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WINS POSTAL CARD FAME.

"Onkel Heinie," Garbage Man, Ods Wisconsin Character.

Milwaukee.—Every city and hamlet has its local celebrity or "character." At Seymour, Wis., there lives a quaint personage, who has risen to the renown of having his picture on a souvenir postal card which is being sold all over the United States. Notwithstanding all this fame, the cause of it goes about the city with this odd turnout, all unconscious of his notoriety. "Onkel Heinie," as he is familiarly called by hundreds who have never



"Onkel Heinie" on His Daily Rounds.

heard his last name, is a veteran of the civil war.

He was born in Germany, and at school answered to the name of Henry Roloff. He came to America when a young man, and after many years of wandering, settled down at Seymour, in Outagamie county, near Green Bay. He lived for some years working at odd jobs; raising vegetables in a little garden and feeding his pigs. He became crippled with rheumatism and it was a difficult matter for him to go about to collect the garbage that was given him for his swine. At last he could scarcely hobble from house to house. His pitiful condition appealed to some young men at Seymour, who subscribed money for a goat and cart to haul the load.

These helped for a time, but at last "Onkel Heinie" could not walk beside the cart at all and then another subscription was raised by the young men who invested the proceeds in another goat and a bigger cart enabling "Onkel Heinie" to ride as he journeyed about. Through the alleys the little outfit goes, the good housewives watching for its coming and obligingly emptying the contents of their garbage cans into the cart. Thus lowly and humble "Onkel Heinie" is fulfilling his mission in the world, eking out an existence and solving the problem of garbage disposal in a small town.

WILSON WILL BE AID TO KNOX.

Chicagoan Chosen First Assistant Secretary of State in Taft Cabinet.

Washington.—Huntington Wilson of Chicago, formerly third assistant secretary of state and recently appointed minister to the Argentine Republic, will be assistant secretary of state under the Taft administration.

It had been announced previously that Beekman Winthrop, assistant secretary of the treasury, would be appointed to this position.

Mr. Wilson is a native of Chicago and has had considerable diplomatic experience in Japan, where he served as secretary of the American mission and charge d'affaires for protracted periods. For about a year and a half



Huntington Wilson.

he was third assistant secretary of state and about a month ago was confirmed as minister to the Argentine Republic, having previously been appointed as minister to Roumania and Serbia and diplomatic agent to Bulgaria.

Before taking up the duties of that office, however, he exchanged places with Spencer Eddy, minister to Argentina.

Beekman Winthrop has been assistant secretary of the treasury for almost two years.

Learning Wisdom from Others.

It is a great thing to mix betimes with clever people. One picks their brains unconsciously.—Bulwer Lytton.

J. M. YATES,

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BEEF A LA MACARONI.

Meat Cooked with Tomato Paste and Other Rich Seasonings.

Cook several pieces of beef and salt as for stew. When done add one pint of tomatoes, half pint olives; cook ten minutes, then thicken with flour as for gravy; set on back of stove until wanted. Cook hard one pint of spaghetti in lolling salt; water about thirty minutes; when done take from stove and pour about a quart of cold water over it, pour in colander to drain quickly to keep from cooling.

Have cup of grated Italian cheese. For sauce, put four slices of salt pork in frying pan. After grease is cooked out, remove it, add one tablespoonful tomato paste (can be purchased at grocery or made as follows: By stewing fresh or canned tomatoes until quite thick, seasoning highly with salt and red pepper, spreading to dry on plates in sun or oven). After paste has softened in grease, add finely chopped one large onion and three large red pepper pods well mashed.

Have hot plate in readiness, cover bottom with cheese, over this put several tablespoonfuls of sauce, then generous helping of macaroni and another layer of sauce, cheese and so on, capped by beef stew.

Serve hot and you have a fine dish.

TO CARVE A ROAST OF BEEF.

Much Depends Upon How Joint is Laid Before Carver.

How to carve a roast of beef depends upon the form in which the roast is placed upon the platter. If it include several ribs, furnishing sufficient room for a base of bone, it may be so put before the carver that he may cut perpendicularly in thin slices, passing the knife in a line parallel with the ribs. If, however, the roast be laid upon the side, as is usual, the same direction is to be observed as to the cutting in lines parallel to the ribs.

When a tenderloin roast is to be carved, having but the one large bone which divides the tenderloin from the more solid portion, there is little choice whether the knife is drawn with or transversely to the grain; the tenderness of the meat is assured in either case. It may be more convenient to sever entirely the tenderloin from the firmer part of the roast before beginning to slice. This will leave the carver at liberty to serve a portion of each quality of the meat to every guest, as the tenderloin may not be of sufficient size to serve to all.

