MODEL LANDLADY RETIRES AFTER FIFTY YEARS

Boarders Who Had Been With Her for From Fifteen to Forty-five Years, Give Her Farewell Banquet



The Famous Little Boarding House on South Green Street, Chicago.

CHICAGO.—Miss Margaret Murray, Chicago's model boarding house keeper, has retired from business after conducting a boarding house for 50 years. She is eighty years old, and has as much money as she needs to keep her for the rest of her days.

Fourteen men gathered at the little farewell banquet she gave recently at her boarding house, at 122 South Green street, a dingy thoroughfare in the heart of a manufacturing district. Most of them were gray-haired and old, some were wealthy and all were well-to-do. They had been her boarders for terms ranging from 15 to 45 years.

On that occasion, these boarders toasted their retiring landlady in coffee of her own brew, and called her "the paragon of boarding house keepers," "the most wonderful boarding house keeper in the world," and "the best boarding house keeper in all history."

Boarders Seldom Left Her.

One may best judge the hold she had upon her boarders by the term of years each one has been with her. Here is the list of her boarders and the number of years each stayed:

Case Stewart, official of the Chicago & Northwestern railway, who became a boarder with Miss Murray before the Chicago fire, 45 years.

Inspector John Wheeler of the Chicago police department, who became a boarder when he was a patrolman, 14 years.

Neil McIntyre, architect, 29 years.

Edward Cooney, policeman, 26 years.

John Cassidy of the Central Trust ompany of Illinois, 22 years.

Daniel O'Connor, broker, 20 years.

Timothy Daley, policeman, 18 years.

Michael Daley, his son, seventeen s old, 15 years.

ward Beal, buyer for a depart- store, 15 years.

W. A. Quinn, 18 years.

William H. McCarthy, 16 years.

k Hoy, 15 years.

el Wilson, 15 years.

Charles W. Imwall, 15 years.

perhaps might wonder why as no boarder who had been throughout the full 50 years a boarding house. Miss Murned this at the banquet.

el O'Flaherty," she remarkdly, "was my first boarder. I w a man who liked good well or could eat so much as O'Flaherty. He sat at ee times a day for 30 through no fault of his uit me. He died, poor

ved at Miss Murray's o have woven a sort of ell about her boarders. n went away—or tried to ery instance they came k like fascinated birds. boarders used to say oarder with Miss Murboarder.

There was Officer Timothy Daley, for instance. He began boarding with Miss Murray 18 years ago. He didn't want to leave her, but he fell in love. The big policeman knew that if he married he would have to leave the boarding house because his bride had declared flatly that she would not marry him unless he set up housekeeping. For a long time Officer Daley debated with himself, matrimony pulling on one side and Miss Murray's cooking tugging on the other.

In this battle his heart finally won. He married and left Miss Murray's boarding house to live in a cozy flat of his own. A little son, Michael Daley, blessed his union. But in a few years his wife died. Right after the funeral Officer Daley took his baby and went back to Miss Murray. He has been there ever since, and so has his boy.

As a model boarding house keeper Miss Murray was no accident. She fitted herself by years of study, experiment and hard work. In her old age she is able to formulate certain rules which, she says, if lived up to rigidly will enable other boarding house keepers to achieve success. Here are some of the rules:

Give everybody plenty to eat.

Make the food plain and good.

Make the table and house homelike.

Don't run too much to style. A man would rather have a thick, juicy beefsteak than cut glass and fancy silver.

Put everything on the table at once and let the boarders help themselves.

Try to Please Them.

Cater to individual appetites. If one wants his steak well done and another wants it rare, cook their steaks separately.

Do your own marketing and make marketing a study.

Make good coffee. Bad coffee has been responsible for more boarding house failures than any other one thing.

Do your own cooking.

Have your table linen and dishes speckiessly clean.

Never serve any dish that is not as good as you know how to make it. If slightly burned or faulty in any respect, throw it away.

Have plenty of hot water in the house at all times.

Have a certain hour for meals, and serve them promptly on the hour.

Keep your rooms clean, and have plenty of bedclothes in cold weather.

