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Commercial Value of Some Mexican Trees.

Characteristics of the Sap, Bark and Fiber of Many Specimens--Radio-Activity of Uranium Compounds --Sand Waves, Their Work, and Methods of Protection.

In the dense woodlands of Vera Cruz there are numerous plants reputed to possess medicinal virtues, and others which could be profitably utilized for commercial purposes. One tree yields a deep brownish red thick sap of a slightly resinous odor. The process of extraction is simple; slight superficial incisions are made in the bark, terminating at the foot of the tree; a medium-sized leaf or strip of palmetto is inserted underneath the bark, so as to form a gutter into which the sap drips, and as it overflows it drips into a receptacle placed underneath the leaf. When exposed to the atmosphere, the sap does not appear to undergo fermentation, but becomes slightly denser. Small quantities are exported to Germany. Buyers claim that it is employed in the preparation of carmine ink; this is doubtful. It may have other and more valuable uses, which are not divulged. It may be used in the arts or in the making of medicines.

As there is no regular demand, price cannot be determined, and samples, small or large, are paid according to the time a laborer employs in extracting the sap. The natives say it is an excellent dentifrice and mouth wash, healing ulcerated parts. It is a powerful antiseptic, being employed with excellent results on fresh or old wounds; it congeals and checks the flow of blood. It has been employed as an indelible stain; wood treated with it, when thoroughly dried afterwards, does not appear to be affected by water or diluted acids, the stain remaining unaltered. On cloth it acts as a perfect dye, acids or alkalies seeming to have no perceptible effect on its color. The foregoing are statements made by persons who have experimented with this sap, and hence ought to have weight.

The palo de leche tree is quite common in damp or marshy locations; the sap is milk white, and about the same consistency as rich milk; it is a powerful caustic. Partial or total blindness may result when this sap has by accident been injected into the eyes; the natives claim that a strong decoction of the Chile pepper, if applied in time, will dissolve the thick film which gradually spreads over the eyes when attacked by this fluid. It is averred that a few drops in a glass of water acts as a violent poison, often proving fatal; it is employed by the natives in diluted form, which they spread on the surface of streams or lakes to stupefy fish, which they consume. If properly analyzed this fluid might prove valuable; samples, however, are difficult to obtain, as the native laborer can not be induced to approach the tree, of which he has the greatest fear. However, there are some who will take the risk if they are well paid, which, no matter how large, is but a trifling amount compared with the danger to which they imagine they will be exposed.

The honote tree produces a very fine, long fibre (ten to fifteen feet), which is extracted from the inner surface of the bark. Each tree will produce from four to five pounds of fibre. The present system of procuring the fibre is to denude the tree of its bark completely, and divide it in three to five-inch strips, which are cleaned by hand. The result is a fine layer of fibre—a perfectly united sheet about the thickness of medium-heavy note paper. This layer can, with care, be separated so as to produce threads of any desired thickness. Although the honote fibre has been known by the natives for a long time and employed by them in the preparation of many articles, such as traces, saddle girths, bagging, etc., it is only recently that it has been brought to public notice. So far it has not been utilized for any well-defined purpose. Although the matter has not been thoroughly investigated, those who have given this fibre passing attention claim that machinery does not exist to extract it satisfactorily. Manufacturers of decorating machines interested in such matters should investigate its merits and possibilities.

The ojiote is a vine from one to four inches in diameter, growing in slightly damp and shady locations. This vine furnishes a white, milky, gummy juice, which is employed as a cement to unite leather, and the united parts will hold with great tenacity when subject to severe tension. A section of vine about eight feet long and three inches in diameter has been chopped into short lengths and allowed to drip, producing in this crude manner about four to five ounces of the milk, but, as it coagulates rapidly, only a small proportion was extracted. Doubtless a much larger percentage could be obtained with scientific treatment. Some say it has the properties of rubber gum. Although not found in large quantities, it may be susceptible of improvement and cultivation on a large scale if the milk possesses any commercial value.

Progress of Aviation.

In less than two years the course of an aeroplane has increased from twenty-five meters to nearly twenty kilos—that is in the proportion of 1 to 900. If equally rapid progress continues the flight of twenty minutes recently accomplished will be transformed into more than 250 hours. According to that, it will be possible in two years to make voyages of twenty days. But without hoping to progress so far, there is nothing extraordinary in supposing that trips of several hours and even of a day by aeroplane will soon be a normal event. —Paris Le Figaro.

