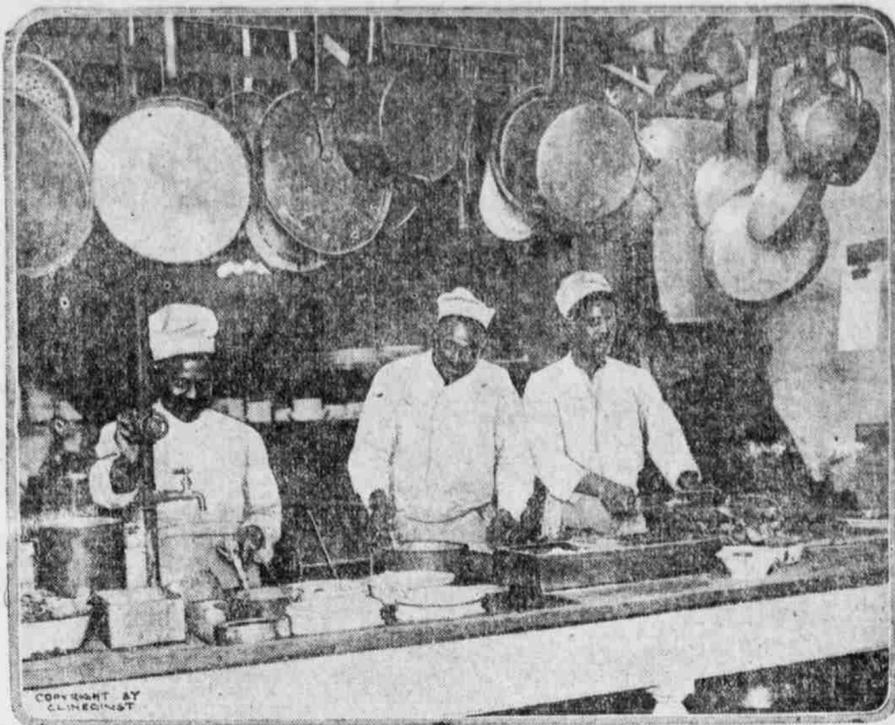


SENATE KITCHEN IN THE UNITED STATES CAPITOL



Kitchen in the senate restaurant in the United States Capitol at Washington, where meals are prepared for the men who make history. This kitchen is in the old part of the Capitol, the cornerstone of which was laid in 1793.

HER BRAVE TO WED

Plenty Hawk Was Once Suitor of Chicago Girl.

Miss Madeline Sullivan Hears the News From Wyoming With Much Indifference—Love for Red Man Is Dead.

Chicago.—Talking to a reporter recently in the reception room of her mother's apartments at 820 Crescent place, Miss Madeline Sullivan poured tea and recalled the days when in sheepskin chaps and sombrero she lassoed staturary in her mother's home and sank steel spurs in the mahogany music bench.

The occasion was the announcement by wire from Sheridan, Wyo., that Plenty Hawk, richest of all the Crow Indians, had taken out a license to



Miss Madeline Sullivan.

marry a former squaw of Medicine Hat. Not two years ago it took the combined efforts of Miss Sullivan's mother and the federal authorities to prevent the young girl from marrying the Indian. Following her wild prank she roped papier mache steers and perforated glass balls with a seven shooter on the vaudeville stage for the edification of those that responded to the wild west posters on the billboards.

"I have just returned from Palm Beach," said Miss Sullivan, wearily. "Really, I had forgotten all about that childish escapade. So Plenty Hawk is to be married. I am glad to hear it. He was a good Indian, but, really, I can't believe that he is to be married, because I know that he has one legal wife now. You see, it would be quite impossible. I am sorry if it prevents him from marrying some one of his choice. No, I never heard of this Medicine Hat woman. I don't know whether she is a white woman or an Indian."

Miss Sullivan read with renewed interest the dispatch from Sheridan, which carried the information that Plenty Hawk had taken out a license to marry Mrs. Medicine Top, but that one Catholic priest had refused to marry the couple because they lacked permission from the priest on the reservation. Plenty Hawk's bride to be was decked out in a costume valued at \$5,500, which was said to contain several thousand elk teeth woven in cloth.

