A PUZZLE.

Below we print ten pictures. Each represents the name of a city of Europe. The first is Belfast. See if you can guess the rest.

Save this paper. Next Sunday's Eagle will give the answer to this puzzle.

ONE.

TWO.

THREE.

FOUR.

FIVE.

SIX.

SEVEN.

EIGHT.

NINE.

TEN.

Answers for March 22: No. 1—Sandpiper; No. 2—Cockatoo; No. 3—Crane; No. 4—Duck; No. 5—Swallow; No. 6—Lark; No. 7—Kingfisher; No. 8—Blue Jay; No. 9—Seagull; No. 10—Quail.

PAID IN PLUGGED COIN.

King Alexander of Servia Gives Sculptor Bad Money.

Paris, March 28.—Petit, the sculptor has at last succeeded in forcing King Alexander of Servia to pay him $8,000 on account of the monument to King Milan he is making. When he went to the Servian Embassy to collect the minister pointed to three big sacks standing on the table.

"Your money," he said with a polite gesture.

"My money in those sacks?"

"Well, we have a silver standard at home; if you don't like silver I will give you a draft instead."

But the artist knew better. No Oriental drafts for him. Leaving his Newfoundland dog to guard the treasure after warning the minister that "Ami" was liable to tear himself to pieces if he touched the bags he went out and hired a bank official and moving van.

The money was then counted and was found to consist mainly of South American dollars, among them 2500 francs that were plugged and otherwise defaced coin.

There are nearly 20,000 known medicinal remedies.

Eagle Table and Kitchen

Suggestions What to Eat And How to Prepare Food.

These articles on the necessarily absorbing topic of food are carefully prepared and based on knowledge of chemistry as applied to cooking and practical information derived from actual experience.

First Volume—Conducted by Lida Ames Willis, Marquette Building, Chicago, to whom all inquiries should be addressed.

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AN EARLY SPRING LUXURY.

I Will Give You a Dish Which Really Deserves to Be Known.

There is an Oriental proverb that reads: "It is only the Arabs of the desert who pretend to despise fish." As the Arab dwells where fish are not procurable this is but another way of saying "the grapes are sour."

Wherever fresh fish are obtainable they are held in high esteem as an article of diet.

While the natural supplies in this country give abundant and great variety of fish, there are certain kinds that are valued more highly than others, their flavor and peculiar delicacy recommending them to the epicurean taste.

The fish par excellence for April is the toothsome and dainty shad.

This American sea fish enters the rivers in immense shoals, the southern rivers first and then working northward in succession as the season advances.

There are many who prefer to wait until they finally reach the cooler waters of the northern rivers, claiming the fish are firmer and finer in flesh and of very superior flavor.

Shad should be cooked in the simplest possible manner, as the natural flavor, which the heat develops, is what we most prize in this choice variety of fish. Modern taste gives preference to "planked" shad. When this is not practicable the fish is fine broiled. There are numerous other methods applied in cooking. A large shad makes most dainty feasting when stuffed and baked and served with brown sauce. Spread your boiled shad with maitre de'hotel sauce; for the steamed shad prepare Bechamel, Hollandaise or egg sauce. Cucumbers are deemed quite indispensable an accompaniment to shad as potatoes.

When shad is sauted tomato sauce should be served with it.

Shad seems supplied with a needless abundance of bones, a drawback to the unalloyed pleasure of eating the dainty morsel, although it is quite possible that the sweetness and most appetizing flavor may be due to the great number of bones.

When the fish is to be planked or broiled loosen the back bone and then draw out the rib bones with the fingers. Many bone a shad, in some manner, when intended for stuffing and baking, as it facilitates the carving of the fish.

Planked Shad.

The first essential is a hardwood board from one and a half to two inches thick and well seasoned. You can procure both board and fish platter—the board made exact size to fit into the serving dish so that when it is garnished the board is completely covered and hidden from sight. Split open the shad as for boiling; put it on the board and skin side down and fasten it with a few tacks. Put the board before a clear, bright fire—the broiling oven of a gas stove will answer nicely—roast until the fish is well done—the flakes begin to separate. Brush it frequently with butter. Garnish with a mashed potato border. Parsley and quarters of lemon; season with salt and pepper and cover with bits of butter.