Badge For Physicians.

A French physician, believing that any one wishing to summon a medical man to an urgent case may pass several doctors in the street while he is hurrying from house to house and ringing bells in vain, suggests that every doctor should wear a badge in his buttonhole as a distinguished sign. "The plan, no doubt," says the Dundee Advertiser, "would be welcomed by the man who is struggling to build up a practice, but if it were compulsory it would add another care to that profession in which a man can hardly fail to be useful, and has more than the usual chances of being unhappy. Is it not enough that a doctor should be practically obliged to live and die in a top hat without his being required also to label himself like a physic bottle?"

Less Beef, More Bacon.

The London Meat Traders' Journal figures that the United Kingdom imports of American and Canadian cattle show an 18 per cent. decrease for the first five months of this year, compared with last year, and 29½ per cent. with 1906. The American shipments of refrigerated beef fell off 404,479 hundred-weight (of 112 pounds each) compared with the 1907 period while the total increase of 30,889 was due to the heavy consignments from Argentina. A substantial increase of 337,238 hundredweight in the weight of bacon is due to the heavier shipments from the United States, the supplies from Canada and other countries being less.

The Pope as a Newspaper Reader

Pope Pius is a firm believer in newspaper reading. His favorites are two provincial sheets, "Venice Difesa" and "Vicenza Verico." The latter paper he has read nearly all his life. When he became patriarch of Venice he happened to make the acquaintance of the editor of "Difesa," then a struggling daily. The editor's views pleased his eminence, and, hearing of the editor's high character, he offered him his aid. The patriarch's liberality and active support soon gave the "Difesa" a very wide circulation and it is now so profitable that it is regarded as one of the most solid institutions of the great city—Tit-Bits

Giants in Literature.

Of past giants in literature, in two senses of the term, we have Thackeray, who was 6 feet 3 inches in height. Coming to the present time we have Sir Arthur Conan Doyle, who is 6 feet 2 inches high, but doesn't look it on account of his stalwart build. Then there is Cutcliffe Hyne, who is 6 feet 3 inches in height while Hesketh Prichard is even a shade taller. Keble Howard, author of "The Smiths of Surbiton," runs to 6 feet 1½ inches in height, while his brother, R. S. Warren Bell, who at once ends and tops our list, is close upon 6 feet 5 inches.—London Tit-Bits.

Rockefeller Genealogy.

The Rockefeller family association of which, by the way, John D. is not a member, though many of its members claim kinship with him, has traced the history of the name back to the south of France, where there is still a Baron Roquefeuille. The French Rockefellers, being mostly Huguenots, went to southern Germany after the revocation of the edict of Nantes; hence the Teutonic form of the name. The first Rockefeller came to America in 1720. Leslie's Weekly.

Saw Husband Only.

In the course of a recent interview Mrs. Mehmed Ali Bey, wife of the new Turkish minister to the United States, said: "I never set eyes on any other man than my husband." Mrs. Ali's picture shows her to be good looking and stylishly dressed. She wears Paris hats and Paris gowns and all the dainty things that delight young womanhood, but all her many charms, natural and acquired, are for the benefit of one man only.

Alfalfa From Kansas.

Alfalfa was first brought to Kansas by the late Harrison Parkman, of Emporia. Mr. Parkman first saw alfalfa growing in Chile. He brought the seed to America, and in the late seventies he went to Emporia to live. He sowed alfalfa in a farm which he bought, and the plant prospered. It was slow in gaining popularity in Kansas, but is now one of the State's most important forage crops.

British City Debts.

In Great Britain city debts are becoming enormous, even when due allowance is made for the extensive investments of public money in property of a kind not owned by municipalities in America. Sheffield has a bonded debt of over $43,000,000 above its sinking fund, and Leeds owes $62,000,000. The bonded debt of Liverpool is over $72,000,000, and Birmingham owes $82,000,000. Glasgow's debt is $86,000,000.—Cleveland Leader.

Without a Single Leaf.

A curious tree grows in one of the numerous islands which are studded about the Pacific Ocean. It grows at its full height, to nearly thirty feet, with branches spreading like a huge umbrella, yet it is completely leafless, the species having never been known to show signs of a single bud. Its sap is useful as a medical property, but as fuel the wood is worse than useless.—Home Notes.

