

Home Gossip

Short Stories of Man's Natural Half, Shown at Home.

"Mike." There is a bulldog in Wichita named Mike who answers the telephone. When he is in the room alone and the bell rings he sits in front of the phone and puts his tail on the floor to attract the attention of his mistress...

Coal Magnates and Fishes. Geo. Walker has returned from a several weeks trip to the west, and during a part of the time he went to the Catalina Islands for a visit with his brother. They caught fish, went swimming and had a good time generally...

"Old" Resegule. Many of the old-timers in this city remember old Charley Resegule, who was formerly division superintendent for the Santa Fe with headquarters in Wichita. One day this week a man from Houston, Texas, where Mr. Resegule now has his headquarters as division superintendent for the Southern Pacific railway, was in the city and when talking to a group of friends, the conversation turned to "old" Charley. The Houston man's remarks are printed below:

"Probably you have noticed that almost every division superintendent tries to cut down expenses by cutting down the number of employes on his division. Resegule has made several records along this line, and on the Southern Pacific has become notorious for his ability to convert two men's positions into one. I don't know how he was when he was here, but I know there his chief characteristic in his desire to keep the list of workmen on his line down to the very minimum. Resegule and small pay-rolls become synonymous. The following anecdotes which, by the way, I know to be an actual occurrence, illustrates this point."

On the day after the battleship Maine was blown up two "padules" on Resegule's line were talking. The one said: "And say, had you heard, Pat, that the battleship Maine had been blown up?" "No."

Wichitan Has Seen "Old Abe." M. W. Billings, one of the civil war veterans, a member of the 5th Wisconsin regiment, read the article in last Sunday's Eagle, entitled "Old Abe Did Exist," and wishes to go on record as one of those who will back this assertion. He has seen both "Old Abe," the eagle, which is said to have accompanied the 5th Wisconsin through the entire civil war, and visited the place where it was born. He says: "After the war was ended in 1865, I went over the grounds where 'Abe' was captured. He was taken from the nest when a mere fledgling by a Chippewa Indian. The place is about 75 miles above Eau Claire, near the mouth of the Flambeau river, where it empties into the Chippewa. The capture was made in the year 1861 and the Chippewa Indians brought him to Eau Claire at the time when a company was being raised in that city. The merchants of that city got up a subscription, and bought the bird for a mascot for the company."

About the middle of September, I was in Camp Randall at Madison, Wis. One day it was noted about the camp that Company A was coming from Eau Claire with a live eagle. There was perhaps a thousand people who stood in line to receive this company and its mascot when they arrived at Camp Randall. There was the 5th regiment, of which I was a member and several companies of the 6th had already arrived."

A Wichita Poet. Last week a letter was received from a woman in Los Angeles and the following verses of poetry, which were written by Miss Charlotte L. Bright, daughter of John Bright of Wichita, in answer to Justin McCarty's "If I Were King."

"IF I WERE QUEEN." If I were Queen—oh, love, if I were Queen! And you a minstrel—dear, with just a song To bring with all your heart's best love— And lay it at my feet— I would fling down the jewels rare, That glisten in my golden hair— To go with you where love should dare (In some sylvan dell, where wild birds dwell) To erect a throne—just a sweet, sweet home Where you, my King, robed in love's completeness, Should rule alone—your subject loyal. I should not miss the glittering stones That I cast aside for matchless treasure, For in your eyes—dear, so true and tender— Love's light would shame the diamond's splendor. Yes, in your arms, love, I would be blest, A happier Queen than all the rest. All this for you I would gladly do— And with a single heartache, too— If I were Queen—dear love, if I were Queen.

City Regulator

Makes Suggestions as to How to Build a Wichita.

To the Editor of the Eagle: A short time since it was announced with a mighty flourish that the railroads had cut the freight rates on slack ten cents a ton. Our manufacturing interests are growing rapidly and enlarging in capacity, increasing their demand for slack. The railroad companies own and control the mines, being unable to fill the demand for slack they raise on the rates forty cents per ton. The stuff that consumers in this city pay for called slack is of no value in eastern mines. The article they call slack in eastern mines is sold to us as nut coal. Possibly before the winter is over consumers will be glad to buy it as lump coal. If Wichita will assert herself and build her own road into the coal fields southeast the price, kind and quality of coal will be settled.

