He Was All Spraddled Out, Mad and Fighting

WASHINGTON.-"Silver" Alec Falconer-that's what they call him out in ,the state of Washington, though his honest-to-goodness name, as given in the Congressional Directory, is J. A. Falconer-landed into a debate in the house the other day all spraddled out, mad and HE WOULD LOOK LIKE A fighting, even though this is his first term.

MANCY KITTEN IN A TICER

FICHT

Mr. Heflin of Alabama, the wit and story teller of the house, had said some unkind things about the suffragists, as is his wont. He had suggested that all males who believed in woman suffrage ought to be attired in skirts.

Now, Mr. Falconer, Progressive with a large P. is a representative at large from a state which contains many woman voters.

"I want to observe," said he, severely, in reply to Mr. Heffin, "that the mental operation of the ows. The curious old farmhouse preaverage woman in the state of Washington, as compared to the ossified brain operation of the gentleman from Alabama, would make him look like a mangy kitten in a tiger fight," which, for a new member, is some flight of oratory, especially when directed at the golden-tongued Heffin.

The average woman in the state of Washington," went on Mr. Falconer, "knows more about social economics and political economy in one minute than the gentleman from Alabama has demonstrated to the members of the house that he knows in five minutes."

And Mr. Heflin didn't have a word to say in reply. From all of which one might gather that Mr. Falconer is inclined to be peevish. Far be it from him to be anything of the sort. He has a sunny temper, a sweet and gentle disposition. Until some one treads on the tails of his tale to tell of its presentation to the coat—and he wears his coat tails long—he is as inoffensive as a man can well | city and the preparations being made be, but when he gets into a scrap he is a bearcat.

Although only forty-three years old, Mr. Falconer has snow white hair. maybe due to early plety, for, though born in Ontario, he was reared in the lumber camps of Michigan, which are noted for their intense religious fervor. Out in Washington Mr. Falconer has been going to the legislature for the

past nine years. For two years he was speaker of the house. No man was ever more popular. That is testified by the fact that the regular Republicans | for the old Dyckman family prided out there insist that he is more of a real regular Republican than some who carry the banner, while the Progressives assert that he is more progressive than T. R. himself. A man who can get by with that reputation is going some.

Hence the name of "Silver" Alec. The name goes two ways, as they say in the west. It refers to his hair and his tonge as well.

He Broke Into Print With a Resounding Crash

ONTRARY to the impressions which the layman may have, the house of representatives is a body prone to occasional levity that reaches on occasions the level of practical joking and causes mild disturbances. Representative Roberts of Nevada, among those blessed with the divine sense of humor, told this one not long

ago to show how mirth can survive even the Congressional Record. There was a member in congress who had a great weakness for introducing startling resolutions. He gloried in the fact that every time he broke into print he broke in with a resounding

crash. "One day he introduced a violent resolution doing away with something or other. After it had gone to the table one of the veterans of his party alid over to his chair.

"I wouldn't introduce that and fight for its passage,' he confided

'Why not?' demanded the irate member, bristling instantly.

'Because,' replied the veteran, 'I understand that a resolution will brought in to expel you from the house if you push that.

That was enough for the flery member. He jumped to his feet and in a loud voice demanded the immediate consideration of his resolution. Then while the house, except those members aware of the joke perpetrated by the veteran, stared in astonishment, the flery member thundered:

"I know what you want to do. "I dare you. Expel me! Expel me!" "And it wasn't until the story came out that the members understood the

flery congressman's apparently insane request."

Was, Indeed, an Embarrassing Situation

FTER a tariff debate in the senate recently the conversation drifted to the A way in which the party in control, by exercising its power, frequently will embarrass itself. Senator Norris ci Nebraska was in the party.

"I recall," said he, "the story of a certain west HIS DOCUMENT, TO WHICH ern senator serving some time back. He was de-THEY OBJECT, IS FROM THE nounced as a violent radical, and his speeches - ABRAHAM finally became so vitriolic that the Republican LINCOLN leaders took steps to head him off. Consequently, whenever he arose and asked that a speech be inserted in the Record there was objection.

"One day the senator arose impressively and began to real some documents which appealed to the Republicans as being entirely too radical. Of course, they couldn't stop him while he was reading. But at the end of 15 minutes he paused and asked leave to insert the remainder of the document in the Congressional Record.

