COOKING THE APPLE TO PREPARE THE SUCCOTASH

VARIOUS WAYS IN WHICH IT MAY BE SERVED.

Black Caps Was the Name Once Given to Them When They Were Baked-Stuffed Apples Recommended.

CADE." the shins are burnt black and your two minutes and serve. upples tender; serve them on plates Another way of making succotash strew'd over with sugar."

land always had a number of sweet which the beans were cooked. apple trees, including the great pound sweet which was used for cider apple TO WASH CHAMOIS GLOVES sauce, made with boiled cider; but sweet apples are not so common in the "Hen Davis belt." Sweet apples need no sugar and their skins always turn dark when they are, cooked. They are exten with milk. "Baked apples and milk" were once consid- In washing chamois gloves do not the fall season.

of course, whose skins do not readily the tender fabric. almost as soft as the inside and the with fingers down. juice around them will jelly.

hot water in pan and bake until ten- minutes' airing. der There will be a little sirup after Rub gently until dry. The heat of to each apple and serve warm.

apples and fill them with chopped cold. muls, dates, sugar, and a tiny bit of Do not neglect rinsing as well as with an inch of water and baste every wish your gloves to stiffen. five minutes while baking.

Stuffed Apples .- Wash and core four good sized apples, stuff with with cream.

Ideal Salad.

one-half cupful of cold water, one- a grating of nutmeg and three cupfuls half cupful of vinegar, juice of one of flour sifted three times over with half cupful of sugar, one teaspoonful oughly, using the hands. Have ready of sait, two cupfuls of celery cut in one cupful seeded raisins, two-thirds

Combination of Sweet Corn With Other Edibles Makes a Most Appetizing Dish.

Husk half a dozen ears of nice sweet corn, remove every vestige of the slik and cut the corn from the cob. Put the cobs in a large saucepan, breaking in two if necessary, to make them fit in. Pour a pint of water into the saucepan, cover closely and let the cob cook for half an hour Flack Caps - An old name for ap- to extract their flavor. Measure the ples baked in their skins was "black corn cut from the cob, add to it an A recipe printed in 1734, one equal quantity of shelled lima beans, of "Five Hundred New Recipes"- put the beans in the saucepan, having there have been five hundred new first removed the cobs, and add recipes a year ever since-is as fol- enough milk to cover. Cook until the lows: "To make black caps .- Take a beans are soft enough to be easily denen of good pippins, cut them in pierced with a fork, then add the corn halves and take out the cores; then and cock five minutes. Season with pince them in a right Mazarine dish salt, pepper and a little sugar and with the skins on the cut side down- plenty of butter. Stir a heaping teawards; put to them a very little spoonful of flour in a cup of rich milk, water, scrape on them some loaf then stir through the bean and corn sugar, put them in a hot oven until mixture to slightly thicken. Cook just

is to mix equal quantities cooked Sweet apples used to be the favor- shelled beans and corn boiled and ite and almost the only kind of apples out from the cob, then reheat and haked, that is, in some parts of the season with salt, pepper, butter and a country. Old orchards in New Eng- little sugar and some of the water in

Directions for Cleaning Fragile Artlcles Which Will Re Well Worth Remembering,

ared one of the special delicacies of wring them or even squeeze very dry as with ordinary glove cleaning. The To hake cooking apples, sour ones skins pull easily and wringing breaks

variamelize or carbonize, has now be- Put the rinsed gloves into a thick come quite a universal and much to Turkish towel and press out most of he commended way of cooking this the moisture, then hang them in a uniquely wholesome fruit. If apples strong current of air to dry. Fasten are taked slowly their skins will be the pair together by buttons and hang

