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MAY CROSS OCEAN IN BALLOON.

Intrepid Aeronaut Planning on Dangerous Voyage.

London.—"If I can get a balloon large enough and any degree of assurance of a steady east to northeast wind I will cross the Atlantic from London to the United States. Such a trip has been my life's ambition, and I will do it before I die."

This statement recently was made by Prof. A. E. Gaudron, one of the most intrepid and experienced balloonists in the world, who has just justified his claim to at least one of



Balloon with Which Prof. Gaudron Broke Record.

these titles in breaking the long distance over sea record by piloting his balloon from Alexandra palace, London, to New Alexandrovsky, Russia, a distance of 1,117 miles as the crow flies.

If any man in the world warrants by his extraordinary career the statement that he has the necessary daring and venturesomeness for this seemingly foolhardy feat, it is this aeronaut. Few men have made so many ascents; he long ago lost count of the actual number, but he possesses records of no less than 3,000. He has risked death so often that his familiarity with danger has bred contempt of it, and he now speaks of his ascents as being but little more hazardous than the vocation of the ordinary man in the street. He can boast of having viewed this earth from a greater distance than any other individual, for from the St. Louis exhibition grounds he ascended more than 20,000 feet, establishing a record that has stood ever since. Ballooning to him is an absolute passion.

FAMOUS CATHEDRAL UNSAFE.

Discovery of America Coincident with Toledo Structure's Completion.

Toledo, Spain.—A board of architects has pronounced the cathedral at Toledo, one of the largest and most celebrated Gothic edifices in Europe, unsafe and liable to collapse. The cathedral services are now being conducted in the Church of the Trinity.

There was a church on the site of the cathedral in the sixth century, but the present structure was completed in 1492, the year in which Columbus discovered America. To build this magnificent structure required nearly 300 years. This mother cathedral of Spain is crowded with memories of chivalry and religion. Its five grand aisles and its general interior, though



Celebrated Cathedral of Toledo, Spain.

not lofty, are impressive and beautiful, and the works of sculpture and painting the place contains make up a veritable museum of fine art in themselves. On the choir stalls are carved the long series of victories of Ferdinand and Isabella over the Moors, and the decorated window glass at either side is regarded by connoisseurs as one of the finest samples of that art in Europe or in the world.

Wonders of Science.
Lady—Do you take instantaneous photographs?
Photographer—Yes, madam; I can photograph a humming bird on the wing, or a swallow in its flight.
Lady—I want my baby's picture taken.
Photographer—Yes, madam. Get the little fellow ready, and I will prepare the chloroform.—New York Week

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FOR BOILED DINNER

MUCH DEPENDS UPON THE PROPER COOKING.

Finest Quality of Meat Can Be Spoiled by Improper Handling—How to Prepare a Good Pickle at Home.

While much depends upon the quality of the corned beef, even more depends upon its proper cooking. Most persons think that anyone can cook a New England boiled dinner, but there was never a greater mistake. Even with high-priced cuts rapid cooking will toughen or reduce it to a mass of strings. The brisket or loose flesh below the neck is in great demand for an economical family dinner. It is just as good for slicing cold. If one does not care for any fat, says Emma Padlock Telford in the New York Evening Telegram. The plate and navel are cheap and good for corning, though rather fat. If you do not care to corn your meat at home as most English housewives do, it is a good plan to select the cut you like and ask the butcher to corn it for you. Leave the meat in this process for two or three days, no longer.

A good pickle that you can make at home calls for three pounds rock salt, a quarter pound of brown sugar and a half ounce of saltpeter, with water enough to make six quarts. Boil and skim. Drop in a raw potato and if the prime is strong enough it will float. Make the day before using, so that it will be absolutely cold, when the meat goes in. Keep in a stone jar with cover, having a plate with stone on top of the meat to keep it under the brine.

When ready to cook wash the meat in two or three waters, scrape, put in a pot and cover with cold water. Allow 20 minutes to each pound and turn the meat two or three times while cooking.

After the meat has come to a boil and has been skimmed push back on the fire where it will simmer. If you are going to use the meat cold let it cool in the liquor in which it has been cooked. Otherwise save the liquor and put the meat left over from dinner in the pot liquor, leaving in overnight.