I DARE

YOU

"Instantly about the whole Republican side, which had been itching in its seats, arose as one

THEY'RE JUST ALIKE

1100110

man and objected. Very well, Mr. President, said the senator. 'There is objection from the Republican side and I will withdraw my request that the remainder of this document be inserted. But I would like to remind the senators that this document, to which they so seriously object, is from the pen of that immortal Republican-Abraham Lincoln!"

This Writer Worked for Pay and Not for Glory

N the house cloak room the other day some one heard Speaker Clark telling a good story about two members. It seems that there flourished here in town a few years ago a literary bureau which furnished writers and speakers with facts or even whole sermons and speeches.

from a Chinese wedding to a Masonic funeral. Some of the congressmen availed themselves of this chance to drink of the waters of learning without the trouble of even getting a dipper, and

The line of "dope" was guaranteed to fit anything

the bureau flourishing, turning out productions of all kinds and sorts at will. The same bureau employe would write a violent attack on the tariff bill, and then, in a few hours, he would train his guns on his late friends. Like the Hessians, the writer worked for pay, not

But one day he met his Waterloo. It seemed

glory.

that two members of congress had ordered speeches on exactly the same subject unknown, of course, to each other. These speeches were not delivered in the house, but were given in full in the Congressional Record under the privilege of leave to print. Each was a fine, convincing array of

"But," added the speaker, "the only trouble was that the bureau had sent

the same speech to both men'

Only Farmhouse on Manhattan Island Given to City.

Quaint Homestead, Last of Its Kind in Gotham, Will Be Transferred to laham Park and Turned Into a Museum.

New York.-The last remaining farmhouse on Manhattan island will be formally presented to the city within a few days. Commissioner Stover, who will accept the gift on behalf of the park department, has promised to provide a permanent site for the ancient house in Isham park overlooking the Hudson river, in the upper part of Manhattan island.

The house is the old Dyckman residence, which has stood for over a century on a portion of the extensive Dyckman farm, now cut up into building lots and already showing the effect of the northward trend of population by the rows of apartment houses which are rapidly wiping out all trace of the broad Dyckman meadsents an odd contrast today to these evidences of modern development as one catches a glimpse of it at the corner of Two Hundred and Seventh street from the trolley cars running up Broadway. Had Broadway gone a few feet more to the west or Two Hundred and Seventh street a bit further to the north the career of this interesting landmark which links New York with one of its earliest Dutch families would have been cut off suddenly, and there would have been no by the Daughters of the Revolution to turn the old place into a museum.

The house was built in 1784, and its appearance has undergone practically no change. It was the third Dyckman homestead, or rather farmhouse, themselves on their skill as practical farmers and never assumed manorial magnificence, even in name, although



The Old Dyckman House, 207th Street and Broadway.

they owned more acres than scores of old city families which have been credited with great land posses-

Jan Dyckman was the ancestor of the Manhattan island family of that name. History states that he joined his Dutch neighbors in the little set tlement around the fort in 1666, when the town had just come under English rule. Perhaps that is one reason which induced Jan to get as far away as he could from the English rulers and yet remain on the island, for less than ten years later he was the owner of several hundred acres at the north ern extremity, bordering Spuyten Duyvil.

There, for over two hundred years the Dyckmans lived, exemplifying to the minutest detail the traditional characteristics of the Dutch in frugality, industry, simple yet generous hospitality, and the art of minding their own business. When necessity demanded they served the city as aldermen or constables, and they were always active in furthering the best in-

terests of the early Harlem village. Later members of the family added to the broad acres acquired by the original arrival, and at one time nearly the entire tract of fertile meadow land north of Fort George hill, as far as Spuyten Duyvil, was owned by the Dyckmans.

The first Dyckman farmhouse stood in the upper part of the tract near Spuyten Duyvll creek. It was a small house, later replaced by a large building bordering on the Harlem a little to the east of the present Dyckman house at Broadway and Two Hundred and Seventh street. It was burned

during the Revolution by the British. The family lost no time in restoring their damaged property. One year after the evacuation of the city by the British the present home was finished. It was built by Jacobus Dyckman, the eldest of the nine children of William Dyckman. The latter died in the

house in 1787. The present Dyckman house is now Judge. They bought it several years ago from the purchaser of the old place at one of the Dyckman auctions. It fell into good hands, for Mr. Judge has guarded the old place from damage as jealously as if it were the home of his ancestors.



Could make us happy lang; The heart aye's the part aye That makes us right or wrang -Robert Burns.

