

Renton, Scotland, has a woman letter carrier.

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For your health's sake.

There's nothing in a name attached to the bottom of a check unless there is a bank balance behind it.

Every woman's pride, beautiful, clear white clothes. Use Red Cross Ball Blue. All grocers. Adv.

It is the opinion of those who have had experience along that line that gratitude is the rarest thing.

Exactly.

"How did you come to run up your cottage?"
"Oh, that's another story."

Spoils the Impression.

"Rogers has an intelligent face. If he didn't say a word you'd know he was clever."
"Yes; but the trouble is he does."

Good Advice.

"Mother, how had I better dress for my motorboat trip this afternoon?"
"Who is going with you, dear?"
"Mr. Scatterbrain."
"Then you'd better wear a bathing suit and a life preserver."

Sympathy.

Mamie—I see, operated by two men, a machine invented by a Chicago hotel steward will wash and dry more than 18,000 dishes an hour.
Julie—That's the way of the men. Trying to knock poor mother out of work!

A Modern Incubus.

"Poor Dobbie! He was the victim of an unfortunate automobile accident yesterday."
"Goodness! What happened?"
"He fell into casual conversation with a smooth-tongued person who turned out to be an automobile salesman and sold him one."

Scottish Lodging Houses.

Glasgow has seven municipal lodging houses, six for men and one for women. They are stone buildings, three to five stories in height, and of the most substantial character. Each lodger has a separate room, with bed and chair. The bed has a wire spring, a half or fiber mattress, coarse sheets, a blanket, a coverlet, a pillow and a pillowcase. These are aired, cleaned and washed after the lodger has gone in the morning. The total number of bedrooms in the seven houses is 2,235.

Walt Mills says that you can tell whether a man is married by the way he shuts a door.

No Doubt.

Teacher—Mary, can you tell me how Noah's ark was lighted?
Mary—Yessum, with ark lights.

Slander.

Slander, sir! You do not know what you are disdaining. I have seen the most respectable persons almost overwhelmed by it. . . . At first a light sound, skimming the earth like a swallow before the storm, very softly (pianissimo) it murmurs and purrs and sows in its course poisoned arrows. It is on somebody's mouth, and softly, softly (piano, piano), it glides slyly into your ear. The evil is done. It is born, it creeps, it walks; and with growing power (rinforzando) it goes from mouth to mouth diabolically. Then, all of a sudden, I can't tell you how, you see slander straighten up, hiss, swell and grow tall before your very eyes. It springs, stretches its wings, whirls, envelops, seizes, carries off; it flashes lightning, it thunders and becomes a hue and cry, a public crescendo, a universal chorus of hatred and proscription. Who, indeed, could stop it!—Beaumarchais.

She Was Wise.

Patience—And you say he tried to kiss you?
Patrice—Yes, and I told him I'd call for mother.

"And did you?"
"I certainly did."
"What did your mother say?"
"Oh, mother never paid a bit of attention. She was a girl once herself, you know."

Might Have Been Worse.

Flatbush—Wasn't that awful for Nero to be playing his fiddle while Rome burned?
Bensonhurst—It might have been a good deal worse.
"How so?"
"Why, the old man might have played the bagpipes."

The Way Out.

"Sometimes I think," remarked the timid young man in the parlor scene, "that if I—er—had money I would—er—get married."
"Well," suggested the dear girl who was occupying the other end of the sofa, "why don't you try and—er—borrow some?"

When a man is down and out he is about all in.

The KITCHEN CABINET

Our whole life is a story more or less intelligible—generally less—but we shall read it by a clearer light when it is ended.—Dickens.

SEASONABLE FOODS.

A most delightful luncheon dish which may be used as a dessert or as a cake is this. Hollow out six sponge cakes or cup cakes and mix with the crumbs a few broken nuts, whipped cream, sweetened and flavored, a pinch of salt and eight chopped maraschino cherries with a tablespoonful of the cordial. Fill the cakes and garnish the top with whipped cream and a cherry. Serve on glass plates with a paper dolly under the cake.