"It was all a grand prank," she said. "Mother, you should have spanked me

Poor old Plenty Hawk! I thought his hills and forests, his horse sand blankets, were all there was in the world once. I liked to sit a horse and gallop away—make the dust fly and shoot in the air. Of course, I know better now. No, I won't compare the conveniences of a modern flat with those of a squaw's tepee. That isn't necessary. I'm glad Plenty Hawk is going to marry—if he can. He was quaint. I wish him worlds of happiness, back in his hills.

"If the report is true, I'm tickled to death," said Mrs. Sullivan.

IS STARTLED BY ANSWERS

Life Insurance Applicant Has Six Gunshot Wounds—Once Noted as a Train Robber.

New York.—A modest little man walked into the office of an examining physician for a life insurance company and in a low, timid voice told the doctor he was ready.

The doctor is also small of stature, but wears large spectacles, and sternly looked at his caller as if to say: "Now, don't dodge any of these questions, young fellow. Come right out with the truth." He did.

"Have you any wounds on your body?" asked the M. D.

"Yes, sir; I have six."

"What kind of wounds?"

"Gunshot wounds, sir," replied the timid man, and the doctor's eyes grew larger. Sure enough, there they were.

"Ever have any stomach trouble?" asked the M. D.

"Only once. I think I'm over that now."

"Where did you contract that?"

"In solitary confinement, sir, after being shot."

"Would you mind telling me your business?" asked the surprised doctor irrelevantly. "This is rather strange."

"I'm a lawyer in Oklahoma City," was the reply. "And have been such for ten years."

"Just one more question," suggest-

ed the doctor, who was beginning to wonder at his patient's extreme timidity. "How did you get those wounds?"

"Robbing trains, sir. Is that all you wish?" And he bowed himself out, leaving the M. D. with mouth agape. The doctor then looked at the name on the application, and it was "Al Jennings."

Jennings at one time was one of the most daring train hold-up men in the world, and, upon being pardoned, became one of the best lawyers in Oklahoma.

CONVICT IS SEEN TO SMILE

Has Not Spoken in Three Years—Is Under Sentence of Death—His Sanity Doubted.

Stockton, Cal.—"Silent" Carson, the convict, who was brought to this city for investigation by alienists, and who has not been known to utter a word during the three years that he has been under sentence of death for participation in a prison break, is reported to have smiled at one of the hospital attendants, and this may break down the obstacle that has prevented his execution on a charge of murder.

Physicians who have had Carson under observation say this is the first display of any emotion on his part of which they have record, and that conclusions heretofore accepted as proving him insane may be reviewed. Carson is being subjected to a new and original system of investigation by several physicians.

Mad Dog by Parcel Post.

Berkeley, Cal.—A mad dog in a neatly-tied package was received at the post office. "Mad" it was labeled and so it turned out, after the bundle had been examined by Dr. W. A. Sawyer of the State Hygiene laboratory. The package was sent from the southern part of the state, where the dog had been killed.

Saved Furniture; Lost Son.

Goffs, Cal.—Whey the discovered their house was on fire Mr. and Mrs. John Landrez began removing their furniture, but forgot their two-year-old son, who lost his life.

DEER HERD IN A STAMPEDE

Hunter Is Supposed to Have Turned Dogs in Inclosure and Started Animals on Wild Career.

St. Louis.—Boon's Lick and other licks in central and eastern Missouri have a fair chance again to come into their own, unless fourteen deer which escaped from the William Meyer farm, near Hollow, in the western part of St. Louis county, are recaptured. A herd of twenty-five denizens of the woods belonging to John Cafferata of Delmar boulevard was stampeded by dogs and all but eleven scaled the fence.

Cafferata and three of his friends have left for Gray Summit, Franklin county, where they hope to form some scheme of capturing some of the herd and returning them to their fold. They have been heard from in many sections, but the owner never hopes to regain all of them.

He received a message from Japan, Mo., twelve miles from Cuba, on the Little Bourbeuse river, that two of his pets had been seen there. Forty miles out in Franklin county more of the deer were seen, and at Labadie and on toward Union, Mo., farmers have sighted some of the flock. Cafferata does not know what method he can employ in capturing them alive if he can find them.

The deer were shipped from a friend in Maryland recently and sent to the Meyer farm for safekeeping, after the fences had been built unusually high. Some former deer hunter, presumably, turned his hounds into the inclosure in order again to feel the thrills of a real buck chase.

