

REBELLION IN URUGUAY IS SERIOUS



LEGISLATIVE PALACE, MONTEVIDEO, URUGUAY

MONTEVIDEO, Uruguay.—Troops are being sent into the interior almost daily by the government in the effort to quell the rebellion that threatens to lead to serious civil war. The insurgents already have captured Nico Perez, a town 125 miles north of Montevideo. The trouble originated in a contest between two factions for the presidency. The government's candidate is Jose Battle y Ordonez, and a large number of the inhabitants are opposed to him and support the pretensions of Dr. Bacchini, who recently resigned the post of foreign minister at the request of President Williman. The four year term of President Williman comes to an end March 1, 1911.



DR. CLAUDIO WILLIMAN, PRESIDENT OF URUGUAY

TRAIN APPLE EATER

How Consumers' League Finds Numerous Recruits.

Members Go About Calling for Fruit and When Restaurants and Hotels Refuse Demands Lives Made Miserable.

New York.—A farmer living near Scranton, Pa., disposes of his surplus apples, windfalls, etc., by shipping them to town to be distributed to the children of the factory district.

This is a good way to dispose of cull apples. Every one of these children will become an apple eater and will never get over the habit. We need not fear a surplus of apples in the future while such an army is being trained, says a writer in Rural New Yorker. Every year at this time some one comes asking what the Apple Consumers' League is. It happened that about a dozen years ago the writer had dinner at a well-known New York restaurant. He became apple hungry, but it was impossible to find baked apples or apple sauce on the bill of fare. He called a waiter and put up a hard complaint. In a short time a very polite man came like one who seeks to side-step trouble and about the following dialogue was spoken:

"I hope there is nothing wrong with the food."

"Why, it isn't all here!"

"What is lacking?"

"Apple! Many of us were born in the country and brought up on apples. We like them and want to go where they are served. Why do you not offer baked apple and apple sauce? This is a first-class restaurant—why not make it complete?"

The manager looked around and saw a dozen heads nod with "That's right!"

STATE TO INSURE ALL MEN

England's Contributory Scheme to Counteract Lack of Employment—Outline of Plan.

London.—As the British government has already announced that it has in hand a national scheme of insurance against unemployment it may be taken for granted that Sir Hubert Llewellyn Smith, who is chief of the permanent staff of the board of trade, indicated semi-officially the lines on which that scheme is based in the address which he delivered recently as president of the economic science section of the British association. "First," he said, "the scheme must be compulsory, otherwise the bad personal risks against which we must always be on our guard would be certain to predominate; second, the scheme must be contributory, for only by exacting rigorously as a necessary qualification for benefit that a sufficient number of weeks' contribution shall have been paid by each recipient can we possibly hope to put limits on the exceptionally bad risks."

"Our analysis leads us step by step to the contemplation of a national contributory scheme of insurance, within the limits of a large group of trades—a group so far as possible self-contained and carefully selected as favorable for the experiment, the funds being derived from compulsory contributions from all those engaged in these trades, with a subsidy and guarantee from the state. The rules relating to benefit should be so devised as to discriminate effectively against unemployment which is mainly due to personal causes, while giving a substantial allowance to those whose unemployment results from industrial causes beyond the control of the individual."

Such a scheme Sir Hubert regards as actually possible, at least for such a group of trades as building, engineering and shipbuilding.

Dogs to Carry Mail.

Seattle, Wash.—The government has closed a contract for monthly mail service by dog sledge to the Oditard and Innoko gold fields, in Alaska, during the winter. Mail for the new camps and for Fairbanks will go from Cordova, on the coast, to Chitina over the newly completed Copper River railroad, and thence by stage 400 miles to Fairbanks over a new trail. The Valdez and Fairbanks trail has been abandoned as a winter mail route.

He was a wise man and merely said: "Well, gentlemen, I'll get them. Thank you for the suggestion."

