

Gas Will Burn When You Want It

The "Juice" is always on call. That is one reason why Gas Light is the Best Light. Another is because it is cheaper than any other.



A WELSH RABBIT ON MINCE PIE

N. Y. Sun: There is no longer any special novelty in serving a Welsh rabbit on a piping hot mince pie, as a substitute for toast. For years the cooks at the old chop houses in New York had been serving a dish that they called a "slip on," and this was nothing less than melted English cheese poured over hot mince pie, and experts who had systematically tested the effects of this combination did not hesitate to affirm that the presence of the cheese aided rather than deterred the process of digestion.

To season this cheese, therefore, was but a short step in the direction of culinary eccentricity, novel as it seemed. A writer in the Bohemian, describing some of the Welsh rabbits perpetuated by well known people, say that Walter McDougall, the cartoonist, is responsible for one which is "seemingly irrational." Mr. McDougall takes either a haddock, a small cod or a bluefish and stuffs it with a delicious dressing composed of bread crumbs, minced onions and finely chopped fried bacon, moistened with melted butter and seasoned with salt, pepper and summer savory. Carefully stuffed and properly sewed the fish is baked in a pan with a little water, several bits of butter being scattered over it. During the process of cooking it is basted frequently and when it is done and the thread removed it is served with a Welsh rabbit poured over it.

The late John Chamberlin once confided to Miss May Irwin that his success as a rabbit maker was due to the fact that after he had grated his cheese into a bowl he added all the other ingredients—the butter, mustard, pepper, paprika and two to be served—cream to each person to be served—rubbing them all smooth, or to a uniform paste, before transferring the mixture to the saucepan in which it was to be melted.

Morgan Robertson, the novelist, is the inventor of two methods of making a rabbit, but when he makes a Welsh rabbit to please his own palate he takes the proper quantity of rich New York State cream cheese and breaks it directly into the stale ale, letting them heat up together over the fire.

The proper proportions are half a cupful of ale to each half pound of cheese, and to each half cupful of the ale a saltspoonful or soda is added before the process of heating is begun. While the cheese is dissolving it is stirred constantly and when the proper consistency is reached it is poured over the toast.

Few persons, even among those who profess to be well versed in culinary lore, have ever partaken of a Roquefort cheese rabbit, the specialty for which Channing Pollock, the playwright, will have to answer some unhappy day. To make this experiment take a pound of Roquefort cheese and crumble it to bits.

Melt a rather small piece of butter in the chafing dish and then add the cheese, stirring it constantly until that too has melted. Then stir into it one well beaten egg, two teaspoonfuls of English mustard, previously dissolved in a little water, a tablespoonful of Worcestershire sauce and a generous dash or two of cayenne pepper.

As these ingredients are being added the cook must continue to stir the mixture faithfully and when it is smooth she must add the better part of an ordinary water glass of stale ale. This must be stirred slowly until the ale and cheese have become thoroughly blended.

Oliver Herford's researches in unnatural history should qualify him as an authority on the Welsh variety of rabbit. He first toasts his bread, being careful to cut all the crust from the edges.

He then takes a Camembert cheese—as ripe a cheese as it is possible to purchase—and when he has removed its crust he spreads the toasted bread thickly with the soft part of the cheese. This he dusts liberally with paprika, after which the cheese toast is placed in the broiler of the gas range, there to stay until the top has assumed the character of a rich brown crust.

On a par with this dish is another cheese surprise, the Manx bunny, the invention of which Lloyd Bingham, the husband of Amelia Bingham, has been held responsible. If any one wants to make a Manx bunny he must make a paste, using American creamery cheese, well grated, with mustard, Worcestershire sauce and paprika. If necessary a pinch of salt may also be added.

When of the proper consistency spread this paste between thinly cut and already buttered slices of bread. Heat, then, the frying pan, and when it is very hot fry the prepared sandwiches in a little of your best butter, letting them become deliciously brown on both sides.

