BROTHER CHARLES P.

HAS GREATLY AIDED WM. H. TAFT IN RACE FOR FAME.

Cincinnati Editor Is a Man of Hobbies, the Biggest of Which Is the Republican Candidate for President.

Cincinnati.—In a quiet corner office of a high building which he owns, in this city, with only a bookkeeper to keep him company, you will find any day, when he is not in New York looking at old masters and porcelains, a quiet, slim, white bearded man. But for him William H. Taft might never have gone to the Philippines or become secretary of war or a candidate for president.

"Did we beat the P—— on the baseball extra last night?" Charles P. Taft calls downstairs to the editor of the newspaper which he owns. He enjoys his newspaper which has as lively headlines as any in the middle west. Baseball interests him equally with Gainsboroughs and Sir Joshuas. He owns a large interest in the Cincinnati baseball club, in the gas works and the street car lines, in the leading hotel and the opera house, not to mention much real estate; or rather, he and his wife together. Her fortune he has multiplied.

One day the editor told him of a smart baseball reporter who was looking wistfully at a broken down league team and sighing for capital. "How much do you want?" Charles P. asked the reporter. "One hundred thousand dollars." "Very good," said Charles P., who had been watching that young man for a year. "We'll go into partnership." A quiet man who makes business deals in this fashion naturally needs only a bookkeeper.

Charles P. Taft.

and when he wants a stenographer he can send for one downstairs in the editor's office.

Everything the "Herr Doktor," as he was called among his fellow American students at Hiedelberg, has touched since he came home from finishing his education in Germany seems to have turned into money or art. He has been a Republican, mostly with the local boss, though sometimes against him. On the boardings of the city he has been cartooned villainously as a sinister "interest," and smiled over it and bought another china jar. In matters of music and art, Cincinnati agrees that he is her foremost citizen. "How do you like the interior of the hotel?" he asks the visitor from out of town, for Charles P. looked to the mural decorations in person. They are deservedly praised.

In the evening he goes to an old-fashioned house, once the Longworths', whose domestic establishment is maintained for less than that of many houses occupied by a man of one-twentieth his income. But no one of moderate means could afford such furnishings. To be vulgar about it, there are well over a million dollars' worth of art treasures in the Taft home.

Dealers say no false masters or imitation hawthornes have been sold to him. He has the discrimination of the wise buyer and the taste of the connoisseur. Seated among china of the Ming dynasty, he reads the baseball extra of his lively newspaper. He never brings business home unless it is William H.'s campaign. William H. is poor. He knows nothing of fortune winning. The only way he could make money would be practicing law.

Charles P. is willing to have fame in the family, but it must all descend on one member. From the day that the elder brother saw the gift of Will for making friends and for dictating in an easy way a legal analysis of a bundle of documents that younger brother has been a little embarrassing all the old masters. He has always been trying to elevate Will to opportunity, knowing that once Will was started he could handle traveling himself.

New York the Venice of America.

It is a startling thing to know that New York city, although not known as the American Venice, contains more islands than any city but Venice, for within its boundaries are 31 separate and distinct islands, most of which, even relatively deep water, will afford unlimited shipping accommodations and docking for the commerce of future years in reach undreamed of proportions, judging from past and present growth. "The Giant City New York," in Munsey's Magazine.

USE ALCOHOL WITH POLISH.

Housewife Discovers That It Aids in Cleaning Silver.

"It may not be manners to discuss your hostess," said one of the guests after an elaborate luncheon, "but did you ever see such silver? Mine was actually greasy! Such carelessness is disgraceful."

"Silver is hard to keep bright," murmured the woman who hated unkind criticism.

"Nonsense, it isn't, and if it were, that is no excuse. Think how Carolyn's silver shone at her dinner, and she only keeps one maid. I asked her how she did it, and she said it was by mixing her silver polish with alcohol instead of water. You rub it up in the usual way, but the mixture gives a much more brilliant look.

"When she takes it out of the bags, even after weeks stowed away, all she need do is to give must of the pieces a rub or two with a piece of roughed chamois.

"She rinses the parts of the flat silver that go in the mouth with boiling water after using the chamois, as sometimes it gives a queer taste.

"That silver last night could never be cleaned once a week, even much less given a special holiday shine. If the butler was too lazy to see that the silver was polished, at least he should have given it a boil in hot washing soda and water to cut the grease and make it look clean."

