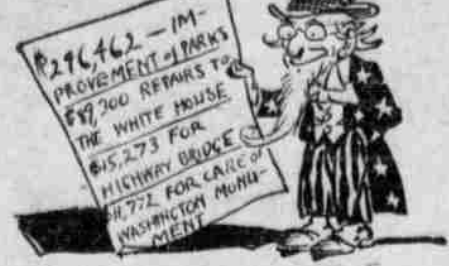


# WASHINGTON GOSSIP

## Nearly Half Million Dollars Spent on Grounds

WASHINGTON.—An expenditure of nearly half a million dollars in the improvement of public buildings and grounds in Washington during the last fiscal year is shown by the report of Col. W. W. Harts, engineer officer in charge, to Chief of Engineers Kingman.



The largest expenditure during the year was \$296,462 for the improvement and care of parks and the propagating gardens. A total of \$89,300 was expended in repairs to the White House and improvement to the grounds. Other expenditures were \$36,940 for the Barry monument; \$15,273 for the care and maintenance of the Highway bridge; \$11,772 for the maintenance of Washington monument.

Attention was given to 244 parks and small reservations. Three additional park spaces were transferred to the chief of engineers by the District commissioners.

Additional progress was made in the construction of a bituminous macadam roadway around the river and harbor sides of the portion of Potomac park east of the railroad embankment. During the two years ended June 30, during which the road has been under construction, 8,320 linear feet of road has been built, leaving 9,240 linear feet yet to be constructed.

Summarizing some of the improvement work done during the year, Colonel Harts' report shows that 25,000 trees, shrubs, and herbaceous plants were planted, 2,474 feet of water pipe and 731 feet of watermains laid, 15,000 feet of drain pipe laid, 786 square yards of cement footwalks and 585 square yards of concrete footwalks laid, 19,200 square yards of bituminous-bound macadam road built, 86,000 square yards of macadam roadway surfaced with coal tar, four new park lodges built, and 698,000 plants propagated at the propagating gardens, of which 581,000 were planted in the small parks and reservations.

The completion of models for the bronze cavalry group for the Grant memorial was reported, and the steps taken toward the construction of the new Lincoln memorial, and the acceptance of plans for the women's memorial building.

## Sanitary Drier Cheaper Than the Paper Towel

A NEW and sanitary device for drying the hands has been invented by J. M. Ward, superintendent of the District building at Washington, D. C. It has been placed in use in the large public lavatories in that building, where it has given successful as well as economical service.

This electric hand-drier consists of a casing measuring 11 by 13 inches square and mounted on a sanitary base, having 12-inch legs. A powerful blower mounted in the casing distributes air through a heating element, thence through ducts and deflectors and finally to an opening in the top, where the hands are held to be dried. The warmed air is equally distributed to all parts of the hands at the same time and absolutely no movement of the hands is required. The device is operated by a foot pedal, pressure on which sets in operation a quick-acting switch by which the blower is started, the stoppage of the device being effected by releasing the foot pedal.



This hand-drier, known as the "air towel," is adapted for use in factories where large forces are employed, in public lavatories, surgical and dental operating rooms and the like where the public health is to be considered by using sanitary methods.

The roller or common towel being prohibited by law, paper towels have come into general use. These are found to be expensive where numerous persons use them. Not only the initial cost of purchase, but the fact that an attendant is required to supply fresh towels and remove the soiled and wet ones from the wash rooms, make paper towels a rather expensive commodity.

The electrical drier removes these difficulties since there is nothing to supply or remove and accordingly the need of an attendant is eliminated. Furthermore, the lavatory maintains a neat and orderly appearance which cannot obtain when linen or paper towels are used.

## Sam Brown's Way of Paying His Lawyer's Fee

SENATOR HUGHES of New Jersey started his professional life in the town of Eatonsville. And one of the funniest incidents of his career happened soon after he had hung out his shingle. It seems that there was in the place a man whose lazy habits had given him a bad name, so that pretty much everything that went wrong was laid on this same Sam Brown. One day a wealthy man wearing a handsome diamond pin went into a saloon for refreshments; and as he leaned over the counter he noticed that Sam was standing very close. On leaving the place he at once missed the pin and had Sam arrested.