The next day "Baked Apple and Cream" was written in red ink on the bill of fare. There was a rush for the apples that startled the restaurant managers, and several barrels are now served there every week. That suggested the Apple Consumers' League, and we began at once to spread the work. We went about calling for apple, and when the restaurants and hotels failed to offer the fruit we made it our business to make life a burden to the managers. The apple army grew like magic and ere long thousands of travelers took up the refrain. Up to that time the dish of fruit on hotel tables contained bananas and oranges. We filled up these dishes with apples, and made baked apple a fair partner with sliced oranges. There can be no doubt that this simple organization has increased the consumption of apples by 20 per cent.

Some amusing things have grown out of it. The Pennsylvania Horticultural society met at Gettysburg one year. This is the heart of the famous York Imperial section, yet there was not even the smell of an apple about the hotel. Some 50 or more guests began to call for apples, and kept it up at supper until the proprietor sent out and bought some Ben Davis, which he served raw. For breakfast the baked fruit came on piping hot.

When the New York fruit growers met at Penn Yan there was served at dinner an apple pie "like mother used to make." The writer found that the hotel cook was a woman and he suggested that she ought to be made an honorary member of the association as a woman who "could take a handful of flour, a lump of butter and sugar and even a Ben Davis apple and make a pie that would induce a man to buy a

sealskin coat for his mother-in-law." At the next meal at the hotel there was such a call for apple pie as nearly to bankrupt the kitchen.

REVIVING HIS OLD ORCHARD

Wonderful Results of Proper Handling of Aged Apple Trees in Massachusetts.

Boston.—J. Stearns Wyman has had an experience in orcharding which will interest growers of fruits. Mr. Wyman's home is in Winchester, and apple trees, some of them half a hundred years old, have bloomed and fruited on his grounds without attention until last year, when he got busy, with a view in mind of trying to make the old trees grow bigger and better fruit.

Large apples were produced by a tree which the owner believed to be the most wretched-looking one in Winchester. It was a down-and-out growth, very old, hopelessly decrepit, and all in as a producer when Mr. Wyman began revival work on it. He cleaned out the hollow trunk, filled the void with cement, removed all loose bark on trunk and limbs, cut away dead branches and covered the cut places with a preparation to keep out the weather.

He did some very close pruning, but that was what the old tree needed, and very early last spring it bloomed in a glory of gladness that surprised some of the neighbors who were quite sure that Mr. Wyman had been too severe in his revival work.

No fertilizers were used. As the weeks rolled their courses the old apple tree seemed to get into the gaiety of the sunshine and the breezes. Bees and humming birds quested sweetness in the hearts of its blossoms, robins and finches and bluebirds flittered through its foliage, and early in the summer first baby apples as big as horse chestnuts foretold to Mr. Wyman the autumn coming of big fruit.

The KITCHEN CABINET

WE BELIEVE that economy does not mean spending a small amount, but in getting the largest returns for the money expended.

The Winter Berry.

The rosy winter berry is now in abundance in our markets. There are many attractive ways of serving them. For the plain stewed cranberry, wash them and cut once in half, adding a pint of water to a quart of berries. When about half cooked add two cups of sugar and finish cooking.

Spiced cranberries are nice served with game, and are prepared as any fruit for spicing. Wash a quart of the berries and a half cup of water. In a small bag tie a dozen cloves, 12 allspice, two sticks of cinnamon and several blades of mace. Put the bag into the cranberries and water and stew all together until the fruit is well broken. Remove the spice bag, run the berries through a colander, add two cups of sugar (brown), stir until dissolved and set away to get cold.

Cranberry Pudding.—Pour boiling water on one pint of bread crumbs; melt one tablespoonful of butter and add to the crumbs. Add two well-beaten eggs, one pint of stewed cranberries and sweeten to taste. Bake in a buttered dish until firm. Serve with an egg sauce, which is made by beating one egg until light. Add a half cup of sugar and a cup of hot milk; flavor with lemon or vanilla.

Cranberry and Apple Pie.—Peel, core and slice five large cooking apples, put a layer in the bottom of the pie plate, sprinkle with sugar and put in a layer of cranberries, then more apples and berries until the dish is full. Moisten with water, cover with a rich crust, brush over with the beaten white of an egg. Bake the pie for an hour in a moderate oven.