Have all men as your boarders or all women. Never try to mix men and women. As boarders they won't mix. Men are preferable.

Mother your men. Darn their socks and sew their buttons on, keep their clothes in repair, and attend to their laundry.

Permit no liquor to be brought into the house.

Enforce good behavior, but allow your boarders plenty of liberty.

Let your boarders play poker if they want to, but stop the game at midnight, and don't let them play for high stakes.

Be an easy boss. Make your boarders your boys. Listen to their troubles. Give them advice when they ask it. Remember the boarding house is their home as well as yours.

Miss Murray has given her best thought to her boarding house. She has turned hundreds of persons away who asked to become members of her family. She boasts that she never has had a dissatisfied boarder, and never lost a boarder except from death or matrimony.

Hers was no boarding house where the "boarders yell when they hear the dinner bell." She became known as the best old-fashioned cook in Chicago. Each of her meals was an event in the careers of her boarders, who came to the table always with smiles of anticipatory joy.

Miss Murray's boarding house is a modest two-story brick, with basement, wedged in between two big factory buildings. It was once in the midst of a residence district, but its neighboring residences have been torn down, one by one, and replaced by factories and business houses until Miss Murray's house has been left stranded high and dry, the one lone residence of the neighborhood. But, despite the dingy environment, Miss Murray's boarding house has preserved its prestige.

Brisk despite her four-score years, and with her motherly face framed by snow-white hair, Miss Murray sat the other day after her retirement by one of her front windows and looked out into the street as if she wished one of her "boys" would swing open the iron gates of her small front yard and climb the front steps to supper.

Feels Lonesome.

"It's a lonesome world," she said. "No one can know just how lonesome I feel. Many mothers lose their sons one by one, but mine have all gone away together.

"Such a fine lot they were! They were like own sons to me—always thinking of the things I should like, how to save me work, how to make me happy.

"Many a time I have lectured them. Many a time I have given them sound advice. Not one of my boys ever went wrong. And to think I should have to turn them out into the streets!"

It isn't hard to explain Miss Murray's influence over her boarders. She radiates happiness and contentment and a sharp Irish wit gleams through all her talk. The years have made her a philosopher.

"I was born in Ireland," she continued. "But I came to this country when I was a small child. My parents settled in Iowa and later came to Chicago. I learned to cook from my mother. I started my first boarding house fifty years ago at 132 North Union street, in the heart of a railroad district. Twenty-eight years ago I bought my present house.

"I have always done my own marketing and my own cooking. I think that is chiefly responsible for my success. Most people think men are hard to cook for. They are not. I have had no difficulty in pleasing my men.

"Cooney liked his steak well done; Inspector Wheeler liked his so rare that the blood follows the knife. Doctor Quinn liked it pounded before cooking, Beal liked it with just a little melted butter for gravy, Tim Daley liked brown gravy and plenty of it. It didn't take much longer to send the meat to the table the way they wanted it, and it didn't cost any more."

Didn't Want Any Women.

"Why didn't you take in women as boarders?" Miss Murray was asked.

"Men and women don't mix well in a boarding house," she replied. "If men don't care for the women they don't like them around, and if they do care for them there are sure to be unpleasant complications. I decided at the outset to have only men as boarders. They are not so fussy as women.

"Did you always keep your boarders' clothes in order?"

"Oh, yes. What's darning a few socks or doing a little patching? It didn't amount to anything, and it sort of rested me after the cooking. The boys didn't want me to do it. In fact, they complained a good deal about it at first, but I made them behave themselves about that as I did about everything else."

"You acted as their guardian, then?"

"In a way, yes. I treated them just as though they were my children. They had all the liberty they wanted, but I saw they didn't abuse it—and they never tried to. Most of my boarders came to me when they were just starting out in life. They were away from home and there were a great many temptations around them. If I saw any of them discouraged or disheartened or getting a little too giddy I just waited until there was a chance and talked over things with them. After such a talk the young fellows would stop to think, and when they realized that I was worrying about them they would straighten up and do better just because of my interest in them. I never tried to run my boys, but I wanted them to understand distinctly that anything that went wrong with them was hard on me."