The boy did not drown in the lake at the corner of Bailey and Main streets because its contents are too thick for water and too thin for mud. This is perhaps the reason it has not been drained.

Kansas people are queer—nothing surprises them. Everything is on a big scale. Draw a circle covering one hundred and twenty-five miles from Wichita and in that circle there is eighty million bushels of wheat. In that same circle who would dare to estimate the number of bushels of corn. The average Kansan thinks nothing of such things as if there was nothing impossible for Kansas.

If you go driving today go over to the West Side and drive north to Central avenue section line, then drive west two miles to Hoover's farm and take a look at an apple orchard. The trees are full of apples. Mr. Hoover says he will, in all probability, gather eight thousand barrels of apples from this orchard. If you go you can see what twenty thousand bushels of apples look like growing on trees.

If I was Uncle Sam and was recruiting for the navy and was sending out samples with the recruiting officer as athletes, I would select strong, athletic, rosy, dopy, healthy young fellows—not samples that were no thicker than the cigarettes they smoke.

The fellows have been wrestling with a mathematical problem. If seven women boarding at the best hotel in the city canvassing for a book and secure four subscribers a day at five dollars each, after paying the hotel bill, the printer and commission to the agent, how much will the widow get?

WANTED—A kicking machine; must be in first class order. Address a "book agent victim," city.

Which will be the cheapest, slack or corn for fuel? WANTED—A company to bore for oil and gas on the prairie near Furley in the northeast corner of the county.

If the railroads have advanced the rates on coal four dollars per car, and Wichita consumes five hundred cars per week, how much will that be?

If the railroad companies make two thousand dollars extra per week on their advance on rates on slack, how much did they make before the advance? If all the colored chaps now residents who tramp our streets day and night, snatching from the fruit-stands, grocers and shops, were made to show some visible means of support or leave town, how many would walk the plank and what per cent of hold-ups would we have?

I would tear up the cobble stones in the tracks and between the tracks and put in asphalt. The Eagle will pay for its twenty-five feet. The directors of the Wichita Orphan Home are confronted with the heating proposition for the building. The hot water system is what they want. It will cost seven or eight hundred dollars. It is Wichita's own work. They are our babies. They are not Missouri widows, but helpless waifs that must be kept comfortable. Just drop the book agent a postal card and say that you have concluded not to take the book and will give the money to the Orphans' Home. I am sure the Missouri widow will be willing to release you of the fifty will be willing to release you of the fifty.

If the smiles and smirks of a Missouri woman will cause you to cough up five plunks to support a Missouri book agent, incidentally for a Missouri widow who has lived all her life in luxury, such as the aristocratic slave-holding of the south enjoy, how many smiles and smirks will it take, from your wife to get you to give her one-half that amount to buy clothes for the kids?

It is generally conceded that the two handsomest men in Wichita are Chief Burt and Judge Stanley. As to which of the two it will leave that with you. Should you be undeluded telephone their wives. P. S.: The Regulator is not anticipating being arrested. I would tell the hucksters, fruit and vegetable peddlers that they must not throw their unsalable truck onto the streets in front of residences as they go along from house to house selling their goods.

You know that the trees, fruits and grasses that are indigenous to the county when cultivated, grow to a greater perfection than those that are not. Why not give the crab grass a fair trial and instead of rolling it up, cultivate it, fertilize it, water it, mow it short like you do blue grass, roll it and see if perhaps you can evolve a grass that will be as desirable as the Kentucky blue grass. —CITY REGULATOR.

ECLIPSE IN CHINA. Some days before the recent solar eclipse occurred the mayor of Shanghai issued a proclamation, the purport of which was that all citizens should do their utmost to appease the heavenly powers, while the phenomenon was in force. The proclamation began as follows: "On the first day of the third month of the second year of the reign of the Emperor Kuang Hsu, a great dog will begin to devour the sun." Enigmistic this statement seems to us, but in China it is well understood, as is proved by the fact that on the day of the eclipse large crowds gathered in various places, and by threats and shouts did their best to prevent the ravenous dog from devouring the sacred sun.

Eagle Table and Kitchen

Suggestions What to Eat And How to Prepare Food.

These articles on the necessary absorbing topic of food are carefully prepared and based on knowledge of chemistry as applied to cooking and practical information derived from actual experience. Fourth Volume—Conducted by Lida Ames Willis, Marquette Building, Chicago to whom all inquiries should be addressed. All rights reserved by Manning Co., Chicago.

