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A HEDGE OF ROSES

LOVELY DISPLAY MADE OF THE QUEEN OF FLOWERS.

Best Plants to Select — The Planting and the Care Required.

Written for The Evening Star.

The mistress of the flower garden was a rose enthusiast. Moreover, she had had wide experience in growing flowers, so when she planned a rose hedge that was to border the south walk, and said it was to be a success, her friends expected it to be. But even "the lady of roses," as some one had called her, was astonished at the magnificent display that this same rose hedge made, when once well established. Travelers would check their horses and gaze at it, riotous in large blooms, white, pink, rose, crimson and maroon, such a sight as they had never seen before.

This was the way this successful flower hedge was made. A strip of ground fifty feet long and two-and-a-half wide was prepared for the rose plants. The first step was to have this strip spaded deeply and thoroughly. It was done as soon as the ground was well enough dried out in the spring to pulverize nicely when worked. The spading made the entire strip a crumbled, yellow mass, clear down to the under strata of clay beneath. This clay subsoil in itself is exactly to a rose's liking. The friable earth above gave every opportunity for the roots to make rapid growth, and find their way downward to the deep clay anchorage that their whole being delighted in.

The next step was to enrich this spaded strip. Barnyard manure that had been piled in a heap six months or more to rot, and had become a soft, dark substance that pulverized at the touch of the spade or rake, was spread along the plot. It was put on thickly, a layer at least six inches deep. Then the soot that had been saved from the spring stovepipe cleaning was added to the manure, and the whole thing, earth, manure and soot, mixed thoroughly through and through. Fine blooded roses are hearty eaters. Rotted manure is rich in the very elements of plant food that they most like. Wood soot has the property of increasing the intensity of a rose's coloring. In a mellow bed made rich by these aids all roses will grow as by magic. As a high-blooded rose grows it blooms, and its profusion of bloom is in direct ratio with the rapidity and luxuriance of its growth. So that this well-prepared bed was itself a guarantee of good roses before so much as a single rose root had been planted in it.

The mistress of the garden chose for her hedge upright-growing Hybrid Perpetuals and Hybrid Teas. These have stiff, straight-growing canes, and are the only roses suitable for hedges. Tea roses are too weak-stemmed, and Bourbon and China roses too dwarf-growing to be available. Moreover, the Hybrid Perpetuals and Hybrid Teas are hardy with slight protection, while the others are not. A hedge once made of hardy kinds is good for a lifetime, and improves year by year, if steadily well cared for.

These hybrid roses have the largest and most grandly perfect blossoms of any of the rose family. Their blossoms have great substance also, and are particularly rich in deep rose, crimson and blackish-maroon shades. Their one fault is that many of the varieties are perpetual in name only, blooming but once in the season. The two dozen rose plants that went to the making up of this hedge were carefully chosen one by one from those sorts that do bloom freely throughout the season—and really there is no lack of such varieties, particularly among the new roses. This hedge list embraced twenty sorts of roses, one of a kind, and two each of that royal white rose, Kaiserin Augusta Victoria, and of those three rich red beauties, General Jacqueminot, Madame Charles Wood and American Beauty. The full list embraced beside these, the following: Margaret Dickson and Ball of Snow, both pure white and of the most perfect shape; Belle Seibrecht, La France, Mrs. John Laing, Madame Schwaller, Madame Testout, Paul Neyron, Queen of Queens and Madame Masson, each a remarkably fine flower, and each a shade of fine, clear pink; Souvenir de Wootton, Dinsmore and Meteor, all of which are of dark glowing red shades, incontestably the richest colors found in roses; in addition were Viscountess Folkstone, a glossy, satiny flesh; Gloire Lyonaise, chamois yellow white, unlike any other rose, and Prince Camille de Rohan, velvety purplish black. These odd-colored varieties are not all perpetual bloomers, but their rare gifts of color made an exception in their favor. This list of varieties is given because it has proven a good and reliable one, but it might be varied somewhat to suit individual taste. In the main, however, these two things must be kept in mind to secure a pleasing hedge: Continuous blooming sorts must be largely chosen, and there should be a goodly proportion of white and deep red roses, as these are the most valued for cutting.

For this particular hedge, two-year-old bushes were planted. The cost was about twice that of smaller rose plants, but the advantage was that they were of sufficient size to bloom at once. It is not advisable to allow young bushes of hybrid roses to bloom much the first year. Some of our best sorts bloom themselves to death if this is allowed. It is better to pay a little more and reap immediate advantage of the outlay of the money.