Tomato and Cauliflower au Gratin. Required: One pound of tomatoes, two ounces of bread crumbs, some cold boiled cauliflower, a little white sauce, one ounce of butter, pepper, salt, oil and vinegar.

Scald and peel the tomatoes, cut them in slices, and toss them in a dressing of oil and vinegar, pepper and salt. Butter a shallow dish, thickly sprinkle it with bread crumbs, and half fill with tomatoes. Take some remains of cauliflower with some of the cold white sauce it was served in and season with pepper and salt. Mash this smoothly and put carefully over the tomatoes. Sprinkle with bread crumbs and bake till it is hot all through. The rest of the butter should be put in small bits over the crumbs so that they will brown nicely.

Flummery.

This is an old-fashioned recipe, but the result is so delicious and light that it seems to suit the occasion exactly.

Required: One pint of sherry or Madeira, one pint of water, four eggs, one lemon, one ounce and a half of leaf gelatin, brown sugar to taste.

Put the gelatin, thinly pared lemon rind, and water in a pan on the fire until the gelatin has dissolved. Beat up the eggs, add the wine and lemon juice, then strain in the gelatin, etc., add sugar to taste, pour into a jug, place in a pan of hot water at the side of the fire, and stir until it thickens but does not boil.

Then pour it into custard glasses and serve cold, or, if preferred, it may be set in a mold and turned out.

Baked Chicken a la Cream.

Roll a chicken in just enough hot water to cover until tender enough to slip easily from the bones. When cool remove from the bones. In a buttered pudding dish place a layer of chicken, then a layer of French mushrooms, then chicken and next a layer of hard-boiled eggs. Alternate until the dish is almost full, seasoning each layer with butter, pepper and salt. Put a heaping tablespoonful of butter in a saucepan on the stove; as it melts stir in slowly two tablespoonfuls of flour, add some cream; also chicken broth; cook until very thick; pour over the chicken and bake until a golden brown.

Leek Ragout.

Required: Some leeks, a little butter, a carrot, a little celery, some mace, nutmeg, pepper, salt, bread crumbs, milk.

Clean and blanch the leeks, drain, and fry in dripping with the carrot and celery (cut small), also the sweet herbs. Season the stew with pepper, salt, mace and nutmeg, add some milk or water, cover the pan and stew gently until the leeks are quite tender. Thicken the stock with bread crumbs, and place in a heap on a dish, with sippets of fried bread round. Scatter some chopped celery tops over and serve.

Orange Cake.

Two cups of sugar, yolk of five eggs, well beaten, one-half cup of water (juice and grated rind of one orange) two cups of flour sifted five times, one heaping teaspoon of baking powder, whites of four eggs, well beaten. Bake in three layers. Filling—One cup of sugar, four tablespoonfuls of water, juice and grated rind of one-half orange. Boil until hardens in water, pour on well beaten white of egg and stir until cold.

Delicious Fruit Dessert.

In sherbet cups put a large tablespoon of rich cream and two half peaches in each. Beat the whites of two eggs to a stiff froth; add one-half glass currant jelly and beat until stiff. Put this on top of peaches. Set in a cool place to get thoroughly chilled. Other fruits and jellies may be used. This serves six.

Three New Designs



The walking costume illustrated is both useful and smart. The skirt is quite plain, and is cut in the comfortable walking length. A great advantage in the coat is that it is high in the neck, and fastens over at the left side in a point; nine small buttons put closely together form the fastening. The entire coat is tight-fitting, a fur necklet adds a finish. Hat of soft felt, trimmed with velvet and quills. Materials required: 8 yards cloth 48 inches wide, 19 buttons, 5 yards coat lining.

The simple but effective blouse is composed of lace and spotted net. For the yoke and collar, the net is tucked horizontally, and is edged with lace medallions, which are also taken in rows down the front of blouse; then net is finely tucked in between them. Three frills of lace form the sleeves. Materials required: 1 1/2 yard net 42 inches wide, 2 yards of medallions, 6 yards of lace for sleeves.

The next shows a useful indoor-dress that would look well made up in royal blue cashmere; the skirt is tight-fitting round the hips, and just full enough at the foot to hang gracefully. A row of passementerie forms the trimming. The over-bodice is slit up at each side of back and front, also on the sleeve; passementerie completely edges it and covered buttons add to the trimming. Gulpure lace forms the yoke and tight sleeves of under-sleeves. Materials required: 7 yards cashmere 46 inches wide, 2 1/2 yards lace, 2 dozen buttons, 9 yards passementerie.

IDEA FOR SHORT CURTAINS.