The vegetables that go with a boiled dinner are cabbage, beets, potatoes and if desired carrots or turnips. Each should be cooked separately, but with some of the pot liquor to season. Cabbage is often cooked with the meat, putting it in (quartered and cored) about an hour before the dinner is served. Beets in the summer take but 20 minutes or half an hour, but winter beets need as long or longer cooking than the meat. When serving arrange the meat in the center of a large platter, then put the vegetables in groups around the meat.

Beef Tongue.

Soak a fresh beef tongue in cold water an hour. Boil until nearly tender. Take out and skin; put aside until cold. Put in a saucpan enough stock to cover the tongue. To this add a teaspoonful of salt, pinch of cayenne pepper, six cloves, chop one carrot, one onion and five stalks of celery fine. Add this to the stock; put in the tongue and simmer until tender. When done take out and add to the gravy one tablespoonful each of made mustard, catsup, mushrooms and Worcestershire sauce, one cup port wine, two tablespoonfuls butter, mixed with three tablespoonfuls brown flour. Boil and stir until smooth. Put back the tongue and simmer ten minutes. Then place on a platter, pour the gravy over it and garnish with slices of lemons and celery leaves.

Stuffed Eggplant.

Have tender plant, scoop out contents, leaving a one-half inch wall. Chop the inside, cook ten minutes in boiling water; drain; add to pulp three tablespoonfuls bread crumbs, one tablespoonful butter, salt and pepper, one-half an onion minced, two tablespoonfuls minced ham. Fill shells, bake 20 minutes and serve as a side dish.

Grate six raw potatoes; when grated add one egg, a tablespoonful of flour, and salt and pepper. Fry the same as any pancake. These are fine with fried ham.

Saksolaga or Salmon Pie.

Eight large potatoes, two onions, two pounds of salt or pickled salmon, one dozen whole allspice, two eggs, one pint of milk. Peel and slice potatoes thin, cut salmon into dice, also the onion. Put layer of potatoes in a baking dish and layer of salmon and onion, few allspice, and so on until all is used. Lastly beat the eggs with milk and pour over, also bits of butter at the top before putting in oven. Bake one hour. If salmon is too salty, it may be soaked for two or three hours before using.

Australian Pudding.

Two pounds of fine bread crumbs, one pound of sultanas, one pound of currants, one pound of prunes, one pound of dried figs, one pound of raisins, one and a half pounds of suet, one pound of mixed candied peel, one and a half pounds of sugar, half a pound of flour, one teaspoonful each of salt, ginger and allspice; 12 powdered cloves, half a grated nutmeg, two winglasses of brandy and 14 eggs, well beaten. Mix with a small bottle of stout and boil for 14 hours.

Sour Milk Cake.

Two eggs, well beaten, one cup sugar, one cup sour cream, one-fourth teaspoon soda, pinch of salt, one teaspoon lemon extract. Filling: One cup sour cream, thick, one cup sugar, one cup rolled nuts. Put sugar and cream together and boil until it strings, then add nuts, and after it is cool put between layers and on the top.

To Clean Suits.

Buy two blocks of the best magnesia; lay a sheet on the table; spread the skirt of your suit on it; rub into your skirt as much magnesia as it will take. Treat the jacket in the same way. Let the suit be folded in the sheet for a week or more, when it will be ready to brush and press. White felt hats cleaned in this way look like new.

Dressy Styles



Serge Costume. A Smart Coat. Visiting Dress in Cloth and Velveteen.

NAVY BLUE serge is used for the costume shown here; the skirt has black fine braiding down each side, the front breadth finished with tassels; the jacket is braided in wave pattern all round edge and down center back. The revers, cuffs, and collar are faced with white cloth and are braided. Buttons of black braid tassel and trim the double-breasted front. White felt hat, trimmed with feathers and silk gimp to match dress. Materials required: Seven and one-half yards 48 inches wide, 4 1/2 yards lining silk for jacket.

A Smart Coat.—Dark green cloth makes a very smart coat when cut in this model; it fits the figure closely and is buttoned in a slanting direction from the bust to several inches below the waist; the three capes are edged with a narrow braiding design worked with silk braid; the large revers and cuffs are faced with silk, which is also braided. Velvet hat, trimmed with roses. Materials required for the coat: Five yards 48 inches wide, 3/4 yard silk.