Last of all, a mulching of fine, pulverized manure was spread all over the surface of the bed, after the roses were planted. This kept the weeds down, and the rose roots cool through the hot summer days, for this hedge faced the sun, as all plantings of roses should. Roses were freely cut with long stems, to encourage a new growth, and no rose was allowed to go to seed. Each spring the entire hedge was trimmed severely back, for hybrid roses bear on the new wood. And this is the true history of the famous rose hedge.

Competitive Millionaires.

From the Chicago Record-Herald.

"That's what I call a beautiful sight."

"What is?"

"Why, Andrew Carnegie giving away dollars faster than J. Pierpont Morgan can accumulate them."

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THE BEST
Strength
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Solubility
A breakfast cupful of this delicious Cocoa costs less than one cent.
Order it next time—take no other.

ANNUAL SPRING CLEANING

GOOD HOUSEWIVES SEE THAT ALL IS CLEAN AND SWEET.

Soap, Water and God Will the Best Cleansing Combination.

Written for The Evening Star.

The good word for housecleaning is—make haste slowly. Better one cleaned room a day and comfort therewith than an epidemic of brooms, buckets, scrubbing brushes, step-ladders and everybody's temper on edge. But never begin before the beginning, and always take plenty of time. Dirt has disguises as many and as insidious as the evil one, and must be variously fought and overcome.

A woman needs a distinctive costume for house cleaning even more than for presentation at court. Wear union undergarments, with a short flannel petticoat, sewed to a loose, low-necked waist, with straps across the shoulders, and over that a sweater and overalls. Thus garmented one can do a third more house-cleaning work than in skirts, without feeling half so fagged out.

A house can be cleaned with nothing more than soap, water and good will. But the cleaning will be easier if these are supplemented with borax, washing soda, ammonia, scouring soap, scouring sand, powdered whiting, powdered pumice stone, alcohol, turpentine, benzine and kerosene. There should likewise be dust brushes, scrubbing brushes, floor brushes, a whisk broom, two big brooms (one stiff, one soft), a self-wringing mop, wash cloths, wash leathers, swabs, rubbing flannels, a rubbing pad, and two light fiber pails.

Steel wool, otherwise fine steel shavings, which may be bought at paint shops, has many uses where there is hardwood to look after. For the rubbing pad, get a block of hardwood six inches wide, nine inches long, and at least five inches deep. Have each side hollowed out at the top until it can be readily grasped. Midway the hollowed place fasten a strip of soft, tough leather so as to go across the back of the hand. Next cover the face and sides of the pad, also the upper surface except at the grip, with alternate thicknesses of stout flannel and wash leather. There should be at least five layers—the first and last of them leather. Fit each one snugly and sew it firmly before putting on the next. Such a pad will last a lifetime, growing better all the time. It is for polishing waxed or varnished surfaces—hence, it is needless to add, must be kept secure from dust and dirt, when not in use.

Washing of Curtains.

Thin curtains—madras, bobbinet, muslin or Nottingham lace—should be shaken free of dust, washed in warm suds, squeezing and laying up and down in place of rubbing, boiled, rinsed, blued or yellowed, lightly starched while still wet and dried as quickly and as straight as possible. Instead of ironing baste broad hems at top and bottom and run into each a stout, smooth curtain pole, as long as the curtain is broad. Stretch the curtain upon the pole, at each end, then hang up, sprinkle well and let dry. The weight of the lower pole will straighten and smooth it. Repeat until all the curtains are dry, then rip out the hems and press lightly with a warm, not a hot, iron. If there are wrinkles or cat faces, after hanging the curtains, wet those spots and pull down hard on them. Usually they will dry out as smooth as need be. Ruffled curtains can have the ruffles fluted after coming off the poles. Take care that the poles are very smooth and stout enough not to spring.

Real lace curtains after washing can be pinned upon a sheet spread upon the floor—tedious work, but worth while. Pin the corners first, drawing them very square, then stretch each scallop in the line with the corners and pin it fast. After all are pinned go over the whole curtain with a soft, damp cloth, patting it hard enough to remove the least trace of starch. This makes the curtains look quite new and does not wear them in the least. But with several pairs it is apt to be impractical—then the recourse is a frame drying. No sort of lace should ever be ironed.

