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The Melton-Rhodes Co., Inc., 11th and H Sts. N.W. Main 7012. We Give Votes in Herald's \$25,000 Contest.

Elphonzo Youngs Company 2315-2317 18th St. Phone Columbia 4. Groceries Wholesale and Retail.

We Have Moved to Our 18th Street Store Deliveries Everywhere We Give Herald \$25,000 contest votes.

Claffin Optical Co., 907 F St. Better have those eyes attended to now. Delays are often harmful.

DON'T THROW THEM AWAY HOME SHOE REPAIR CO. 719 9th St. N.W. Work Called For and Delivered.

BUTTONS COVERED WHILE YOU WAIT WASHINGTON BUTTON CO. 912 New York Ave. N.W. "If It's a Button, We Have It."

Brockton Sample Shoe Parlors 526 H Street N.E. Newly Opened Washington's latest and most up-to-date Sample Shoe Store has recently opened with the most complete stock of sample shoes ever on the market.

LOOK BETTER W. H. FISHER 700 9th St. ave. Phone M-1152 and We Will Call. We Give Votes in The Herald's \$25,000 Contest.

MME. LEON MODISTE 513 12th St. N. W. We Give Votes in The Herald's \$25,000 Contest.

TASTE SO GOOD JAMES' Chocolates and Bonbons 514 NINTH STREET N. W. We Give Herald \$25,000 contest votes.

RISON'S Means natural flavor and highest nutrition in HOMEMADE BREAD AND PIES. 2106 Pa. Ave. W. 25 We Give Votes in The Herald's \$25,000 Contest.

J. W. JORDAN 623 D Street N. W. We Give Votes in The Herald's \$25,000 Contest.

TOPICS OF INTEREST TO EVERY WOMAN EDITED BY JULIA CHANDLER MANZ ACCEPTABLE DISHES FOR THAT FRIDAY DINNER

There Is a Plenty to Eat for Those Who Abstain From Meat Eating at All Times.

By LIDA AMES WILLIS. The housewife who does not serve meat on Friday has little difficulty in arranging varied and attractive menus if she lives in a section of the country convenient to markets for fresh fish.

Wash well and boil a cup of rice in plenty of rapidly boiling water until tender, about thirty minutes. Do not stir while boiling, but shake the saucepan to prevent the rice sticking. When it is done, drain and turn into a buttered dish for baking, mixed with a cup of cream or shaved American cheese, a cup of milk, half a teaspoon salt, and dash of cayenne. Toss all well together, and pour a little softened butter over the top and bake until brown in a quick oven.

Macaroni Rabbit. For this recipe use a cupful of grated cheese to a cupful of boiled macaroni. Melt two tablespoonfuls butter in a saucepan, put in the grated cheese and a tablespoonful Worcestershire sauce. Stir constantly until the cheese melts, then add the macaroni cut in tiny rings. Measure the macaroni after cooking. Also add the beaten yolks of three eggs diluted with a cup of milk, salt and pepper to taste. The mixture should be just moist enough to shake easily into curls. Chill them thoroughly and then dip in beaten egg and bread crumbs and fry in deep hot oil until a nice brown. Serve with tomato sauce.

Fish Divided Into Two Classes. To return to our fish, if not our mutton. The two general classes of fish are the vertebrate and shell fish. The vertebrate are of two classes—the red and white. The salmon is the richest in all and, therefore, the best digestible—or to give a better understanding of the term, is not so easily digested as the cod, especially salt, dry cod. For example, by those who do not readily assimilate animal fats. Whole-milk cod is better than any other fresh or salt, or better diet for many business people as well as those of weak digestion.

Baked Codfish. Take half a pint of codfish picked up fine and let stew gently in warm water while you mix two cups of cold mashed potatoes with cut of milk, two tablespoonfuls butter, pepper to taste, and a little salt if needed. Mix in the codfish and turn into a buttered dish and smooth over the top. Make a crustard with two tablespoonfuls salt, dash of pepper, and level tablespoonful cornstarch moistened with a little of the milk. Bake about half an hour in a moderate oven, or until the crustard is firm on top. Serve at once from baking dish. The egg and milk may be mixed with the fish, and the cornstarch omitted. If a little cheese is melted and added to the crustard it will increase the food value of the dish and add to its flavor.

Boiled Salt Salmon. Put a pound of salt salmon to soak overnight. In the morning put it in a saucepan and simmer for fifteen minutes. Drain and lay in a hot platter and dot with bits of butter and black pepper.

Boiled Salt Mackerel. A well freshened, nice, fat, salt mackerel, boiled or broiled, is very appetizing. Soak overnight in cold water, taking care that the skin side lies uppermost, so the salt can be extracted from the fish. In the morning dry it carefully without breaking the flakes. If to be broiled, lay it in a fire wire broiler, well buttered, and broil over a clear fire until a light brown. Then lay on a heated platter, melt a tablespoonful of butter, add to it a teaspoonful lemon juice or vinegar, a tablespoonful hot water, a pinch of black pepper, and a small cucumber pickle chopped fine and poured over the mackerel.