One of the animals was tangled in the top wires of the fence as he scaled it and thrown in such a way that its neck was broken. Another broke a hind leg in getting over the fence, and still another was crippled so it cannot travel fast.

For two or three days the deer remained together in the vast acres of almost primeval forests north of Alenton and Pacific, but the interference of dogs from neighboring farms is supposed to have scattered them. One of the crippled animals is being held by a farmer near Melrose, in western St. Louis county.

FEARLESS 14-YEAR-OLD THIEF

Nimble Youth Keeps Room in Hotel Facing Station House While He Robs London Homes.

London.—Fourteen charges of shop-breaking and robbery, to all of which he pleaded guilty, were preferred at Nottingham children's court against Charles Goodwin, a rosy-faced Leicester boy, aged fourteen, who was described by the police as "a regular Charles Peace." The boy was remanded to a special court for all the charges to be investigated. It was stated that Goodwin in six weeks obtained \$250 in the city while living in a hotel facing the chief police station. Able to climb like a cat, Goodwin's method was to break into premises from the roof, and it was while on the roof of a cafe that he was captured. At one shop he removed the slates and bored through rafters and ceiling. The boy was absolutely without fear.

The KITCHEN CABINET

WE HAVE led from the threshold of turbulent March. Till a given scarf of April is hung on the larch. And down the bright hillside that welcomes the day. We hear the warm panting of beautiful May.

A FEW FISH DISHES.

Fish is second to meat in food value, is less expensive in most places, and now that it is canned in such satisfactory ways, can be placed on the table at almost any season, latitude or longitude. Where the fresh fish is obtainable, the dishes one may prepare are many more, of course. Fish caught and cooked the same day are not to be mentioned in the same class as canned fish. But for the less favored the canned variety is a great boon.

Salmon, With Peas.—Make a loaf of salmon, steam it in a long bread pan, turn out on a platter and garnish with a sauce of green peas. If the canned ones are used, thicken the sauce with a few of the peas put through a sieve, to make a green sauce.

Another form of the some dish is prepared thus: Flake a can of salmon (there should be three-fourths of a cup of the salmon), season with salt, cayenne and two teaspoonfuls of lemon juice; add a cup of thick white sauce and shape in the form of cones. Dip in egg and crumbs and fry in deep fat. Arrange around cream peas, garnish with parsley.

White sauce has been given so many times that it hardly seems necessary to repeat, yet there are many who do not make it in the easiest and best way. Melt the butter (two tablespoonfuls for an ordinary sauce), and when it is bubbling hot add two tablespoonfuls of flour, and when well mixed, a cup of milk and a half teaspoonful of salt. The flavor of a white sauce made this way is different from one made by heating the milk and adding the flour mixed with a little cold milk and the butter just before taking off.

Escalloped Fish.—Take any cold cooked fish, arrange in layers in a baking dish with white sauce, and finish the top with buttered crumbs. Bake until the crumbs are a golden brown.

If one has a little salmon left, combine it with chopped cabbage, a pickle cut fine and a bit of salad dressing, and serve for a supper salad on lettuce.

HERE are nettles everywhere. But smooth green grasses are more common still: The blue of heaven is larger than the cloud. —E. B. Browning.

SOME PUDDINGS TO TRY.

A most delicious and simple pudding which is just now brought to our minds as the fresh maple sugar is coming into the market, is prepared by making a rich biscuit dough. Spread it (after rolling out very thin) with butter, and sprinkle with a generous amount of grated maple sugar, roll up and cut in small pieces like cinnamon rolls; bake in a hot oven and serve with hot maple sirup and a little whipped cream.

Graham Pudding.—Mix together two-thirds of a cup of molasses, one-fourth of a cup of butter, one-half cup of sour milk, one well beaten egg, one-half teaspoon of soda and one and a half cupfuls of graham flour. Bake and serve with a sauce made of a beaten egg added to a tablespoonful of cornstarch which has been cooked in a cup of boiling milk. Flavor with vanilla.

Roly-Poly Pudding.—Make a rich biscuit dough and roll it out to a fourth of an inch in thickness. Spread over it (leaving the edges uncovered) any kind of fruit, fresh, jelly or marmalade. Roll up the dough closely into a roll, pinch the ends and steam for an hour. Serve with any preferred pudding sauce.