For the frames get clean, stout deals, one by two-inch holes four inches apart for two feet from each end. Have also some half-inch wooden pegs long enough to go through two of the deals at once. Let the curtains half dry upon the line, hanging them as straight as possible. Take down a pair, pin scallop to scallop from top to bottom, and hang the pinned part over one of the long deals. Now pin the low edges as accurately together, slip inside them another long deal, stretch the two the breadth of the curtain apart, lay on a short end piece, bringing the holes in it over the holes in the side pieces and fasten with pegs. Likewise stretch the other end, and with a needle and coarse thread fasten the ends of the curtains to the cross-bars. Stand on edge in an airy place to dry. Six frames, or three pairs of curtains, will thus take up less space than one curtain spread out full size.

The Grand Medicine Man.

From the Open Court.

The ceremony of the Grand Medicine is an elaborate ritual, covering several days, the endless number of gods and spirits being called upon to minister to the sick man and to lengthen his life. The several degrees of the Grand Medicine teach the use of incantations, of medicines and poisons, and the requirements necessary to constitute a brave. "When a young man seeks admission to the Grand Medicine Lodge, he first fasts until he sees in his dream some animal (the mink, beaver, otter and fisher being most common), which he hunts and kills. The skin is then ornamented with beads or porcupine quills, and the spirit of the animal becomes the friend and companion of the man." The medicine men have only a limited knowledge of herbs, but they are expert in dressing wounds, and the art of extracting barbed arrows from the flesh can be learned from them.

In olden times—yes, to within the memory of living Ojibways—the medicine man at the funeral ceremony thus addressed the departed: "Dear friend, you will not feel lonely while pursuing your journey toward the setting sun. I have killed for you a Sioux (hated enemy of the Ojibways) and I have scalped him. He will accompany you and provide for you, hunting your food as you need it. The scalp I have taken, use it for your moccasins."

For His Good.

From the Youth's Companion.

A New York household has been provisionally ruled for years by a sable cook who rejoices in the name of Rosa. One day, not long ago, this important person sailed into the presence of her nominal mistress and announced that she had a disclosure to make.

"I'm gwine to marry dat trifling Pomp Leone, fo' his own good, tomorrow ebening," she said, "and I 'cided you might nachell like to know 'bout it the day befo', missy."

"Oh, Rosa," said the lady, "how can I spare you now, with all the company we are to have next week?"

"Spare me, missy?" repeated Rosa. "I ain't said nuffin' 'bout you sparing me, chile. De ceremonies and bands is gwine to be pernounced at seven o'clock, and Pomp, he's gwine to start off on his honeymoon on de ten o'clock train.

"He's got a heap o' relations out west, and so hab I, and he's gwine to see 'em all. And when he's done got troo wid dem relations, I's got some plans for him down souf," concluded Rosa, darkly.

"He's been in kind o' dubersome company lately, missy, and de best I could do was to marry him right now. But sakes alibe, chile: Rosa ain't got no notion ob leabing you. W'at put sech an idee as dat in yo' little head, honey?"

There Are Several at Large.

From Leslie's Weekly.

"Aren't you late in getting home from Sunday school, Bobby?"

"Well, I guess! There was a man there who made an all-day speech, and I thought we would never get out."

"Who was he?"

"Aw, I forget his name; but he was an escaped missionary."

So English.

From the Chicago Record-Herald.

"You mustn't say 'wash dresses' any more."

"What must I say?"

" 'Tub gowns.' "

Table and Kitchen.

"The Onion is the Sheet Anchor of the Careful Cook."

The French tell us that the American prejudice against onions is purely an affectation. And this must be granted them from the fact that when the onion is carefully and judiciously introduced into dishes by a skillful cook the very people who hold it in such disdain and regard it as a very vulgar vegetable are loud in their praise of the preparation that owes much of its deliciousness to the presence, in cunning disguise, of this despised bulb.

After salt, the onion is the most valuable and indispensable flavoring substance in the hands of an experienced cook, who would consider himself handicaped indeed without the powerful little ally.

The onion, as we know it, embraces several varieties; those which are grown in the warmer climates being much milder and sweeter, but all possessing a pungent oil of an irritating nature, which renders them decidedly indigestible when eaten raw; but as a flavoring agent, a condiment or a vegetable, they are valuable as food.

The Strong Odor.

The pungent volatile oil which gives the onion the strong flavor and smell is rich in sulphur, but the quantity of this oil is minute, and when properly cooked is soon dissipated and the irritating properties so far removed as to render the vegetable only slightly laxative. The food value of the onion is considerably above that of the turnip.

Medicinal Value of the Onion.

It may not be generally understood that onions are disinfectants as well as preventatives against contagious diseases. They readily absorb impurities as well as defend against diseases. They are invigorating and in many instances nature presents her demand for this class of food through the craving of the individual for this tabooed little vegetable.

