

The Kitchen Cabinet

Our whole life is a story more or less intelligible—generally less—but we shall read it by a clearer light when it is ended.—Dickens.

SEASONABLE FOODS.

A most delightful luncheon dish which may be used as a dessert or as a cake is this. Hollow out six sponge cakes or cup cakes and mix with the crumbs a few broken nuts, whipped cream, sweetened and flavored, a pinch of salt and eight chopped maraschino cherries with a tablespoonful of the cordial. Fill the cakes and garnish the top with whipped cream and a cherry. Serve on glass plates with a paper dolly under the cake.

Chicken and Eggplant.—Take three cups of stock and three small egg plants, a half cup of cooked chicken and a half cup of bread crumbs, one egg, two tablespoonfuls of butter, one tablespoonful of flour, two tablespoonfuls of orange juice and one of lemon juice, a little grated onion and salt and pepper. Cover the eggplant with boiling water and cook, covered, 20 minutes. Cut in two and scoop out the inside, leaving the shell thick enough to hold its shape. Cook the crumbs with one-half cup of stock, add the chicken, chopped fine, one tablespoonful of butter, a beaten egg and seasoning. Fill the shells and bake 15 minutes, beating with stock and orange juice. Melt the remaining butter, add flour and brown when smooth add the stock. Stir until thick and serve highly seasoned with the egg plant.

Chicken au Gratin.—Take a cupful of cold cooked chicken, one-half cupful of grated cheese, four tablespoonfuls of cooked rice, one cupful of tomato sauce, bread crumbs, salt and pepper. Cut the chicken into small bits. Butter a baking dish, place a layer of chicken at the bottom, then a layer of cooked rice. Pour some tomato sauce over this, sprinkle with bread crumbs, grated cheese and salt and pepper. Repeat this until the dish is full, having the last layer of bread crumbs. Place in a hot oven to brown.

Colcannon.—Take six cupfuls of boiled cabbage, three of mashed potatoes, half a cupful of butter, salt, pepper and a cupful of milk. Mix all together, put into a buttered baking dish and bake for three-quarters of an hour in a moderate oven. Serve hot.

The bravest battle that ever was fought. Shall I tell you where and when? On the maps of the world you will find it not. It was fought by the mothers of men.

DAINTY SEASONABLE DISHES.

When one wishes to serve a fruit cocktail a little unusual in combination try this. Use a French potato cutter and cut out balls of the pink edible portion of watermelon or a mixture of muskmelon and watermelon could be used if so liked. Then pour over these rosy balls a sauce of orange juice or other combinations of juices which will occur to one. Serve in sherbet cups. This is an especially attractive dish and one which will be enjoyed by all. Of course the melon should be well chilled; it is best to pack the balls in ice after preparing them and serve well chilled.

Venison Heart.—This sounds out of season, but is perfectly allowable by law. Take three veal hearts, trim and wash well; slice in uniform sizes and roll in salted flour. Fry four slices of bacon to a crisp brown, take out the bacon and add a small sliced onion to the fat; when the onion is a light yellow add the heart slices and fry to a rich brown. Heat a casserole and lay in the browned meat, add to the fat in the pan a cupful of soup stock, one-half a minced red pepper, a half a bay leaf, a clove of garlic and a teaspoonful of salt; cook covered for two hours. Five minutes before serving add the bacon. Serve with new potatoes and spinach.

Spanish Pepper Pot.—Scrub and boil two pounds of honeycomb tripe; cook in two waters until nearly tender. Add to the last water a small knuckle of veal, a piece of chill pepper (red hot), three whole cloves, two bay leaves, a pinch of marjoram and sage, salt, pepper and a clove of garlic pounded to a paste. While this is cooking, boil dried lima beans until tender, drain and add to the tripe.

How Baseball Follows the Flag. Ten years ago, says the Panama Star and Herald, the small boys of the Canal zone played at bull fighting. Now they have lost their ambition to become layers of bulls and wait to become great baseball players. The national game has followed the flag, conquering the brutal sports that preceded it.

The Panamanian boy has even translated baseball slang into Spanish, according to the Herald. At a recent game, it says, "we heard a Pan-

Thicken the gravy and pour over all. **Fried Eggplant.**—Cut peeled egg plant into one-fourth-inch slices. Press to remove some of the juice by placing the slices under a weight. Dust with salt and pepper and dip in a thin fritter batter; then fry a golden brown in hot fat.

SWEET CORN DISHES.