Chicken and Eggplant.—Take three cupfuls of stock and three small egg plants, a half cupful of cooked chicken and a half cupful of bread crumbs, one egg, two tablespoonfuls of butter, one tablespoonful of flour, two tablespoonfuls of orange juice and one of lemon juice, a little grated onion and salt and pepper. Cover the eggplant with boiling water and cook, covered, 20 minutes. Cut in two and scoop out the inside, leaving the shell thick enough to hold its shape. Cook the crumbs with one-half cupful of stock, add the chicken, chopped fine, one tablespoonful of butter, a beaten egg and seasoning. Fill the shells and bake 40 minutes, beating with stock and orange juice. Melt the remaining butter, add flour and brown, when smooth add the stock. Stir until thick and serve highly seasoned with the egg plant.

Chicken au Gratin.—Take a cupful of cold cooked chicken, one-half cupful of grated cheese, four tablespoonfuls of cooked rice, one cupful of tomato sauce, bread crumbs, salt and pepper. Cut the chicken into small bits. Butter a baking dish, place a layer of chicken at the bottom, then a layer of cooked rice. Pour some tomato sauce over this, sprinkle with bread crumbs, grated cheese and salt and pepper. Repeat this until the dish is full, having the last layer of bread crumbs. Place in a hot oven to brown.

Colcannon.—Take six cupfuls of jolled cabbage, three of mashed potatoes, half a cupful of butter, salt, pepper and a cupful of milk. Mix all together, put into a buttered baking dish and bake for three-quarters of an hour in a moderate oven. Serve hot.

The bravest battle that ever was fought.
Shall I tell you where and when?
On the maps of the world you will find it not.
It was fought by the mothers of men.

DAINTY SEASONABLE DISHES.

When one wishes to serve a fruit cocktail a little unusual in combination try this. Use a French potato cutter and cut out balls of the pink edible portion of watermelon or a mixture of muskmelon and watermelon could be used if so liked. Then pour over these rosy balls a sauce of orange juice or other combinations of juices which will occur to one. Serve in sherbet cups. This is an especially attractive dish and one which will be enjoyed by all. Of course the melon should be well chilled; it is best to pack the balls in ice after preparing them and serve well chilled.

Venison Heart.—This sounds out of season, but is perfectly allowable by law. Take three veal hearts, trim and wash well; slice in uniform sizes and roll in salted flour. Fry four slices of bacon to a crisp brown, take out the bacon and add a small sliced onion to the fat; when the onion is a light yellow add the heart slices and fry to a rich brown. Heat a casserole and lay in the browned meat, add to the fat in the pan a cupful of soup stock, one-half a minced red pepper, a half a bay leaf, a clove of garlic and a teaspoonful of salt; cook covered for two hours. Five minutes before serving add the bacon. Serve with new potatoes and spinach.

Spanish Pepper Pot.—Scrub and boil two pounds of honeycomb tripe; cook in two waters until nearly tender. Add to the last water a small knuckle of veal, a piece of chili pepper (red hot), three whole cloves, two bay leaves, a pinch of marjoram and sage, salt, pepper and a clove of garlic pounded to a paste. While this is cooking, boil dried lima beans until tender, drain and add to the tripe.

How Baseball Follows the Flag.
Ten years ago, says the Panama Star and Herald, the small boys of the Canal zone played at bull fighting. Now they have lost their ambition to become slayers of bulls and want to become great baseball players. The national game has followed the flag, conquering the brutal sports that preceded it.
The Panamanian boy has even translated baseball slang into Spanish, according to the Herald. At a recent game, it says, "we heard a Panamanian boy say in Spanish: 'Bunt, man, bunt, now is the time to bunt. The boy was right and the batter did it. No boy ever got more joy and excitement out of the death of a bull than that boy did out of that bunt.'"
The Outlook.

Thicken the gravy and pour over all
Fried Eggplant.—Cut peeled egg plant into one-fourth-inch slices. Press to remove some of the juice by placing the slices under a weight. Dust with salt and pepper and dip in a thin tritter batter; then fry a golden brown in hot fat.