Sam retained Hughes as his attorney. Protesting his innocence, Sam assured the man that Sam was entirely innocent of the theft. But the man was obstinate. When Hughes returned to Sam with the man's statements, explaining how convincing were the facts against him, Sam with tears in his eyes again swore that he had never seen the pin and wept at Hughes' having ever doubted his innocence.

The trial came off at the set time. Hughes plead the cause of Sam with such sincerity that the client was released as "not guilty." And Hughes patted himself on the back for his knightly deed.

The next morning Sam stalked into Hughes' office. "I haven't got any money to pay you, Mr. Hughes," he said, as he threw a bit of pasteboard on the table, "but take your pay out of that—it's the pawn-ticket for the pin."

So wrought on Hughes' feeling that the latter went to the complainant and assured the man that Sam was entirely innocent of the theft. But the man was obstinate.

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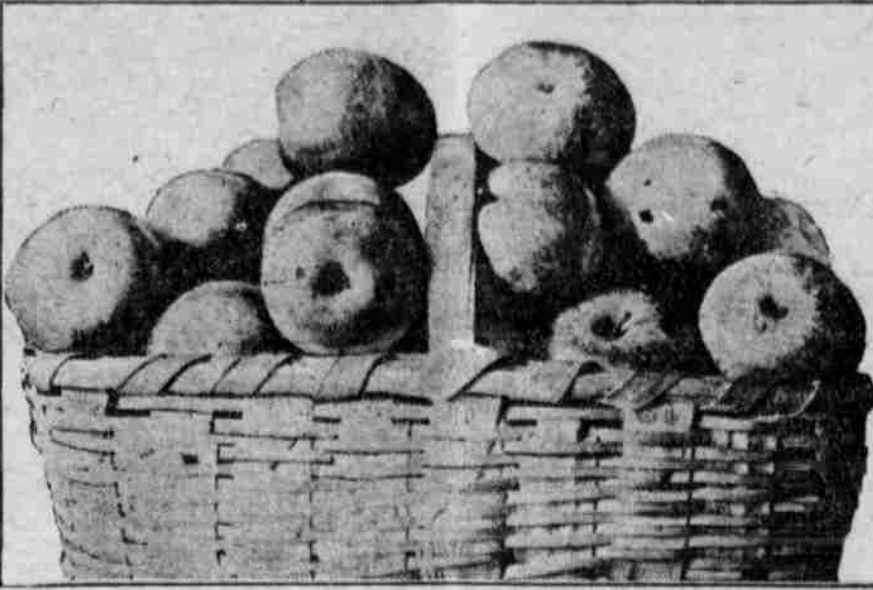
## He Has Shaken the Hands of Many Presidents

E. D. DRANE, eighty-six years of age, is one of the oldest of Washington's living residents. He says that he has shaken hands with every president of the United States since the inauguration of Martin Van Buren, in 1838, save one, and that exception is President Hayes. He says that of all the presidents he has known that the liked Grover Cleveland best. Millard Fillmore was his next favorite and Mr. Roosevelt the third. Mr. Drane is now living at the John Dixon Home for Old Men. He says that when he first knew Washington, in 1838, it was nothing more than a mud hole, that it was almost impossible for vehicles to make headway through the streets and stepping stones had to be put down for pedestrians. The John Dixon home, where he lives, has 31 resident members, all past sixty-five years of age. The membership in the home is qualified for by age of sixty-five years, five years resident in the District and of good moral character. It must be known that a man entering the home has no other home. It was endowed by Henry Dixon, who raised it as a memorial for his father, John Dixon.

At the home lives David Dainty, the only known living survivor who lived through "the charge of the 600" at the battle of Balaklava. He is one of the "youngsters," he says—only eighty-four years old. He bears the scars of the famous battle of the Crimean war, and he still tells the story of his experiences when Lord Cardigan, with his gallant charge, "rode into the valley of death" against the Russian forces.