The dish which is said to have originated with the Indians and is called squaw dish is good enough for any table. Put sweet, fat salt pork in a frying pan or butter is better, and turn in a half dozen ears of tender sweet corn cut from the cob. Cook and stir until well incorporated with the butter, then cover and steam until thoroughly cooked. Salt well and serve piping hot. There will never be enough.

Corn Chowder.—Cut three slices of fat, salt pork into cubes and fry them out in a saucpan. In this fat fry some sliced onions, and when ready add a few potatoes sliced and sufficient corn to serve the family. Cook in boiling water to cover, season well and add a pint or more of scalded milk and a few milk crackers, soaked in boiling water and drained. Serve hot with a cracker on top of each soup plate or bowl.

Corn Fritters.—Remove the corn from the cob, beat an egg and add the corn and its juice, beating all the time. When well blended stir in a quarter of a cupful of milk, a tablespoonful of melted butter and flour to make a drop batter. Season with salt and pepper and fry by spoonfuls in hot fat. Serve hot from the pan.

Corn Soup.—Remove the corn from the cob and put the cobs into a gallon of boiling water and let them cook until the water is reduced to three quarts. Then remove them and put in the corn. Cook until soft enough to be pressed through a sieve and season liberally with salt and pepper. Cook together three tablespoonfuls each of flour and butter, and stir into it gradually a pint of rich milk. Remove from the heat and add two well-beaten eggs and a half cupful of whipped cream.

SOMETHING DIFFERENT.

Squeeze out and strain the juice of six good oranges. Add one cupful of sugar and one cupful of milk for half an hour skimming often. Take from the fire and turn into a bowl. When lukewarm pour gradually, beating all the time, upon a warm custard made of the yolks of five eggs and two cupfuls of milk and a quarter of a cupful of sugar. Beat steadily five minutes, turn into a glass bowl and cover with the whites of the eggs, beaten stiff and mixed with five tablespoonfuls of powdered sugar. Chill before serving.

Kornettes.—Take three-fourths of a cupful of popped corn, a tablespoonful of soft butter, the white of one egg and a third of a cupful of sugar, a dash of salt and a half teaspoonful of vanilla, blanched and chopped almonds and candied cherries. Add the butter to the corn, beat the egg and add the sugar, combine the mixtures and add salt and vanilla. Drop on well-buttered sheet and shape in a flat cake, using a knife dipped in cold water to spread; sprinkle with almonds and cherries and bake in a slow oven until brown.

Egg Biscuit.—Sift together one quart of flour and two teaspoonfuls of baking powder. Rub into this two tablespoonfuls of butter. Add two well-beaten eggs, one teaspoonful of sugar and a teaspoonful of salt. Mix together with a cupful of milk, roll out to biscuit and bake in a quick oven 20 minutes.

Graham Health Bread.—Dissolve a yeast cake in half a cupful of water with one teaspoonful of sugar. Add four cupfuls of graham and two of white flour, a teaspoonful of salt, two tablespoonfuls of olive oil, one-half cupful of New Orleans molasses, one half cupful of figs, cut thin and floured and one quart of lukewarm water. Mix and beat hard with a spoon for three minutes, then keep in a warm place overnight. Grease three bread tins and fill with the sponge, again put to rise in a warm place and when risen bake 40 minutes in a moderate oven.

Nellie Maxwell

The man who says in Spanish: "Bunt, man, bunt, now is the time to bunt. The boy was right and the batter did it. No boy ever got more joy and excitement out of the death of a bull than that boy did out of that bunt."—The Outlook.

System. "Dasher belongs to a great many lodges, doesn't he?" "Yes, indeed; he has to use a card index system to keep track of the passwords."—Puck.

Ever Eat "Pond Fowl"? Since we have become so closely allied with France there has not been so many jokes about "frog eaters," remarks the London Chronicle. Our own Canadian brethren, who have been fighting so strenuously in Flanders, are themselves great frog eaters, and should the French ever offer them this delicacy they will find that our Canadians will gobble them up with no small relish. The taste for frogs' legs is not confined to the French-Canadian, but has been ac-

quired by English Canadians, and even by Scotch Canadians, who, as a rule, are more conservative in regard to food. In Canada, however, frogs are not always blantly styled "Frogs" on the menu card. The euphonious name for the delicacy in many dining halls is "Pond Fowl."

Some Fighters. "Women oughtn't to have the vote when they can't fight." "Can't fight? Have you ever seen them come up to the scratch?"