The plank should be thoroughly heated before the shad is placed on it, and unless well seasoned and baked it will impart the flavor of the wood to the fish.

Panned Shad.

When it is not possible to plank the shad the fololwing method is sometimes substituted. Put a little clarified drippings in a baking pan and when very hot put in the split and boned shad, skin side up; place it under the coals or in lower gas oven and bake until the skin is puffed and blistered. Do not have the fire too hot. Turn the shad out on a heated dish, skin side down; season with salt and pepper, cover with bits of butter and serve with watercress and cut lemon.

Broiled Shad.

Scale a large shad; clean it and cut off the fins. Score on both sides. Place the fish in a large platter, sprinkle with a little chopped shallots, parsley, salt and salad oil and let stand for an hour. Then grease a broiler well and warm it; place the shad on it and broil over a clear fire, turning now and then and basting with butter or oil. It wil lrequire from thirty to forty-five minutes to broil nicely, depending on the size. Place on a hot dish with garnish of cress and serve maitre d'hotel butter with it.

Baked Shad, American Style.

Take a good-sized shad, scale and draw through the gills, wash thoroughly and dry it. Prepare a filling of breadcrumbs, salt, pepper and melted butter to moisten; stuff the fish lightly, so the filling will not be soggy; place a layer of sliced, uncooked potatoes in a baking pan; pour in just enough broth to moisten lay the fish on top and cover with buttered paper, bake in a good hot oven, and serve with a rich brown sauce.

Broiled Shad, a la Clermont.

Split down hte back, remove the bones, and let the fish steep for an hour in oil and lemon juice, then broil. When done season with salt and pepper; spread over a little butter and fold over its original shape; garnish with fried oysters and fried shad roe sliced and a little parsley. Serve maitre d'hotel sauce with it.

Baked Shad With Oyster Sauce.

Take a four-pound shad, split open down the back; remove the bones; place in a baking pan with some slices of bacon underneath; brush the fish with a little butter and sprinkle over it the juice of half a lemon, half a teaspoonful of salt and dash of pepper, then add a sprinkling of fine bread crumbs. Bake for half an hour in a very hot oven.

Oyster Sauce.

Put two teaspoonfuls of butter in a saucepan and when hot add a teaspoonful of minced onion and parsley, fry a few minutes, but do not color. Cut four dozen oysters in small pieces and put them in with the onions and parsley; stir over the fire until well warmed through; then mix in two tablespoonfuls of flour, half a cup of oyster liquor, two teaspoonfuls of sugar, a pinch of salt, dash of cayenne and a little essence of anchovy. Stir over the fire, let it boil up a few minutes, then stir in quickly the beaten yolks of four eggs and a cup of hot cream. Cook a moment longer and serve.

MENUS FOR EVERY DAY IN THE WEEK.

Sunday.

BREAKFAST.
Grape Fruit.
Cereal. Cream.
Panned Fish. Potats Mince.
Griddle Cakes. Honey.
Coffee.
DINNER.
Sorrel Soup.
Crown of Lamb, Mint Sauce.
Peas. Buttered Potato Balls.
Brussel Sprouts.
Fruit Salad.
Cheese. Wafers.
Coffee.
SUPPER.
Shrimps with Tomato Sauce.
Apple and Nut Salad.
Canned Fruit. Orange Cake.
Cocoa.

Monday.

BREAKFAST.
Cereal. Cream.
Panned Ham. Cream Gravy.
Hashed Brown Potatoes.
Toast. Coffee.
LUNCH.
Cheese Fondu. Tomato Farci.
Prune Compote. Buns.
Tea.
DINNER.
Cream of Potato Soup.
Lamb Croquettes, Oyster Sauce.
Baked Sweet Potatoes.
Creamed Onions.
Lettuce.
Rice Pudding. Coffee.

Tuesday.

BREAKFAST.
Stewed Prunes. Cereal.
Scrambled Eggs. Bacon.
Creamed Potatoes.
Rolls. Coffee.
LUNCH.
Noodles and Cheese.
Egg Salad.
Spiced Fruit. Coffee Cake.
Tea.
DINNER.
Clear Soup.
Chicken Pot Pie. Rice.
Mashed Potatoes. Spinach.
Peach Tapioca. Coffee.