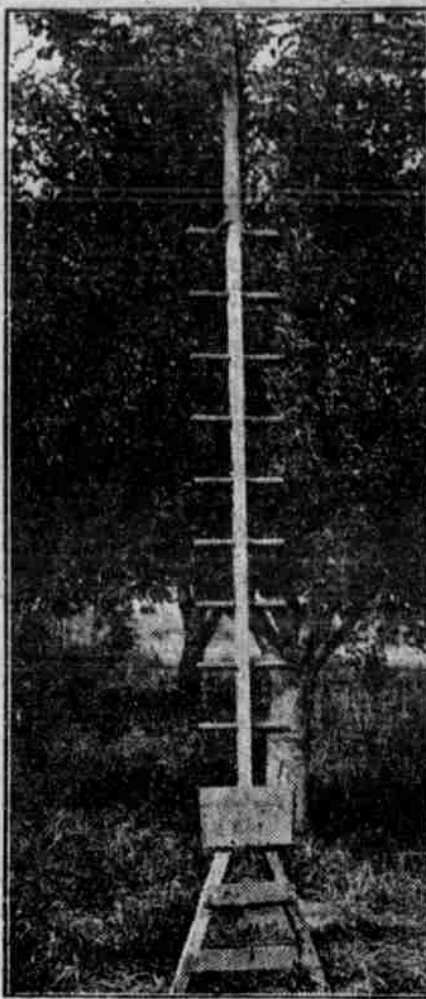


## PROPER MANAGEMENT OF THE APPLE CROP



A Basket of Beauties.

Apples that are to be sold for first-class fruit must be handled in a careful manner while being picked and then laid in piles on the ground, where the sun cannot reach them, or hauled to the barn for a few days and left in



Single Rail Ladder—A Help in the Apple Orchard.

packed than it will when put into packages as fast as it is picked from the tree.

For facing, select smooth, finely colored fruit, a little better than the average, and place one row, stems down, after which the barrel may be filled, using nothing but sound, perfect fruit, rejecting all wormy, bruised, knotty or small-sized specimens; shake the barrel occasionally while it is being filled, level it up a little above the top of the staves (about half an inch), press down the head with an apple press or screw and nail the hoops.

After this change ends with the barrel and mark the name and variety on the face end. Some prefer to have the fruit double faced, but as a rule the best class of fruit show up to better advantage when faced with but a single row.

It is essential that the barrel be shaken a number of times while it is being filled, for the fruit will pack closer and there will be less danger of its being crushed or bruised when it is pressed down to place the head in the barrel. There will also be less danger of its becoming loose or shaky on the road to market.

The ordinary sized apple barrel is the one that gives the best satisfaction in the leading markets, although some very fancy fruit is being handled in bushel boxes. These boxes are neat and attractive packages and the fruit may be displayed to its best advantage, but as yet too many growers are not doing skillful enough packing to warrant the use of this class of packages.

Another matter that should have attention is the tendency to use highly colored fruit from certain trees for facing and packing the middle of the barrel with poorly colored fruit. This practice is being followed in many apple growing sections, some growers even going to the extreme of buying apples for facing purposes. Whatever form or style of package is selected, the time is past when growers can palm off short measure on the buyers.

Sweet potatoes must be dug before there is any frost if they are to be kept long. If the vines are bitten by frost cut them off immediately, and dig the potatoes in a few days.

It is necessary that they be kept above the frost point, about 65 degrees being the ideal temperature.

It is also essential that they be kept dry with a free circulation of air and possibly the best building for keeping large quantities would be of brick or stone, heated by a furnace. Where a few are wanted for home use, a box or barrel of dry sand or road dust is a good place to keep them, and this should be kept in a room where the temperature is not allowed to get below 40 degrees, or it may be in the cellar if kept up from the floor and where there is a good circulation of air.

Permanent pits walled with boards and covered with an open shed are excellent storage places for nearly all kinds of winter vegetables. I prefer those to the cellar for best results, especially with apples, celery and root crops.

Irish potatoes should be buried in a slight depression, have straw placed under and on top, then covered with dirt, or stored in the cellar they may be piled down in one corner as moisture does not hurt them, and they should be kept as cold as possible without freezing.

Apples are kept the same way as potatoes, and it adds to convenience in handling if the pit is kept dry by a movable shed or short boards.

Apples are much better kept this way and only a few should be kept in the cellar for immediate use.

Celery must be stored in moist earth whether in the cellar or pit.