The shrinking, of which many wo-Baked Apples.-Select four nice, men complain in chamois glove washfirm apples and core. Fill each with ing, can be overcome by drying the segar and a few nut meats chopped gloves on the hand, after they come and a pinch of cinnamon. Put a little from the Turkish towel and a few

they are done; add a little of this the hand makes this drying a quicker process than most women imagine. Wade Apples -- Wash and core four and there is little danger of taking

hotter. Put them in a baking pan washing in soapy water, if you do not

Dried Apple Cake,

Soak a cup and a half of dried or mon, one pint of boiling water, one a half teaspoonful soda. Mix thorsmall dice, one cupful of finely shred- of a cupful of currants and a little ged cabbage, one-fourth of a can of shredded citron. A few finely chopped sweed red peppers (pimentoes), cut butternut or hickorynut meats are an time. First soak gelatin in cold water, addition. Put a layer of the batter two minutes, adding boiling water, in a paper-lined cake tin, then sprinvinegar, lemon juice, sugar and sait, kie in some of the fruit and nut mix-Strain, then let it cool until it starts ture. Follow with the dough, then to set, before adding the other in- more fruit, and so on, having the batgredients. Turn into molds and have ter at the top. Bake in a slow bread rold for serving. This salad is a de- oven, covering the cake with a butlightful accompaniment to any meat tered paper if inclined to brown too



HONUS WAGNER.

It is not difficult to trace the recent | one of the three ever played better wonderful brace by the Pittsburg ball than at present, and therein is champions to the "rounding to" of the found the real secret of Pittsburg's veterans on the team. Wagner, Clarke spurt toward the top of the ladder. shopped walnuts and raisins, add evaporated apples over night in cold and Leach are unquestionably the The work of Wagner, in particular, sugar, and put a piece of butter on water, then stew soft the day before backbone of the combination, and is the cause of no little enthuslasm. sop. Put in pan with little water using in a half cupful of molasses. while those three stars were out of The big fellow is stinging the ball and bake in a moderate oven. Serve Cream together one cup sugar and their stride the club continued in the again in the style that made him the half cup butter. Add two-thirds of a rut. They are going like mad now, batting wonder of the age in his best cup sour milk, then the apples and however, and turning the laugh on the days. He is comfortably over the next two well-beaten eggs, a teaspoon- critics who declared in midseason that .300 mark now now and is still climb-Take one-half package of gelatin, ful cloves, two teaspoonfuls cinnamon, they were all in. It is doubtful if any ing.



SUCCESS IN DEVELOPING STARI OF PITCHER ED WALSH

Spent Much Time While "Warming Bench," Watching Other Pitchers-Got "Near-Balk".

By ED. WALSH.

baseball is due to two things; first, the patience and confidence in me shown by President Comiskey and Manager Jones, and second, hard study and hard work

When I came into the American league, I was a raw, green fellow, strong and willing, but what I didn't know about baseball would have made good pitchers out of half a dozen fellows if it could be scattered around. From the first both Jones and Comiskey seemed to think that some day I would be a good pitcher, and it was their confidence in me that kept me there. After I got used to the surroundings I settled down to watch what the other pitchers were doing. I had sense enough not to ask many questions, but to keep my eyes and ears open and try to learn all I could. in those days the White Sox had a lot of smart pitchers, men who did things, and who used their heads all the time. Every time I saw one of them pull off something I made a sneak over toward the clubbouse and tried it myself, to see whether or not I could do it. I worked as hard in those days as ever a man worked in a mine or a mill. I was determined I was going to be a pitcher. Comiskey and Jones both coached me, told me what to do, and how to do it, but they could not make me a pitcher. A fellow has to do that for himself. When I began to use the spit ball I worked like a horse. I must have pitched two or three games

a day trying to get control and make that ball go where I wanted it to go. No one ever watched baseball closer

than I did. When some good pitcher for a visiting team was working I never lost a chance to crawl as close behind the catcher as possible to see what he was doing, to study how he pitched to certain batters and how he used his curves. I think I spent nearly all of one season trying to get a balk motion that was not a balk, and finally I succeeded. I defy any umpire to say honestly that I balk, and no one can do it without straining the rules.