Wednesday.

BREAKFAST.
Fruit.
Cereal. Cream.
Frizzled Dried Beef, Cream Gravy.
German Fried Potatoes.
Milk Biscuit. Coffee.
LUNCH.
Macaroni Balls. Tomato Sauce.
Shrimp Salad.
Whole Wheat Biscuit. Tea.
DINNER.
Tomato Soup.
Planked Shad or White Fish.
Stuffed Potatoes. String Beans.
Eggs Slaw.
Apricot and Rice Meringue. Coffee.

Thursday.

BREAKFAST.
Fruit.
Cereal. Cream.
Broiled Chops.
Potatoes Hashed in Cream.
Toast. Coffee.
LUNCH.
Chicken Gumbo. Rice Croquettes.
Peach Shortcake. Tea.
DINNER.
Cream of Spinach Soup.
Stuffed and Rolled Roast of Veal.
Brown Sauce. Browned Potatoes.
Buttered Carrots.
Combination Salad.
Banana Whip. Coffee.

Friday.

BREAKFAST.
Fruit.
Cereal. Cream.
Boiled Salt Mackerel. Sauce Tartar.
Stewed Potatoes.
Corn Bread. Coffee.
LUNCH.
Scalloped Oysters. Cold Slaw.
Rhubarb Tarts. Cocoa.
DINNER.
Clam Broth.
Halibut Steak. Egg Sauce.
Baked Potatoes. Glazed Onions.
Cucumber Salad.
Lemon Meringue Pie. Coffee.

Saturday.

BREAKFAST.
Fruit.
Cereal. Cream.
Liver and Bacon.
Lyonnaise Potatoes.
Sally Lunns. Coffee.
LUNCH.
Finnan Haddie a la Delmonico.
Escalloped Potatoes.
Apple Kuchen. Cream.
Tea.
DINNER.
Vegetable Soup.
Broiled Steak. Horseradish Sauce.
Baked Potatoes. Buttered Beets.
Lettuce and New Onion Salad.
Orange Jelly. Coffee.

INQUIRIES ANSWERED.

Mrs. L. B. writes: We are going to give a fair and wish to have a table of home-made candy. Will you please send me a few recipes of candies that can be sold by the penny, such as peanut brittle, cocoanut cakes, molasses cocoanut cones, etc.? Will be pleased to pay for same if required.

Peanut Brittle.

Put three cups of soft brown sugar, one cup of New Orleans molasses, a cup of water and half a teaspoonful of cream of tartar in a smooth clean saucepan and boil until it will form a hard ball tested in cold water. Add two cups of roasted, shelled peanuts and boil until it is brittle enough to crack when tested. Stir in half a cup of butter and let boil a few minutes longer, then take from the fire and stir in two teaspoonfuls of soda dissolved in a tablespoonful of hot water. When the hot syrup begins to boil up to top of kettle remove from the fire and pour a very thin layer into shallow buttered tins. Let get cold and t hen break into pieces when ready to use.

Cocoanut Cakes.

Thes are made as follows: Moisten two cups of sugar with the milk of the cocoanut or water, and boil to a soft ball degree, when tested in cold water. Then stir in as much freshly grated cocoanut as the syrup will moisten, stirring only enough to moisten, or it will granulate. Drop a spoonful at a time on oiled papers. The cakes should be flat and about two inches in diameter.

A simpler method is to mix a pound of freshly grated cocoanut with half a pound of confectioner's sugar and the stiff beaten white of an egg. Work thoroughly together and then form into little cakes and bake in buttered tins.

Cocoanut Cones.

These are made of powdered sugar, grated cocoanut and whites of eggs. Five eggs whipped to a froth and a pound of the sugar gradually worken in; then the cocoanut beaten in. This is molded with the hands into little cones, these are placed on buttered papers and baked in a moderate oven. Only the tips of the cones are colored brown.

If you wish them brown make the following foundation: Boil one and one-half pounds of sugar with one and one-half cups of milk and a quarter of a teaspoonful of cream of tartar. Do not boil hard. Stir until it reches the soft crack, then stir in the fresh grated cocoanut and drop in large thin cakes on oiled paper and before they harden roll them over a stick or handle of a wooden spoon. They may be made of plain molasses syrup also.

