

**THE CRUDE OIL POWER COMPANY.**

The oil industry in Kansas is an important one, one that is destined to add largely to the resources of the State. The development of the same has been phenomenal, but the future success of this industry depends largely on the utilization of the product. Therefore, it is gratifying at this time to call attention to the page announcement in this issue of the Crude Oil Power Company, of Kansas City. We earnestly invite our readers to carefully peruse what they have to say, and advise their hearty co-operation. The "Kansas Farmer" believes them to be safe and reliable, and they deserve congratulations for their enterprise in establishing this mammoth new industry at Kansas City. The chief promoters in this enterprise are E. E. Richardson, who for thirty-two years has been the secretary and treasurer of the Kansas City Stock Yards Company, and his able assistant, Maj. F. C. Vincent, a successful financier and organizer of a number of the large and successful industrial institutions in the West.



**E. E. RICHARDSON.**

Vice-president and the active manager of the Crude Oil Power Company, who for thirty-two years has been the secretary-treasurer of Kansas City's most successful institution, the Kansas City Stock Yards Company.

The plant of the Crude Oil Power Company is located at the junction of the Missouri Pacific and Mexican and Orient Belt Line Railways in Kansas City, Kans. Already \$100,000 has been expended in establishing this industry, as shown in their page announcement.

The Crude Oil Power Company will, however, occupy a unique place, as the company proposes to manufacture an engine that will eventually supersede all engines now operated by gasoline, alcohol, naphtha, and in some instances by steam. This remarkable invention uses, as the name of the company implies, ordinary crude oil as fuel. The company claims to produce as much power from a barrel of crude oil as can be produced from a barrel of gasoline. Inasmuch as a barrel of gasoline costs about \$8.50 and crude oil only about 69 cents per barrel, power can be generated by this crude oil engine for about 10 per cent of the cost of operating a gasoline engine. Another, and perhaps more important invention will be manufactured by this company. It is called the portable refiner. Its inventor and the company claim for it that it can be attached to the pumping apparatus at the oil well, no matter how great or small



**MAJOR F. C. VINCENT.**

Fiscal agent of the Crude Oil Power Company, formerly officer of the United States Army, and successful organizer and financier of many of the largest industrial propositions in the middle West.

the flow of oil, and that it will refine the crude oil as it flows from the well. This latter invention should prove a veritable boon to the independent operator, for it will enable him to refine his own product and market it, the company says, at 50 per cent less cost than by any other method of refining oils. At present Kansas City has no manufacturers of cast steel and malleable iron castings. Heretofore all such products were purchased in Chicago or St. Louis, and as the Eastern factories were generally from six to eight months behind with their orders, Kansas City users of this material have been greatly inconvenienced and forced to pay extraordinary large prices for same. The Crude Oil Power Company is building an up-to-date, first-class foundry for the manufacture of cast steel and malleable iron castings, and by so doing is filling a long-felt want in this community. The company is already assured of orders that will tax the full capacity of this department of its works. The Crude Oil Power Company will undoubtedly be of great benefit to the West. Kansas City needs industries of this character. The officers of the company are: President, G. W. Fitzpatrick; vice-president, E. E. Richardson; treasurer, W. C. Howe; secretary, A. A. Osborn. Mr. F. C. Vincent is acting as financial agent for the company, and is in charge of the offices. It is expected that the company's plant will be in operation this month. In justice to its readers it is the policy of this paper not to accept advertising of this character, without first thoroughly investigating the legitimacy of the enterprise. This paper is personally acquainted with the officials of the Crude Oil Power Company, and does not hesitate to give this enterprise its fullest endorsement and co-operation.

**KATE ELMORE, LEADING LADY**

(Continued from page 2)

Rose followed. The conductor slammed the door. The two women passed to two corner seats at the top of the omnibus. As it drove off Rose leaned forward and looked out of the window. The man and woman were getting into a hansom cab together. They intended to follow the omnibus.