I was three years, almost, on the bench before I got my chance and when it came I was ready. I was as confident as if I had been pitching all IMPROVING THE



Whatever success I have had in Farmers Must First Get Away From Belief That Animals May Be Kept as Scavengers_Start With Well-Bred Ewes.

PROFITABLE SHEEP FLOCK

If we make a success of keeping a be capable of wrestling with many of While it is a fact that sheep will clean up weeds and briars, and manage to exist on poor pasture, yet this is only incidental.

If we keep a flock of sheep as scav- and mating. engers they soon assume the appear-

flock of sheep on our farms we must the more intricate problems that get away from the common belief that would come when the flock was nearing perfection. A great many fail sheep may be kept as scavengers. with sheep because they undertake to work with too large a number.

Every sheep looks alike and they cannot make an intelligent study of the individuals that they are selecting

It takes considerable time for a man anct that their purpose would signify. I to train his eye and touch so that he



A Pen of Southdowns.

Their fleeces appear seedy and full of can make intelligent selections even burrs and briars, and they show the from his own flock.

effects of mismanagement and neg- When we observe the quality and study the conditions which surround

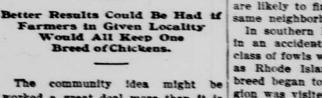
knowledge of the business as the size from one to two hundred well-bred

hours. Such a condition becomes known all over the country, and buywant at the first farm they visit they are likely to find it further on in the same neighborhood.

In southern Rhode Island breeders in an accidental way kept a native class of fowls which later were known as Rhode Island Reds. When this The community idea might be breed began to attract notice the re-

It is best to start with a few well- the average farm flock we do not wonbred ewes and the best ram that can der that the majority of farmers make be found at a reasonable price, and a failure of the sheep business. gradually build up a herd of fine ewes. It is really astonishing to note the In this way the new breeder can waste of opportunities in the sheep make a closer study of the individu- business. Any intelligent farmer who ality of his sheep than he could if he is a student of the present economic was working with a larger number. conditions cannot fail to see that the A more intelligent selection could be future of the mutton growing and fatmade of the rams that were brought tening business affords an attractive, to mate with his ewes, and he could outlook for the farmer who is in a be all of the time increasing his position to handle a farm flock of

of the flock increased, until he would ewes. POULTRY FLOCKS ers travel hundreds of miles, knowing that if they do not find just what they



worked a great deal more than it is gion was visited by scores of buyers. worked a great deal more than it is in the pure-bred poultry business. who picked up every decent colored bird at fancy prices, putting thousands Better results could be had if the of dollars into the hands of the farmfarmers in a given locality would all ers that they could never have had keep one breed of poultry. If they expected for the demand at more than would unite on some good, popular, market prices. easy selling breed, they would find If fifty farmers in a neighborhood

nourse. It also is especially prac- fast on top. tical, for it may be kept a week before serving. This salad is served with mayotpaise dressing, either on Hashed codfish is a variation of the a lettuce leaf, or in orange peel, or in familiar "balls," which is easier to red or green pepper cases. This will prepare, and to many minds, more serve 20 people.

Culinary Hints.

A teaspoonful of ginger in two galsons of eider will, it is said, keep it sweet for several months.

When frying much, it is said that dipping the slices first into the white of an egg makes them crisper.

A few allspice are an improvement give almost the same flavor as if wine bad been added.

Vegetables cooked in a steamer are actually more nourishing than those boiled in the ordinary way.

If gelatine must be softened quickby, pour cold water over the gelatine. and heat over boiling water until it is disselved

Celery roots bolled in plain water. winter salafs.

Elackberry Brandy.

Put the blackberries in a preserving kettle or stone jar, set inside a larger jar or pan of water, and simmer until soft. Strain through cheese cloth wrone out of bolling water. Measure the folce, and to each quart ellow two tablespoonfuls ground rione, two each of mane and allspice and four of ground cinnaryon. The make into jozves, set these to rise, the spices in thin bars Boil the tilce with one-half normal sugar (grannisted or loaf) allowed to each quart. and all the spices for 15 minutes, stir » pint or half pint best French brandy, strain the spices and bottle, scaling the corks.