Cranberry Dumplings.—Bake a paste of half a pound of chopped suet rubbed into a pound of flour; add a teaspoonful of salt, two teaspoonfuls of baking powder, a teaspoonful of sugar and sufficient water to make paste to roll out. Line a buttered baking dish with it, fill with uncooked cranberries well sweetened, cover with a crust, cover with buttered paper and steam gently for two hours.

Cranberry Tart.—To one quart of berries add a pint of sugar and a pint of water; simmer gently until soft. Put through a colander and turn out to become cold. Line a pie plate with puff paste, fill with the cranberries and lay strips of paste across the top. Bake in a hot oven.

WHAT ever the weather may be, says he—
What ever the weather may be, It's the songs ye sing, and the smiles ye wear.
That's a makin' the sun shine everywhere.

Ways of Serving Game.

A prairie chicken is especially good roasted with a dusting of sage besides the salt and pepper.

Ducks are sometimes stuffed with apples pared and cored and cut in quarters. Others like three small onions used for stuffing. Neither of these are to be served with the ducks, but are removed before serving. Another favorite stuffing is a bunch of celery. Bake 20 minutes in a very hot oven, basting every five minutes with the fat in the pan. Remove the string and skewers before taking to the table. Serve with orange or olive sauce. Currant jelly should accompany a duck course.

Tough ducks are steamed an hour and then braised. To braise, try out two slices of fat salt pork, remove the scraps and add to the fat five slices of carrot cut in cubes, one-half of a sliced onion, two sprigs of parsley, one bay leaf, then cook ten minutes; add two tablespoonfuls of butter, and fry the duck, turning often until the surface is well browned. Place on a trivet in a pan, pour over the fat and add two cups of boiling water or soup or stock. Cover and bake in slow oven until tender, basting often and adding more water if needed.

To broil a quail, allow ten minutes for cooking. Serve on slices of lemon. Currant jelly should accompany this course.

Larded Grouse.—Clean and, if tough, remove the skin covering the breast. Lard the breast with slices of salt pork and insert two lardoons in each leg. Lay on a trivet in a shallow pan, rub with salt and melted butter, dredge with flour and surround with the trimmings of the fat. Bake twenty to thirty minutes in a hot oven, basting three times. Arrange on a platter and pour around bread sauce, sprinkle the bird and sauce with coarse bread crumbs. Garnish with parsley.

Bread Sauce.—Cook two cups of milk with half a cup of fine bread crumbs and an onion stuck with six cloves, 30 minutes. Remove the onion, add a half teaspoonful of salt, a few grains of cayenne and two tablespoonfuls of butter. Use a tablespoonful of butter on the crumbs that have been browned and are sprinkled over the grouse.

Roast quail are baked the same as larded grouse. Plover is broiled or roasted the same as quail.

Hellie Maxwell

FOR ROAST LAMB DINNER

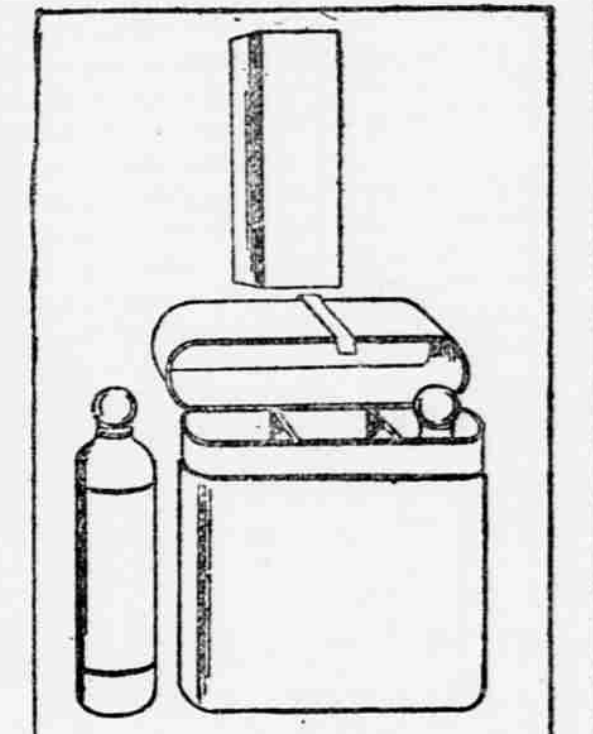
Here's a Menu That Ought to Satisfy the Most Voracious Appetite or Earth.