Decorative Scheme That is Proving Helpful to a Degree.

There is a fashion in decoration that should be helpful to the woman who must fit short curtains to new windows.

This is the idea of having deep decorative borders on fabrics of solid color.

Separate borders can be bought at the large shops with surprising ease by the woman who knows how to root out the artistic thing. They do not come for curtains as a rule, but they serve admirably.

The foundation color is usually deep fluted, although some good patterns can be got with the foundation in natural crash tones.

The color note is intended, of course, to harmonize with the room in which it is placed.

The border may be fastened on by a double row of stitching close together, over which are big stitches with coarse thread of the foundation color, sewed as Dagdad strips are sewed.

Some people omit the stitching, using only this coarse sewing.

Turban Notes.

The round-crowned turban in straw is a distinct favorite for early spring. Satin trimming shirred over cords is a favored decoration on the newest turban.

The all-flower model lends itself most successfully to the large turban shape.

A flat-crowned turban in rough black straw of unusual height is bound round with a narrow black velvet, ending in one huge rosette.

The narrow stiff quill—in pairs—divides honors with the tight bunch of small roses as a middle front decoration for the straw turban.

Small turbans fitting very low on the head are draped with black lace veils.

Cross Bar Muslins Again in Favor.

There is considerable rejoicing that the dainty cross bar muslins are being used more and more for milady's lingerie.

The heavy thread in the weave lengthens the life of the garments wonderfully. Garments made of this outwear those made of nainsook or other plain sheer material.

Colored Embroidery on Towels.

There is a strong revival of colored embroidery on linen toweling. Dull blue, soft browns, pink and faded green initials are now seen on handkerchiefs and towels. These letters are worked in the middle of the end of the towel and can easily be done at home by even the beginner in embroidery.

LITTLE ESSAY ON THE BRAIN.

Fruitful Theme Wittily Handled by Thomas L. Masson.

Thomas L. Masson, in Lippincott's Magazine, thus wittily discourses upon a fruitful theme:

"Brains are common to all parts of the country, and traces of them have been discovered in summer at Lenox, Bar Harbor and Newport.

"They are originally used to obtain money, but when money is obtained by them it usually takes their place.

"The quality of brains varies in different localities. Mixed with ginger, they become very valuable. With a spine, they are a necessity in every household.

"At one time they influenced literature, but the discovery was made that literature could do without them. Since then they have been almost exclusively devoted to advertising.

"Brains are employed in various enterprises. They make bridges, railroads and other systems of transportation. They also create capital, and are used extensively in evading the law.

SEPARATE TUNIC A BLESSING.

Can Be Used to Advantage in Altering Old-Fashioned Frocks.

Clever women have found out that a separate tunic made of another material than the gown and draped over it is an excellent method of altering an old-fashioned frock.

There are some skirts that are too short to be lifted up even for two inches on the bodice to give the empire effect, and they are too much out of style to wear as they are.

If the skirt and bodice are put together by their linings and two or three folds of self-colored material neatly draped around the waist line in order to make it invisible the foundation work is finished.

The tunic may be made of net, chiffon cloth, bands of net and embroidered satin or all-over lace edged with fur or gold galloons.

This is cut with a seam down the middle of the back and neatly draped three inches above the waist line, headed with folds of the material or a piece of the trimming used elsewhere.

This tunic drops from bust to knees and gives the exact line that it needs this winter on smart frocks.

NEW HEAD DRESSING.



Simple Greek Coiffure of Paste, Mounted on Silver.

Embroidery in General.

Some very exquisite centerpieces are being made in a combination of stitches. The use of coronation braid intermingled with solid embroidery and French knots is rich in effect. One edge shows a row of heavy stem stitches just inside of the buttonholed finish, and another buttonholed edge is finished in long uneven scallops with a second row exactly like it a half inch further in.

White Suede Gloves.

White suede is the favorite evening glove.

They mix with water and gasoline, but are absorbed by alcohol.

"Brins are bought and sold in the open market. They may be traded in on the exchange in Washington and Albany or in other political centers. The best quality, however, are not traded in. Indeed, oftentimes they are not even heard of until long after they have passed away."

Marking One's Belongings.

The fad of the day is to have all of one's belongings marked. The fastidious housekeeper translates this to mean that everything, from wash cloths to umbrellas, one young bride even going so far as to have her initials neatly worked upon her dish towels. It is nice to have a special monogram designed for one if possible, which may be adapted to all the different articles and styles of marking required. It can be used in different sizes, carried out in hand embroidery in white mercerized cotton, and used at pleasure for table and household linen, lingerie, parasols, gloves, stockings, table covers and bureau scarfs.

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