NEARS CENTURY, IS STARTING ON A NEW CAREER

A. Maynard Lyon, Possessor of Millions and of Mental Vigor and Ambition.

WOULD WRITE "THE" ANTHEM

Declares He Would Rather Win Recognition as a Successful Author Than Own All of New York City.

New York.—The average person who, being ninety-seven years old, owned real estate and securities worth several millions, besides a city home in New York and country homes in New York, Mermont and England, probably would feel that he had earned a rest and would not be seeking a new interest.

But that is not the way A. Maynard Lyon looks at it, and he is ninety-seven years old and is the owner of an estate of the character indicated above. In his ninety-seventh year he aspires to be a writer, especially of serious songs.

"I am starting out fresh on a new career," Mr. Lyon said to a reporter for the New York World. "To crown my life by the composition of a National hymn that will be accounted great and accepted by the people of the United States and to write a book is my present ambition. I intend to put in this summer in my country home in striving for this great triumph of writing the anthem.

"Never in my life have I felt as much ambition or as much enthusiasm as I do now, and never have I found it possible to get so much out of life. I have always had an ambition to be a writer. I love to write poems and to have them set to music. I would rather make a success as an author than own all the real estate and stocks and bonds in New York.

READS JUDGE'S MIND; FREED



What is believed to be the most remarkable exhibition of clairvoyance powers ever demonstrated was witnessed at a hearing in the court of general sessions, New York, before Judge Rosalesky, who was presiding. Prof. Bert Reese had been convicted by a magistrate as a fortune teller and had appealed against his conviction. To prove that he was not a faker but a scientist, the professor volunteered to give a demonstration in court.

The judge wrote the questions, "What was the ruling in the Shelley case?" "How much money have I in the bank?" and "What is the name of my favorite schoolteacher?" The demonstrator not only told what the questions were, but informed his honor that \$15 was in the bank to his credit and that his favorite schoolteacher was Miss O'Connor. Reese has given many exhibitions before the crowned heads of Europe and some of the world's greatest scientists. Thomas A. Edison has tried vainly to solve the secret of his powers. He says that the questions and answers flash themselves on his mind without any effort on his part.

OLDEST DAUGHTER BEST WIFE

Child Welfare Expert Says He Always Advises Young Men to Wed Oldest Girl in Family.

San Francisco.—Ninety per cent of children are the product of 90 per cent parents, and the instruction given and the example set by the parents shapes their lives. Dr. G. Hardy Clark of Waterloo, Ia., told his listeners at the child welfare meeting at the Panama-Pacific exposition

NEW U. S. TORPEDO-BOAT DESTROYER



Launching of the newest American torpedo-boat destroyer, the Conyngham, at the Cramps shipyards, Philadelphia, and little Miss Anna Conyngham Stevens, who was sponsor for the vessel.

sixty. He walks with agility and often reads without the aid of glasses.

A Green Mountain Boy.

Mr. Lyon was born at Brandon, Vt., in the shadow of the Green mountains, on August 29, 1818. After going through high school he became a clerk in the village store. A couple of years later he came to New York, reaching here without a cent. "But I have never been without a cent since," he said. He got employment with John R. Pitkin, a realty dealer.

In 1845 the legislature was considering the enactment of laws governing manufacturing in New York. Mr. Pitkin called a meeting of real estate men and manufacturers to determine how to work with the legislature to the end that the proposed laws might aid in the development of the metropolis. Mr. Pitkin not only insisted upon Lyon attending the meeting, but made him chairman.

Lyon was then only twenty-seven. Furthermore, the meeting intrusted him with the task of keeping in touch with the new legislation, and it is said that his influence in its final shaping was very great.

In Business for Himself.

Mr. Lyon went into business for himself in 1851. William B. Astor, J. J. Astor, John D. Wendell, Henry Brevoort and men of that class highly valued his judgment in real estate matters.

Mr. Lyon constructed the St. Augustine and Halifax River railroad between St. Augustine and Jacksonville, Fla., and was its president and controlling stockholder for many years.

When the American Bible society in 1851 decided to build, Mr. Lyon was made a member of the building committee and he selected a site, and he has been a director of the society ever since.

He has been active for many years in the Society for Improving the Condition of the Poor and for many years was its manager. In 1854 he became a director of the Northwestern dispensary at Ninth avenue and Thirty-sixth street and has served in that capacity ever since and for many years its president. He was a member of the New York city union defense committee to disburse \$3,500,000 to families of Union soldiers. For many years he was an officer of the Forty-second street Presbyterian church. Later he was an underwriter in stocks, in which business he continued until his ninety-second year.

