

**GOOD WEDDING CAKE**

**HOW TO MIX INGREDIENTS WITH BEST RESULTS.**

Rich Materials Need to Be Carefully Handled if Success Is Desired—Right Temperature of Oven Is Important.

Old-fashioned wedding cake—Fruit for this should be prepared in advance as follows: Six cups of currants, washed dried and picked. Three cups sultana raisins; three cups of citron cut in fine strips, one-half cup candied lemon peel, two cups of almonds, blanched and cut in shreds. In a warm bowl mix four cups of sugar, granulated or confectioner's, beat these together until very light. Break ten eggs into another bowl, but do not beat them. Cover a water with a big sheet of paper; sift four pints flour over this, add the fruit and the following spices; two teaspoons each of nutmeg, mace and cinnamon, one tablespoon each of cloves and allspice. Mix these together and stand aside ready for use. Have ready in a little pitcher one-half pint best brandy. Select a deep cake tin and grease with butter, line it inside with white paper and on the outside and bottom with four or five thicknesses of very coarse wrapping paper, which you must tie on. Have your oven hot and the fire banked so it will not burn out quickly. Now beat the butter and sugar once more, add the eggs two at a time, beating the mixture after each addition. When the eggs are all used, turn in the flour and fruit with brandy, mix thoroughly, pour into the prepared cake tin, cover with several thicknesses of brown paper, and bake eight hours, keeping the oven steady and clear. Remove from the oven and allow it to stand on tin sheet until quite cold. Ice with a thin coat of white icing top and sides and stand in a cool oven to dry, then give it a second coat of thick icing and ornament according to fancy. An icing made of white of egg, a few drops of cold water and confectioner's sugar is the best for the thick icing.

An excellent white cake for the bride to cut is this: Take the whites of eight eggs stiffly beaten, one pound of flour, one cup of sweet milk, one-half pound of butter (scant), one-half teaspoonful of soda, two teaspoonfuls of cream of tartar. Cream the butter and sugar and add slowly the milk and soda, dissolving the soda in tepid water. Sift the cream of tartar with the flour and add the flour alternately with the whites of eggs. Flavor with vanilla, and bake in a square loaf, or a round tube tin.

Claret punch: If liquor in mild form is to be served, the following punch will be found most satisfactory: Put in the bottom of your punch bowl six tablespoonfuls of pulverized sugar, juice of six oranges and nine lemons, a half pint of red curacao, or some similar liqueur, one pint of brandy, six bottles of plain soda and six quarts of claret. Sliced fruit, like pineapple, oranges, strawberries, etc., add to the beauty of the punch and also to the flavor.

Strawberries in Meringue Shells. These shells are easily made, if the cook understands that a coolish oven is an absolute necessity in cooking the meringue. Beat the whites of six eggs with a pinch of salt to a stiff froth, using an egg whip instead of a patent beater. Add by degrees a pound of powdered sugar. When the sugar is all beaten in, shape the meringue into a dozen oval forms about an inch and a half high. Dredge with sugar and drop in a baking pan lined with paper. Set in a very cool oven where they may rise slowly and become firm in about half an hour. They must not be allowed to color in the least. Cool for half an hour, then dampen the bottom of the paper and pull from the meringues. Shape the shells by gently pressing the soft inside up against the sugary outside. This gives a thin shell of meringue, leaving plenty of space for the berries. Set in the sun or a drying oven until perfectly dry. When ready to serve, fill half the shells with strawberry ice cream and the other half with a lemon or orange water ice. Or fill half the shells with mashed and sweetened berries, and the rest with whipped cream or pistachio cream and put the two together. Serve with a delicate white cake.

Cooking Potatoes. If you are camping out or picnicking, there is no better way than to "roast in de san," and eat them with ham gravy.

Ordinarily we bake them unpeeled, of course, until they are wrinkled and soft. To steam or boil them is wasting God's good gifts. Eat them with butter or gravy. The soft, sweet, yellow varieties are best for baking. The white, dry kind, for frying or making custard. To fry them, pare and slice rather thin, dropping the slices in salted water or in boiling lard, turning frequently until well done. Serve hot.

Pie Without Upper Crust. A pie which has no upper crust should be made with a double rim. It not only makes a better looking and better tasting pie, but the filling, if inclined to run over, has no chance to. Make the under crust as usual; then roll the pastry into long pieces and cut strips a little over an inch wide. Moisten the edge of the under crust slightly with water and fit the rim on neatly, pressing it into place and marking. Then add the filling and bake as usual.

**HOW TO ARRANGE CUT GLASS.**

Mahogany Is the Best Setting That Can Be Given to It.