Rose leaned across and whispered to Miss Elmore, "When the bus stops at Waterloo Station," she said, "get out. I shall do the same. Have you any money?"

The girl blushed. "I have a shilling," she said. Rose took out her purse and put some silver into the girl's hand. "As soon as you get out take a hansom and tell the man to drive you to No. — Guildford Street, Bloomsbury. That is where I live. I shall be there as soon as you are. Then I will tell you more."

It had occurred to Rose that the best place for her to explain the situation to Miss Elmore would be her own house. There they could stay as long as they liked, and concert some plan by which the detectives, who were evidently following them, might be put off the scent.

Miss Elmore didn't venture to ask for any explanation there. She knew that there was danger to some one whose name had not been mentioned by either of them. She knew that she was being followed by those who meant him harm if they could find him. This lady evidently knew it too, but how she knew it and what interest the matter was to her, the poor girl was too agitated to even try and think out.

The bus stopped at Waterloo Station and nearly all the passengers alighted, Rose and Miss Elmore among them.

"Remember," said Rose, before they left the omnibus, and she repeated the address, "You will come?"

"Yes." A minute afterwards Miss Elmore had hailed a hansom and given the man his directions. As the cab drove off Rose saw a hansom which had pulled up a little way off turn round and follow it.

The detectives were still on her track, or at least they thought they were. A quarter of an hour later Mrs. Smedley and Miss Elmore were together in a little sitting-room at Guildford Street.

And outside the door a man stood with his hands in his pockets and whistled in sheer astonishment.

"Well, I'll be hanged," he exclaimed to the woman who accompanied him, and who had just alighted with him from a hansom cab at the top of the street. "Well, I'm hanged!" he exclaimed. "This takes it. This is Mrs. Smedley's place, and the girl's in with her. John Smedley can't have been there all the while without my knowing it."

"It's not likely," replied the woman. "If he was it's hardly probable that the wife would ask this girl to come and see him there."

"You wouldn't think so, but then you would think of them two being together at all, unless it was to pull each other's hair out?"

"Well, they are there, and it's pretty certain that John Smedley isn't. What do you propose to do?"

"I'm hanged if I know," exclaimed the detective. "The thing looked straight enough this morning, but it looks deucedly crooked now. It's my belief one of 'em's fly, and having a game with us. But we'll stop about a bit. The girl will come out again presently and then I'll follow her. I'm going to see where she sleeps to-night, anyway."

"Do you want me any more?"

"You better wait a bit. I may want to leave you while I go after Mrs. Wilson. You'd better watch from the other end of the street and I'll take this corner. It's my opinion that one of 'em's tumbled, and there'll be nothing done while we're in sight."

The man and woman separated at once and took each an end of that portion of Guildford Street in which Mrs. Smedley lodged. They were too far away to be noticed by any one coming out of the house, but nobody could leave it without being seen by them.

When Rose Smedley saw how pale Miss Elmore looked, her first feeling was one of pity for her, and she hesitated to tell her who she was.

For a moment the two women looked at each other in silence.

Miss Elmore was the first to speak. "Madam," she said, "I don't know who you are, but you evidently know something of me. You told me I was being followed. If that was so there was a danger in my going home. Do you know what that danger was?"

"I do," said Rose, quietly; "it was danger to the man who calls himself Wilson—the man you call your husband."

"He is my husband, madam!" exclaimed Miss Elmore, the blood rushing to her pale cheeks. "Miss Elmore is only my stage name."

"You mean that he has married you?" cried Rose.

"Certainly. I—I—"

(To be concluded in the next issue)

**THE DEFENDANT WINS**

A fat old gentleman was bitten in the calf of the leg by a dog. He at once rushed to the police and laid a complaint against a man in the neighborhood whom he supposed to be the owner of the offending cur. The following was the defense offered at the trial:

1. "By testimony in favor of the general good character of my dog I shall prove that nothing could make him so forgetful of his canine dignity as to bite a calf."
2. "He is blind and cannot see to bite."
3. "Even if he could see to bite, it would be utterly impossible for him to go out of his way to do so on account of his severe lameness."
4. "Granting his eyes and legs to be good, he has no teeth."
5. "My dog is always muzzled and chained in the yard."
6. "My dog died six weeks ago."
7. "I never had a dog."