APRICOT SOUFFLE IS GOOD.

Easily Put Together After the Puree Has Been Prepared.

Half a pint of apricot puree, half a cupful of cream, three whites of eggs, 1½ tablespoonfuls syrup from the apricots, two heaping tablespoonfuls of sugar, a squeeze of lemon juice, three drops of red coloring. Prepare the puree by rubbing either canned or bottled apricots through a fine sieve. Use a little of the syrup along with the apricots and do not make the puree too thick. Dissolve the gelatine in two tablespoonfuls of the syrup and strain it into the puree. Add the sugar, lemon juice and coloring. Beat the white of the eggs to a stiff froth and whip the cream. Stir these lightly into the apricot mixture, and when beginning to set, pour all into a wetter mold and keep in a cool place until firm. When wanted, turn out on a glass or china dish. This pudding may be made more ornamental by decorating the top of the mold with a little sweet jelly and a few pieces of apricot before pouring in the mixture. Or the apricot mixture may be set in a ring mold and whipped cream piled in the center when it is turned out.

Newspapers may be used to pad the ironing board just as well as an old blanket or muslin.

Soap well applied to drawer slides will keep the drawers in furniture and closets from sticking.

If you will varnish your linoleum about every three months it will last much longer than without the coats of varnish.

When washing floors or cleaning windows always put a few drops of paraffine in the water and this will keep away flies, moths and other insects.

The skin from a boiled ham will be more easily removed if as soon as being taken from the boiling liquor the ham be plunged into cold water for a moment.

To mend hemstitching cover the space of the worn hemstitching with insertion and stitch both edges on to tray cloth and it will then be as good as new and even prettier.

Hair brushes should be washed, if possible, every day. The best plan is to keep two in use at the same time. Unless a clean brush is used the hair loses the bright, glossy look that it should have.

Cheese may be kept from going moldy by wrapping it in a cloth dipped in vinegar and wrung nearly dry. Cover the cloth with a wrapper of paper and keep in a cool place.

A Cooling Drink.

Among the most refreshing of summer drinks is pineapple lemonade. To the juice of four lemons allow a large pineapple, finely grated, a pound of sugar and a pint of water.

Boil the sugar and water together to a thin syrup, skimming well. Mix the pulp of the pineapple and the lemon juice in a bowl, add the sirup and set on the ice to cool and ripen for several hours.

When ready to serve, pour into the mixture a quart of ice water and pour into tall, thin glasses.

If preferred, a charge water can be used instead of the plain water.

Veal Cups with Macaroni.

If veal or mutton is left over in scant quantities for a meal, boil sufficient macaroni to double the amount and put through the food chopper, using coarse cutter. Season highly with salt, pepper, onion juice and chopped parsley, and to each pint add a well beaten egg and two tablespoons of good gravy. Pack into buttered cups, steam for half an hour, and serve with tomato or brown sauce.

Currant Dessert.

One box of red currants, one box of red raspberries, and two quarts of water boiled to a pulp, then strain, add one small cupful of fine sago, previously soaked in cold water for 15 minutes, boil until clear, sweeten to taste, eat cold with milk or cream.

TABLE DELICACIES

FAMOUS RECIPES OF EMMA PADDOCK TELFORD.

Many Especially Adapted for the Hot Weather—Swatza a Palatable Breakfast Dish—Figs and Rhubarb Combined.

Black Currant Fool.—Pick off the stems, wash clean, drain well and put into a saucepan with sugar to sweeten. Stir over the fire until soft, press through a fine hair sieve, return to pan and simmer gently until the consistency of thick cream. Chill, put in the icebox and leave until ready to serve. Turn into a glass dish and serve with whipped cream.

Black Currant Ice Cream.—Stew one cupful of black currants five minutes, then press through a fine sieve. Add a cupful of rich syrup and a cupful thick cream, beat well, then freeze. When stiff pack in an ornamental mold, cover close and pack in ice and salt. When ready to serve turn out on a low glass dish, garnish with crystallized cherries and leaves of angelica.

Spiced Currants.—This is a delicious accompaiiment to roast beef in winter and should be made now. To every seven pounds courrants allow three and a half pounds sugar, a pint of vinegar and a cup currant juice. Cook about half an hour or longer until the mixture thickens, add three tablespoonfuls cinnamon and a tablespoonful and a half powdered cloves, cook a few moments longer, then pour into a stone pot or glass cans as preferred.