Cut glass will not look much better than those pretty good imitations that are sold these days if it is put on the sideboard or table without any thought of making it show off to best advantage. In fact, most people do not know that the surroundings have as much to do with the beauty of cut glass as they have with most other things in the world.

It should never be placed among light-colored surroundings, particularly cream or yellow. In such a case there is a noticeable lack of the iridescence and brilliant sparkle that belong to cut glass. A cabinet may be full of beautiful pieces, but if they are backed by a mirror the whole effect is a mere jumble of crystal.

Mahogany is the real setting. Its richness and dullness of tone are best suited to bring out the beauty in the glass. Then there should be plenty of room. There is no handsomer effect than a bowl or some cut-glass piece standing on a mahogany shelf with no other piece near it. A big display simply robs every piece of its beauty, and if the housewife has not enough room or too many pieces let her put some away and change from time to time.

**Puddings.**

Take stale bread, cut into squares, and toast. Butter each piece and place in a pudding dish. Make a custard of one quart of milk, three eggs, a small cup of sugar, and a teaspoon of essence. Pour this over the toasted bread. Place in a pan of boiling water and set inside the stove until solid.

Beat a level tablespoon of butter; add four level tablespoons of sugar and one egg. Beat five minutes. Add a quarter of a cupful of milk and three-quarters of a cupful of flour that has been sifted, with a level teaspoonful of baking powder. Bake in a pint pudding pan or in four custard cups. This is delicious with a sauce and is just enough for two persons.

**Cucumber Boats.**

Thoroughly and smoothly scoop out the insides of as many unpeeled cucumbers as are desired, which should then have the appearance of little green boats. Put the scooped-out material in a bowl and chop very fine with a bit of onion and cucumber. Then drain and add chopped Spanish peppers, one-half a pepper to each boat. Over the mixture pour a little French dressing and put on ice until just before using. Do not fill the boats until immediately before serving. After filling put a spoonful of mayonnaise on top of each.

**For Dessert.**

To one and a half cups of boiling water add one cup of granulated sugar and the juice of three lemons; boil for five minutes. Dissolve in one-half cup cold water two teaspoonfuls of granulated gelatin. Add to above mixture stirring until thoroughly dissolved. Strain and cool. When commencing to jelly whip one pint of cream stiff, adding gradually to the jelly, beating hard till well mixed. Pour in mold. Serve with grated pineapple makes a tempting dessert.

**Sour Cream Cake.**

Take two scant cups of granulated sugar, one cup sweet milk, whites of five eggs, three and one-half cups of flour, spoonful of salt, vanilla flavoring, and three teaspoons baking powder.

For filling use one cup of white sugar, one cup English walnuts chopped fine, one cup of sour cream; boil slowly until thick. Spread between and on top of cake.

**Walnut and Cheese Crackers.**

These may be served with timbales or with the salad course. Toast slightly some round unsweetened thin crackers or wafers, and cover them with melted cheese. While the cheese is warm press on the top of each cracker one-half of an English walnut. When the cheese is cold the nut meat will be firmly in place. This makes not only a very handsome but a delicious and quickly prepared luncheon dish.

**Warm the Flour.**

You often hear women complain of the yeast being poor. In most cases the fault is their own. If they only would put the flour in the oven and warm it a little (even in summer time) they would find what a difference it makes in the bread rising. It can be done while the milk is cooling, so that no time is lost. Care must be taken not to get it hot, only warm.

**Old Skirt Useful.**

Take any discarded light skirt, cut into strips three or four inches wide, fagoting them together until there is a piece large enough to lay a waist pattern on and cut out. Make the yoke of narrow bias pieces, also fagoted together with fagoting. When completed makes as pretty a waist as can be desired.

**Sardine Sandwiches.**

Skin and bone one can of sardines; mash to a paste, adding oil from can, the yolks of two or three hard boiled eggs, a dash of lemon juice, olive oil enough to make a smooth paste, and a sprinkle of cayenne; spread on thin slices bread, one side buttered.

**Hamburg Steak.**

Season the meat with salt and pepper and a very little finely minced onion. Add one-third the quantity of bread crumbs and one or two beaten eggs. Roll into balls, cover on each side with flour, and brown well on each side in hot butter.

**GOOD FOR INVALID**

**DISHES THAT WILL TEMPT FAILING APPETITE.**

Proper Way to Prepare Beef Tea—Mullied and Beef Jelly—Light Soup for the Sick or Delicate.

