ELECTRIC INSOLE IN SHOE


A Colorado man recently anked him
veif: "If electricty is good for rheumair: If electricty in good for rheo
matiom and other allmente in spas
modio treatments, why would better if the treatment could be taken
for bours at a time and without any inconventence to the subject 7 " He
deelded that tric tnsole." This device consista of rial connected by wires with a port
able battery, which is carried in the


Electric Inse trousere pocket or auspended Inside
the trousers by a hook that catche
the

ELECTRCITY AID TO OROWTH


 conslats of a metal disk bent fnto
seml-cylindrical form and providec at semi-eglinarical form and providec at
opposte stides with aptrigs cemppe
adapted to press against the lamp slobe, holding the derice in Donition,
says the Popular Electricty. As can

neen the shade may be tastened it
ny position to that the shadow in cast in any desired direction. This ar
rangement will be found espectally
uaeful for hoipttals and olck rooms. onabling the purae to protect the po
teente face from the dareet rayy of
light jet leaving other parts of the Hght jet leaving other parte of the
room illuminated. By panting the th.
terior of the shade with white en.

## EIECTRICLI



 | Noerly all the largo pectrigg bounee |
| :--- |
| ano now equippea with olectric powor |

 he it planoe to put moriog pleturs
thows on one
tal tralin.
 number to roplaily thereasi
more
amplo tool that twis



 moter
stear to plpea.
Birde, $1 t$ peems,





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nolablo.
go that

## Dioh Doaigned tor

Chicken italiann-One large triona ove caicken, cut up in pheces as to
incance. Take two sood sizod ontor ana (bop thee and try in olite oill ut
un aoout done. While oniona are try

 iear. A hitue in the ollve ofll, then add
some clear soup stock bollig not. or aot water will do. Some Italian con-
serve, about tabiespoon diluted in
some of the stook, and a cup of dried
最 in hot water. Let all cook slowiy
about one hour, then add some part
ley and garlle chopped the and about two or threo French carrots cut in hne strips. Cook alowly again untul
coicken and munhroome are tender. Servo on deep platter. Do not havi
too much gravy. In uaing trallan con
serve be gave serve be carotul about putting in salth
as the conserve is aiready salted.
 abent long. Boil in salted water
about one minute, dranin and put on to
boil in tresh water. Let come to bot
 of tripe), chop nine anid fry in ounte
oll to a boiden brown. While onlona
are frying add balf. ape trying add baif teaspoon each ot
powdered cinnamon and nutmeg. add
to the tripe. Add a can of stratned
tomatoer and some clear soup atock,
some garlic and parsley and the top green part of one stalk of celery
chopped very fne. Take nalf tin of
sardines and mash fine and add to the

wo pleces, place them in bake pan
wth some melted butter to bottop.
Take some macarons and mash them
tw up tn sood port wine into a thick
paste. Take almonds, blanch them paste. Take almonds, blanch them
and chop very fine and add to mace
aroon paste. Fill up the peaches with this paste, put a good sized plece of
butter on tope and bake in medtum
oven until peaches are soft. Baste trequently with the melted butt
Thase are dellclous. Serve hot.
An Itallian Risotti.-Wash about h An tealian Risottl.-Wash about halt
a dozen large potatoes and boll until
done with their skins on. Remove aone with their skins on. Remove
kinnas and mash then, adiding as much
four as the molisture of the potatoes will take up. Roll out on bake board
about half an inch thek and cut in
squares about finch square. With the thumb press in the center and roil to-
ward edge: they, will torm Into shapen
Hike utitle shellis. Let them dry for
about afteen mlnutes, then put on to about afteen minutes, then put on to
boll by dropplng them Into bolling
salted water. Boll for about three-
quartera bour. Dratn and put in large
 cup of grated Parmesan cheeese. Mix
all together and serve at once. hints for the housewife


Few thinge can be bought in bulk
to advantage. Soap fmproves with Bacon is best purchased by the soxab,
and the driping shoulad alwaya bo
anved in a little jar kept for the pur
sum pose. Except for baking. It ts a good
substitute for lard. Always reserge the talls of steaks for bash. This is
a wholesome dilsh when made of tresh
meat All and are better reserved in their orits.
inal form than mised with hailf dozen ingrediente. Lump wugar boush
loose is eheaper than cut sugar th loose is cheaper than cut sugar th
boxes, and granulated should be
bougbt by 25 cents worth. For laun: dry work, especially fat work, a man-
gie is indiapensable, saving, the ma.
teriat and Hishtening tabor. You terial and lightening labor. You
would not be without ont, one tried.
Washing sent out to laundries is more or less expensive, considering the aw.
ful wear on material. Dish
sprinkiloths with the following prepira. top equal parts of coal oil vlinegar
tond sweet oll will be rendered duut.
leas; that ts, no sbaking will be necest. sary. All scraps of soap from bath-
room and krthen should be thrown
in

Glase Tops.
Clever houskepers are beginntpg
discover that the most practical to discover that the most practical
covers for dressing tables and llbrary
writing tables are platn glass sheeta. Lace and embroidered dollies and
runners show under them as well as if
on the top, and the glass protects hem and heeps them clean indefnitects,
Thene glass tope aro not expenatio and they safeguard the handspone ooke
or mahogany table and danty lineng,
or from the careless guesta, who are so
apt to lay frutit and burnt matches
about wherever they happen to be.
Doviled Whitebalt.
Wash the whttebatit thoroughly and
araln on a soft cloth. DDp them in
 a haircupful at a ime, in deep, emok-
ing hot fat. Dratn on soft paper and
sprinkle with cayenne, then pend at


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     yect that for five or six months in the
    yeer Natur heroelf proviea roand
    over the greater part of the expanse
    
    
    
    
    "You are atratald too go along a coun-
    

    ## Rumat 11 noosber