Currant Catsup.—This, too, is an excellent relish for future use. To four pounds ripe currants allow a pound and a half sugar, a tablespoonful ground cinnamon, a teaspoonful each ground cloves, salt and pepper and a pint of vinegar. Stew until quite thick, strain and bottle.

Cherry Brown Betty.—Put a layer of pitted sweetened cherries in the bottom of a baking dish, cover with fine bread crumbs dotted with bits of butter and so continue until the dish is full. Have the top layer of the buttered crumbs. Cover and bake an hour, uncover and brown. Serve with hard sauce flavored with nutmeg.

Swatza.—This makes a good summer breakfast dish, quickly prepared and nourishing. To serve three persons, beat three eggs in a soup plate until well blended. From a large loaf cut five slices bread and cut these in halves. Put a tablespoonful butter in the frying pan, and as soon as hot put in as many slices of the bread which have been dipped in the beaten egg as it will hold. As soon as golden brown on one side turn and crisp the other. It will take but a moment. As fast as finished pile on a platter and keep hot until all the slices are done and ready to serve. Serve with maple or fruit syrup.

Figs and Rhubarb.—Wash two bunches rhubarb and cut into inch pieces without peeling. Put into the double boiler with a cupful sugar and four or five figs cut in inch pieces. Put on the cover and cook over hot water until the rhubarb is tender and the syrup rich and jelly like in consistency. Raisins are nice cooked in the same way with rhubarb. If preferred and you are to have a hot oven anyway put the rhubarb and figs or raisins in a stone pot, cover closely and bake in the oven until jellied.—Emma Paddock Telford.

Savory Tongue Creams.

Six ounces of cooked tongue, three ounces of cooked chicken, half a tablespoonful of powdered gelatine, half a cupful of white sauce, three small tomatoes, one tablespoonful of chutney, a few drops of red coloring, salt and paprika to taste, some jelly, some aspic jelly, pastry and lettuce.

Coat some wet molds with liquid tomato jelly, then let it set. Mix the gelatine with one gill of the tomato jelly, dissolve and strain. Chop finely the tongue and chicken, add tomato, pound them till smooth, add white sauce, chutney, salt and paprika, rub through a sieve, add the gelatine and coloring. Divide this mixture into the molds. Turn out when firm and garnish with parsley, lettuce and chopped aspic jelly.

Raspberry Cream.

Soak one-half of a box of gelatine in one-half of a cupful of cold water and when soft add one-half of a cupful of boiling water in which has been dissolved one cupful of sugar. Strain, add one pint of raspberry juice and set in a cool place or on ice until the mixture begins to thicken; beat slowly with an egg-beater until frothy and quite thick; stir in carefully one pint of cream, whipped to a solid froth. Turn into wetted molds and set away until firm.

Health Bread.

Two cups of rye meal, one cup of flour, teaspoon of salt, one cup of sour milk, one egg, one spoon lard, one-half teaspoon of soda. Bake in loaf or flat tins slowly. Nice with maple sirup.

[illegible] Whip.

Whip [illegible] of cream, roll out one-half [illegible] macaroons, one-half cup [illegible] one cup of walnuts. Mix [illegible] Serve ice cold in frappe glasses with candied cherries.

Lemon Sherbet.

Use four cups water, two cups sugar, one tablespoonful gelatin. Dissolve gelatin in part of the water, the sugar in the balance, mix thoroughly, and freeze.

FOR THOSE FOND OF CHERRIES.

Four Recipes with This Fruit as a Foundation.

Candied Cherries—Wash, stem and pit one pound of large, firm cherries, putting a pound of sugar to a pound of the fruit. Boil the juice and the sugar to a very thick sirup. Put the cherries in this sirup and let them simmer—not boil—for ten minutes. Then set them away in the sirup until the next day. The next morning take the cherries out of the sirup and put in a deep dish. Let the sirup boil up once and pour over the cherries. This should be done for three mornings. On the fourth morning boil the sirup almost to the thickness of candy, dip the cherries in and let them get thoroughly coated, then place them separately on flat dishes and dry.