Beef tea—Very nice beef tea is made by cutting up juicy beef into one-inch squares, put into a strong bottle or jar, seal tightly and set in a kettle of cold water. Boil it about two hours. The fluid then obtained will be the pure nutriment of the meat, and the tonic effects are powerful. A physician once told me that this was the only way beef tea should ever be made.

Mullied jelly—Take one tablespoonful of currant or grape jelly, beat it with the white of an egg and a little loaf sugar, pour on it one-half pint of boiling water and break in a slice of dry toast or two crackers.

Mincied chicken—Take the breast of a cold roast chicken and mince it fine; add half a teaspoon of cornstarch, together with five or six tablespoonfuls of milk, and boil, stir in the minced chicken; when heated serve on moistened toast.

Beef Jelly—Take one pound of round steak, free from fat, cut in small pieces and put in wide-mouthed bottle, barely cover the meat with cold water and let it boil one hour; add to the juice thus obtained two wine glasses best sherry wine, the juice of one lemon and a quarter of a box of gelatine or enough to set the jelly; pour into small cups and set away to cool; turn out upon a saucer when ready to serve. Delightful and nutritious.

Milk and cinnamon drink—Boil in one pint of new milk sufficient cinnamon to flavor and sweeten it with white sugar; this may be taken cold with a teaspoon of brandy. This is very good in diarrhoea.

Roasted apples—Take tart apples, wipe clean and put in oven to roast. As soon as they are soft to the core take them out to cool. Serve with sugar and cream.

Bolled eggs—Put the eggs into boiling water and boil 15 minutes for an invalid. Eggs boiled considerably are easily digested by the most delicate stomach. Sometimes physicians direct that the patient have eggs which have been boiled two hours.

Soup for invalids—Boil two pounds lean veal and a quarter pound of pearl barley in a quart of water very slowly until it becomes the consistency of cream. Pass it through a sieve and salt to taste. Flavor with celery seed. Very nourishing.

**Tinting Lace.**

To color lace for a gown, procure a tube of oil paint, the color desired, and squeeze it into a cup of gasoline and stir until dissolved. Then pour into a larger vessel. Dip a small piece of the lace into it and if too deep add more gasoline until the shade desired is obtained. When it is the right color put all the lace into it. After a few minutes take out, shake gently and dry in the open air. Flowers and straw may be tinted by the same method.

**The Newest China.**

White china has become a perfect fad among society people. Complete white china breakfast sets have been in fashion for some months and a recent bride has among her presents a most attractive white coffee set.

The dozen cups are of the thinnest quality of china and the coffee pot, cream jug and sugar bowl are all of fine French china with the monogram in gold. Toilet sets in white china are also among the latest novelties.

**Baked Apples.**

Line a buttered pan with six thinly sliced apples, a little butter, and cinnamon; then take one teaspoonful powdered sugar, one-half teaspoonful butter, cream together, add whites of three eggs beaten to stiff froth; two cups of flour, one and one-half teaspoonfuls of baking powder, one-half cup of sweet milk; pour this batter over the pan of apples. Bake slowly one hour. When turning out, turn pan upside down so apples will be on top. Serve with whipped cream.

**Walnut and Orange Salad.**

Remove the peel of the orange and every particle of the white skin, then cut them in thin slices lengthwise. Slice English walnuts very thin and mix with oranges, using two parts of orange to one of nut meats. Place on lettuce leaves and cover the mixture with nuts and oranges with a rich mayonnaise. Serve toasted crackers with the salad, unless the salad is sent in with the meat course.

**Imitation Maple Syrup.**

Take nice clean corn cobs; put to soak for 12 hours. Then boil with the same water for two hours. Strain off liquid. Add to each cup liquid one cup granulated sugar and boil 15 minutes. You will have a nice, light-brown syrup, and will not be able to tell the difference from real maple syrup.

**A Luncheon Tid-Bit.**

A new dainty for luncheons is provided by marshmallows, which, chopped in fine pieces, and mixed with whipped cream, are flavored with sherry and served in glasses. A strawberry is added to each glass.

**No Odor from Sauerkraut.**

If one cooks sauerkraut in a bean crock in the oven the odor will not escape into the room. Season the same as you would to boil in a kettle.