An old-time remedy for colds and one that was very effectual in producing good results, was a baked or roasted onion.

Stewed Onions.

Select the medium-sized silver onions; peel off the outer skin; let them lie in cold water half an hour and drain; cover with boiling water; add a teaspoonful of salt and boil, uncovered, for ten minutes; drain off this water, cover with fresh, boiling water; add salt and boil ten minutes longer, then change the water again and boil until the onions are tender. They should be white as snow; do not boil too hard or cover the saucepan or the onions will be strong and dark colored. Make a cream sauce and pour over the onions after carefully draining them.

Onion Farci.

Take the large Spanish onions; wash them, trim off the bottoms, but do not peel them; put them in slightly salted boiling water, and boil them for an hour. Drain and remove the centers. If you have remnants of cold chicken mince fine with the livers; add a third as much fine bread crumbs, pepper, salt, beaten egg and cream or gravy to moisten. Chop the onion taken from the centers and mix with the forcemeat; then fill the onion shells; cover with bread crumbs, dot with bits of butter, place in the oven and brown. Make a white sauce, and a beaten egg, a little lemon juice and minced parsley and serve with the onions.

Onions a la Poulette.

Select button onions and cook them same as for stewed onions; when done drain and serve with yellow sauce made as follows:

Melt two level tablespoonfuls of butter in a saucepan add two level tablespoonfuls of flour and stir until smooth, then add a cup of milk or half a cup of cream and half a cup of chicken broth; cook and stir until it boils, then season with pepper and salt. Add the onions and heat thoroughly before serving.

Pickeled Onions.

Choose small button onions of uniform size. Make a brine strong enough to float an egg; when boiling hot pour it over the onions and let them stand for twenty-four hours. Drain and wipe them dry and pack in large-mouthed pint bottles, adding a small red pepper, a blade of mace and a few slices of horseradish. Fill the bottles up with white wine or cider vinegar, and seal closely.

Ormaloo.

Peel a dozen white onions, cover with cold water and steep for an hour. Then boil until soft; mash them and add to an equal quantity of mashed white potatoes; add two or three well-beaten eggs, about a cup of milk; do not have the mixture too soft, and salt, pepper and nutmeg to taste. Whip the mixture until quite light; turn into a baking dish and bake in a quick oven half an hour. When half done pour a little melted butter or gravy over the top.

Onion Ragout.

Peel a pint of small button onions; take four large ones, peel them and chop fine. Put half a cup of butter into a saucepan; when melted and hot, put in the onions and stir them about until a nice brown; add two tablespoonfuls of flour and shake them about until thick; then add a cup of gravy or stock, salt and cayenne to taste and a level teaspoonful of mustard. Cook gently, stirring so as not to break up the small onions, until the sauce thickens them, turn into a heated dish and garnish with fried bread crumbs. These are made by pulling the bread from the loaf with a fork, in pieces about an inch in size and frying them a delicate brown in deep fat. The bread must be dry. Arrange these pieces around the dish of onions and dust lightly with finely minced parsley.

Rhubarb Wine.

Skin, chop and mash the rhubarb to a pulp. Weigh and allow one quart of water and a pound of sugar to each pound of fruit. Mix well together and pour into an earthen crock or jar. Cover closely with a piece of cheese cloth to keep out dust. Let it ferment well, stirring it up once or twice a day. When the fermentation ceases, skim and strain and pour into a cask and let stand for twenty-four hours, then close the bunghole and stand away for four months. Then rack off the wine into bottles and put them away on their sides.

Cucumber Sauce.

Add half a cupful of grated cucumber to a cupful of good stiff mayonnaise, chill it on ice and serve. Another way is to grate the cucumber, removing the seeds; drain the pulp dry, then season with salt and cayenne and to a cup of pulp add a tablespoonful of tarragon vinegar. Cover and let stand in a cold place for several hours. The sauce is improved by adding a tablespoonful of salad oil in mixing.

Cheese Straws.

Take half a cup of sifted flour, add a pinch of cayenne, three ounces of grated Parmesan cheese and a little salt; mix all together and moisten with the yolk of an egg and enough water to make a stiff dough. Knead to a smooth dough. Roll out into a very thin sheet, not more than an eighth of an inch thick, cut out a piece five inches long and five inches wide. Cut this into strips an eighth of an inch wide, place on a baking sheet or tin and bake in a moderately hot oven for ten minutes. Do not let them brown. Cut small rings from the trimmings of the paste; bake them and when done and cold slip the straws into the rings, making small bundles. Cheese fingers are made from puff paste cut into strips five inches long and quarter of an inch wide, a little Parmesan (grated) spread in center of a strip and another placed on top. These are baked in a quick oven until done and a light brown.