German Cherry Pie—Make a cherry pie as usual, but omit the upper crust. When almost done beat one egg until very light and add to it one scant half cupful of rice cream. Pour this mixture over the top of the pie. Put pie back in oven and bake until the custard is set. This makes a very attractive as well as an appetizing dish.

Cherry Tapioca—Soak one small cup of tapioca in water over night. In the morning add a pinch of salt and cook until clear, then add butter the size of an egg and one cup of sour cherries, which have been washed and stoned. Add to this sugar enough to sweeten. Flavor with vanila, turn into earthen or agate dish and bake until it bubbles up. Serve ice cold with rice cream.

Cherry Salad—This is a very dainty dish and really requires little time. For a course at a luncheon it is most tempting. Either the large white or red cherries can be used and it is most effective to mix the two colors. The fruit should be stoned without breaking and in the place of each stone is placed a nut meat (hickory nut, hazlenut or anything you have on hand). The cherries are then spread on the white leaves of lettuce and served with a sharp French dressing, omitting the pepper.

FOR JELLIED CHICKEN PIES.

Just the Dish That Will Find Favor on a Hot Day.

Joint a pair of tender chickens as for fricassee. Cover with cold water, putting the cleaned giblets with them. Set at the side of the range and bring slowly to a gentle boil. Keep this up for half an hour. Take out the meat and set aside to cool. Add to the gravy a teaspoonful of onion juice, a stalk of celery, chopped, a tablespoonful of minced parsley, pepper and salt to taste. Boil for half an hour longer, closely covered.

Soak two tablespoonfuls of gelatin in cold water for an hour, and while the gravy is still hot strain it over the soaked gelatin. Then pour upon the chicken. Have ready a good puff paste nearly an inch thick. Arrange the chicken neatly in a deep dish, pour in the gravy, which should cover the meat entirely, put on the crust, printing it all around the edge to prevent shrinking and "crawling" and bake in a moderate oven for an hour with a paper over the crust. Remove the paper and brown.

Should be eaten cold with sauce.

Puff Paste.

Into one quart of sifted flour mix two teaspoons of baking powder and a teaspoon of salt, then sift again. Measure out one teacup of butter and one of lard, hard and cold. Take the lard and rub into the flour until a very fine, smooth paste, then put in just enough ice water, say half a cup, containing a beaten egg, the white of the egg to mix a very stiff dough. Roll it out into a thin sheet, spread with one-fourth of the butter, sprinkle over with a little flour, then roll up closely in a long roll like a scroll. Double the ends toward the center, flatten and reroll, then spread again with another quarter of the butter. Repeat this operation until the butter is used up, put it on an earthen dish, cover it with a cloth and set it in a cold place, in the ice box in summer. Let it remain until cold, an hour or more before making out the crust. You may roll this pastry in any direction, but you must have nice flour, ice water, and very little of it.

Removing Stains.

Glycerine rubbed into coffee or tea stains will remove them from woolen and other materials, and itself be then washed out with soap and water. To remove blood spots, drop cold water quickly on the stains, and then cover with a thick layer of powdered starch. When dry, brush off, when the stain should have vanished, though it sometimes happens that a second application is necessary. Spots that have dried into the fabric need soaking in cold water.

Cherry Jam.

Stem, wash and pit the cherries and heat slightly to extract the juice. To each pound of fruit add three-quarters pound of sugar. Bring slowly to a boil and simmer for 20 minutes. Skim, put into jam pots, and at the end of 24 hours cover and put away.

Coffee Frappe.

Boil one quart of water with half a cup of sugar, add four ounces of ground coffee, and set at the side of the stove for ten minutes. Strain, and when cold add the white of one egg. Freeze and serve in individual glasses, topped with whipped cream.

Rhubarb Pie.

One cup sugar, a pinch of salt, a sprinkling of cinnamon, one tablespoon flour. Take half of each of the ingredients and spread on under crust and the other half on rhubarb.

DISHES THAT TEMPT

DAINTIES FOR THE LUNCHEON OR BREAKFAST.

Wheat Gems and Rice Muffins Are Welcome Additions to the Menu—Orange Pancake Always a Favorite Delicacy.

Wheat Gems.—Beat three eggs until thick, add one tablespoonful of sugar, half a teaspoonful of salt, and one pint of milk; pour this gradually upon one pint of flour; beat thoroughly; add the butter, melted; butter hot gem pans, fill them two-thirds full with the batter, and bake 20 minutes in a quick oven.