**How Women Who Stay at Home May Earn Money**  
By A. C. LIVINGSTON  
ARTICLE II.

**I**F YOU have a talent for any special kind of cooking or preserving and want to realize money on it, make it known, and always serve your goods so they will tempt jaded appetites. In this day of food adulteration people are willing to pay good prices for home canned fruits, and, in fact, all kinds of wholesome cooking.

In nearly all the thriving towns and suburbs and in the large cities where flat and club life prevail, women care little for cooking and are glad to be regularly supplied with good home-made cakes, breads, soup and the like, either by the day or by the week, instead of buying second-grade goods at the shops. They like to know that what they are eating is made of the best and purest materials and would be glad to have winter fruit canned and pickles and jellies put up in real home-like style. Others would like desserts, salads and sweet-meats and dainty things for card parties and afternoon entertainments.

An Indiana woman makes a nice sum of money every year by making the wedding cakes of her town. Her fame has extended to many of the surrounding towns, and she has orders enough to keep her busy most of the time.

The following is one of her most valuable recipes, and will make ten pounds of delicious wedding cake. For the amount of ingredients given below a seven-pound baking pan will be required, which should be of thick granite-ware, but if a tin pan is used, be sure to line it with several thicknesses of brown paper. The recipe must be closely followed to insure success, and the oven must not be too hot, a slow fire being the best heat, or better still, use gas which you can always adjust.

First weigh all the ingredients carefully, using only the exact weight called for. Sift the flour before weighing, and also after the soda and spices are added. Cut the citron in thin slices; seed the raisins, wash the currants, drain and rub dry. Blanch almonds and chop fine.

Then take one pound of butter, one pound of granulated sugar, one pound of flour; sift the flour with one teaspoon each of salt, pulverized soda, and ground cloves and two teaspoonfuls of cinnamon; one dozen eggs, two pounds of raisins, two pounds of currants, two cups of molasses, one pound of citron, one-quarter pound of almonds, one-quarter pound candied orange peel. Mix the almonds and the fruit together in a large pan, dredging over them a half cupful of flour, a large spoon to mix it in well. Break the eggs, putting the yolks in one bowl and the whites in another in a cool place. Beat yolks until thick and light. Rub and beat butter to a cream with a large spoon and then gradually beat in the sugar. Beat in the yolks of the eggs a little at a time, and beat until light and fluffy. Then add the molasses. Whip the whites of the eggs well and add them to the other ingredients, alternating with the flour. Beat thoroughly and then lightly mix in the fruit. Pour into the baking pan, taking care that the mixture also covers sides of pan as well as center so that the cake will be level. Bake four hours and a half in a slow oven. If the oven is too hot the cake will cook on top and be raw in center. If the oven is too hot at first, place a pan of hot water on the hot grating. The temperature of oven should

be moderate and the cake will then rise evenly all over. Do not move cake after it is in oven, as any jar will cause a heavy cake. Be careful about taking cake from pan after it is baked.

Ice cake the day after it is baked. The first icing is made as follows: Take two cupfuls of granulated sugar and cook with one cupful of water, without stirring, until the mixture when dropped into cold water forms a ball when molded. Then pour this hot syrup over whites of two eggs just beaten for about two minutes, and beat the mass until cool. Add two teaspoonfuls of almond extract and pour over the cake. Set in a cool place to harden. Over this another icing should be put, using the whites of three eggs to three-quarters of a pound of pulverized sugar. Be sure to see there are no lumps in it. Beat the whites of the eggs and a tablespoonful of sugar for three minutes, continue to add a tablespoonful of sugar at a time, beating same length of time until all the sugar has been used. As the mixture begins to get thick, add three teaspoonfuls of vanilla extract. The idea is to thicken mixture by continued beating. Be sure to spread the icing evenly over the cake.