Lemon Rice Pudding.—To one cupful of boiled rice add the rind of a lemon, two tablespoonfuls of butter, the yolks of three eggs and a pint of milk. Bake for twenty minutes. Beat the whites of the eggs, add a cup of sugar and the juice of a lemon, spread over the top of the pudding when done. Return to the oven to brown slightly.

Peach Shortcake.—Either fresh or canned peaches may be used for this recipe, of course the fresh fruit is always to be desired. Bake the cake

Also Had Something to Praise.

The other morning my four-year-old cousin and her five-year-old friend were talking of all the hand-painted china their mothers had. The five-year-old one said: "My mother has a hand-painted sugar bowl and milk pitcher and some plates," and she mentioned several other things. Then my cousin spoke up and said: "Huh! That ain't anything; we got a hand-painted fence back in our yard."—Exchange

and arrange, after being well buttered, with the peaches, then heap on a sauce made as follows: Bake a banana, add it to the well beaten white of an egg and two tablespoonfuls of sugar; flavor with vanilla, beat well and serve as a sauce. One banana to one egg white is sufficient for four individual shortcakes.

SHOW us, dear June, that not in vain Our lives need be! Show us that we Must also wait, through frost and rain, To bloom like thee. —Lucy Larcom.

BUSY HOUSEWIFE'S AIDS.

The woman who is constantly using her head in her kitchen management will make discoveries which will aid her in using bits of things that another and less thoughtful woman would throw away. One day a cupful of canned tomato soup, which had been used for an invalid and the amount left was not large enough for the family, was used in place of the tomato for a Spanish Rice Dish. Have a frying pan with hot drippings (about two tablespoonfuls), add three or four tablespoonfuls of well washed rice; when nicely browned add a clove of garlic and the cup of soup. Cover with water, season with salt and pepper and simmer; do not stir and crush the rice grains. Add more boiling water as needed. When the rice is tender it is ready to serve.

A pretty way to serve eggs, and the sauce may be made of left-over tomato soup: Cook a half dozen or less eggs, remove the shell, and cut a slice from the end, to make them stand; cut in halves, remove the yolks, mash and season and refill the whites, heaping the mixture well on in mounds. Arrange in a baking dish, pour around a tomato sauce, and just heat piping hot in the oven before serving.

When lettuce is plenty, if your family is fond of greens, a most interesting dish of greens may be prepared from cooked lettuce. Season well with butter, or salt pork may be cooked with it to advantage.

When the first juicy, sweet mushrooms come in May, try them cooked this way: Peel and stalk the mushrooms, if necessary wash them and drain quickly. Put them in a saucepan with three quarters of a pint of milk, then add a tablespoonful each of flour and butter cooked together, season with salt and pepper, butter and lemon juice. Serve hot on a dish garnished with toast points fried.

Orange Salad.—Shred sections of oranges, mix equal parts of cut-up celery and a few choice raisins seeded. Arrange on lettuce leaves and garnish with raisins. Serve with Mayonnaise dressing.

HE nutritive value of food depends to a very large extent upon the cooking. Many raw foods are indigestible, but these same foods cooked are nutritious. The importance of proper cooking cannot be over-estimated.

WHAT TO EAT.

Spinach as a vegetable or a salad or a soup is always good, and now it is quite plentiful.

Spinach Soup.—Cook two quarts of spinach in boiling water. Press through a sieve and add three cups of milk that has been scalded with two tablespoonfuls of chopped onion, a bit of bayleaf, salt and celery salt; strain and add to the spinach mixture. Cook five minutes and serve. Garnish with whipped cream.

Devised Lobster.—Make a white sauce of four tablespoonfuls of butter, and when bubbling hot add four tablespoonfuls of flour, a pint of cream, salt, cayenne and minced parsley. Parboil a red pepper cut in strips, add it to the sauce with a teaspoonful each of onion juice, Worcestershire sauce, a pinch of mustard and a few drops of tabasco. Reheat, with a pint of lobster meat. Serve on rounds of buttered toast.

Crabs in Red Peppers.—Parboil eight red peppers. Make a white sauce, using four tablespoonfuls each of flour and butter, a cup of cream and a tablespoonful of onion, a dash of mustard, cayenne, nutmeg and salt. Mix the sauce with a pint of crab meat. Fill the pepper shells and cover with buttered crumbs. Bake until the crumbs are brown.

Nellie Maxwell.

Our 'acid English.

