

Home Gossip

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

By Jessie Lewelling.

In a recent issue of a Chicago paper an article upon "The Plain Woman" appeared written by Miss Jessie Lewelling, a daughter of Ex-Governor Lewelling and formerly of this city.

"Is she pretty?" a woman usually asks upon hearing of notable success achieved by a woman.

"Offen at a subject or an open the most marvelous voice is that of the least attractive woman on the program and almost always it is the homely little girl of one dimension who excels at tennis, golf, swimming, while the pretty girl is content to look on, or lean on, and be admired.

"We do not want a pretty girl in our office," says the business man; "she is a nuisance when there is hard work to be done."

"The dishes that please the eye, the palate and the reason are made with shredded wheat."

Suggestions for Serving SHREDDED WHEAT BISCUIT

Send For Vital Question Coupon FREE

The Natural Food Company Niagara Falls New York

My family has never tired of Shredded Wheat. What it can be served in so many different ways...

For a novel advertisement John Ferriter of this city, who is immigration agent for the Frisco railroad...

For Kansas Immigration. Write for price list. Correspondence solicited.

that she judges all people and affairs by their relation to herself. It is seldom that she possesses imagination. She drives through a crowded street where heavy drays and delivery wagons and great horse black her way...

A pretty woman expects and demands homage to the end of her days; she is incapable of getting away from the self she has found so interesting. She mistakes the passing admiration of her physical perfection for the real regard which is based on knowledge of the inner self only...

A Wichita Boy. Capt. C. B. Humphrey, one of the Wichita boys who is considered one of the most efficient engineer officers in the United States navy...

Remember that the pulp of the grape must not be swallowed, dried, preserved, or subjected to long cooking. Therefore in preparing grape juice expose it to the heat only long enough to thoroughly sterilize or kill the germs of fermentation.

Wash the grapes carefully to free from dust and insects and drain dry. Squeeze the pulp from the skins, place in the preserving kettle and boil until the seeds begin to loosen...

What kind of a contrivance has Dr. Levi Horner invented? That is what some friends of the doctor would like to know.

Show Season's Supply. One thousand seven hundred and fifty pounds of chewing gum were received in Wichita one day this week...

His Tune Changed. A certain wholesaler, who has a business in the east end, became the proud parent of a new baby boy some time ago.

For Kansas Immigration. Write for price list. Correspondence solicited.

Eagle Table and Kitchen

Suggestions What to Eat And How to Prepare Food.

FOURTH VOLUME. Conducted by Lida Ames Willis, Marguerite Building, Chicago.

GRAPE JUICE. While their value is overestimated by many enthusiastic lovers of the grape, they certainly should rank high as one of the most valuable of our fruits.

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Grape Cordial

To one quart of ripe grape juice add one and a half pounds of white sugar and one tablespoonful of cinnamon.

Grape Wine. Wash and pick over the grapes with care, drain them as carefully as you can to wash the seeds...

Grape Ice. Mash to a pulp four pounds of ripe Concord grapes and pour over while hot a syrup made of one and a half pounds of sugar and one pint of water...

Jellied Grapes. Wash, stem and drain two cupsful of grapes and place in deep dish, scatter among them a half cupful of boiled rice which has been cooked in the Chinese manner...

Grape Sherbet. Cover an earthen bowl with a piece of cheesecloth, place in this one pound of ripe Concord grapes, wash thoroughly with a wooden potato masher...

Grape Tart. Wash ripe Concord grapes, press from the skins and cook until soft, rub through a fine sieve and return to the kettle, add cup of sugar, boil for fifteen minutes or more...

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THE BIG STORE—WITH LITTLE PRICES

FIX UP HOME

No doubt you will entertain visitors carnival week and you have only this week to prepare for them, re-arrange and brighten up your home. Come here and select from our elegant stock of Carpets and Housefurnishings.

WE CAN PLEASE YOU AND KNOW THAT OUR PRICES WILL, BECAUSE YOU'LL ALWAYS FIND THEM AT THE BOTTOM.

CARPETS AND RUGS. You will experience no inconvenience of a crowded elevator or climbing stairs to reach our Carpet Department, which is located on first floor and is the most complete Carpet stock in Wichita.

RUGS. We have over a hundred for you to select from. Room rugs, all sizes and kinds, rich and beautiful; artistic patterns and new colorings.

Sanitary Couch. Is about the handiest and most desirable article of housefurnishings that you ever saw; strong, durable, comfortable and absolutely sanitary.

WHITNEY GO-CARTS. Are the best you can buy at any price. They are top quality, have all the latest improvements and conveniences and cost no more than the common kind.

C. S. DANIELS' Furniture and Carpet House. Phone 255 Blue. 419-421 East Douglas.

A PICTURESQUE AND COMFORTABLE HOME, COSTING \$3,800 TO BUILD.



me searchingly, and began a line of defenses. 'You think you shouldn't listen to talk concerning the other tenants, honey; but there's a big difference between gossiping and scandalizing.'

'Are you not well?' I asked. 'Has your rheumatism come back?' She signed and shook her head. 'It's not meedif, it's little Tim. Since he got run over there's been an open sore on his arm, an' it's bruk out bad.'

'I was sure I'd done the best for him. I wouldn't take it so hard,' she sobbed. 'Father O'Rourke says Tim's better off, but I know, wouldn't it if he was his mother's? The frettin' fur me wud hinder him gettin' well more'n the errands an' things the doctor do be tellin' about.'

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