TO COOK VEGETABLES

HELPFUL SUGGESTIONS FROM DOMESTIC SCIENCE EXPERT.

Green Peas, Beans, Cabbage, Cauliflower and Such Like Should Be Cooked in Uncovered Dishes to Remove Acid Taste.

Vegetable foods include the cereals, legumes and tubers, roots and bulbs, green vegetation and vegetable fruits and flowers. Of the whole list the cereals are the most valuable, including as they do the grains from which the bread of nearly all the world is made, but rice and corn are the cereals not commonly referred to in lists of vegetables.

Legumes all belong to the pulse family and the edible portion is in the shape of a pod, usually and though there are many thousand species only a few kinds are used on the table, beans, peas and lentils being the ones most in use. All legumes are rich in nitrogenous matter, and if properly cooked and consumed in reasonable quantities may to some extent replace a portion of meat in the daily dietary. There is scarcely any fat in the leguminous foods, so oil or some fat is wisely added.

When green beans, peas and tender legumes have been removed from their pods they should be cooked gently in simmering water, but when the pods and all are used they should be boiled rapidly.

When the green peas and beans, etc., have grown a little old, but must be cooked, a tiny pinch of soda will make them tender if added to the water they are boiled in and it helps to retain their bright green color.

All green vegetables should be cooked in uncovered pans. Vegetables are blanched when cooking to remove the strong acrid taste; this process is sometimes called "parboiling." With very old, strong flavored tuberous vegetables the water is often changed several times in the cooking process.

To boil cabbage or cauliflower, select small heads of these vegetables, rather than large ones, as they will be more delicately flavored. The cabbage should be cut in quarters and soaked for an hour in salt water. Have a deep stew pan full of boiling water and add a tablespoon of salt. Put in the cabbage and cook briskly without covering for 30 to 40 minutes, according to the age of the cabbage. When cooking open the kitchen windows at the top and there will be no noticeable odor. Drain and chop the cabbage and to every pint of the cooked vegetable allow a teaspoon of butter and add more salt if it requires it and pepper to suit taste. Cooked thus, cabbage will be tender and full of flavor and will no longer be considered a coarse vegetable.

When pork is to be cooked with cabbage put the meat to cook first and when it is commencing to grow tender add the cabbage.

All the above applies to cauliflower, except the latter is never quartered when put to cook and its flavor is so delicate that the water need not be change during the cooking. The time of cooking this lovely vegetable should never exceed 30 minutes. It may be served with a very rich white sauce or with only drawn butter.—By Henrietta D. Grauel, Domestic Science Lecturer.

Rolled Oats Bread.

Two cups boiling water, one-half cup molasses, one-half tablespoonful salt, one tablespoonful butter, one-half yeast cake dissolved in one-half cup lukewarm water, one cup rolled oats, four and one-half cups flour. Add boiling water to oats and let stand one hour; add molasses, salt, butter, dissolved yeast cake, and flour; let rise, beat thoroughly, turn into buttered bread pans, let rise again, and bake. By using one-half cup less flour the dough is better suited for biscuits, but, being soft, is difficult to handle. To make shaping of biscuits easy, take up mixture by spoonfuls, drop into plate of flour and have palms of hands well covered with flour before attempting to shape.

Vegetable Cutlets.

Boil separately until tender a half dozen French carrots, a turnip and an onion. Mash thoroughly and mix with a cupful cooked lentils drained perfectly dry. Season with minced parsley, salt and pepper, and a beaten egg and bread crumbs to bind together. Form into croquettes, cutlet shaped, dip into beaten egg, roll in fine crumbs and fry in deep fat. Garnish with parsley and serve hot. A little curry powder may be added to the seasoning if desired.

Closing the House.

Before closing the house for the summer see that the brasswork has been thoroughly polished.

Wrap it with newspapers. It can then be uncovered upon your return, and need but little or no rubbing to brighten it up again.

Coat all the plumbing pipes with a good nickel polish, letting it remain during your absence. The pipes will not rust and will be bright and clean when the polish is removed.

Sponge Pudding.