Tell a Harlem girl that she is homely and, even if she is, watch for fireworks. But say the same thing to a young woman in England and she'll thank you for the compliment. The word there has another meaning; a "homely" girl is one who likes domestic surroundings, thereby being a good candidate for matrimony. "Homeliness" has a different effect here when it comes to orange blossoms.—New York Press.

IT'S HARD TO WORK.

It's torture to work with a lumb, aching back. Get rid of it. Attack the cause. Probably it's weak kidneys. Heavy or confining work is hard on the kidneys, anyway, and once the kidneys become inflamed and congested, the trouble keeps getting worse. The danger of running into gravel, dropsy or Bright's disease is serious. Use Doan's Kidney Pills, a fine remedy for backache or bad kidneys.

A Washington Case

H. R. Hatch, 2316 Cedar St., Everett, Wash., says: "Severe pains in my back made me miserable. The kidney secretions burned in passing. My back got so bad I could hardly work. After specialists failed Doan's Kidney Pills completely cured me."

Get Doan's at Any Store, 50c a Box

DOAN'S KIDNEY PILLS

FOSTER-MILBURN CO., BUFFALO, N. Y.

After a woman makes up her mind she does something else.

Red Cross Ball Blue, all blue, best bluing value in the whole world, makes the laundress smile. Adv.

A friend you have to buy won't be worth what you pay for him.—G. D. Prentiss.

Shortest. "What do you think is the best way to deal with a deadlock?" "Find a key to the situation."

The Test. "What's the best test of a man's calling?" "How he answers."

Easy. "I see you have a new cook," said Mrs. Keen, as she smiled at the hostess across the table. "Yes," replied the hostess. "How did you know?" "I've been studying the thumb prints on the plates," replied Mrs. Keen.

Time and Trouble Saved. Mr. Subbubs—My dear, have you any idea what became of those choices seeds I brought home the other evening?

Mrs. Subbubs—Why, yes, I fed them to Jones' chickens. Mr. Subbubs—What on earth did you do that for?

Mrs. Subbubs—To save the poor things the trouble of scratching them out of our garden.—Successful Farming.

Unnamed Heroine. The anniversary is responsible for the publication of many reminiscences concerning the sinking of the Titanic. What the survivors and the chroniclers most like to dwell upon is the heroism displayed by passengers and crew aboard the vanished liner. There are tales of Major Butt, the Strausses, First Officer Murdoch and many others, who showed fine metal in the hour of disaster. But there goes quite unmentioned, as she went almost unmentioned a year ago, the little English woman who said to the officer who would have thrust her into a lifeboat: "Oh, no, sir, I'm only a stewardess."

Tact: Son Gets Down to Tacks. Henry, age five, had two younger brothers. Henry's father had just moved, and was busy laying the kitchen linoleum. In order to facilitate the work he gave Henry the task of furnishing his with tacks. The little fellow worked faithfully for half an hour. Suddenly, however, he turned to his father and said:

"Papa, you like me best, don't you?" "Oh, I like all my boys," said the father.

"But don't you like me a little bit better than the others?" queried Henry.

"I like all my boys equally well," answered the father.

"Well, papa," said the lad, after a moment of reflection, "what's the use of my handing you these tacks then?"

CLEARED AWAY

Proper Food Put the Troubles Away.

Our own troubles always seem more severe than any others. But when a man is unable to eat even a light breakfast, for years, without severe distress, he has trouble enough. It is small wonder he likes to tell of food which cleared away the troubles.

"I am glad of the opportunity to tell of the good Grape-Nuts has done for me," writes a N. H. man. "For many years I was unable to eat even a light breakfast without great suffering.

"After eating I would suddenly be seized with an attack of colic and vomiting. This would be followed by headache and misery that would sometimes last a week or more, leaving me so weak I could hardly sit up or walk. "Since I began to eat Grape-Nuts I have been free from the old troubles. I usually eat Grape-Nuts one or more times a day, taking it at the beginning of the meal. Now I can eat almost anything I want without trouble. "When I began to use Grape-Nuts I was under my usual weight, now I weigh 30 pounds more than I ever weighed in my life, and I am glad to speak of the food that has worked the change." Name given by Postum Co., Battle Creek, Mich. Read the little booklet, "The Road to Wellville," in pkgs. "There's a Reason."

Ever read the above letter? A new one appears from time to time. They are genuine, true, and full of human interest.