There are many ways of ornamenting the cake. One way is to make a cone of stiff brown paper large enough to allow the icing to flow through. With one hand twist cone above mixture, guide the lower part of cone with left hand, and force out the mixture by pressure and twisting with right hand. In this way you can decorate top of cake, tracing wavy lines, scrolls, etc., and finish with artificial sugar roses and leaves, which can be procured at any confectioner's.

Meringues are a favorite decoration around edges of wedding cake, and are made as follows: Beat white of an egg to a stiff froth, and add little by little a teacup of granulated sugar. Lay some white paper on the bottom of a pan and on this drop the mixture with a large spoon. Set pan in top of oven, leaving door open. In about thirty minutes these can be set around edge of cake, which should be allowed to stand in a warm room until the icing is dry.

Mrs. C. L. KINNEY.

**LADIES' EXCHANGE.**

Another way of making a little money at home by the woman who for some reason cannot leave home, is to convert a room in her residence having a front or side entrance, into a Ladies' Exchange. To this end she asks friends and acquaintances to prepare such articles as she can sell to others, who are willing to purchase home-made food at a fair price.

Home-made bread, cakes, cookies, pies, pressed meats, salads, croquettes, baked beans, candies, butter and eggs, and other articles too numerous to mention find a ready sale.

It is customary to charge each consignor one dollar a year for the privilege of consigning articles to the exchange and to deduct ten per cent from all sales, also five cents from each consignor weekly to assist in paying current expenses such as rent, light and ice. Let each consignor accompany each article sent with a ticket bearing the name, date, and name and price of article, to be filed by the owner of the exchange for one week, and regularly pay for such articles sold, deducting her commission and rent fee. Be sure to return un-

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- |  |   |   |
|--|---|---|
| NO. NAME.  | NO. NAME.                                 | NO. NAME.   |
| 101 My clothes are getting on the bum.           | 118 It's all up now.                      | 136 I am nearly all in.                               |
| 102 It's terrible to be parted.                  | 119 Was detained on the road.             | 137 I'm leaving here.                                 |
| 103 I'm flying high.                             | 120 Will be down shortly.                 | 138 A bird in the hand.                               |
| 104 My wife misses me so much.                   | 121 "Oh, there you are."                  | 139 Will do well here if I don't lose my head.        |
| 105 Will get through here shortly.               | 122 Got more than I expected.             | 140 Ten thousand miles from home and no black thread. |
| 106 Am unavoidably detained.                     | 123 I'm just taking my first drop.        | 141 Out on a long foul.                               |
| 107 It's all off now.                            | 124 Think I'm going to like this game.    | 142 Expect to hear from my wife shortly.              |
| 108 I found the tramp a long one.                | 125 I know I'm going to like the place.   | 143 Not yet, but soon.                                |
| 109 There is a fine opening here for you.        | 126 I expect to be here some time.        | 144 This is not my long suit.                         |
| 110 It's up to you.                              | 127 The whole town turned out to meet me. | 145 Nothing like this in our family.                  |
| 111 There was a concert at our house last night. | 128 I am blowing myself.                  | 146 I'm a little bit short.                           |
| 112 It was no use kicking.                       | 129 I am in safe hands, don't worry.      | 147 Just for a kid.                                   |
| 113 Caught in the act.                           | 130 I just stepped on a train.            | 148 The weather is bad—have been soaked all week.     |
| 114 My board is paid for.                        | 131 It was hard to tear loose.            | 149 Will be back in a minute, but I've got to go now. |
| 115 I am taking my meals outside.                | 132 Just landed here.                     | 150 Will be there soon.                               |
| 116 Will be with you as soon as I can get away.  | 133 She was very favorably impressed.     |   |
| 117 The sea has such a fascination for me.       | 134 I am rapidly disposing of the goods.  |   |
|  | 135 Just to remind you.                   |   |

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