One pint milk, one-fourth cup flour, one-half cup sugar, five eggs (yolks beaten separately), whites of eggs beaten stiff, one-fourth cup butter. Scald milk, add sugar and flour. Cook till it thickens, then add butter and yolks of eggs. Lastly, add white of eggs. Butter pudding dish, fill with mixture, set in pan of hot water and bake for 20 to 30 minutes. It may be served without cream.

A Spotted Parasol.

A light colored sunshade which had been spotted with rain and sea water revived under this treatment: The parasol was wet equally and thoroughly, allowed to dry open, and it came out equally pretty in tint, if not prettier than before. A summer silk can sometimes be restored to usefulness in the same way.

NEW FIXTURES FOR BATHROOM

Glass Twisted Towel Rods With Nickel-Plated Brackets Are Latest Accessories.

Every year something new appears in the way of bathroom accessories. Decidedly new this spring are glass twisted towel rods with nickel-plated brackets in colonial designs. The twisted glass prevents the towel from slipping off the rods, as so often happens with plain glass rods.

Another new fixture, which will be found useful in a small bathroom where it is impossible to have a stationary washstand, is a basin and soap holder of rather heavy wire, white enameled. This holder is made to span the bathtub from one side to the other by means of a heavy wire extending out on each side. Both ends of this wire are nickel-plated and made very strong where they clasp the sides of the tub. The whole arrangement has an extension feature which enables it to fit any width bathtub.

A white enameled manicure table, with glass top over oak, will be found convenient for either dressing room or bathroom. This table is finished with nickel rims. At one end is a quarter-circle drawer in which may be kept the various manicure instruments.

CARE OF THE FURNITURE

Prudent Housekeeper Will Shun Polish Recommended to "Cover All Defects."

The prudent housekeeper will be as wary of doctoring her furniture with polish that is recommended to "cover all defects" as she would be of a patent medicine which is guaranteed to cure every disease. The highly-polished surfaces of furniture have often been ruined by a too free use of a so-called polish which, not having been rubbed dry, has hardened and collects all of the dust before drying, has caused a dull film to appear over the polished surfaces. A simple and effective polish for cleaning furniture and removing scratches is made of one-third linseed oil and two-thirds benzine. It should be applied with a paint brush which has very soft bristles and rubbed dry with an old soft piece of muslin or soft flannel. For polishing, fold it into a pad, sprinkle a few drops of alcohol over the surface of the pad and rub the furniture firmly and quickly. Rub only a small part at a time and be sure to rub until the surface is quite dry.

Little Tea Dishes.

Fancy cakes may be had in such variety in most communities that it hardly pays to make them. On the other hand, there are always little emergencies where the home-baked product is the only one easily available, and at such times it is well to remember that some very delectable ones are easily done.

For instance, plain white cake made by any preferred recipe can be baked in shallow pans and cut while warm into squares, oblongs, triangles, etc. These shapes are dipped in either chocolate or maple fondant and are then heavily sprinkled with chopped nuts.

Keeping Canned Tomatoes.

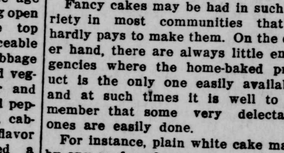
When canning tomatoes add some hot lard (enough to cover well) to each can before sealing and they will not prove sour or bitter. The coating of lard prevents stray microbes that may enter through a poor rubber from causing damage to the tomatoes. Be sure and scald the jars and keep the lids on the stove in boiling water. The earliest tomatoes should be canned as they are less apt to be acid than when the vines are getting exhausted from bearing or are slightly frosted.

Milkless, Eggless, Butterless Cake.

Put into a saucepan the following: One cup brown sugar, one cup water, one-third cup lard, two cups seeded raisins, one-fourth grated nutmeg, one teaspoonful cinnamon, one teaspoonful ground cloves, pinch of salt; boil together three minutes, then let cool. When cold add one teaspoon soda dissolved in hot water, two cups flour in which one-half teaspoonful baking powder has been sifted. Bake one hour in moderate oven.

Apple Pudding.