Molasses Peanut Snaps.

This is similar to the peanut brittle. Take a pint of granulated sugar, half a cup of molasses, half a teaspoonful of cream of tartar and level tablespoonful of butter. Cook all ingredients except the butter together to the "crack" degree. It must be very hard, so cook thoroughly. When done put in the butter, remove from the fire and drop from a spoon onto round cakes; while still hot press some whole peanut meats into the cakes or the nut meats may be stirred in just before dropping.

Penochi.

Put in a clean, smooth saucepan, two cups of light brown sugar (C coffee) one cup of rich cream, one cup of maple syrup. Stir constantly until it comes to a boil to prevent curdling. Stir frequently while cooking, as it burns easily. Let cook until it will make a soft ball when tried in cold water. Do not let it cook too long. When removed from the fire beat with a wooden paddle until it begins to cream, then add two pounds of walnut meats and stir until thick, then pour into buttered tins and when cool mark out in squares.

To make chocolate penochi leave out the maple syrup and add two squares of unsweetened chocolate grated , and flavor with vanilla.

Try a Steady Diet of

SHREDDED WHOLE WHEAT BISCUIT

As Toast it replaces bread and perfectly nourishes the whole body.

Acquire the habit and have that buoyant feeling of youth.

THE NATURAL FOOD CO., Niagara Falls, N. Y.

NEW ORLEANS AMBITION.

New Orleans is planning to make itself, in its own words, "the most beautiful city on earth." This is a title already claimed by a goodly number of cities, both here and abroad, but there is always room for another aspirant and unstinted praise for the city which shall really attain the distinction. New Orleans has a multiplicity of Park Commissions, each one engaged in the beautification of some particular corner of the city. These boards are now to be called together in a general convention, that their united wisdom and taste may be utilized to the good of the whole city. The appeal for some similar body to work out a comprehensive and consistent plan for the future of this city gives an added interest to the experiment in Louisiana. In theory, at least, our system of controling the parks and boulevards ought to give better results than theirs. The creation of a separate board for each park doubtless secures the best of supervision in the individual cases, but it is hardly calculated to produce in the minds of the commissioners a broad and unbiased view of the whole city's ultimate needs. As one of the newspapers puts it, they are "seriously handicapped in their work by the lack of definite purpose that should embrace the whole city. None of these separate Commissions have funds enough to employ the talent to intelligently map out immprovements, but in the mass they could accomplish much." Even if a general scheme of procedure is not arrived at in this conference, the exchange of ideas among the Commissions will without doubt show results. One suggestion already made and received with favor is for the planting of palm trees along the principal streets and in the parks. For a century, it is pointed out, palms have been grown in private gardens, and it is just as well to put them to more conspicuous use. This has more than an aesthetic bearing. New Orleans is anxious to gain reputation as a winter resort. "An avenue of palms," says a mommentator, "would be an object-lesson to strangers worth all the talk of balminess of climate ever printed."—New York Evening Post.

A BATTLEFIELD JOKE.

To look at General Jack Hays it seems almost incredible that he could have served for forty-eight years in the United States army, because he doesn't seem hardly older than that. A wonderful career he has had, and it is better than reading an historical novel to hear him tell of the old days when, on the mosquito covered plains of Texas, he fought the savage Comanches under Captain Earl Van Dorn and Lieutenant Fitzhugh Lee, though he afterwards opposed these same men who were destined to rise to high rank in Confederate army, and for both of them he cherished as warm a regard as in that heroic era, when they fought side by side. In narrating some of his experiences at the Ebbitt last evening General Hays said:

"I was in a hot fight with the Indians out in western Texas, in 1860, in which Fitzhugh Lee received an arrow in his side from the bow of a Comanche chief. Not one of his men who crowded about him expected he would live. His look was so ghastly, his voice so faint that we expected every breath would be his last. My heart was nearly broken, for I had the same warm liking for him then I have ever since cherished.

"While we stood in a mournful group around him one of the boys remarked, at the same time removing his hat, with a bullet hole through the top: 'They've got the lieutenant, and if the bullet that made this had gone two inches lower, we have been a dead man too.'