Rice Muffins.—Beat the yolks of two eggs; add to them one cup of milk, one cup of cold boiled rice, one tablespoonful of softened butter, half a teaspoonful salt and a cup and a half of flour; beat well and add the beaten whites of the eggs and two level teaspoonfuls of baking powder; fill greased gem pans two-thirds full and bake them in a quick oven 20 minutes.

Cheese Drops.—Put six tablespoons of boiling water in a small pan; when boiling add half a level tablespoonful of butter and four level tablespoonfuls of flour, one and a half eggs unbeaten, adding one, then beating well, then the half and beat well; drop from a spoon on a buttered pan, brush with egg, and sprinkle with grated cheese and a little cayenne; bake in a rather quick oven 15 to 18 minutes.

Orange Pancakes.—Put two cupfuls of sifted flour in a bowl; add one and a half level teaspoonfuls of baking powder, half a teaspoonful of salt, and two well beaten eggs; beat this mixture for five minutes; add one tablespoonful of powdered sugar and one cupful of milk; butter a frying pan, pour in a little of the mixture, and tip the pan so that the batter will spread over the surface; when ready to roll, spread over some orange pulp and a little powdered sugar; roll as for jelly cake; lift to a hot platter and pour over a glaze made by boiling together the juice of one orange and one cup of granulated sugar; when it has boiled one minute pour it over the pancakes.

Velvet Shortcake.—Add one teaspoonful of salt to one quart of flour; dissolve one teaspoonful of soda in one tablespoonful of boiling water; add this to two and a quarter cups of sour milk, then add this to the flour; toss on a floured board, roll lightly to half an inch thick and the size of a breakfast plate; place these on a hot griddle, brown on one side; turn and brown the other, split, and butter; serve hot.

Washing Woolen Garments.

The very best way to wash sweaters, babies' sacques, leggings and afghans—in fact, all garments knitted or crocheted—of wool is to sew the article in a bag of cheesecloth or mosquito netting. Then, wash the bag, with its contents, in soft water with a good white soap. The water must not be cold; neither must it be very hot, and of course, the soap must never be rubbed into the bag, the water being soaped beforehand.

After rinsing in several waters, which must be of the same temperature as the soapy water, rip the garment from the bag, but do not hang it on a line to dry; lay it flat on a table without stretching; place in the air to dry; if colored, avoid the sunlight, as it will fade it.

Some ammonia in the water helps to keep wool garments soft. The disastrous experience that many people have had in washing sweaters is due to the fact that they wring and stretch them, which should never be done. Simply crush the bag to squeeze out the water, but do not wring.

Why Cakes Often Fail.

Because inferior ingredients are used, such as rancid butter, inferior sugar, damp flour, and doubtful eggs.

Because either the butter is insufficiently beaten with the sugar or rubbed into the flour, or the eggs are not beaten enough.

Because the mixture is beaten after the flour is added, whereas all that should be done before.

The management of the oven is not understood and the cakes are either too dark or too pale.

Because the cakes are not carefully tested to make sure that they are cooked.

The cakes are either left in the tin or put flat on the table to cool; whereas they should be laced on a sieve or tilted up against something, so that the steam can escape.

In Ironing Lace.

If you iron your lace or embroidered muslin on a board or table covered with several thicknesses of flannel and no muslin over them, they will look much nicer than if ironed in the ordinary manner, as the flannel "gives" and the raised work stands out.

Tender Pork Chop.

Cut out bones, flatten well with knife, salt and pepper to taste, then turn in cracker crumbs, then in beaten egg, fry brown on both sides; then cover and let stand on a small fire for an hour. Add no water, as herein lies the success.

To Keep Corned Beef Moist.

Before putting away what is left after serving hot corned beef wet it over with a little of the water it was boiled in. When served cold the slices will not have dry edges.

One-Egg Cake.

Sullivan Cake—One egg, one cup milk, one cup sugar, one tablespoon butter, salt, two teaspoons baking powder, flour to thicken, one cup raisins.

PREPARING ROAST YOUNG PIG.

Dainty That Involves Much Work for the Cook.