Place a quart of quartered and pared apples in a granite dish, also a cup of water and a little nutmeg or cinnamon. Heat to the boiling point on top of the stove, and cover with a crust made of two cups of flour, two tablespoonfuls of baking powder, a little salt, two tablespoonfuls of butter and milk to make a soft dough. Cover well and cook about one-half hour. Serve with molasses sauce.



Salt will remove a fresh ink stain from a carpet.

Fish is very unwholesome when not well cooked, as well as unpalatable.

Window glass should not be cleansed with soap, as this treatment renders the glass cloudy. A little borax or household ammonia may be added to warm water.

An excellent substitute for cloths in window washing is an old newspaper or a chamois skin, which should be wrung from the water and passed rapidly over the glass.

To remove a rusty screw, apply a hot iron to its head for a few minutes and then remove it in the usual way with a screw driver. The screw will then come out easily.

Both water and chamois should be clean and the water should be changed as often as it becomes cloudy. A soft cloth moistened in alcohol and rubbed on glass adds lustre to it.



WHITE PLAGUE LESS DEADLY

Decrease in Death Rate From Tuberculosis Means Saving of 27,000 Lives in Ten Years.

In the decade from 1901 to 1910, the death rate from tuberculosis in the United States declined from 196.9 for each 100,000 persons living to 160.3, a decrease of 18.7 per cent, while the general death rate, including all causes of death, declined only one-half as fast, or at the rate of 9.7 per cent, from 1655.0 to 1495.8, according to figures given out by the National Association for the Study and Prevention of Tuberculosis. The figures are based on data abstracted from the reports of the United States Bureau of the Census, and cover the registration area in this country. According to the statement, the tuberculosis death rate has declined steadily since 1904, when it was 201.6. On the other hand, the general death rate shows a fluctuation downward in general trend, but not as steady as the tuberculosis rate. The decline in the tuberculosis death rate in the last ten years means a saving of 27,000 lives at the present time.

Simplest Way of All.

The following story the Saturday Evening Post says is told of Col. George W. Goethals, who at the time it took place was an instructor in engineering at West Point.

One day, in a recitation he gave out this question to a class of cadets:

"The post flagpole, sixty feet high, has fallen down. You are ordered by your commanding officer to put it up again. You have under your command a sergeant and ten privates of the engineer corps. How would you get the pole back into place?"

Each cadet, after long consideration and much figuring over the derricks, blocks, tackle and so on, evolved a different method.

"No," said Goethals, "you are all wrong. You would simply say: 'Sergeant, put up that flagpole!'"

Substitute for Third Degree.

A New York dentist advocates laughing gas as a substitute for the police third degree. He believes that this, the least dangerous of anesthetics, lays open what already is in the mind, unconscious of the search for its secrets. He believes that if a man who has committed a serious crime should be questioned about it during a certain stage of recovery from nitrous oxide, or laughing gas anaesthesia, he would not only reply and truthfully, but half a minute later he would realize fully what he had said.

To Revive House Plants.

Charcoal and a small quantity of potash mixed to a fine powder and fed to the roots twice a week for a few weeks will revive a drooping or dying house plant. This seems to act as a tonic and has been tried several times with good effect. In less than a month's time the plant will take on new life and flourish vigorously if all the necessary elements are not out of the soil.

For HEADACHE—Hicks' CAPUDINE Whether from Colds, Heat, Stomach or Nervous Troubles, Capudine will relieve you. It's liquid—pleasant to take—acts immediately. Try it. 10c., 25c., and 50 cents at drug stores.

The Flat That Failed.

Howell—How do you like your new home?

Powell—It is a flat failure.

More important than the choice of President is the selection of Garfield Tea as *the* remedy for constipation and biliousness.

A woman can remember how a man once made love to her long after she has forgotten his name.

Mrs. Winslow's Soothing Syrup for Children teething, softens the gums, reduces inflammation, allays pain, cures wind colic, 25c a bottle.

A man never complains of his wife's relations—if she hasn't any.

Beware of Spring's sudden changes; keep Garfield Tea at hand. Drink hot on retiring.

London is the healthiest capital of Europe.