Although Mr. Lyon's wife is an ardent suffragist, he has not as yet been converted to the cause. He believes, with the anti's, that "a woman's place is in the home." Nevertheless, he admitted while his wife looked on with twinkling eyes that he has not yet decided how to vote on the suffrage amendment, but that he "might vote for it, after all."

No Hard and Fast Rules.

Mr. Lyon has no hard and fast rules for longevity.

"I have just lived the normal life that would suggest itself to any right-minded man," he said. "I eat three meals a day; I don't smoke; I drink a little wine occasionally on my doctor's orders; I don't chew tobacco and never did, but I used to smoke moderately up to the panic of 1907. I eat always plain food, have drunk tea and coffee, and like oatmeal for breakfast. I was always fond of coffee, and am now, and though I have never been troubled with indigestion the doctor thought it was not good for me, and now I am under orders to drink it but once a week.

"I walk at least half a mile every day and feel better for it. I am very fond of the open air and country life, as you may assume from the fact that I have three country homes—one at Nassau, N. Y.; one, Peterborough house, at Harrow, England, and one in my birthplace, Brandon, Vt., where I intend to spend the summer. Up there I mean to get down to work on my national anthem.

"On my last trip abroad I was elected a member of the Authors' club in London. While on that trip, lasting

two years, I bought Peterborough house."

Mr. Lyon heard his songs sung by Mrs. Hurst on the Olympic on his way back. Besides the poems mentioned, he has written "The Inspiring Refrain," "Holy Waves," "Jewels," "The Tolling Bell" and hymns published in religious periodicals.

LIVE BABY IN A THESIS

Used by Two Girl Graduates of Normal School as Subject of Address.

Pittsburgh, Kan.—A baby girl, five months old, weighing ten pounds, and so handicapped physically that she could not crawl and even could not cry, furnished the subject for a graduation thesis for each of two girl members of the 1915 class at the State Manual Training Normal. Four months ago Miss Georgia Lee Howard of Parsons and Miss Hattie Farmer of Erie, looking for subjects from which to work out their thesis, found the baby in a home which could not afford to give her proper attention.

The senior girls took the infant in charge and every day for four months she was a guest at the home economics department. The girls put "Lucy" on a diet, giving her lime water for the strengthening of the bones, sterilized water, fruit juice for the blood and a modified solution of milk. On commencement day "Lucy," nine months old, looked like an ordinary healthy baby and acted like one. The doctor says the girls saved the life of "Lucy."

Fisherwoman at Sixty-Two.

Indianapolis, Ind.—Miss S. D. Wallace of Marion county got her annual fishing and hunting license at the office of Eugene C. Shireman, state commissioner of fisheries and game. Miss Wallace is sixty-two years old, according to her license, and is five feet six inches in height. She is the oldest woman in the state to receive a similar license.

SEEKS PEACE IN MEXICO



Miguel Diaz Lombardo, minister of foreign affairs in General Villa's cabinet, is in this country conferring with officials of the Villa agency with a view of framing a peace proposal which will have the sanction of the American government. It is the plan of the Villa leaders to devise some way by which a suspension of hostilities may be arranged and a general conference of the leaders of the opposing factions called at which this proposal will be submitted to Carranza. In the event that Carranza refuses to treat with Villa an effort will be made to induce President Wilson to restore the embargo on arms to Carranza.

"I am always advising young men to marry the oldest girl in the family," Doctor Clark said, "because younger children usually get waited on by their elders, and therefore the oldest sister shoulders responsibility, and responsibility makes character."

During the first five years of a child's life, he said, the actions and teachings of parents determine largely the character of the child. Parents do much harm by careless conduct before children.

"The man who comes home and expects his wife to hang up his coat and hat for him and get his slippers is a low-grade citizen," he said.

The HOME BEAUTIFUL

Flowers and Shrubs
Their Care and Cultivation



Transvaal Daisy.

DAISIES EVERY MONTH IN YEAR

In the mild climate of California and some of the southern states, daisies bloom all the year around.

In California these flowers grow very much larger than those of the East, as do all Pacific coast flowers; but they seem to lack brilliancy, and to many persons are not as satisfactory.

Luther Burbank developed the Shasta daisy to a very large and beautiful flower and this is largely taking the place of the Marguerite or Paris daisy which has long been a favorite with Californians.