THE FAVORITE CHOCOLATE.

A quick dessert is Dresden crumbs. Mix a cupful of bread crumbs with half a cupful of grated chocolate, two tablespoonfuls of sugar and a pinch of salt. Put in a moderate oven and bake until the crumbs are hot and the chocolate melted. Serve with

sweetened whipped cream. Chocolate Cream Filling .- Mix in a bowl one cup of thick cream, half a teaspoonful of vanilla and two tablespoonfuls of grated chocolate and four tablespoonfuls of sugar.

Chocolate Pancakes. - Beat two eggs, add four tablespoonfuls of chocolate grated, half a cup of milk, half a cup of flour and two tablespoonfuls of sugar. If sweet chocolate is used the sugar may be omitted. Beat well and fry. Roll up and sprinkle with powdered sugar. Serve at once.

Chocolate Bread Pudding-Soak a cup of bread crumbs in a quart of milk, add a cup of sugar, two squares of grated chocolate and the well beaten yolks of three eggs. Pour into a buttered pudding dish and put into the oven to bake, stirring often to keep the chocolate from rising to the When baked, spread with a meringeu made of the stiffly beaten whites of the eggs and three tablespoonfuls of powdered sugar.

Chocolate Pie.-Melt in a saucepan four ounces of grated chocolate. When it begins to soften, add a half cupful of hot milk, the yolks of three well beaten eggs and a half cup of sugar, one tenspoonful of butter and one tablespoonful of cornstarch dissolved in awlittle cold milk. Bring to the boiling point, stirring constantly, then let it cool. Stir in the stiffly beaten white of one egg and pour into baked crusts. Whip the other two whites, add two tablespoonfuls of powdéred

sugar, pile on top and brown slightly. Chocolate . Cake. - This is fine enough for any company. Cream one and a fourth cupfuls of butter, add a pound of brown sugar, one cupful of white sugar, the well beaten yolks of six eggs, one cupful of sweet milk, two cupfuls of flour sifted with three teaspoonfuls of baking powder, a third of a cake of chocolate grated, one whole lemon grated, one teaspoonful each of cloves, allspice and cinnamon. One pound of chopped raisins, a fourth of a pound of blanched and sliced almonds and the stiffly beaten whites added last.

The art of seeing things is not something that may be conveyed in rules and precepts; it is a matter vital in the eye and ear, yea, in the mind and soul of which these are the organs. I have as little hope of being able to tell the reader how to see things as I would have in trying to tell him how to fall in love or to enjoy his dinner. Either he does or does not, and that is all there is about it. -John Burroughs.

SOME "BEST" RECIPES.

These dishes are all successful ones and will be highly satisfactory if made according to directions.

Lemon Milk Sherbet .- The juice of three lemons, a pint of sugar and a quart of rich milk frozen, will make a smooth and delicious frozen dessert. A little of the grated rind of a lemon may be added if the flavor is liked.

Rice Pudding .- Put a quarter of a cup of rice with a half cup of raisins and a quarter of a cup of sugar into a quart of milk in a baking pan. Put into the oven and bake for three hours. A little cinnamon or nutmeg may be added, if liked, but this is a pudding that is hard to spoil. Stir for the first hour of cooking, so that the rice is well mixed in the milk.

Boiled Loaf Pudding .- Cut the crust from a pound loaf of bread and press as many raisins into the loaf with the fingers as it will hold without breaking. Make a custard of a pint of milk, a quarter of a cup of sugar and two eggs, and lay the bread in this uncooked custard. When it is all absorbed, put the loaf into a floured pudding cloth and drop it carefully into boiling water, for twenty minutes' cooking. Serve with a sauce made of two tablespoonfuls of butter, a cup of powered sugar, a little vanilla and a few tablespoonfuls of milk, or, better, cream. Melt the sauce over hot water, stirring constantly.

Chicken Jelly .- Chop a fowl, bones and all, until fine, cover with two quarts of water, and let simmer for six hours, then strain, skim off all the fat, when cold, and the jelly may

number of ways. Mace or parsley, with salt and pepper, may be added while cooking, to the fowl, if so desired.

The honor of our life Derives from this: to have a certain aim Before us always, which our will must

Amid the peril of uncertain ways. Then, though we miss the goal, our search is crowned With courage, and along the path we

A rich reward of unexpected things. -Henry Van Dyke.

