Chickens Meet Motor Trains



TOPEKA, KAN.—In any one of 20 Kansas towns today one may see hundreds of chickens running and flying, with many squawks and cackles and calls, to meet incoming motor trains. At every station along the lines where motor cars are operated the chickens have learned to hike with all their might to the depot whenever they hear the sharp blast of the siren whistle of the motor cars.

chewing, green, red, yellow, streaked, striped and spotted grasshoppers. Bunches of 'em, fat and juicy from feeding in Kansas corn and wheat fields.

All the motor cars have pilots, fenders or cowcatchers of a big scoop-like pattern. They are made of heavy steel bars and covered with a wire screening. As the cars go hiking through the country these fenders gather up thousands of grasshoppers. Going the six or seven miles between stations a motor car will often gather a bushel of grasshoppers on the fender.

These are the big T-bone sort of grasshoppers that are found only in the fields. They are the porterhouse and sirloin cuts of the hopper family and they make a very delectable repast for the chickens. The chickens cannot catch very many of them in the fields and gardens, as the hoppers are quick and make long flights.

The grasshoppers are not any more plentiful this year than in former years, but the chickens never had a way of catching them as they have this year, this being the first season of the motor cars on most of the lines. The chickens of the small town, when the whistle sounds, make a quick dive for the depot, ready to pounce on the hundreds of stunned hoppers lying on the fender.

Chickens usually run away from steam trains, but they run for the motor cars. The chickens are as regular about meeting these cars as the bus driver and the postmaster. Every old hen, pullet, rooster and cockerel not panned up answers the call of the motor car siren. This whistle sounds more like a fog-horn than a railway whistle, and can be heard long distances. When the siren sounds the chickens take the shortest cut to the station.

What's the reason? Grasshoppers, just plain, old, ordinary, tobacco-

chewing, green, red, yellow, streaked, striped and spotted grasshoppers. Bunches of 'em, fat and juicy from feeding in Kansas corn and wheat fields.

Dancing Craze Has Grip on New York



NEW YORK.—It has become a sort of madness in New York, the desire to see dancing. Some 15 years ago a Spanish dancer like Carmenita might create something of a seven-days' wonder, besides having her name written down as an artist in the books which posterity is supposed to read. But nowadays dancing of all sorts is fairly worshipped.

dancer's name, like that of Abou Ben Adam, has led all the rest. The masked dancers at the rival vaudeville theaters, are the latest examples of the music hall craze for dancing sensations. We had "story" dances, toe dances, clog dances, cake walks, can-can, everything, it seemed, that the mind of man has been able to invent or resuscitate.

It remained, however, for some enterprising manager to take advantage of the idea and give the public an entire evening of contrasted and almost unbroken dancing.

From the beginning to the end it is almost one unbroken dance. Between the dances and between the acts the audience has a chance to rest its eyes and prepare for a new round.

Now a glimpse at the popular supper places or the tea rooms at the big hotels would give a stranger from Oshkosh the idea that the hobble skirt was quite as much of a craze in its way just now as, well, let us say, the dance.

No play, therefore, which attempted to call itself apotheosis of the dance could be considered complete without an attempt to show how a woman would look dancing in a hobble skirt. The hobble skirt dance, to say the least, is amusing.

Isadora Duncan brought the Greek dance, which later was kept alive by Maud Allen and other imitators of Miss Duncan. Ruth St. Denis introduced the Hindoo dance; Mistinguett and Max Dearly at the Moulin Rouge in Paris created the Apache dance, which has since been given in every possible form in America, ending with Polaire's vivid performance, and the Salome dance was a craze of itself for a summer.

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'Frisco Has Child Linguist Prodigy



SAN FRANCISCO.—Leland Stanford university is to acquire a child prodigy of whom quite as great things are expected as of Harvard's boy wonder, William James Sidis. In this case the prodigy is a girl, Winifred Sackville Stoner, better known to her familiars as Cheris. Her mother is a daughter of the late Lord Sackville West, ambassador from England in one of the Cleveland administrations, and her father is Col. J. B. Stoner of the Marine hospital service.

She is now aged eight years, and as a linguist is in a class by herself. Her knack for poetry enabled her to print a book of 52 pages called "Jingles" when she was five. At the age of four she was proficient enough in Esperanto to receive from the founder of that composite language a medal for proficiency. She had heard this

tongue from infancy, as her mother is a recognized authority in it. In addition she speaks and thinks in English, French, Spanish and Latin, and she can speak well enough for conversational purposes Japanese, Russian, German, Polish and Italian. While accumulating this varied vocabulary she has gone along at a precocious rate in other studies and has had her full share of outdoor romping. Dolls are still her companions when the weather keeps her in.

Her advancement is simply due to the way she was educated," her mother said.

"At three she could operate a typewriter. By its use she learned to spell and also to memorize what she was writing. It