Births At Zoological Park.

During 1908 the births among the mammals of the Bronx Zoological Park, New York city have been unusually numerous and important. A partial enumeration reveals the following species: Rocky Mountain goat, Beatrix antelope, mouflon, Spanish ibex, South American tapir, Burmese thameng, barasinga deer, sambar, axis, fallow, aika, mule, and American bison.

Sermons by Will.

Under the curious will of Baron Favort, made in 1690, a sermon is preached the first Sunday in June at Elberfeld, Germany, extolling the virtues of the benefactor, and for this the preacher this year received from the fund nearly $5,000.

The Socialist Bugaboo.

By William Mailly.

THE Socialist Bugaboo is abroad in the land and seeking whom it may devour. The surest and quickest way to achieve press notoriety is to attack socialism, whether he who attacks be politician, clergyman, labor leader or what not.

Bugaboos have always played an important role in history, although their own history has never been written. Since the time when the aboriginal created an image of dread and horror which embodied his own fears of the unknown, mankind has been haunted by bugaboos. The human mind has always fashioned from its surroundings a bugaboo, hewn out of its own conception of future dangers. Progress has always had to battle with the dread of the unseen. The bugaboo has been the ally of reaction of all ages.

Socrates drank the hemlock, Christ was crucified, Bruno was burned at the stake, Columbus was ridiculed and persecuted, James Hargreaves had his revolutionary spinning-penny smashed by his neighbors in 1767, Lovejoy was mobbed and killed at Alton. All of these were sacrificial offerings to the bugaboo of their respective times.

The Socialist Bugaboo is a thing of many shapes. Its creators have endowed it with every attribute of every spook that ever frightened mankind into blind antagonism to the truth. And no spook ever terrorized a shivering small boy into burying his head under the blankets more effectively than the socialist spook terrorizes the ordinary citizen into retiring under the blanket of age-long conservatism, there to invite the suffocation and retrogression. —Success.

Headwaiters Are Getting Wealthy

By Whitman Bennett

IN spite of what the newspapers discovered or failed to discover, the headwaiters of New York, in the approved Tammany phrase, are "doing remarkably well for themselves." Several of them have become proprietors, which is proof sufficient and ample for all that is implied. Some of them have undoubtedly appropriated part of the tips given to the waiters under their charge. Some of them have undoubtedly taken money from the waiters for granting them especially desirable locations in the dining-room, such as a table near the kitchen door.

A table near the kitchen door! That is the ambition of every waiter. Given that advantage he can serve twice as many people and get twice as many tips as the other man who has to serve people in the further corners of the room. The right to serve tables near the windows is also very much to be desired, especially in the hot summer months.

That waiters should get large fees on holidays and festival occasions is perhaps entirely legitimate. That they should often take advantage of large dinner parties, and do what is known as "passing the goblet" when the fees have been included in the price paid for the meal is another matter. Yet this is often done, and the public, being excessively absent-minded, pays without a protest.—The Bohemian Magazine.

Fighting *the* Evil Spirits on *the* Farm

By Vance Thompson.

THE French farmer has sown; but what he will reap he knows not; that is the secret of the future, of nature, of the good Lord; his work is done.

To be sure, there are precautions to be taken; Pierre has done his best; he has spared neither toil nor good seed nor phosphates; but there are certain evil spirits.

That is, perhaps there are certain evil spirits; Pierre is not sure; but why, asks Pierre, take any chances? And I, in my philosophy, find no answer ready.

There are, then, certain evil spirits; and on certain nights of the year they wake and do harm. The last night in April is full of peril, for instance. During the day the sorcerers go from farm to farm, making magic invocations and laying preservative spells upon the cattle and the sheep. Having done their best the sorcerers—wild, bearded men and full of mystery—go away at dusk; and through the night the farmer must fight, unaided and as best he can, against the evil spirits. Why are the evil spirits set free this night to harry poor men of the soil? Pierre knows not; the good Lord, being all pitiful, has given them a vacation, he says.—The Outing Magazine.

The "Tipping" Situation In New York

By Whitman Bennett.