GOOD THINGS, OLD AND NEW.

The following is an old recipe: Honey Cakes .- Take one quart of strained honey, add one-half pint of sugar, the same amount of melted butter, one teaspoonful of soda dissolved in one-half cupful of hot water, half a grated nutmeg and one teaspoonful of ginger. Mix all together and add enough flour to roll out. Cut with a cooky cutter and bake in a moderate oven.

Tomatoes and Chipped Beef-Brown a tablespoonful of butter in a frying pan. Peel and slice two ripe tomatoes, fold in flour, season with salt and a sprinkling of cayenne, and fry five minutes in butter, turning to cook both sides. A little sliced onion can be added if desired. Over this spread evenly one cupful of chipped beef: cover closely and cook twenty minutes without stirring.

Cottage Soup-Put into a saucepan a tablespoonful of sweet drippings; when quite hot add a half pound from the neck of mutton, cut in small pieces. Put them and the bones into the fat and fry, turning until well browned. Cut up one carrot and one turnip into small pieces, two large onions cut fine, added to the meat. Keep turning until all are well mixed, then add a cupful of rice and a teaspoonful each of sugar and salt. Cook for five minutes, then add two and a half quarts of water. Put on the lid and boil for an hour. Add pepper and salt when ready to serve.

A Pretty Salad.-Lay a half of a pear on a crisp leaf of lettuce, put eight maraschino cherries and four small cream cheese balls around the pear, and cover with French dress-

English Dessert. - Cut bananas lengthwise into halves, spread with jam, put together again and lay on a plate; cover with whipped cream and

The jam roll takes the place of the jelly roll and is equally as good.

Pork chops baked with potatoes makes a most tasty dish. Put sufficient sliced potatoes, well salted, in a baking dish, pour on water and lay on the chops. Turn chops once while baking. The drippings season the po-

Stand upright, speak thy thoughts, de-The truth thou hast, that all may share; Be bold, proclaim it everywhere; They only live who dare.

ECONOMICAL RECIPES.

Buy beef ribs, cover them with a quart of water, a half can of tomatoes, a sliced onlon, a red pepper minced and five whole cloves. Season with salt and cover closely. Simmer for three hours.

Gingerbread .- Mix together a half cup of lard and a cup of brown sugar; add a half teaspoonful of cinnamon and one teaspoonful of ginger. In a cupful of boiling water dissolve a teaspoonful of soda. Sift three cupfuls of flour with a caspoonful of baking powder. Add the boiling water and soda the last thing.

Baked Cheese Puff .- Grease a pudding dish and put into it a layer of sliced bread with a slice of cheese on each slice. Beat one egg light, stir into it a pint of milk, salt slightly and pour the milk over the bread and cheese. Set in the oven and bake until lightly browned, then serve at once. This is a simple, wholesome dish and makes a nutritious one to take the place of meat.

Coffee Tapioca Pudding.-Soak a cupful of tapioca in water and put over the fire in a double boiler with a pint of coffee left from the last meal. Cook until clear, then stir in sugar to taste. Serve hot with sugar and cream.

Codfish Rolls .- Mix together mashed potato and shredded codfish, season with butter, pepper and salt, if needed. Form the mixture into rolls the size of the second finger and three inches long. Roll in flour and fry in hot fat. Serve with a white sauce garnished with parsley.

Nellie Maxwell.

Episcopal History Repeated.

It's almost forgotten now, but the election of Phillips Brooks to the episcopate stirred up a sudden commotion in ecclesiastical high places that was lively while it lasted. One scholarly prelate, of pronounced views, filed a formal and solemn protest against the great preacher's consecration, alleging that he was unsound in doctrine and a "fautor" (favorer) of Unitarians. When sermon time came in the cathedral on Morningside Heights Brooks' likeminded successor little skin trouble."

in the see of Massachusetts who was conducted to the pulpit, and a few hours later the house of deputies elected to its chair the present rector of the Boston church that is Phillips Brooks' memorial.

The Difference.

"Maizie's new doctor says she is suffering from a mild form of cutaneous affection."

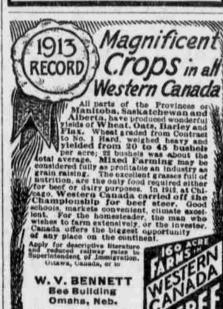
"And that other doctor declared she had nothing the matter with her but a



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She-She entertains a great deal of suspicion of her husband

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