A reader asked what goes with roast lamb. Mint sauce, turnips and peas also. Try the creamed turnips. Cut white turnip into dice and soak an hour in cold water. Boil about 1-2 hours, until soft; melt one tablespoon butter and one tablespoon flour together, add one cup cold milk, and stir until smooth; salt and pepper to taste. Add the cooked turnip and serve hot. Think you will like it. I made a dessert today entirely original. I made some gelatine jelly from one of those quick jellies—raspberry, as I wanted, the color—poured it into small glasses (those small glasses smaller at the bottom than top, a finger long). I made some blanc-mange from Irish moss, poured the blanc-mange into small cups and put the jelly tumbler into the cup of blanc-mange and set it on the ice to harden. I added some coconut to my blanc-mange for a change. When cold and ready to serve, I took the glass out of the cup and put a hot cloth around it and slipped the jelly out and also slipped the blanc-mange into a saucer with the hole right side up and dropped the jelly into it. Serve with cream flavored with vanilla. It is cheap and nourishing. We never have anything to drink but tea and coffee. I made a dessert Sunday from ice cream like one I had eaten in Boston the week before. It was called "banana royale." Peel a banana and cut it lengthwise. Cut the half again at the center, and put the pieces in a saucer. Over that a slice or tablespoon of ice cream, over that some chocolate sauce, then some chopped walnuts and on top two preserved cherries, and if you can digest all that I will come again.—Boston Globe.

HOT OR COLD LUNCH BOX

Recently Patented Receptacle Overcomes to Great Extent Limitations of Lunch Box.

The limitations of the lunch box have been overcome to a great extent by a new receptacle recently patented. It is a very ingenious adaptation of the vacuum insulated bottle by which articles of food are maintained at an almost unvarying temperature,



Hot or Cold Lunch Box.

either hot or cold, for a considerable length of time. In fact, it is possible to pack up a luncheon embracing, in addition to more substantial things, ice cream and hot coffee and to have them each at the desired temperature at the time of consumption. The box in shape and appearance resembles the case in which a pair of field glasses might be carried and contains three compartments. There are two bottles to fit into two of these sections and a box slides into the third. Soup, coffee or hot beverages put into the bottles will remain hot for twenty-four hours, and cold things will be kept cool for three days. The box is for sandwiches and such things.

Sliced Beef.

Boil five pounds of beef (any of the cheap cuts will do), and when it is nearly tender let the water boil down to two cupfuls. Take the meat out and chop it fine, or run it through the grinder. To the water in the kettle add a slice of onion chopped fine, half a teaspoon each of salt, cloves, allspice and a dash of cinnamon and pepper, stir in a tablespoon of flour and boil until the mixture is thick. Then mix it well into the beef and press the beef into an earthen mold, cover with a plate weighted down, to press into shape. Let it remain until the beef is cold, when it may be sliced and served.

Apple Suet Pudding.

Chop finely one cupful of suet and dust it with one-quarter cupful of flour. Peel, core and slice three or four good cooking apples and dust with one-quarter cupful of sugar. Mix these together well, adding one-half cupful more flour and one-quarter teaspoon salt. Beat one egg, add one-half cupful of milk and stir into dry mixture, then add another half cupful of flour and one spoon of baking powder. Steam covered mold at least two hours and serve with whipped cream or hard sauce.