Mackerel and Onions. Clean a mackerel and let it soak from morning until supper time in warm water. Dish side down. Add half a dozen small onions, sliced thin, the mackerel and onions in a pan. Add a teaspoonful sugar, a little pepper and salt, and half a cup of vinegar, or less if very sour. Fry and bake. Two tablespoonfuls of made mustard will improve the dish.

Fish Hiccuppie. Fish that is left over from a previous meal or that may be served in the most appetizing in the following manner: Remove the skin, bones, and fat from the fish and put them in a frying pan with a little butter and hot water to heat without burning. Meanwhile prepare the dressing. To a pound of fish allow one and a half cupfuls of tomato (strained), with level teaspoonful salt and quarter teaspoonful pepper. Squeeze the tomatoes soft and rub through a coarse sieve to remove the seeds, then return to steamer with salt and pepper. Beat an egg with two tablespoonfuls boiling hot set the pan over hot water and add the egg yolks, stirring well. Do not let it boil after adding egg when the consistency of thick cream. Lay the fish on a platter, keeping it as whole as possible.

Fillets of Flounder, Cheese Sauce. Skin and bone two large flounders and make eight fillets of each. With the juice of a small lemon moisten each fillet, then scrape a little onion and pulp over each portion, also a little grated horseradish, salt and pepper. Brush well with beaten egg, and cover with buttered bread crumbs and lay in a buttered pan to bake in a hot oven for about twenty minutes. Serve with the sauce poured around.

Make a cream sauce, and when it is ready to serve add enough soft, yellow, full cream cheese to flavor to your taste, and stir over hot water to melt the cheese without cooking it. Season to taste with cream or butter, salt and pepper cooked separately and cut in fancy shapes with vegetable cutters.

Marshmallow Fudge. Three cups brown sugar, three-quarter cup milk, 1/2 cup butter, and 1/2 cup gummi about ten minutes, stirring all the time. Then add piece of butter size of a walnut, half pound best marshmallows and one cup of broken English walnut meats. Beat ten minutes, and when the marshmallows are dissolved, warm the marshmallows in the oven first until they are very soft. Hope somebody will try this.

Peanut Candy. Shell one quart peanuts, chop slightly and sprinkle with a large pinch of salt; melt one pound of sugar in a porcelain kettle, stirring constantly, round the edge especially, as it bubbles, as soon as melted remove from fire, stir in peanuts and stir quickly into buttered tin; be careful to remove sugar as soon as melted or it will be spoiled; have your peanuts handy, as it hardens quickly.

For the Tea Table. A sweet for the tea table is made by spreading quince jelly and thin bits of oranges between lady fingers. Another mode of lady fingers has a filling of chopped dates and English walnut meats moistened with whipped cream and spread between them.

Soft Leather is Best for Power. A piece of soft leather is the best thing for padding old winter pieces. Scour them first with whiting or silver sand, wash them thoroughly, and then polish by rubbing vigorously with a piece of leather.

Dr. Pierce's Golden Medical Discovery helps the stomach to digest food properly, starts the liver into new activity, removing the poisons from the blood, and the various organs get rich, red blood, instead of being ill nourished. The refreshing influence of this extract of native medicinal plants has been favorably known for over 40 years. Everywhere some neighbor can tell you of the good it has done.

Dr. Pierce's Golden Medical Discovery. The Medical Adviser by R. V. Pierce, M. D., Buffalo, N.Y. answers hosts of delicate questions about which every man or woman, single or married ought to know. Sent free on receipt of 31 one-cent stamps to pay for wrapping and mailing.

MISS WISE WILL WED DUKE ON FEBRUARY 8

Cardinal Gibbons to Perform Ceremony and Ambassador Jusserand Will Be Guest. Baltimore, Md., 20.—A wedding of interest will be that of Miss Eleanor Douglas Wise, daughter of Mrs. Wise and the late Capt. Frederick May Wise, to Duke de Richelieu, which will take place at the Cathedral on Saturday, February 8, and will be followed by a banquet at the Hotel Stafford, to which only the families and a few intimate friends will be invited. Cardinal Gibbons will perform the ceremony.

Miss Wise who is now a Protestant, will be received into the Catholic Church a few days before the wedding. The duke, who is now in New York, will arrive in Baltimore on February 11, when a reception will be given in his honor by Miss Maria Manley, whose other guests of honor will be the duke's fiancée, the Cardinal, and the French Ambassador at Washington. Miss Wise is one of four Baltimore sisters, the others being Mrs. Erick, of New York; Miss Julia Wise, and Mrs. Josiah Macy, of Morristown, N. J. She has two brothers, Capt. Frederick Wise, U. S. N., who is now in Turkish waters, and John Wise, who is engaged in business in the West.