REFRESHING MELONS. "Have and quarter melons in pulp as please them. And distribute each juicy morsel."

We might well be termed a nation of borrowers, especially as regards food products, so many of our choicest fruits and vegetables have been brought to us from other lands near and far. Being fortunate in having a most variable and productive soil, and that spirit which moves us to the achievement of the highest perfection in all things, we have not only developed our natural resources but added to them many extremely fine varieties of fruit and vegetables, which have been cultivated with extreme care and nicely by means of grafting, and other methods practiced by horticulturists, from very inferior specimens to fruits of glorious color, succulent texture and dot sweet and wonderfully delicious flavors. Melon is the generic or collective name given to all members of the gourd tribe—the best known among them being the cantaloupe, muskmelon and watermelon. These melons are nothing more or less than immense, hard-rind berries, varying greatly in size, color, character of rind and flavor. But when fresh and perfectly ripe they are among the most delicious of our summer fruits, their juices furnishing a most agreeable and cooling drink, which will quench thirst far more effectually than iced water or the many iced beverages so freely indulged in during the hot weather. The watermelon is said to be a native of tropical Africa where it is now found wild in great fields. Thus one can easily account for the strong affinity between the colored race and delicious nectar of the cool, green-coated, blood-red melon.

The cantaloupe has been cultivated for centuries in Persia and travelers claim that the best melons in the world are grown in that country. Through the Romans the melons were introduced into Europe. Melons are eaten raw sometimes with sugar, wine, spices, salt and pepper; but nothing can improve the deliciousness of the huge rosy melon in cold, juicy slices when offered the thirsty mortal on a hot summer day. And all the Orient spices seem instilled in the delicate varieties of the cantaloupe. One can enjoy the melons in a great many ways if they desire, while they are in season. No part except the tough hard skin need be wasted, for the rind makes delicious preserves—and many use candied watermelon rind for cakes, mince pies and puddings, instead of candied citron. The rinds also make very delicious spiced pickles. The seeds may be utilized by the deft fingered, artistic member of the family in fancy and decorative work.

Watermelons Diamonds. Place a fine ripe watermelon on ice and when thoroughly chilled cut in rather thick slices, remove all seeds and cut in diamonds; place in a pretty glass dish and sprinkle each layer with powdered sugar. Serve on dainty plates as any other fruit.

Watermelon Rind Preserves. Remove the green peel from the melon and scrape away all the seeds, etc. Cut the rind into any desired shape of strips and stew for three hours in a closely covered preserving kettle, which should be lined with grape leaves if obtainable. A little powdered alum should be sprinkled over each layer of rind before the water is added. When the water has evaporated and the rind is tender enough to be pierced with a clean broom straw. Remove from the syrup with a skimmer and place on a flat dish and allow it to remain in the sun for two hours. Add to the syrup one small lemon sliced and the seeds removed and a small quantity of sliced green ginger root for every pound of the rind, boil the syrup for ten minutes and set aside. When the rind is cool place in jars, allow the syrup to come to a boil and pour over the rind. Seal when perfectly cold.

Melon Salad. Place cantaloupes on ice until thoroughly chilled. Just before they are needed, open and scrape out the seeds carefully, divide the melons in crests and remove all skin and green part leaving only the ripe portion. Heap these in a low white dish sprinkling bits of ice among them, and pour over a French dressing. Mayonnaise dressing may be used but it should be made with lemon juice and free from mustard.

Cuban Cantaloupe. Peel and cut in squares the meat from a fine ripe cantaloupe, place in a deep agate pudding dish with just enough water to cover. Place in a moderate oven, well covered and cook until tender. Remove the cantaloupe and place in a deep hot dish to keep warm. Measure the juice and pour into a saucepan, add a few whisks of lemon peel, and boil until thick almost as a jelly. While the juice is boiling heat some sugar, one tablespoonful to each cup of juice, in the oven, and add this to the juice when thickened. Pour scalding hot over the cantaloupe and cover until cold.

Stewed Muskmelon. Put one pound of pure cane granulated sugar in a preserving kettle and add to it one pint of water. Peel and slice one muskmelon which is not sweet enough for serving plain. Simmer gently for ten minutes in the syrup which should be

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