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# The KITCHEN CABINET

There is no action so slight nor so mean but it may be done to a great purpose, and ennobled thereby; nor is any purpose so great, but that slight acts may help it.—Ruskin.

## "ALL IN A NUT SHELL"

It has been frequently claimed against us and with justice that we eat too much meat, even men who work outdoors eat more than is wise. If there could be a national ailment it would undoubtedly be indigestion. This disease is the forerunner of any number of troubles which cause ill health and disease. The result to the blood from overeating meat is as certain as the use of drugs, always producing certain results.

The great cry which goes up from many when advised to eat nuts instead of meat is that "nuts are so indigestible." All highly concentrated forms of food are indigestible if eaten improperly. Cheese eaten in big pieces, imperfectly masticated is one of the most highly indigestible foods, as is milk if swallowed in large quantities as a drink. Eggs if hard boiled and not finely divided are also difficult of digestion. Meat properly cooked and partaken of in moderate quantity once a day supplies the elements we most need. Yet we find those who are not able to assimilate meat and the food which takes its place more nearly is nuts. Nuts by our best authorities are said "to combine the lean of beef and the fat of mutton, without their demerits."

Nuts are rich in proteid, the element in lean meat which makes it so valuable, and they are still richer in fat.

It is the wise mother who teaches her child to eat fat, as it is most essential in producing good sound nerves. Fat meat is often distasteful to a child but plenty of butter, nuts, milk, cream and eggs will supply it.

Another reason for the indigestibility of nuts besides imperfect mastication is eating them after a heavy meal or late at night.

The conclusion drawn from expert opinion upon the food value of nuts is that nuts are most valuable if eaten properly, not between meals, but at meals in the place of meat or eggs and not combined with them or with sweets.

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## ABOUT FISH.

Fish is one of our most valuable foods and on occasion may suffice for a good dinner by itself.

Care should be taken in cleaning a fish not to make the opening larger than necessary, which disfigures the fish and is inclined to make it watery if boiled.

In buying fish the important factor is freshness as spoiled fish is an exceedingly dangerous food for anybody. The chief points to notice are fullness of the eyes, pinkness of the gills and brightness of the skin.

In testing lobsters, pull the tail away from the body; if it springs back it is in good condition. The best lobsters and crabs are those of good weight.

Casseroles of Fish.—Pound half a pound of white fish until smooth, add a slice of bread which has been soaked in milk. Beat together, put through a meat chopper then through a sieve, add two eggs, two tablespoonfuls of chopped meat, one tablespoonful of melted butter, salt, pepper and paprika to taste. Mix well. Decorate a fish mold or a casserole with slices of tomatoes, pour in the mixture and press it down, cover with buttered paper, set in a pan of boiling water and bake 20 minutes in a hot oven. Serve with

Dutch Sauce.—Melt one tablespoonful of butter in a small saucepan, stir in a tablespoonful of flour, when well blended add gradually a cup of milk, boil three minutes, then add one tablespoonful of vinegar, one teaspoonful of mustard, a dash of salt and the yolks of two eggs; stir until it thickens, but do not boil. Serve hot.

Salmon Cutlet.—Take a cutlet weighing a pound and a half. Dry it well with a cloth and wrap it in a sheet of oiled paper or a paper bag used for cooking, fry ten minutes in smoking hot fat, drain and serve in the bag in which it was cooked.

To establish and maintain order, harmony and excellence in the territory under one's own hat, will keep one fairly well equipped.

Let us speak plain; there is more force in names than most men dream of; and a lie may keep its throne a whole age longer, if it skulk behind the shield of some fair-seeming name. —Lowell.

HOUSEHOLD EXPEDIENTS.

Serve vanilla ice cream in tall glasses with a teaspoonful of orange marmalade on top.

Cut angel food in squares and cover with orange marmalade and cover that with whipped cream for a dainty dessert.

Soda applied with moisture to a burn either acute or of sunburn will take out the fire.

Soak paint brushes in coal oil then wash in hot soap suds and they may be used in any paint again.

To prevent a bed sore, freely lather with castile soap and let it dry in. Never known to fail.

This comes from good authority. To make any fowl, young or old, tender and good flavor. After it is killed let it stand until cool, then submerge in cold water, being sure that every part is under. Put a weight over it and let it stand 12 hours, then remove, scald, pick off the feathers and truss. The toughest chicken will be juicy after this treatment.