NOT long since some of the New York papers undertook to investigate the matter of tipping. This was at the time of the strike of the waiters in Paris and when some wiseacre had suggested —for the sake of a good story—that the waiters in New York might follow suit. The conclusion the papers came to was that the waiters would not strike because being a waiter was far too profitable an occupation to be scoffed at. The waiters in Paris struck because they had to pay for their positions and then had to divide their fees with the owners or headwaiters of the places where they worked. The newspaper reporters wisely concluded that no such conditions existed in Manhattan. This was especially a wise conclusion for them to come to because of the large amounts of advertising carried in their sheets by the hotels and because of the special indulgences which most hotel proprietors are sagacious enough to grant reporters.

As a matter of fact, it is probably true that there are some strictly honest restaurant keepers and headwaiters. But none of them are so foolish as not to take advantage of a public which is willing to pay their servants for them. The waiter in the average first-class hotel or restaurant, such as Sherry's or the Knickerbocker or the Holland House—and in most of the other "nice" places—receives from the proprietor about one dollar per day. The income of the waiters in these places averages from twenty-five to thirty dollars a week. The public smilingly pays the difference.

The trouble with some of the large places is that the work of engaging waiters and supervising them is handed over entirely to the headwaiters—and favoritism takes the chance to creep in via the vest pocket. The headwaiter has the same chance for "graft"—apart from his own large tips for special attention—that comes to any other subordinate boss in any other position. Because the peculiarity of his occupation forces him to indulge in the singularly bad taste of wearing full dress in the morning his mortals are not essentially different from those of other petty tyrants.—The Bohemian Magazine.

Half-Disabled Folk.

By J. Madison Taylor, M.D.

A COMPANY was formed to produce on the road a New York musical comedy success of the previous season. It was by no means a second-class organization—the comedian was paid $250 a week, the second comedian $100, the soubrette $75. The chorus men received $16 a week, the lowest salary paid any of the sixty-five members of the company, and the chorus girls $18—a fair salary several years ago when this tour was made. They were on the road forty and a half weeks, actually traveled thirty-six thousand miles and played over seventy one-night stands. Most of the traveling was done at night and in only a very few instances when the "jump" was over a day were there sleeping cars attached to the train.

While doing the one-night stands the entire company slept in the common cars at night, and although the principals sometimes went to hotels in the daytime the chorus men and women slept either in the train or at the theatre. The amount of money paid out to the railroads by such a company is enormous, especially if it is necessary to carry several cars of scenery and effects. The regular charge is twenty-five cents a mile for each baggage or scene car and two cents per capita for each member of the company. The cost of transporting a show like "Ben Hur" which carries two hundred and ten people and nine car-loads of scenery from New York to Chicago would be considerably over six thousand dollars and about one-fourth this sum to Boston.

There was one spectacular show on the road the past season that carried nearly four hundred people and the cost of transporting them and the scenery to Chicago from New York was just under ten thousand dollars, and this exclusive of sleeping accommodations. Companies of this calibre, however, play only the larger cities and then for long engagements. This tends to the formation of secondary companies to produce the same play, but on a much cheaper scale. These are sent to all the small cities and towns, and the actors must do an enormous amount of traveling.—The Outing Magazine.

Better Provender.

At a dinner not long since there was told a Scotch story of a parishioner who had strayed from his own kirk.

"Why weren't you at the kirk on Sunday?" asked the preacher of the culprit on meeting him a day or two later.

"I was at Mr. McClellan's kirk," said the other.

"I don't like you running about to strange kirks like that," continued the minister. "Not that I object to your hearing Mr. McClellan, but I'm sure you widno like your sheep straying into strange pastures."

"I widno care a grain, sir, if it was better grass," responded the parishioner.—Pick-Me-Up.

Luxuries Tax.

The total revenue of the United States government in 1907 from spirituous and malt liquors and from tobacco was $247,458,911, or $2.88 per captita, equal to $14.40 tax on every family.—American Grocer.

FINGERS FOR PATRIOTISM

Seventeen Corean Students Sacrificed Them For Their Country.

Over in Corea, where the rebellion of a few thousand natives against the harsh rule of the Japanese has brought upon them at the hands of their masters a deliberate war of extinction, patriotism runs in weirdly Oriental channels. How it was that seventeen students of Pungho showed their devotion to country by each cutting off one finger as a memorial offering on the altar of the land's departed freedom recently appeared in translation from the Dai Han Mai Il Shimpo, a Corean paper edited by an Englishman in Seoul.

