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E. ELMO BOLLINGER,

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Office in bank building. Notary public a office.

JOS. B. LANCASTER,

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Will attend to civil business in connection with his office as District Attorney.

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Residence: New Hampshire street, near Rutland.
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FUEL FROM WATER

PLAN WHICH MAY REVOLUTIONIZE INDUSTRIAL WORLD.

Missourian Said to Have Perfected Method of "Burning" Water, Ending Use of Coal and Oil for Creation of Power.

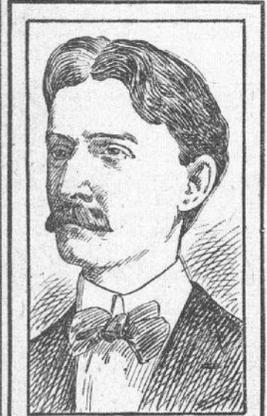
St. Louis.—A native-born Missourian proposes to solve the fuel problem and revolutionize the industrial world by burning water for fuel.

He proposes to abolish coal mining and coal hauling, to make possible an ocean leviathan which will cross from New York to Liverpool in three days, to have at hand always and everywhere a never-ending fuel free of cost to all comers.

Capt. Warren's scheme has the endorsement of Nikola Tesla, that famous wizard of science. The captain has recently returned to New York from a two years' absence on a sailing vessel, and has brought with him the crystallized result of many months of study and research. While he has been sailing the deep or alternately leading the strenuous and simple life ashore he has steadily pursued his experiments, building boats and apparatus for the purpose, and now he is prepared to give the results to the world.

The invention is nothing less revolutionary than manufacturing fuel out of water!

The world now secures power from water by utilizing its weight on an old-fashioned water wheel or a modern turbine. It also utilizes the power of water by turning it into steam. Capt. Warren's invention separates the



CAPT. E. C. WARREN

chemical constituents of water and takes advantage of the explosive capacity of these elements in recombining to produce power.

"Burn water," Capt. Warren says, "only in the sense in which we burn carbonic gas. Both are products of combustion. The constituent elements of each are combustible when isolated. The only problem is to separate or isolate them after they have once been combined. This nature is constantly doing, and we have only to accelerate or short circuit her processes in order to restore immediately these combustible substances to their elemental state and have them ready to reunite at our bidding in the phenomenon of combustion. Burning, or combustion, is simply the manifestation of the action of chemical affinity. We burn the elemental substances, hydrogen and oxygen, by bringing them together under conditions favorable to the operation of the affinity, which causes them to unite in a new chemical compound, which, when condensed, is water. We separate these elements by subjecting their compound, water, to conditions which overcome or neutralize this affinity.

"When we can burn hydrogen for power, when the industrial world awakens to the fact that prodigious expenditures for coal and liquid fuel are entirely unnecessary, and that there is right within our grasp an unlimited supply of fuel substance available practically without cost, for it is self-producing, there will be a revolution in the industrial world. When the centuries-old theories of the indestructibility of matter and the conservation of energy and matter have once become really understood by men, we will witness the utter collapse and extinction of one of the oldest and most gigantic of human industries, the mining of coal.

"The secret of the production of hydrogen for fuel lies in the successful manipulation of that mysterious force in nature called chemical affinity of elements, in other words, the isolation of the hydrogen under certain conditions and its recombination through combustion with the oxygen through which it was originally associated in the form of water."

J. M. YATES,
Parish Surveyor
FOLSOM, LA.
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SWEETNESS NOT ALL ALIKE

Difference for Which Allowance Must Always Be Made.

In testing recipes, allowance must be made for the differences in flavors, strength of ingredients, and purity of materials used. For instance, the so-called strained honey, especially the kind already strained and to be had in bottles and tumblers, is rarely ever pure honey. It is very strong and "biting," and apt to impart a disagreeable tang when even a very little too much is used. If one can obtain honey directly from the comb, the recipe may be followed. Sugars vary; powdered sugar often has flour or corn starch mixed with it, and will not sweeten properly; granulated sugar may be very coarse, or fine, and when moist, as some of it is, weighs more heavily than the dry kind. Molasses is often interpreted by the inexperienced to mean any kind of syrup, from corn to cane and sorghum; but corn syrup (glucose) is not as sweetening as cane sugar, and sorghum is strong, and not always of agreeable flavor. Molasses is usually meant to designate the sugar-cane syrup. Beet sugar is not as sweet as cane sugar. The proper use of these different qualities can only be the result of experience and personal good judgment.—Exchange.

Cream Pie.

Beat two eggs well, add one cup of sugar, and one tablespoonful of melted butter, and beat again. Add half a cup of milk, mix two tablespoonfuls of baking powder with one and a half cups of flour, and stir it into the egg mixture. Flavor with one teaspoonful of lemon extract. Beat it well and bake in a round, shallow pan. When cool split it with a long, sharp knife, and fill it with a cream that is made while the cake is baking. Boil one cup of milk, wet one tablespoonful of cornstarch in a little cold milk, stir it into the boiling milk, and cook over hot water ten minutes, stirring often. Beat one egg light, add two tablespoonfuls sugar and a pinch of salt, and stir into the thickened milk. Cook one minute, stir in one teaspoonful of butter and one of vanilla, and set away to cool.

Railroad Biscuit.

Sift into your mixing bowl a quart of bread flour, two heaping teaspoons of baking powder and a little salt. Then work into the flour a piece of butter or lard as big as two eggs. If you use lard mix with sweet milk, and if you use butter you can mix with water and a little milk to make a dough soft enough to pat out about three-quarters of an inch thick. Sprinkle it with brown sugar and bits of butter generously and roll it up and cut same as you would slice a jelly roll. Put into a well-buttered tin. Lay each slice in the tin. They are to be eaten hot. Bake in a quick oven same as any biscuit.