**Three Versions of Unwritten Law**

The most typical, and therefore the most clearly justifiable case of murder under what is known as the unwritten law, is now before the public. It is the case of Judge Loving, of Virginia, who killed the man who drugged, and presumably assaulted the judge's daughter. The case has no flaws. It is not a case of jealousy; it is not a case of intrigue. It is the unbridled rage of a father against the unbridled passion of a lover. There are two big primeval elemental passions at play that are found universally in all men. Hence the unwritten law. Every man who is frank with himself, reading the story of the daughter's wrong, feels wrath rise within him; he would do—he says—what the father did. Every man would. But there is also another side. Is he worthy to do it? Are his own hands clean? Is he so perfect that he can shoot this weak, miserable creature who did the wrong? Every man who is at all candid with himself must admit that the temptation that came to the young man, might also have come to him; not perhaps in the cowardly form it came to the dead man, but in some form, and the form is immaterial. Once John Wesley, seeing a thief go by to the jail followed by a hooting mob, said: "But for God's mercy—there goes John Wesley." Is not the lesson plain? What with all our varnish of civilization, what with all our hypocrisy and pretense of superiority, what man of us but can say as he reads the story of the killing of Estes, "But for God's mercy there goes myself?" What man, candidly in his own naked heart feels himself worthy to avenge any wrong? What man dares to say that if the mercy God showed to him—not for his deeds perhaps, but for the cowardice of his desires—if the mercy God showed him, he would show to others, he could not take the unwritten law into his own hands for any cause. Looking at his own daughter—forsooth—what man can say that if she inherited his weakness she was entirely blameless? What man has the right before God to bring one of his own weak flesh into this world, and slay a man who treats that weakness no more kindly than he would have treated weakness when he also was young and weak? We are all of one blood in this world, and the sins of the father are visited not only unto the son but into the daughter. Blood boils at the hellish things done to innocence, and murder follows. But if only fathers killed who have not accepted God's mercy for themselves, if only husbands slew who were perfect before God, who have never accepted His forgiveness and His mercy for their own hellish designs, even though they came not to light nor even to deeds—who could administer this unwritten law? "Vengeance is mine—saith the Lord," and we men who would mock God must have clean hands.

It is not human, but would it not be infinitely more fitting for the would-be murderer to groan as he saw his own sins visited upon him in his child: "O God have mercy upon me a sinner?"—William Allen White.

Miss Loving told that Estes, her lover, made her drunk and assaulted her. The prosecution sought to prove that the girl falsified in an effort to save her good name and her father; that she had been drunk a number of times, and that if Estes assaulted her he was not entirely to blame. But the court decided that the truth or falsity of the girl's statement cannot be entered into discussion. The girl was permitted to save her father, and perhaps this is right, but how about the young man who lies in a dishonored and premature grave? His reputation, according to thinly veiled hints from Lovington, was fully as good as the girl's, and a great deal better than her

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father's. One of the witnesses testified that Loving was at one time drunk four years at a stretch. E. W. Howe.

If the murdered man had armed himself and shot the father first his defense would have at least been no worse than the father's attempt to kill him. If we are to return to lawlessness—to settlement of wrong by force—then every man who risks his life in being with a bad woman must have the right to save his life if he can. The thrill of the chase—of adventure—which advanced civilization has dulled, should again leap in the blood and old-time bravados of Dumas should re-appear in the flesh to make just the "unwritten law." If men are to be slain at the suggestion or caprice of women, then in all fairness men must be trained to fight—to kill—and always be given a fair fighting chance. And isn't it reasonable to propose that if the "unwritten law" is to prevail that all unmarried men—and some married men—be shot on suspicion before they are prepared for defense? This murdered man doubtless knew that the girl was bad and that she had a bad father when he accepted the risk, got caught unawares and unarmed and paid the penalty of his folly with death—but, oh, the pity of it! Yet every man who is imprudent or indiscreet—every man who even violates the social proprieties must die if a woman calls

for his blood under the "unwritten law." Guilty or innocent a woman need only be wicked enough to cry out against a man or accuse him and some one may kill him! It is well for the confiding, blundering race that there are so many good women and so few bad ones, for it is literally true that with an "unwritten law" in effect, every woman shields a man's life with her infinite mercy, her loyalty, her tenderness and love.—Ewing Herbert.

**A Dandy Good Time.**

When the crowd of men came down from the mass meeting in the court house last Thursday evening it was greeted by as pretty a sight as you could imagine. The new band stand was brilliantly lighted, the lawn and the street as well was filled with an immense crowd listening to the band concert. The kids played about on the lawn like so many puppies. The ladies were seated on the seats about the stand. The man and the maid had sought the shadows of the trees to be within hearing but without of sight. Everybody was happy. Everybody was having a good time. It looked like something doing and doubtless created a good impression on the strangers within our midst. It cost, the band stand, the weekly summer concerts, the music, the good fellowship, the something doing atmosphere, about \$150. It is worth, well what is it worth to make home better and happier and jollier? You put a price on it, we can't.