It was this translation which was entered as an exhibit in recent court proceedings against this same Englishman, one E. T. Bethell, who through a vernacular and an English newspaper has been causing the Japanese all sorts of trouble. The Japanese Resident-General recently had Bethell up for trial before the British Resident for violation of a British order of council prohibiting an Englishman from printing seditious matter in a foreign country. On the strength of his article about the fingerless students and others of like nature Bethell was imprisoned and fined by the court of his own country.

Here is the seditious article in all its wealth of exotic eastern phraseology:

How great is the finger blood of the seventeen students! How brilliant is the finger blood of the seventeen students! At this blood we gesticulate, at this blood we dance for joy. All feeling Coreans, men and women, you should gesticulate and dance at this blood. At this blood we sing and at this blood we wail. All men and women in Corea who have the power of tears, you should sing and wail at this blood.

What blood is the finger blood of the seventeen students? It is the blood of patriotism, it is the blood of public spirited indignation, it is the blood of anxiety for the times, it is the blood of madness? How brilliant is the finger blood of the seventeen students!

A few days ago a traveller from Hamheung came into our office with tears streaming from his eyes, recounting minutely the history of the seventeen students' blood. This is what he said: On the fifteenth of the first moon, spring having returned to the northern continent, when the moon was full, over fifty students of the Pochang School of Pungho village, in the district of Hamheung, assembled together, singing a song of patriotism. The subject of speech-making was "The Heart Which Preserves the Home Should Be Transferred to the Country."

Their feelings, touched by the scenery, and the terrible end to which things had come having increased their resentment, they burst forth into sobs and consoled and exhorted each other in words of sorrow and pain. Seventeen of them overcome by their fervent feelings pointed to the blue skies and make a vow, saying:

"We will certainly recover our Corea. We will certainly take back our mountains and rivers of 3,000 li and we will certainly add lustre to our history of 4,000 years."

So saying they each cut off one of their fingers with the swords they were wearing and with the drops of blood they wrote a covenant.

How great is the blood of these seventeen students! How extraordinary is the finger blood of these seventeen students!

We dare to praise this finger blood as a harbinger of freedom and a forerunner of civilization and a flower of the world of education. Students! Students! You should take good care of yourselves.

What heroes have left glorious monuments in history except through blood? Sinkwang, for instance, cut his elbow in the earnestness of his seeking after truth. Isapu, out of his devotion to religion, cut his neck. Oki cut off his arm in the zeal to attain fame, while his enthusiasm to serve his country made Akpi dye his hair black.

Nothing can be done without blood. The bowels should therefore be filled with blood, the eye should always shed tears of blood; the body should bathe in blood—in river and seas of blood—and the hearts should be polished by contact with mountains and rocks of blood. In this way the people will become a people of blood and this country a country of blood. Then there will appear national heroes of greatness and grandeur. The finger blood of the seventeen students will look insignificant for a nation of 20,000,000 Coreans.

FORTUNES ON TREES.

Orchards in the Northwest Which Yield Profits of $1,000 an Acre.

In the Rogue River valley in southern Oregon F. H. Hopkins in 1907 made a profit of $19,000 off sixteen acres of winter Nelis pears—$1,187.50 per acre, says the Technical World. In the same valley G. H. Hover bought ten acres of pear orchard at $560 an acre. Fifteen months later the crop brought him $9,600.

Eight years ago J. L. Dumass set out fifty acres of apples near Dayton in the Walla Walla district of southeastern Washington. In the summer of 1907 he bought fifty acres of apple orchard adjoining the property at an investment of $18,000. The apples he picked from these fifty acres that season sold for $16,000 and the total crop from the hundred acres realized $52,000—a return to the owner of $40,000.

A climate and soil that are capable of rearing such monsters as the redwood trees and the sequoias, which render measurements of vegetable growth in other regions of this country puny and scant, account in part for these bewildering figures.

But there are obscure valleys, narrow and diminutive, mere pockets, between huge mountains, where in the past no plant worthy of cultivation has found so much as a foothold. And it is in many just such spots as these that the returns are the hugest. Irrigation, in such cases, is the remaining factor that explain the mystery.