Cream Slaw.

ip-gar and heat to the boiling point. through the layers to serve. Eat with Figh one level terspoonful of four plenty of butter and honey to a paste with two table poonfuls of cream add one braten ers and six tablespoonfuls more of the sour cream Pour over this carefully the terrenoritid of salt and one quarter serve bot. of a traspoonful of popper

Net Bread,

and hat- 40 minutes.

Codfish Hash.

dainty.

It makes a good breakfast change now and again.

Put the salt fish over the fire in cold water, and when it begins to boil take it from the water and shred it. Mix it with as much mashed potatoes as fish. Add a teaspoonful of butter and a tablespoonful of milk to each cup of potato. Melt a tablespoonfui to stews, thick soups and gravy. They of butter in the pan and put in the fish. Cook without stirring until a brown crust forms on the bottom. Fold like an omelet and serve with little foldovers of buttered brown bread.

> Potato Yeast Bread. Slice very thin two medium-sized

white potatoes, put into a stone crock and add a tablespoonful of sugar. chilled and dressed with French three tablespoonfuls of meal, one teadressing make excellent and cheap spoonful of salt and two cups of boliing water. Set in a warm place until morning. In the morning, after the mixture has stood about twelve hours. drain of the water and add to it two tea cups of heated sweet milk, one traspoonful of salt, one tablespoonful of sugar and enough flour to make a stiff hatter. Set in a warm place un til light, then add a pinch of sods and a tablespoonful of lard. Work in flour to make a stiff dough, knead well,

Cream Watters

then bake.

Beat two eggs light and add to a ring and skimming. When cold add pint sour cream, into which a tea spoonful soda has been beaten Add half a teaspoonful salt and fice to make a thin hatter Pour in wellgreased waffe irons, which must be sisting bot Tren the iron the moment it is filled, shut it, and in a few into a samepan put one-half of a moments turn again. When the watable seculul of butter, two table fles are broan on both sides place moorfule of sugar and one cupful of in lavers and serve very hot, cutting

Cauliflower Saute

Cut a head of cauliflower into pieces, boil until tender in salted rahot sinegar mixture and return to ter and drsin well. Put two tablethe fire stirring until thickened spoonfuls of butter into a frying pan Strain it over two quarts of finely and brown slightly, then add the shared cablage, which has previous caulifiower and some chopped pars-Is been seasoned with one-half of a ley Brown without burning and

Curried Eggs.

Fry an onion in butter and over it Four cupfuls castry four, one fourth imake a sauce of milk and flour and and a sugar one tasspoonfa' sa't sit a tenspoonful of curry powder Cut teres confuis baling worder, one hard boiled eggs lato halves, arrange 24 inches from beak to end of tail, its The bird was frequently seen near earthai and mea's (choused), 1's can them on a deep dish, pour the curry wilk: stir to encoth down't toon into mixture over them and arrange a cirpressent at 9 ad for stand 28 minutes ele of boiled rice around them. Gap nish with parsley.

Umpire Colliflower is said to resem- the gist of a statement at Cincinnati

actions. Frank Arellanes has been released through with major league ball and kept hustling and working and trying by the Red Sor to the Sacramento that he will ask for waivers in a few (Cal.) club.

President Hedges of the St. Louis Americans has released Pitcher Kinsella and Outfielder Fisher to the Denver club of the Western league, "Red" Faber of the Dubuque (lowa) team tied Cy Young's record, allowing

no hits and no Davenport player to reach first in a nine-inning game Tommy Leach handled twenty-two out of twenty-three chances without any hesitation in the recent Brooklyn games. "Tommy the Wee" is playing a grand game in the outfield. American league lans have practic-

ally conceded the pennant to Philadelphia. The slump Boston has taken on it western trip has practically settled the chances of the Beaneaters. Jimmy McAleer thinks the Athletics will win from the Cubs if they play in the world's series. Manager Jim thinks the Philadelphia pitching staff has a little something on the Cubs'