Tomato Sauce.

Put a pint of tomatoes in a saucepan with a bay leaf, sprig of parsley, four whole cloves, slice of onion and blade of mace. Simmer over fire for twenty minutes, then strain.

Put two level tablespoonfuls of butter or oil in a saucepan and when hot stir in two level tablespoonfuls of flour. Stir until smooth and add one cupful of the tomato liquor, a little salt and pepper. Stir until it begins to thicken, then serve. This sauce can be heated over.

Chicken in Jelly.

Select a large, full-grown chicken; prepare it as for roasting. Just cover it with boiling water; add a piece of bay leaf, a blade of mace, a small onion, eight whole cloves and a sprig of parsley. Place over the fire and bring to boiling, then stand the boiler where it will just simmer until the chicken is very tender. When done let it cool in its own liquor. Take out, remove skin, fat and bone; put these back into the kettle again and reduce by simmering for an hour. Then strain off from the bones. Add half a box of gelatine, stir until dissolved. Then cut the chicken into small dice, season well with salt and pepper and a little celery salt; put the meat into an oblong mold and season the jelly and pour over it, stirring the meat slightly with a fork so the jelly can mix through it. Set at once in a cold place to harden. This can be served in slices with lemon and parsley or cress or cut into cubes and served as a salad with mayonnaise. By using less water when steaming the chicken and reducing it more the liquor will jelly without the addition of the gelatine, but requires a little more time.

Menus.

SUNDAY.
BREAKFAST.
Fruit.
Cereal, Cream,
Broiled Sweetbreads, Bacon,
Dressed Cucumbers,
Rolls, Coffee.
DINNER.
Juilienne Soup.
Pressed Chicken, Cucumber Sauce,
Rice Croquettes, Golden Sauce,
Asparagus on Toast,
Fruit Salad,
Coffee.
SUPPER.
Shrimps a la Newburg,
Stuffed Tomatoes with Mayonnaise,
Fruit, Cake,
Cocoa.

MONDAY.
BREAKFAST.
Fruit,
Cereal, Cream,
Codfish Croquettes, Broiled Tomatoes,
Creamed Potatoes, Toast,
Coffee.
LUNCH.
Ham Omelette, Prune Toast,
Banana and Orange Salad,
Cocoa.
DINNER.
Mutton Broth with Rice,
Broiled Steak, with Peppers,
Mashed Potatoes, Asparagus,
Fruit, Gingerbread,
Coffee.

TUESDAY.
BREAKFAST.
Fruit,
Cereal, Cream,
Panned Fish, Potato Puff,
Gems, Coffee.
LUNCH.
Cold Tongue, Chili Sauce,
Cottage Cheese, Stewed Fruit,
Raisin Bread, Tea.
DINNER.
Clear Soup with Vegetables,
Roast Lamb, Mint Sauce,
Baked Rhubarb, Peas,
Stuffed Potatoes,
Lettuce Salad,
Strawberry Cake, Coffee.

HOUSEHOLD HINTS

Again the silver chimes of wedding bells coming nearer and again in homes without number, animated discussions regarding that old yet ever new question that antedates a wedding, "What shall we eat and wherewithal shall we be clothed?" To the last query the bride expectant has usually her own answer ready, for where is the girl who has not had the wedding garment under consideration from the time she laid off short dresses and put up her hair? The first part of the proposition, "What shall we eat?" is more commonly left for mother to decide.

In the large cities the employment of a skilled caterer, with his corps of trained waiters, his silver and napery, his dishes, hot and cold, simplifies matters; but there are going to be June weddings in homes without number where caterers are rarer than days in June, where there isn't a baker or confectioner within a day's journey or where even the iceman has failed to put in an appearance. But the chimes ring on and the wedding feast, simple or elaborate, follows.

Fortunately for the hostess who wishes to have everything done according to the canons of good taste, but who finds herself confronted with the limitations imposed by space or by a depleted exchequer, simplicity is considered the acme of refined breeding. Gone are the days when the roster of rich cakes swelled into the dozens, when ham and turkey and tongue and chickens and when barons of beef strove for the mastery; when salads, lobster, chicken, salmon, oyster and crab invited to a night of repentance, and preserves, jellies, charlotte russes and ices cried with one accord, "Let me sit heavy on thy soul tomorrow!"

Today the tendency, even among the best caterers, is to cut down the number of courses, to give less dishes than ever before; but what they take off in quantity they make up in quality.