The Negative.

The Questioner—But really, Mr. Smith, if, as you say, you knew I didn't love you, I don't see why you expected me to marry you?

The Rejected—Well, I know you're frightfully modern and cosmopolitan and all that sort of thing, don't you know; and so, of course, I thought I should come in on the "marriage de convenance" ramp.—The Sketch.

It Checked Baby's Dysentery

last summer after everything else failed. We found Kopp's Baby's Friend an excellent remedy during teething and for bowel troubles, writes Mrs. R. B. Des Ermia, Jerome, Mich. Sold by druggists, 10c., 25c. and 50c., or sent direct by Kopp's Baby's Friend Co., York, Pa., Free sample sent on request.

An Old Neighborhood.

"You live in an old, retired neighborhood, don't you?"

"Yes, indeed. Every one of our neighbors has long since got over the idea that he can save money by raising his own chickens."

If You Are a Trifle Sensitive

About the size of your shoes, you can wear a size smaller by shaking Allen's Foot-Ease, the antiseptic powder, into them. Just the thing for Dancing Parties and for Breaking in New Shoes. Sample Free. Address Allen S. Olmsted, Le Roy, N. Y.

A girl thinks a young man who spends money freely is the whole thing—but if she marries him and finds he has spent it all she changes her mind.

The Paxton Toilet Co. of Boston, Mass., will send a large trial box of Paxtine Antiseptic, a delightful cleansing and germicidal toilet preparation, to any woman, free, upon request.

Their Happiness.

"How about that newly-married deaf mute couple next door to you? Do they seem happy?" "Unspeakably."—Boston Transcript.

TO DRIVE OUT MALARIA AND BUILD UP THE SYSTEM Take the Old Standard GROVE'S TASTELESS CHILL TONIC. You know what you are taking. The formula is plainly printed on every bottle, showing it is simply Quinine and Iron in a tasteless form, and the most effectual form. For grown people and children, 50 cents

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The Scotchmen are the heaviest on the average of all British subjects.

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INOLINE SO BAD?

res It Compared Fa- Some of the Fash- f Today.

st of the crinoline e person of M. An- or and lecturer, respondent of the He declares that either absurd nor ugly as some of vogue, nor so ab- skirt.

, he says, is not poets, philoso- , but from its olines were an hey were worn new how to be that invented generation life, to be ry without a

he balls of ades at the the boule- fun at the

crinoline. They were more artistic than many of the fashions that succeeded them. The crinoline gave the waist and the shoulders remarkable grace and suppleness. A corsage in the Watteau or Pompadour style with an ample crinoline was almost ideal.

The ladies of the Third Empire had beautiful necks and shoulders, and they had to show them. The empress watched personally over them and saw that they did it, and gave the example herself. The orders at the Tuileries were that there were to be either "epaules or epaulettes." M. Beaunier also regrets the shawls of our grandmothers. "What a pity," he says, "that shawls have gone totally out of fashion. The shawls and the crinolines were admirable. The ladies concealed only a part of their beauty to enhance the rest."

In describing the effect M. Beaunier waxes poetic. The corsage, he says, was simple, and relieved the bust. The neck and the shoulders were free, and the beauties of the day looked like the swans in allegorical pictures. To uncover the shoulders as they did was an ordeal for some of them, but they were few, and the same class of ascetic persons would not be able to do better today than follow the pope's decree.

The crinolines were less absurd than the cartwheel hats and top heavy fashions of the present day. The base at least was wide, says M. Beaunier, and tapered gracefully to an apex of the human form, which is according to the rules of art and nature. But now fashion is like a house inverted. It is broad at the apex and tapers to a point below, like a needle stuck in the ground.

Passed Headache Along.

Bill, with the misery of a splitting headache showing in his eyes, was creeping along the Bowery when he met Jack. "Hello, Bill, what makes you look so sour?" was Jack's greeting. Bill explained. "Headache!" said Jack. "What the deuce are you doing with a headache? No business having it. I never had such a thing in my life." "Well, you've got one now," snarled Bill as he dealt his Job's comforter a staggering crack with his stick.

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