Have a fat, six weeks' old pig carefully dressed, the inside of the ears, mouth and tongue cut out. After washing inside and out, rub well with a mixture of salt, sage, black and red pepper. Stuff the pig with a dressing made of light bread, butter, salt, pepper, sage and thyme, well mixed, and moistened with milk or water until it is soft, for it will get firmer in cooking. Then sew up the pig carefully, put in a pan with a little water, and set in a moderately heated oven. Leave the doors open at first.

Mix butter and flour in a plate and have a larding mop ready. Mop the pig frequently. As it roasts close the doors gradually. Occasionally pour over it some of the grayy in the pan and turn it over frequently, so that it may brown evenly.

Boil until tender the liver and toes, and when the pig is done chop them up and add to the gravy. Roast from two to three hours, according to size. Serve with apple sauce and pickles. Place pig on platter, an apple in its mouth, parsley around it, and take to the table.

RICE SURPRISE, WITH SAUCE.

Excellent Dessert Dish for the Luncheon or Dinner.

Quarter of a pound of rice, half a pint of water, one pint of milk, one heaping tablespoonful of butter, two tablespoonfuls of sugar, one teaspoonful of vanilla extract, some jam.

Wash the rice in several waters and put it into a saucepan with the cold water. Let it boil quickly until the water is absorbed, then add the milk and butter. Simmer very slowly until the rice is thoroughly cooked and the mixture rather thick. Stir occasionally, as it will be inclined to stick to the foot of the saucepan. When ready, remove the saucepan from the fire and add the sugar and flavoring. Rinse out some small cups of timbale molds with cold water, three-quarters fill them with rice and make a little hollow in the center. Put a teaspoonful of any nice jam into each, cover and fill with more rice and set aside to cool. When firm, turn out on a glass dish and serve with custard sauce poured round.

WHEN WEATHER IS HOT.

Housewife Will Earn Commendation with Jellied Chicken.

One good chicken, one heaping tablespoonful powdered gelatine, one onion, two bay leaves, half teaspoonful whole white peppers, one blade of mace, one teaspoonful salt, grate of nutmeg, half teaspoonful celery salt, three cloves, three hard cooked eggs, six olives, one can mushrooms, some chopped parsley, mayonnaise sauce.

Singe and draw the chicken, put into a kettle of boiling water and cook slowly until tender. Lift out and set aside to cool. Cut the meat in neat pieces. Put the skin and bones into a saucepan, one quart of the liquor, onion cut up and the seasonings, simmer until reduced to one pint, then add the gelatine and strain. Arrange a layer of the chicken in a wet mold, then some slices of egg, mushrooms, stoned olives, chopped parsley, then more chicken and so on till all are used up. Fill the mold with the stock. Turn out when set. Serve with mayonnaise sauce.

Creamed Cucumbers.

Peel two or three large cucumbers and cut very fine with a sharp knife or run through the coarsest knives of the meat chopper. Drain off the liquid, but do not press.

Rub a bowl with a clove of garlic, put in the minced cucumbers and season with cayenne pepper, black pepper, salt, a teaspoonful of onion juice and the strained juice of half a small lemon.

Chill all the ingredients thoroughly and just before serving stir in half a cupful of thickly whipped cream.

This makes a nice sauce for serving with fish or is equally good put on the half shells. Serve one to each person and pass with soft shell crabs or broiled lobster at a luncheon.

Instead of Curtain Rods.

At a bargain store, get a copper-covered wire about as thick as your little finger, and have them cut it the width of your window. Also buy two screw eyes. Put a screw eye on each side of the sash opening, one of them so that the wire will slip in. Run the wire through the curtain casings and put the ends in the eye. Your curtains will hang as nicely as though the fixtures had cost three times 15 cents, the actual cost of your "rods."—Delineator.

Chocolate Molasses Taffy.

One cup of sweet milk. Melt in it two squares of chocolate, then add one cup of brown sugar, one of molasses and a piece of butter as large as an English walnut. Boil and stir till it will harden in water. Add vanilla and a pinch of soda. Pour in a buttered tin to cool. Should be brittle.

Lemon Butter.

When children become tired of jellies and fruit butters a most delicious and healthful spread can be made from the following: Two cups granulated sugar, three eggs, one teaspoonful butter, two lemons, grated rind and juice, one cup of hot water. Cook in double boiler until thick.

Eggs for Invalids.

Cover frying pan with cream. When hot beat as many eggs as wanted, seasoned with little salt, and keep stirring until light.