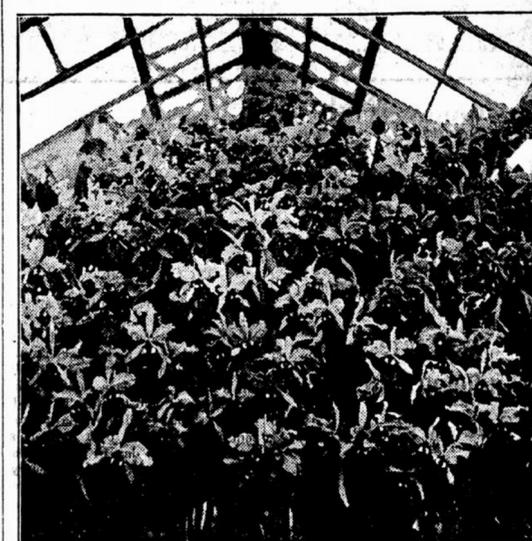
In the colder climates, of course, it is impossible to keep daisies bloom-

ing every month; but by planting different varieties some of them may be kept blooming nearly the entire summer. The daisy is really not a domesticated flower, as a great many low-growing wild flowers are called daisies. Many varieties are classed as weeds.

In fact, the ox-eyed daisy, which is plentiful all through New England and some of the northern states, is called white-weed.

The chrysanthemums and wild asters are called daisies and really belong to the same family.

While it would not be possible perhaps to have a daisy hedge in bloom all the year, still by planting the various species of daisies, chrysanthemums and asters some bloom could be had from April to November.



Get Only Plants Adapted to the Window Garden for Winter Blooming.

LATE SUMMER WORK AMONG THE FLOWERS

By HELEN WATTS MEYER. For the window garden get only plants adapted to such conditions, or that have been especially prepared for winter blooming.

Keep them growing, shifting into larger pots as they grow, and do not allow them to blossom during the fall. Old geraniums that have bloomed all summer will not bloom in the window garden. Root young plants, or get them of the florist and get the sorts that take kindly to house conditions.

Keep them in pots with not too rich soil and plunge the pots in some shady place with a good light. Pinch out all buds.

Cutting of hard-wooded plants should be started to rooting in mid-summer, when the new growth begins to harden. Almost any hard-wooded plant can be propagated by slipplings or cuttings with proper treatment.

The cuttings should be four or five inches long and inserted three inches in sand and kept wet and partly shaded and out of the way of the wind until the roots are formed.

They are slower to start than soft-wood plants, but seldom fail if cuttings are given the proper treatment.

In planting a window garden, decide what you want—flowers or foliage; then work out your plans.

Many plants will not bloom for an amateur, no matter what care is given, while others will bloom in spite of

hardships. Some plants will not bloom for anyone, under the conditions offered indoors.

Begin with holding water from your Callia lilies now, and by the middle of August the plant should be dry. Put it away in the cellar until the beginning of September, when it may be given rich soil, watered, gradually increasing the amount, using water hand hot, and when well started in growth give it the lightest place you can.

If mildew attacks your plants, dust with sulphur while the dew is on; do this at the first sign of it. Digging sulphur in about the roots is said to prevent the disease. It is an ugly thing to handle.

AMONG THE FLOWERS

If the seed is allowed to develop on the lily it generally has few flowers except every other year.

The best way to kill weeds now is to pull them up by hand.

An excellent spray for the rose bushes is made of one-half pound of laundry soap melted in hot water, to which is added one cupful of kerosene. When this comes to a boil, use about one part to fifteen parts of water.

Scrape up the road dust and apply about the roots of your plants during the hot, droughty weather, and keep the moisture in the soil.

Lawn clippings make an excellent mulch for the larger plants and shrubs.

Wedding Ring Always Used.

Wedding customs have varied with changing periods but the wedding ring has always been used. Its earliest form was iron, then, in turn, copper, brass, leather, sedge and adamant; and after this, the precious metals.

The first record of its use is in Genesis 4. The old Gimmel ring was cunningly fitted in two sections, so that one went to the bride and the other to the bridegroom; and it is often copied for modern brides.

Use of Mica in the Industries.

Mica mining in the United States started early in the nineteenth century in New Hampshire, which state supplied all the domestic production until about 1868, when mining was started in North Carolina and subsequently in other states. At present the greater part of the sheet mica used in the electrical industry, and most of the scrap mica is ground for use in the decorative trade, especially in wallpaper.