Visiting Dress.—Mole-colored cloth is used for the tight-fitting bodice and skirt of this dress; the front breadth is of velveteen; the cloth edges laid over and machine-stitched down, buttons and cord loops being carried up each side. The front of the bodice is arranged to match the skirt, the cloth backs crossing over a velveteen center; the sleeves are entirely of velveteen. Muff composed of bands of sable divided by silk embroidery. Hat of stretched blue satin, trimmed with mole-colored chiffon and feathers. Materials required: Four yards velveteen, 4 1/2 yards cloth; 2 1/2 dozen buttons, 7 yards sateen.

NEW BELTS MADE TO FIT.

Dress Accessory Which May Be Re-Used Upon to "Stay Put."

If the heavily-embroidered linen belts, or well-canvassed cloth ones, persist in slipping up to disclose the waist and skirt attachments, there is a way out—and it's all in the shape. Was there ever a problem in the realm of fashion that could not be solved by some woman's genius?

There are women who have just exactly the correct contour to be perfectly fitted about the waist line by a straight band of material, which "stays put," but is that a reason to suppose that every belt must needs be straight? It is quite enough of a tax on the general amiability to accept the lace stock "made in one size only" for every neck (the saints be praised for collars in quarter sizes), but, while the ready-to-wear beltings in embroidered galloons and the like are necessarily straight, all belts need not conform to a pattern fitting half the public.

A very simple solution is the belt looking like every other belt when round the waist, but cut two inches and a half wide in the center back and sloped gradually to a width of an inch and a quarter at each side of the front. The extra width in the back lies over the hooks on the skirt band, and the usual narrowness in the front slips more readily into most belt buckles.

To Hold the Muff.

If you want to avoid losing your muff in the car or leaving it at some shop, as women are apt to do, have it attached to your wrist by a tiny gold or silver bracelet and chain, a novelty which is made expressly for this safe keeping of valuable fur accessories. A gold or silver slide adjusts the protector to the wrist, and the chains are long enough to allow of a comparatively free movement of the hand thus decorated.

A Sewing Help.

Anybody who has agonized at the sewing machine, while the silk, scouring its spool, has wrapped itself around the spindle and snapped at the crucial moment, will be glad to know that there is a little invention now on the market to prevent the loosening silk from getting below the spool.

Children's New Frocks.

The high-waisted, one-piece frocks are here for children. They look quite quaint and charming in them. It is an especially pretty style for wear at their evening parties, made of messaline, soft cashmere, china silk or silk mull.

The skirt has the same lines used on grown-ups. It runs to the bust, and is almost straight over the waist. It fastens down the back under a box plait, and the top part is made from good lace. Fine embroidery and sometimes a little gold and silver thread.

Young girls wear this kind of a gown in rose pink, old blue, Nile green and faint lavender.

The Beauty of Hair.

To have a pretty head of hair one must take care of it. No matter how tired you may be at night, be sure to get rid of all combs and artificial hair, shake the hair loose and brush and comb it thoroughly.

If your hair is falling out and you are using a hair tonic, after well brushing the hair apply it to the scalp. It is best to use a tonic at bedtime, for it gives the scalp plenty of time to absorb it.



ADMIRER TURBAN.

A unique turban which on account of its costliness has not become popular with the masses. The top of gathered velvet is attached to a wig band. On the right side, near the back, is a large breast, the only needed decoration.

Making Pretty Hands.

While it is impossible for every one to have perfectly shaped hands, it is not impossible for one to cultivate pretty hands. A pretty hand is one which is soft and white with rosy and well-kept nails. The loveliness of complexion of a pretty hand depends upon the circulation. Imperfect circulation causes the blue tinge which we see on some hands to appear, and also gives the hand the red look which is so objectionable.

Perfect health necessary for the complexion is, of course, essential to the hand. The hand requires more creams and lotions because the skin is made dry by its being in water. The hand to make it smooth, soft and white should be treated the same as the face. Wash them well in warm water, rinse in cold, to stimulate the circulation, and then rub in cream or a good skin food, and rub until the hand fairly glows.

Glycerin and rosewater are excellent for the hands, while for bleaching purposes there is nothing that equals equal lemon juice.

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