SHOULDER CAPES ARE PROMISED FAVOR

To Be a Distinctive Note in Fashion's Song This Spring.

Shoulder capes are to be a distinctive note in fashion's song during the coming season. When out for a morning stroll on the Bois, or in the evening in the cafes and at the opera, one cannot help but be impressed with the strength of this fashion. A very chic costume was noticed the other day of blue serge trimmed with black satin, heavily braided and having a Fob-sperre collar and revers of chambray suede. The coat was belted in at the slightly raised waist line with a narrow black patent leather belt, and from that point it fell in long, rather full lines almost to the knees where it was cut away to a deep curved point in the back. A cape of black satin opened in front to reveal the revers, which could be laid back or fastened close up around the throat, as the wearer preferred.

BIG CROWDS GATHER AT DEAD LETTER SALE

Sale of Packages Slower Than in Former Years, Owing to Elimination of Lottery Feature.

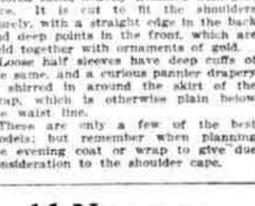
Through the lottery feature of former years was absent in the sale of packages accumulated during the year by Uncle Sam's Dead Letter Office, the usual throngs gathered yesterday at the auction rooms of C. S. Sloan & Co. to bid on the bewildering combinations of articles offered for sale. Because of the government's ruling that such packages should be opened and its contents displayed to the bidders, the sale is progressing somewhat more slowly than formerly, and it is thought by those in charge that it will extend well into next week.

TO TAKE SPECIAL COURSE

Twelve Lieutenants Designated as Post-graduates. The Navy Department yesterday designated twelve naval lieutenants to take the post-graduate course at Annapolis. They are Lieutenants Richard Hill, of Iowa; L. C. Scholten, of Kentucky; John P. Cox, of Indiana; W. F. Newton, of Georgia, to take ordnance course, and W. C. Barker, of Utah; S. H. Keppeler, of Iowa; H. T. Dyer, of Minnesota; L. T. Tibbault, of Connecticut; R. R. Horner, of Colorado; R. T. S. Lowell, of New York; R. F. Fritzen, of Iowa, and Bryson Bruce, of Iowa; W. Webster, of North Dakota; R. S. Rullard, of Wisconsin, and E. L. Patch, of Massachusetts, members of the class of 1911 at the Naval Academy, to take the post-graduate course in naval construction.

Interest in The Herald Newman Traveltalk Essay Contest Grows

School Girls and Boys of Sixth, Seventh, and Eighth Grades in Keen Competition.



ROTHSCHILD PALACE, GENEVA, SWITZERLAND.

If the boys and girls of the three grades which have the chance to compete for tickets to the next three lectures will be sent him before the end of the week. He wants to know just as soon as possible how many are interested. There is much work involved in reading the many compositions and selecting the best. Read the requirements carefully, and write your essay to-day, teachers, too, would want to attend the remaining three lectures of the course. The Essay Editor hopes the essays will be sent him before the end of the week. He wants to know just as soon as possible how many are interested. There is much work involved in reading the many compositions and selecting the best. Read the requirements carefully, and write your essay to-day.

SKINN-SONS & CO THE BUSY CORNER HOSIERY AT TELLING REDUCTIONS Merchandise which it pays you to buy when priced as are these lots, because one always has use for good hosiery.

HOTEL GOTHAM A Hotel of refined elegance, located in New York's social centre Easily accessible to theatre and shopping districts. Single rooms with bath \$4.50 Double rooms with bath \$7.50

AROUND THE WORLD IN 110 DAYS S.S. CLEVELAND

FROM SAN FRANCISCO FEBRUARY 6 1913. A FEW ACCOMMODATIONS AVAILABLE From \$1,200 up, including all necessary expenses aboard and ashore. HAMBURG-AMERICAN LINE

TO PLAN FORTIFICATIONS. Party of Army and Navy Officers Sail for Guantanamo. For the purpose of devising plans for the land defenses at Guantanamo Bay, Cuba, a party of army and navy officers left Washington yesterday on the Mayflower, the President's yacht, which had been placed at their disposal.

WEEK-END TRIPS TO OLD POINT COMFORT Tickets including Steamship and Chamberlin Hotel. \$7.50 per person, including breakfast, lunch, dinner, and tax.

ATLANTIC CITY RESORTS. HOTEL JACKSON American and European plans. Special water rates. HAIR TONIC C. Stop itching hair, restores color, restores scalp.

AVOID IMPURE MILK for Infants and Invalids Get HORLICK'S Malted Milk. It means the Original and Genuine Malted Milk. Others are Imitations! The Food-Drink for all Ages. Rich milk, malted grain, in powder form. For infants, invalids and growing children. Pure nutrition, upbuilding the whole body. Invigorates nursing mothers and the aged. More healthful than tea or coffee. Take no substitutes. Ask for HORLICK'S HORLICK'S Contains Pure Milk.