A sandwich or two of peanut butter and white bread with a couple of olives and a glass of grape juice will make the best kind of a luncheon.

Spiced Roast Beef.—Take a roast from the round three inches thick, and with a sharp knife make an incision in the form of a cross, clear through the meat. Into this insert a slice of bacon, rub well with salt, pepper and sprinkle with flour. Put the roast into the pan, pour over a dressing made as follows: Half a cup of vinegar into which is stirred a tablespoonful of sugar, a fourth of a teaspoonful of mustard, a few grains of allspice. Add a little water for basting and cook slowly. This is good cold.

Artichokes au Gratin.—Cut boiled artichokes in thick slices after cook-

ing, dip each in melted butter and grated brown bread crumbs, sprinkle with cheese and arrange in a dish, pour over a rich white sauce and bake.

Artichokes a la Creme.—Wash and peel the vegetable and boil 15 minutes in plenty of salted water, drain them and add butter, a little lemon juice and cream for a sauce. Dish up and serve hot.

Artichoke Soup.—Cut up a peeled onion, one potato and a pint of artichokes, put into a saucepan with two tablespoonfuls of butter and fry for eight minutes, taking care not to brown. Then add a quart of white stock, pepper, salt and a piece of bay leaf, a sprig of parsley and piece of mace. Allow to simmer for one and a half hours, then rub through a sieve, using the back of a wooden spoon to put the pulp through. Put back into the saucepan, add a cupful of rich milk and a tablespoonful of butter and flour cooked together. Serve with toasted bread cut in small squares.

Artichoke Omelet.—Mix five tablespoonfuls of chopped cooked artichokes with enough white sauce to moisten, add salt, pepper and a little finely chopped parsley and allow it to become hot. Prepare an omelet of four eggs, pour into an omelet pan, add the artichoke mixture, fold over and set in the oven to finish cooking. Serve at once.

Artichoke a la Princesse.—Take some cooked artichokes, season well with olive oil, a little mushroom, sweetbread and cooked ham, all chopped; season with salt and pepper, pile in the center of a bed of crisp lettuce, pour over a bit of boiled dressing and serve.

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## THE JERUSALEM ARTICHOKE.

The Jerusalem artichoke is not the artichoke proper, but a plant of the sunflower family, which is cultivated for its tubers.

They are not destroyed by freezing and as a shrub make a good background for smaller plants in the grounds.

They contain little starch, but have a flavor peculiarly good and are well liked by those who are acquainted with them.

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## OUTDOOR PITS TO STORE VEGETABLES

Cabbages, Parsnips and Carrots, Are Not Injured by Freezing —Dig Shallow Trench.

(By C. S. MILLER.)

Not all vegetables require the same treatment, and it must be understood that the kind of storage that is good for one would be fatal to another. Cabbages, parsnips, salsify and carrots are not injured by freezing. Irish potatoes, celery and apples will stand a light freeze, while sweet potatoes will be ruined even by a frost.

I have not often kept a great amount of vegetables in a cellar, and prefer the outdoor pits, especially for apples, celery and the vegetables that are not injured by freezing. I dig a shallow trench wide enough for two rows of heads, pull the cabbage by the root, bury in the trench and cover with dirt, and it does not matter whether they are covered deep enough for keeping out frost as cabbage will thaw out and not be injured, provided the thawing is while in contact with the dirt.

It should not be stored until quite severe weather, but if it turns cold suddenly so as to freeze the heads solid it should be buried at once so that it may thaw out in the ground. Carrots, salsify and parsnips are benefited by freezing in the ground and turnips are not injured.

All these are stored similar to the cabbage, being piled in a conical heap and covered with dirt.

In order that they may be convenient to get at during the winter, cover the dirt with straw or fodder so that the ground will not freeze more than a few inches.

Irish potatoes should be buried in a slight depression, have straw placed under and on top, then covered with dirt, or stored in the cellar they may be piled down in one corner as moisture does not hurt them, and they should be kept as cold as possible without freezing.

Apples are kept the same way as potatoes, and it adds to convenience in handling if the pit is kept dry by a movable shed or short boards.