pitchers. Baker Borton of the Ottumwa Central association team has been signed to play first base for the Brooklyn Nationals. Borton first attracted attention while playing with the Centralia White Sox. Hugh Jennings does not say it is hard luck that has kept the Tigers

down this year, but candidly admits it has been poor playing. Overconfidence was the start of the downfall of the champions. Latest reports from Addie Joss, the ;

minor league managers have told him they will pay a good price for Sey-Stanley Robison is reported to have hought the Terre Haute club of the mour to use in the outlied and have Central league. The price peid is said asked him to let them know when he to be \$15,000, and the Cardinels will is ready to sell the man who was once weight use the new property as a farm the leading batter of the league and grolt. use the new property as a farm to the reading outers pitchers and outgrow hig league players for his St. fielders. Louis team, where he is in great need

of them. George Cupny, former Cleveland First Base Recruit for Chicago. pitcher, has taken to trap shooting. Ted Anderson, first basemen for Rev. C. Julian Tuthill, pastor of the He is president and captain of the Filnt in the Southern Michigan Congregational church, Mattapoisett, Elkhart (Ind.) Gun club and is the league, has been sold to the Chicago Mass. "Heaven is but an evolution of ciub's best shot. He weighs 200, White Sox for \$1,500, according to an this world," be said. "A Christian which is 60 pounds more than when appouncement by the Flint manage may love a ball game and remain a he pitched for Cleveland. He has ment. Anderson will report at the Christian. Why, then, is it not safe

Vermont Woman Shoots Hawk

An immense hawk which has been, brown snake in its beak. Several peoin Dorset for many weeks has at last ple who had seen it in flight said it been shot. It was familiarly termed | was as big as a turkey and all averred

a red tailed hen hawk and measured it must be an eagle. girth was 18 inches and its wings spread covered 51 inches. Mrs. Clifton Kent shot the hawk ity were playing in the yard when they

spled the hawk above them. Mr. Kent while it was circling over a large elm. tree in the yard, carrying a small being away from home they called aw-humming all night long."

Former Star Ba ter and Outfielder.

That "Cy" Seymour has played his last game for the Giants and will be

passed to one of the minor leagues is ble Connie Mack in appearance and the other day by Manager McGraw of that team. McGraw said Seymour is come a winner, I did not stop, but

to learn more all the time. I knew days and then send him to some minor that a fellow must work and improve steadily, must learn something new or the batters will learn to hit what he has. So I kept at it, and managed to hold up my end.

Ed Walsh.

PLAYERS BRING GOOD MONEY

Six Central League Teams Sell Talent to Big Leagues for the Sum cf \$25.000.

Six Central league clubs will this year realize about \$20,000 to \$25,000 from the sale of players to the higher class organizations. Of this amount South Bend has already received \$4,000 from Pittsburg for Shortston McCarthy and Outfielder Carey and expects to secure at least \$3,500 more through the sale or drafting of Wells Welschonce, Kroy, Lindsey and Koebler. Next to South Bend, Dayton has the most profitable aggregation, Man ager Knoll having disposed of aCtchor Martin to Pittsburg for \$1,500 and Shortston Starke to Brooklyn for \$2,000. Knoil also expects to lose Nee and Justus by draft.

Terre Haute has sold Pitchers Hennis and Alberts to the St. Louis Netionals for \$1,000 each, and secured man Sommerlot, or at least, draft him, a breeding-crate becomes necessary. design. and an American association club wil' In many cases farmers sell boars that probably take Third Baseman O'Don have given excellent service and the nell of the same club.