The same magazine tells a remarkable story of the success of two women who tried farming in England. They began with five acres in Berkshire, but found they had too much land, so they cut down their holdings to less than half that amount.

The teachers of the women were a French gardener and his family, who, with an acre of land in France, sold $2,500 worth of produce in a year.

"In a bare ploughed field stands a square palisade of zinc plates enclosing about three-quarters of an acre," writes a visitor to the farm. "The ground is all covered with inverted bell glasses of the kind known in Europe as clochers. Under each bell at the time this writer visited the farm were five lettuces. Lettuces were growing around the bells and other vegetables sown broadcast were coming up everywhere. Every inch of the soil bears at least three crops a year, each of them anticipating the season and therefore producing fancy prices."

TIPPING IN BOHEMIA.

Even the Street Car Conductor Gets Tips—Pay for Privilege of Serving.

In the city of Prague a tip to the tramway conductor is considered the rigueur. The orthodox tip consists of but two heller, or two-tenths of a penny, yet as "strap hanging" is allowed for in considering the carrying capacity of the car the conductors should have got a goodly pocketful of the minimum coin by each day's end.

Tipping, it was ascertained in another of Bohemia's larger towns, is so fully recognized that the head waiter at a cafe pays a rent for his post, supplies all the journals for the coffee room and looks after the other waiters, and then makes an income larger than that of a university professor—all out of his tips.

After supper at one of the delightful open air cafes of the capital it was found that approximately one should give a half krone (fivepence) to the head waiter who took payment, twopence to the under waiter who brought the viands, and a halfpenny to the boy who brought—and even brought again as one glass was finisher—the beer.—London Chronicle.

The Average Man.

The average man is the greatest force in the world. He elects governments, he brings up the next generation. He is responsible for the history of his time, the destiny of his nation. To be sure the average man needs his leader, but it is he that does the work of the world just as the soldier does the fighting—under directions.

Who is the average man? Where does he live? What is he like?

It is a very interesting research. You delve into tables of statistics, you study the unflinching law of averages, you ransack official returns, and add to your knowledge your own observation—then you have an infallible guide to his cottage. And when you see him you know him right off.

He isn't the least handsome, this average man. He lives out in a cottage in a village or a small town, and he doesn't care two pins about his dress. If he discovered a crease in his trousers he wouldn't feel uncomfortable. His trousers bag at the knees. He smokes half an ounce of tobacco a day, which costs him twopence, and in the course of a year he quenches his thirst on various occasions with the aggregated aid of nearly three barrels of beer (over 100 gallons), and two to three gallons of spirits.—London Saturday Journal.

Monastir.

Monastir, the center of the latest near eastern crisis, takes its name from the monastery of Bukova (the Beeches), which overlooks the town from the slopes of Mount Peristeri. This part of the world is not popular with tourists as yet, but those who have visited it have strange tales to tell. The financial administration has become a byword, according to Odysseus, the author of an excellent book on Turkey in Europe, published in 1900. He wished to travel from Monastir to Ochrida and it was officially stated that the roads were in a bad state owing to heavy rain. But local expert opinions differed as to the probable meaning of this. It was likely that the road was in a shameful condition. On the other hand, it was quite as likely that the local authorities contemplated spending money where no repairs were required, sticking to two-thirds of it themselves. The road proved to be fair, except for one hole in the side of a precipice down which the post had fallen the day before.—London Chronicle.

A Freak of Nature.

A remarkable freak of nature and a rare find from a geologist's point of view came to light on the farm of John R. Anderson, located a few miles from Latrobe, while Charles D. Fausold was digging a hole in the ground. The hole, about six feet square, was being put down through a bed of soft limestone, and one of the stones encountered, a piece of limestone about eight by six inches in dimensions, was accidentally struck upon the edge with a pick. It split open at the blow and inside was found a grapevine leaf. It was of an ordinary size, looking exactly as a leaf from a modern grapevine looks, and it was as green and as fresh and tender as though it had just been plucked from a vine. It withered as soon as it was exposed to the air and sun. The leaf was found in the centre of a fifteen-acre field of corn.—Philadelphia Record.

Household Notes

SOUTHERN RECIPES.

The following collection of fine old southern recipes happened to fall into my hands, says Elizabeth Pyewell, in the New York Press. Many of these are heirlooms and have been in use for a century. They are of especial value on account of their being within the capacity of amateur cooks.