Cream Cheese and Olive Sandwiches

Cream or Neufchatel cheese beaten until creamy with the addition of a little more cream, then mixed with finely minced ripe or green olives, makes a delicious sandwich filling. So also does cream cheese mixed with finely minced green peppers or sweet red peppers that have been canned.

Costly Talent.

"You are sure that airships will make war so expensive as to be utterly impracticable?" said one military expert.

"Quite sure," replied the other. "The flying machines won't cost so much, but we won't be able to pay the sums required by aviators for going up in them."

A Height Unreached.

Byron was writing "Roll on, thou dark blue ocean, roll!"

"Why not make it a steam roller?" he asked.

Pleading ignorance of politics, he stuck to the shallower subject.

TRY MURINE EYE REMEDY

For Red, Weak, Watery Eyes and Granulated Eyelids. Murine Doesn't Smart—Soothes Eye Pain. Druggists Sell Murine Eye Remedy, Liquid, 25c, 50c, \$1.00. Murine Eye Salve in Aseptic Tubes, 25c, \$1.00. Eye Books and Eye Advice Free by Mail. Murine Eye Remedy Co., Chicago.

The Lawyers Won.

Askit—Old Skinner left quite a large estate, did he not?

Noit—Yes; but some of his relatives contested his will.

Askit—Was there much left after it got through the courts?

Noit—Nothing but the heirs.

Dr. Pierce's Pleasant Pellets cure constipation. Constipation is the cause of many diseases. Cure the cause and you cure the disease. Easy to take.

At sixteen a girl thinks about roses and poetry; at twenty-six her thoughts run to cabbages and money.

BABY'S SCALP CRUSTED

"Our little daughter, when three months old, began to break out on the head and we had the best doctors to treat her, but they did not do her any good. They said she had eczema. Her scalp was a solid scale all over. The burning and itching was so severe that she could not rest, day or night. We had about given up all hopes when we read of the Cuticura Remedies. We at once got a cake of Cuticura Soap, a box of Cuticura Ointment and one bottle of Cuticura Resolvent, and followed directions carefully. After the first dose of the Cuticura Resolvent, we used the Cuticura Soap freely and applied the Cuticura Ointment. Then she began to improve rapidly and in two weeks the scale came off her head and new hair began to grow. In a very short time she was well. She is now sixteen years of age and a picture of health. We used the Cuticura Remedies about five weeks, regularly, and then we could not tell she had been affected by the disease. We used no other treatment after we found out what the Cuticura Remedies would do for her. J. Fish and Ella M. Fish, Mt. Vernon, Ky., Oct. 12, 1909."

TOUGH LUCK, INDEED.



Nurse—Hivins! The baby swallowed a bottle of ink and not a bit of blotting paper in th' house!

NEWSPAPERS TAKING IT UP

Metropolitan Dailies Giving Advice How to Check Rheumatism and Kidney Trouble.

This is a simple home recipe now being made known in all the larger cities through the newspapers. It is intended to check the many cases of Rheumatism and dread kidney trouble which have made so many cripples, invalids and weaklings of some of our brightest and strongest people.

The druggists everywhere, even in the smallest communities, have been notified to supply themselves with the ingredients, and the sufferer will have no trouble to obtain them. The prescription is as follows: Fluid Extract Dandelion, one-half ounce; Compound Kargon, one ounce, and Compound Syrup of Sarsaparilla, three ounces. Mix by shaking well in a bottle. The dose is one teaspoonful after each meal and at bedtime.

Recent experiments in hospital cases prove this simple mixture effective in Rheumatism. Because of its positive action upon the eliminative tissues of the kidneys, it compels these most vital organs to filter from the blood and system the waste impurities and uric acid which are the cause of rheumatism. It cleanses the kidneys, strengthens them and removes quickly such symptoms as backache, blood disorders, bladder weakness, frequent urination, painful scalding and discolored urine. It acts as a gentle, thorough regulator to the entire kidney structure.

Those who suffer and are accustomed to purchase a bottle of medicine should not let a little inconvenience interfere with making this up, or have your druggist do it for you.