Robertson and Miller by draft and will return First Baseman Gainor to De

Baseball in Heaven

"Baseball in heaven" was the sut ject of a sermon preached recently by

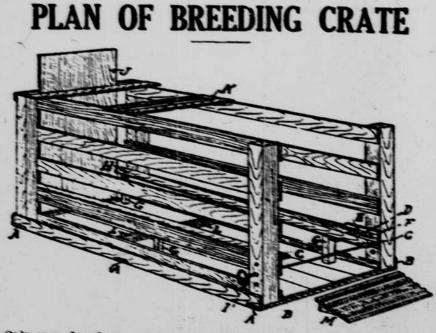
for their mother to come quick with the gun. Mrs. Kent gave the bird a "swinging" shot as it was directly overhead, breaking one wing, after which it landed in the adjoining meadow .- St. Albans Messenger

His Nasal Obligato.

"Mr. Skimmerhorn," inquired the the Kent poultry farm and Saturday landlord, "how did you sleep 'hat about noon the two sons of the fam- night?"

"Like a top," answered the guest. "I thought so. I could hear you-

buyers much more easily than where would unite on almost any poultry each man keeps a different kind of breed there would be no difficulty in stock, says the American Cultivator. finding a market. A great many With dairy cattle this plan has breeders with a reputation and a host worked wonderfully well for certain of regular customers would be glad to groups of farmers in various parts of know of a locality where they could the country. In Wisconsin there is a buy what extra stock they need to fill dairy center, where almost everybody their orders. The farmers could easkeeps Guernseys. In New York state ily sell the stock themselves through there is a region where dozens of one of their number or through one of farmers keep Holsteins. In northern the New York or Boston concerns New Jersey there is another Guernsey which make a specialty of pure-bred center, and in various parts of the stock in large quantities. It is not a countr ythere are Jersey and Ayrshire very difficult matter for the farmer dairy centers. In all these localities to learn to sell his stock on his own there are hundreds of pure-bred ani- account. Fancy birds will almost self mais, which can be seen in a few themselves.



Only on a few farms are breeding, factory, if he sets out to do so. A another thousand for Outfielder Wheel crates found. Where boars of differ plan is here given which may be ent ages and sizes are used to mate adopted or used as a guide to model burg is expected to buy First Base with sows of different ages and sizes, after in making a crate of one's own

best of pigs, simply because they were

Evansville has sold Pitcher Coving too large. This is a great mistake, Fifty dollars invested in two good ton to Detroit for \$1,250, and will get and should be overcome by making sows will earn five times as much as the draft price for Outfielder La June breeding-crates. Nearly anyone can the money would in interest on Fort Wayne expects to lose Pitchers make a breeding-crate that is satis mortgage.

> wise illurent their cows. They sit down quietly, take hold of their teats MILKING COW gently, no matter how much of a hur-ry they may be.

Money in Sows

Some Men Have Pleasing Way and Animal Clearly Shows Satisfaction by Giving Down Every Drop of Fluid.

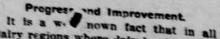
LESSONS IN

was badly hurt. Sometimes a cow to do it." will stop eating and wait until the ordeal is over before she will resulte her meal. The cow that does that is usually not comfortable, and an uncomfortable cow will not do her best. dairy regions where dairying has been

shows her satisfaction. These are the tillty and the farmers prosperous, men whose methods should be studied. with means for progress and improve They never shout at, strike or other-

Relic of Barbariam.

A Texas paper views it this way: "Mud roads are a relic of barbarism and always indicate a people of slow and unprogressive habits. If a waxed wealthy as proprietor of a hotel close of the Southern Michigan sea- to prophesy that the game will have to milk, but if the cows could speak of any county and find them all mac-Every milker thinks he knows how stranger should ride over all the roads they would probably intimate that a adamized, he would be ready to bet iew lessons in the gentle art would on the superior intelligence and ennot be out of order. It is not fair lightenment of the people, whether treatment to sit down to a cow and he met a single one or not. The roads tug and haul on her until she steps of this county can be greatly improved around in the stall and acts as if she by the road drag and now is the time



Some men have a way of milking that carried on for a number of years the so pleases the cow that she clearly farms are all in a high state of fer-

"Cy" Seymour

star flinger of the Naps, are that he is improving slowly but there is little hope that he will be able to pitch again this year. Addie is mowing club. He says that several of the ervise these days.