Refreshments may be served under a marquee, on the veranda or in the house. An easy way to provide for a number of guests is to follow the English fashion, which has been instituted at every good house here with complete success, of serving the food from a buffet. This may extend across the room or tent, with servants behind it, who hand out what is called for to the men guests, who serve the women, or the dining table may be used, the men of the party helping the women and then supplying themselves. Coffee is usually served by the maids.

Piles of plates, with the necessary knives, forks and spoons, should be neatly arranged on the table, together with the napkins. At either end or on the sideboard have the platters of salad, while plates of sandwiches of two or three different kinds, a number of small dishes of salted almonds, olives, etc., the bride's cake and small cakes should be set at regular intervals down the table.

If there is cold meat it is a good plan to have it carved beforehand, leaving the pieces so as not to disturb the shape of the meat. Two or three waiters should be on hand to remove the soiled dishes and renew the supplies.

As the substantial viands are eaten the plates are removed and fresh ones furnished for the cake. Ices, frappes and the like are served in small glass cups.

To the casual observer who eats whatever is set before him, provided it is good, asking no questions, the difference between sorbets, granites, frappes, sherbets and water ices seems as inconsequential as that between tweedledum and tweedledee. To the initiated, however, there is considerable differentiation.

A water ice is simply a lemonade or fruit juice and water frozen without stirring. Motion interferes with the clearness. A sherbet is a water ice to which white of egg or gelatine has been added to give it a creamy consistency. Sherbets should be frozen more rapidly than ices.

A sorbet is frozen more like water ice, not so hard as a sherbet, and usually has liquor added.

A frappe is simply a half-frozen ice. Its distinguishing characteristic is mushiness. If liquor is added to a frappe it becomes punch.

Granites are fruit or water ices frozen without much motion and with equal parts of salt and ice, so as to insure a granular texture. They are not frozen hard. Small fruits or large preserved or candied fruits cut in small pieces may be added just long enough before serving to get thoroughly chilled.

A mousse is a frothy masslike cream prepared by freezing whipped cream without stirring. It should be made a number of hours before using and packed in salt and ice, using a greater proportion of salt than for ice cream.

An excellent mousse with coffee is made by slowly mixing three wineglasses Eagle creme de cafe, or any strong, pure coffee, sweetened to taste, with the yolks of two eggs. Then add and thoroughly mix two cupfuls of well-whipped cream. Stand in the freezer packed in ice and salt.

A young housewife famous for the perfection of her cafe frappe gives this sensible rule for its preparation:

To one quart of strong coffee, sweetened to taste, add the beaten white of one egg and freeze. Serve in glasses with whipped cream on top.

Coarse rock salt, which may be purchased in bulk, will be found much better for freezing than the coarse fine salt. Crush the ice firmly, remembering that the finer it is crushed the sooner it will melt. Do not draw off the water, as ignorant cooks are wont to do, but take care that it does not get inside the can. Turn the crank slowly at first, then more rapidly. Twenty minutes will suffice to freeze cream.

In freezing ice cream the proportion of salt to ice should be as one to three or four. Mousses, granites and frappes require more salt than ice cream, equal parts of salt and ice giving the best results.

Hawthorne, in one of his charming children's tales, gives the ideal summer breakfast as consisting of: Little brook trout, roasted potatoes, hot cakes, fresh boiled eggs and coffee. This can hardly be improved upon. After the longest fast of the twenty-four hours the stomach needs nourishing but light food. Heat renders the appetite languid, and it is a mistake to exhaust the digestive powers by large quantities of heavy food. The use of cereals at a summer breakfast is considered by many a mistake in gastronomy. Cereals in themselves without the addition of cream and sugar contain but little nourishment. Daintily cooked meat and fish, well-baked bread, fresh eggs, with a generous supply of milk, cream, fruits and vegetables, best supply the needs of the summer table.

No summer breakfast is complete without fruit. While most people prefer it served au natural, others with English predilections take more kindly to jam or some of the many stewed or steamed fruits. Others find a salad of fruit dressed with a few spoonfuls of sherry and sugar one of the best appetizers at the beginning of the meal, while still others, both to give up their cereals, take a combination of fruit and cereal.