SWEET CORN DISHES.

The dish which is said to have originated with the Indians and is called squaw dish is good enough for any table. Put sweet fat salt pork in a frying pan or butter is better, and turn in a half dozen ears of tender sweet corn cut from the cob. Cook and stir until well incorporated with the butter, then cover and steam until thoroughly cooked. Salt well and serve piping hot. There will never be enough.

Corn Chowder.—Cut three slices of fat, salt pork into cubes and fry them out in a saucepan. In this fat fry some sliced onions, and when ready add a few potatoes sliced and sufficient corn to serve the family. Cook in boiling water to cover, season well and add a pint or more of scalded milk and a few milk crackers, soaked in boiling water and drained. Serve hot with a cracker on top of each soup plate or bowl.

Corn Fritters.—Remove the corn from the cob, beat an egg and add the corn and its juice, beating all the time. When well blended stir in a quarter of a cupful of milk, a table spoonful of melted butter and flour to make a drop batter. Season with salt and pepper and fry by spoonfuls in hot fat. Serve hot from the pan.

Corn Soup.—Remove the corn from the cob and put the cobs into a gallon of boiling water and let them cook until the water is reduced to three quarts. Then remove them and put in the corn. Cook until soft enough to be pressed through a sieve and season liberally with salt and pepper. Cook together three tablespoonfuls each of flour and butter, and stir into it gradually a pint of rich milk. Remove from the heat and add two well-beaten eggs and a half cupful of whipped cream.

SOMETHING DIFFERENT.

Squeeze out and strain the juice of six good oranges. Add one cupful of sugar and cook slowly for half an hour, skimming often. Take from the fire and turn into a bowl. When lukewarm pour gradually, beating all the time, upon a warm custard made of the yolks of five eggs and two cupfuls of milk and a quarter of a cupful of sugar. Beat steadily five minutes, turn into a glass bowl and cover with the whites of the eggs, beaten stiff and mixed with five tablespoonfuls of powdered sugar. Chill before serving.

Kornettes.—Take three-fourths of a cupful of popped corn, a tablespoonful of soft butter, the white of one egg and a third of a cupful of sugar, a dash of salt and a half teaspoonful of vanilla, blanched and chopped almonds and candied cherries. Add the butter to the corn, beat the egg and add the sugar, combine the mixtures and add salt and vanilla. Drop on well-buttered sheet and shape in a flat cake, using a knife dipped in cold water to spread; sprinkle with almonds and cherries and bake in a slow oven until brown.

Egg Biscuit.—Sift together one quart of flour and two teaspoonfuls of baking powder. Rub into this two tablespoonfuls of butter. Add two well beaten eggs, one teaspoonful of sugar and a teaspoonful of salt. Mix together with a cupful of milk, roll out into biscuit and bake in a quick oven 20 minutes.

Graham Health Bread.—Dissolve a yeast cake in half a cupful of water with one teaspoonful of sugar. Add four cupfuls of graham and two of white flour, a teaspoonful of salt, two tablespoonfuls of olive oil, one-half cupful of New Orleans molasses, one-half cupful of figs, cut thin and floured and one quart of lukewarm water. Mix and beat hard with a spoon for three minutes, then keep in a warm place over night. Grease three bread tins and fill with the sponge, again put to rise in a warm place and when risen bake 40 minutes in a moderate oven.

Nellie Maxwell

System.
"Dasher belongs to a great many lodges, doesn't he?"
"Yes, indeed; he has to use a card index system to keep track of the passwords."—Puck.

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Beat Milton's Record.
Student—I read that Milton spent fifteen days on one page when writing "Paradise Lost."
Convict—That's nothing. I have been on one sentence six years.—Brooklyn Star.

Professor's Break.
Professor (to student)—What are you laughing at? Not at me?
Student—Oh, no, sir.
Professor—Then what else is there in the room to laugh at?

The opportunities that go astray are usually those that strike other people instead of coming to us.

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