A Wholesome Gruel.

Comparatively few cooks know how to make, appetizing and wholesome gruel for invalids. One that is particularly nourishing and may be quite delicious is made from sago. Put two tablespoonfuls of sago into a double boiler and add a pint of cold water. Boil until it thickens, stirring constantly to prevent lumpiness or burning. Just before taking from the stove add a little sugar if sweetening is liked and when cold flavor with a tablespoonful of sherry. If wine is not used a little nutmeg can be sprinkled over the top before serving.

Steamed Brown Bread.

Mix together one cup Indian meal, one cupful rye meal, one-half cup white flour, a half teaspoonful salt, the same amount soda, a half cup molasses and a cup and a half sweet milk. Beat well and turn into greased molds, filling about two-thirds full. Boil 15 minutes in the cooker vessel with the water coming nearly to the top of the molds. Lift carefully into the cooker, cover and cook four hours. Take the cans out, turn out the loaves, brush over with melted butter and brown lightly in the oven.

For Cleaning Blankets.

Shave up a half bar of any good laundry soap, add four tablespoonfuls borax and a little water and melt over fire. Then add four tablespoonfuls household ammonia, put in tub and fill full tub with cold water. Put in blankets or other articles to be cleaned, let soak four hours. Then rinse in water containing four tablespoonfuls ammonia. Do not wring. The articles will be just like new. A pair of light-colored wool trousers were washed in this way and did not shrink a particle.

Fudge Cookies.

Four eggs, two cups brown sugar, two cups flour, one-half cup melted chocolate, one cup nuts, one teaspoonful vanilla, one teaspoonful baking powder. Mix eggs, sugar and melted chocolate together, then add flour and baking powder sifted together, and then vanilla; lastly, nuts. Bake in one sheet on buttered pan and cut in squares when almost cold.

Stuffed Apples.

Choose large sour apples, wash thoroughly, wipe and core; then with the cover or a suitable knife enlarge the holes left by removing the core. Chop cold chicken fine, season with thyme, salt and pepper, moisten with cream and mix with fine bread crumbs. Fill the apples with this and bake. Serve cold on lettuce leaves with mayonnaise dressing.

To Remove Tendons of Fowls.

When dressing a turkey before removing the feet break the bone about an inch below the joint and place the feet in a clamp or some place to hold them solid and take hold of the upper part of the leg and pull, and all the tendons will come out with the feet, leaving the leg as tender and nice to eat as the second joint.

Chocolate Filling.

One cup of sugar, eight tablespoonfuls of sweet milk, two tablespoonfuls of shaved chocolate, butter size of a chestnut; boil about three minutes and stir until cold. Put on cake when both cake and filling are cold. If boiled a little too long add a few drops of milk while stirring.

Two Good Ideas



The sketch on the left shows one of the new coat costumes, in which the skirt and bodice part are joined and put on together. Our model is in cedar green tweed. The bodice is on the lines of a blouse, having three tucks on each shoulder, stitched to waist at back and bust in front; the slight fullness is pleated into the band. The fronts are buttoned from the waist to bust, then above the bust the buttons are put on for ornament only; the waist is set to a band to which also the skirt is attached; buttons and buttonholes are used for fastening quite down the front. Hat of stretched satin lined with velvet, and trimmed with a handsome feather mount.

Materials required: 5 1/4 yards cloth 48 inches wide, 8 yards satin 42 inches wide, 2 1/4 yards passementerie, 1 dozen yards cord. Here is an evening coat for girl from 14 to 16 years of age. A pretty soft old rose-colored satin cashmere is used for the coat; it is lined throughout with mercerized sateen in white. The form is that of a long loose sacque with sleeves to the wrist. The deep turn-over collar is of ermine with loops and long ends hanging in front. Materials required: 4 yards 46 inches wide, 4 yards double width sateen, collar, and 2 1/4 yards ribbon.

DRESS FOR SCHOOLGIRL.

In Navy-Blue Serge, with Pretty and Appropriate Trimming.

For school wear a dress of this style would be exceedingly useful. Navy-blue serge is chosen for it, the skirt is plaited, the plaits are wide and far apart. A fancy braid trims the foot of skirt. The vest is of tucked silk.



The tucks being arranged in groups of fours, a strap of material and braid edges it. Three small tucks are made on each shoulder; the plain sleeve is set into a turned-back cuff, trimmed with braid.

The Wastebasket Habit.

A good sized wastebasket should be continually close to every sewing machine. Then it is easy to form the habit of dropping all scraps, clippings, and the ends of thread into it just as the scissors make them, instead of leaving them to blow here and there and litter up the floor until sweeping day. Twice handling anything is a waste of time and energy and we Americans have neither to spare. Form the wastebasket habit at once!—Housekeeper.

The Little Collar Button.

"Little, but oh my!" So annoying when it is not flat enough and jabs into the back of one's neck all day; and even more objectionable—for a woman can endure a good deal of physical anguish—when it presses against the outside linen of one's hand-embroidered collar and leaves an indentation that rubs itself gray against one's coat lining.

Shoes and Hose.

Low shoes with handsome buckles and fine transparent silk stockings are worn with all of the smart short day gowns, even when cold weather really makes them seem unseasonable. But in this case flesh colored stockings in fine wool or closely woven thin cotton are worn under the silk hose, giving the effect of transparency, and yet plenty of warmth. Just as flesh colored, tight fitting silk jerseys are worn under the white or black tulle gumpie and long sleeves, which almost invariably accompany the afternoon dress.—Vogue.

Retain High Luster.

When washing silver with soda use the baking soda, not the coarse washing soda. In order to retain the high luster use hot soapuds to which has been added a little baking soda.

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