In serving fruits au natural, arrange them to please the eye as well as the palate. Nothing is prettier than leaves for decoration. Serve fine strawberries with hulls and stems on. Never wash unless you are obliged to. If very sandy wash with the hulls on. Dip quickly in cold water and cut and drain in a coarse sieve. Dry quickly. Never sprinkle strawberries with sugar and allow them to stand, as it extracts the juice and toughens the skin. Some people aver that a slight sprinkling of salt brings out the flavor—while East Indian palates call for a dash of cayenne. Orange juice over strawberries offers a variety in their service, but a small mound of powdered sugar on one side of each individual plate, into which the berry may be dipped just before putting to the mouth, appears to have the greater gastronomic following. Strawberries with their hulls on are frequently served as a first course for luncheons or noon breakfasts. When served as a dessert, pass cream and sugar.

No prettier fruit for breakfast can be found than currants, red and white, on the stem. Put a border of the leaves about a pretty china or glass dish, and pile the fruit on them. Serve with powdered sugar.

Oranges for breakfast are easiest served, cut in halves. They are delicious made in a compote with rice. Take the pulp out as whole as possible and drop into a rich boiling syrup, leaving it in just long enough to heat it through. Make a nest of rice, put the orange and syrup in it and serve with whipped cream.

Cherries are already in market and are just as luscious and inviting as when the Roman general Lucullus first found them on the shores of the Black sea. Whatever their coloring and whatsoever their size and flavor, the ripening cherry is a delight to eye, nostril and palate.

While the ideal way to eat cherries is in the bending tree, in company with saucy Robin Redbreast, not every one can achieve the ideal. If bought at the city markets, cherries, as well as every other kind of fruit exposed for sale, must be washed before serving. Dip quickly into cold water, shake well or pat dry with a soft piece of cheesecloth. Serve on a bed of their own leaves.

A delicious flavoring for ice creams, sherbets, sauces and preserved fruits has for its basis the Marasco wild cherry, a species of which is indigenous to the mountain regions of our own country. Many experts pronounce it superior to the imported Maraschino. This ancient liquor, it is claimed, was first distilled by the monks in the Austrian province of Dalmatia, and from there shipped in casks by trading vessels to Rome, where it was extensively used in the papal palace. Its medicinal properties have long been recognized as tonic, nourishing and soothing in nervous affections. The favorite German Kirchwasser is also made from wild black cherries, and is used by many good cooks to flavor omelets.

TOQUES AND SMALL HATS.

There Has Been a Decided Reaction in Their Favor.

From the Millinery Trade Review.

Much of the new millinery brought out for Easter is trimmed with more than a liberal supply of flowers when not entirely made of them. Last month the fate of floral toques and small hats was trembling in the balance. Since then there has been a decided reaction in their favor, thanks to the initiative of a few of the first houses. It is almost superfluous to point out that perfection in this line can only be attained by using the very best quality of flowers and foliage; the second-rate may pass muster when the quantity required is small, whereas, when massed together to cover an entire shape, they show to great disadvantage. The forms used to cover with flowers are more varied than they were earlier in the season, so that a further flavor of novelty is given to these new models by reason of their shape.

Here is one of boat form, almost pointed back and front, made of very pale double violets without leaves, clustered closely together from the edge of the brim to the top of the crown in a gentle incline. Running from the point in front over the left side is a straight row of greenish-white roses, constituting the only trimming. A small, round, flat toque shape is entirely covered with damask roses and leaves, each flower being mounted separately with a good many leaves, and then placed on the shape, one bunch under the brim behind the ear.

A similar arrangement is carried out in bluets. But in this case the flowers are made up into little bunches of three or four, surrounded by green grasses clipped rather short and then sewn side by side over a medium-sized hat shape with beret crown and brim turned on the left, the under side of this being covered in the same way.

A Test.

From Life.

"What a fine yacht, old man!"

"Isn't she? I enjoy her even when I'm sober."

Every Day Adds to the Fame of
Corby's Mother's Bread

What some Grocers say:

"We sell more of Corby's Mother's Bread than any other brand."
M. G. JERMAN & SON, 11th and I sts. n.w.

"We find more demand for Corby's Bread than for any other. Our customers, the most of them, regard it as the best bread made."
G. W. HALL, K and 10th sts. n.w.

"We handle more of Corby's Bread than any other. It is the best there is. We use it where I board. Customers say it keeps moist longer than any other kind of bread."
J. C. LOVE, 11th and M sts.

"We sell 25 loaves a day of Corby's Bread and 50 loaves Saturday. This is a great deal more than any other."
H. C. RENSHAW, 1301 S st. n.w.

—Ask any one who eats "Mother's Bread," or any of the thousand and more dealers who sell it, for their opinion and they will say "It is the best bread in the world!"
—"Mother's Bread" is good all the time. It's quality never varies.
—The standard of purity is at the highest point ever attained in bread making, and science and skill keep it there.
—"Mother's Bread" is sold by all grocers.
—Look for the "stamp" which distinguishes the genuine.