"At this Fitz Lee opened his eyes just a fraction, and as a ghost of a smile played on his pallid face, observed: 'Jim, you needn't try to impose any such yarn as that on us. You got behind a tree, and shot that hole in your hat yourself.'

"Then and there I knew Fitz Lee wasn't going to die. A man who had life enough left to joke was sure to get well."—Washington Post.

BURGLARY FOR MARRIAGE.

Derby, Conn., March 28.—Lena Cook, twelve years old, pleaded guilty today to a series of burglaries that for the last month have terrified the fashionable north-end district of Bristol. Eight residences have been robbed, silverware valued at $50 being taken from the house of Mrs. Katherine Hotchkiss and $15 worth from that of Mrs. William Bancroft. Rugs, jewelry and linen were taken from other houses. The burglaries occurred twice a week, despite the fact that police protection was doubled.

Last night the girl was recognized as she emerged from a window and ran. When Chief of Police Arms arrested her in school today he found three skeleton keys in her pocket. Scattered about her room at home were the stolen goods from all eight houses.

In the city court she broke down and confessed. She declared she was collecting articles for housekeeping in case she should marry. Judge Newell ordered her sent to the industrial school for girls on request of her father, Alexander Cook, a mechanic.

The girl said she saw no wrong in her acts because all the persons she robbed were rich.

In many parts of the country the use of stoves in passenger cars of steam railroad trains is prohibited by law.

THE BIG STORE—WITH LITTLE PRICES

Spring Has Come

And with it the most magnificent stock of Home Furnishings ever shown in the city. This great Furniture and Carpet Emporium is radient with Spring's newness. Every line shown in completeness; latest designs, patterns, styles and novelties.

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Every housewife has long felt the want of a protection for pretty furniture from dust and dirt. Karpen dust covers are made in attractive designs of washable art cretonnes. They are cut to measure and each cover is a neat and perfect fit. A Karpen dust cover will more than double the life of a couch.

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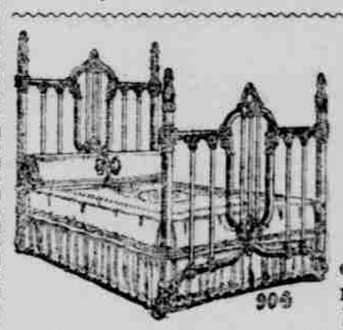
is made of solid oak, handsomely carved and finished The coverings are selected patterns of four and five color velours. We have secured a consignment of these high-grade Karpen couches at prices which enable us to offer them at a price way below that asked for the ordinary kind. The springwork in these couches is the celebrated Karpen guaranteed construction, the same as that specified by the United States government for all its upholstering.

A High Grade Couch, like cut, for this special sale only, including a Karpen Dust Cover free. Price only $13.50



Beautiful Iron Beds

Many compliments have been paid our exhibit of Iron Beds during the past week. A carload received direct from the factory within the past week makes our stock easily in the lead and nearly, if not quite, equal to all other Wichita stocks combined. Colonial and Oriental designs; all styles, all prices from $1.75 up.

Carpets, Mattings and Rugs

When you have seen all the Carpet stocks in Wichita you'll better appreciate the splendid showing at Daniels'. We keep our stock right up to date. Every new pattern and design of the leading designers is shown here as soon as it leaves the looms. Genuine Wilton Velvets, Brussels, Axminsters, Ingrains, Mattings, Linoleums, etc. All size Rugs, one hundred to select from, from the small door size to the large room size. We're IT when it comes to Carpets.

Fine Furniture.....

For parlor, drawing room, library, hall, dining room, kitchen, and porch and lawn.

Our line of—

Kitchen Cabinets

Is the most complete you'll see anywhere; all kinds, styles and prices. An elegant showing.

Remember the Maine Refrigerator

Is an ice saver and built on scientific principles. We are sole agents in Wichita for this excellent Refrigerator and would be pleased to show you our line if you're thinking of buying.

We Want to Show You The Whitney Go-Carts

The make that is recognized as the best the world over. We have a swell line of them, including every style; and we are, as usual, doing the Go-Cart business of Wichita for the simple reason that Whitney's is the best and that we show a complete variety of styles.

Prices from $3 50 to $30 00.

We would like to show you our line of Sideboards, Buffets, Combinations, Tables and Chairs.

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