CREAM PUDDING.

Two tablespoonfuls of flour, one large cupful of powdered sugar, two tablespoonfuls of cream, three eggs. Beat the sugar and cream into the yolks, beat the whites separately, mix all together, then sift in the flour gradually, turn into heated pans, buttered; bake twenty minutes.

CHOCOLATE PUDDING.

One pint breadcrumbs, one quart milk, yolks of four eggs, two or three squares of chocolate, season with essence of vanilla. When cold, beat the whites of the eggs light with four tablespoonfuls of pulverized sugar. Put this over the top, and place in the oven until brown.

WASHINGTON BREAKFAST CAKES.

Three eggs, one pint milk, one pint flour, one teaspoonful of butter. Beat all well together and add two tablespoonfuls of yeast. Set to rise in a warm place. Put in greased tins and bake in a quick oven. Beat the eggs light before adding them to the other ingredients.

BEATEN BISCUIT.

One quart flour, put in thoroughly, one tablespoonful of lard, one teacupful milk, one-third teacupful of water. Mix it up stiff and beat until the dough is soft and covered with blisters. Roll out the dough on the board and cut out the biscuits. Stick them with a fork, bake in a quick oven. Let them be slightly browned. One tablespoonful of butter is an improvement.

KOSSUTH CAKE.

Take sponge cakes that have been baked in small round tins, hollow out the flat side with a knife, be careful not to break the outside, put two of these cakes together, and fill the part hollowed out with whipped or beaten cream. Melt some sweet vanilla chocolate in a little milk, stir until perfectly smooth, and when cool pour it over the top part of the cake. This cake should be eaten while fresh.

DIXIE SOAP.

Cut up a stewing chicken and put it with a sliced onion into the soup pot, fry it brown in a little hot butter or lard, then pour on three quarts of water and boil slowly until the meat separates from the bones. Skin off all grease and remove the bones, add one pint of oyster liquor, boil for thirty minutes, then add one quart of oysters. When the gills turn, stir one heaping tablespoonful of butter rolled in the same amount of flour to thicken the soup. Knuckle of veal can also be prepared in this manner.

LEMON JELLY FOR CAKE.

Take the yolks of three eggs, the juice and rind of one lemon, quarter of a pound of butter, half pound granulated sugar. Put into a skillet on the fire and stir until it becomes thicker than custard, then stir in the whites beaten to a froth. As soon as this comes to a boil, take it off and stir until cold. When quite cold put it between layers of cake instead of jelly. It is excellent also in puff paste. Cover the custard with the paste.

HOUSEHOLD HINTS.

Chicken salad is delicious if mixed with small pieces of green pepper and mayonnaise. Press the meat into pepper cases.

Burning oil is spread by water. To extinguish it throw down flour, sand or earth. The idea is to prevent the oil spreading.

To take berry stains out, let boiling water run through stains until entirely taken out.

A fine flaky crust is made as follows: One and one-half cups flour, two-thirds cup lard. Mix with as little cold water as possible, roll out, then spread lard on, and roll again; repeat the process several times. You can use it for crusts in patties or in pans.

In camp or at home, when the fire is slow of starting because of lack of shavings or otherwise cut into some of the kindlings, making little slivers without separating the latter from the sticks. If the kindlings happen to be damp on the outside, the cuts will expose little dry places to the flame.

Warm your discolored earthenware or granite baking dishes well, then rub them with damp corn meal. It cleans without scratching.

In putting on the bands to skirts, make them long enough to turn in about an inch. Make the buttonhole in this and being doubly strong it will not pull out.

Salt thrown on a coal fire when broiling steak will prevent blazing from the dripping fat.

Salt as a gargle will cure soreness of the throat.

Salt in the water is the best thing to clean willow ware and matting.

Salt in whitewash makes it stick.

Salt thrown on a coal fire when low will revive it.

Salt used in sweeping carpets keeps out moths.

Salt thrown on soot which has fallen on a carpet will prevent stain.

Salt put on ink when freshly spilled on a carpet will help in removing the spot.

Salt in the oven under baking tins will prevent scorching.

In addition to the canned speeches, remarks the Indianapolis News, there are the indiscreet ones which are jarred.