What some Grocers say:

"We take 24 loaves of Corby's Bread a day on an average. It gives good satisfaction."
GEO. E. BURNS & CO., 2600 Pa. ave.

"This was the first store in Washington to deal in Corby's Bread. It's the best bread on the market. We sell more of it than any other, by far."
RENSHAW BROS., 13th and M sts. n.w.

"Corby's Bread is my leader. We sell five times as much of it as any other, and we buy of six bakers. I sell 100 loaves of it Saturday and 60 daily."
WM. T. DAVIS, 15th and P sts.

"Mother's Bread is the best there is and the best seller. We sell four times as much Mother's Bread as any other at both my stores."
M. MAZO, 4th and Elm sts., 6th and R. I. ave.

Corby's Modern Bakery.

"Miller's Cocoa"
That's it—that's what you are to ask for when you want a palatable bone—and muscle—builder.
GEORGE MILLER & SON CO., Philadelphia.

A MEMORY BOOK

BOTH YOUNG AND OLD TAKE PLEASURE IN IT.

Record of Enjoyments at Home and Elsewhere a Timely Fad.

Written for The Evening Star.

A good many young people and older people, too, have begun the delightful task of arranging a Memory Book to record the happy times they have had and the delightful people they have met. Its make-up is easier, it is of more general interest, and much less tedious than the old-fashioned journal, with its daily recount of often trivial and unimportant events. A large scrap book, strongly bound, with guards or extra strips between the leaves to admit the pastings and entry of souvenirs, is the first requisite. A pretty over-cover can be made of denim in blue, green or brown, or of the ordinary tan canvas, with the title in embroidered lettering in outline, or in gold running through the center.

The title itself may be as fanciful and poetic as one wishes, so long as it is in harmony with the idea, "For Memory's Sake," "The Light of Other Days," etc. A spray of forget-me-nots or a scattering of the blossoms on the outside or on the flyleaf inside gives a dainty suggestiveness.

Let the cover be large enough to meet over the edges and bound with a neat braid or ribbon, stitched on and tied across the ends and at the front.

As this is a keepsake book for the years of after life, it is worth some trouble to make it pretty and attractive. The filling of the pages will be according to the tastes of the maker. A girl of nineteen summers has made her memory book really a very dainty piece of work. She selected almost entirely social happenings, using invitations and other suggestive mementos. One whole page was given to a visit to a friend at Thanksgiving time. On the upper part of the large page was the tag which was on her trunk; under it, arranged in a design, were the little hand-painted dinner cards, and so on. Again, on a page commemorating a clambake, given on the rocks of a summer watering place, were some sprays of the seaweed that the clams were baked in, dried, pressed and fastened in the book by little strips of brightly tinted paper, etc.

Programs of operas, plays and lectures, dance cards, tally cards from whist and euchre parties, filled out the pages, which showed great variety.

The Memory Book of a college student showed on one page a torn scrap of a sweater worn at a memorable foot ball game, and on another the program of some college entertainment at which he assisted. Every woman has some bright spots that she would be glad to recall—an evening at the grand opera with a congenial friend—a merry sleigh ride, a gay dance, a sailing party. Even insignificant and homely relics bring pleasant thoughts and a smile of gladness. The pages can be varied and made attractive and artistic with the help of the brush and paint box. An occasional sketch in water color or black and white often brings to mind very vividly the scene itself, as well as the incidents. Another good idea for the Memory Book is to have a page or so for the autographs of friends. Even though an acquaintance drops out of one's life, when the pages are turned his name is there, with some pleasant association.

The Memory Book for traveling should be much smaller—portfolio size—to admit of use on the steamer's deck, or on the long journeys by train. Many a delightful incident, with its accompanying souvenir, can be slipped into its pages for future fastening, that would otherwise be forgotten and lost forever in the crowding experiences that follow.

"My Memory Book is the most precious thing I own," said a young fellow. "It has helped me through many a dismal evening in a lonely city room." Years added to its value, and in the library of the maturer man or woman successive numbers will stand like ledgers of the pleasure times of youth.

A. P. R.

Twenty Chinamen who were tried at Ogdensburg, N. Y., for unlawful entry into the United States, were ordered deported by the court.

LIEBIG
COMPANY'S EXTRACT of Beef simplifies sick room cookery. A cup of rich beef tea in a minute, before the invalid's fancy for food has passed away.
The genuine always bears this signature in blue: J. v. Liebig