Louis Main, the actor, makes a rabbit. He takes a rich American cheese that has been drying, in anticipation of this event, for fully one week, and when he has grated it he pours it into

LITTLE SUPPERS FOR WINTER EVENINGS

- Mushroom Patties.
Turkey and Celery Salad in Lettuce Cups.
Cheese and Nut Sandwiches.
Pineapple Jelly with Whipped Cream.
Vanilla Ice Cream.
Small Sponge Cakes.
Coffee with Whipped Cream.
- Chicken Mousse with Lettuce and Nut Salad.
Brown Bread and Butter Sandwiches.
Olives. Salted Almonds.
Peach Bavarian Cream. Fancy Cakes.
Coffee.
- Oyster Patties.
Celery with Nut Sandwiches.
Chicken Salad.
Macaroon Ice Cream.
Lemon Coconut Cake.
Coffee.
- Cold Chicken in Cranberry Jelly Cups.
Celery and Oyster Patties.
Bread and Butter Sandwiches.



the chafing dish, being careful to see that this dish is not too hot. As it melts he applies plenty of elbow grease to the process of stirring, and he is particular to stir only in one direction.

While the cheese is melting the yolk of one egg is beaten until it is as light as possible, and to it are added plenty of red pepper and a goodly pinch of salt. Then at the right moment, when the cheese has attained the proper consistency, and with the first person still stirring persistently, another person must take the cup holding the egg and seasoning in one hand and a glass of well staled Pilsener beer in the other, and then little by little pour from first one and then the other until the contents of each receptacle have become thoroughly mixed with the cheese.

This accomplished, the rabbit is ready to serve. For no other condiments are added until after the melted cheese mixture has been poured over the toasted bread, when a combination sauce composed of English mustard and Worcestershire may be used if desired.

An entirely different process is that of Charles P. Fleming of Blossom Heath fame, and as his method of procedure is strenuously upheld by many of New York's nicest epicures, it would be a daring critic who would presume to question the wisdom of his ways.

Thus, instead of first melting his cheese, Mr. Fleming's preliminary step is to heat some stale beer or ale thoroughly, and when it has come to a boil he adds, little by little, or no faster than it can melt, the rich, creamy dairy cheese which has previously been grated for that purpose. During the time that the cheese and beer are mingling he stirs the mixture constantly, and when the process of cooking is almost completed he adds a little salt, a spoonful of dry English mustard, a lump of butter, a little Worcestershire and the necessary quantity of paprika.

PREPARATION FOR WIFEHOOD.

That the knowledge of cooking and housekeeping is as necessary in the preparation for wifehood as is other essential knowledge in the preparation for business occupations is the opinion of the Rev. A. H. Harnly, of Chicago, who in a recent sermon said:

"For the temporary occupation so many take up while awaiting a suitable opening they prepare well enough. They take a course in stenography or whatever they decide upon as a temporary calling, and because they prepare for it they succeed. There is not one in a thousand who has not a lurking in her heart, a holy ambition for wifehood and motherhood, yet how many of them make conscientious, systematic preparation for it?"

"What shall we think of a woman beginning the practice of housekeeping who cannot tell a porterhouse from a pot roast or a hoe cake from angel's food? Does it not bear all the earmarks of a confidence game?"

"During 1902 among those who applied at the Chicago bureau of charities for help were 400 deserted wives, who afterward obtained divorces, who admitted that they could neither cook nor keep house, and yet they expected to keep husbands."

"A society butterfly may be a nice thing to look at, but it is a sorry thing to fill that aching void which has a

HOW TO DETECT IMPURE MILK.

"When milk is skimmed or watered, the fluid is of a thin bluish color. To cover this defect, which should at once reveal its inferior quality, coloring is resorted to by the unprincipled dairyman. This may be known by letting the milk or cream stand in a clear glass, say twelve hours, and then noticing the watery and creamy layers. If the lower layer be of a yellow color, of the same shade as the cream, artificial coloring is indicated. Cream low, or deficient in butter fat, may be detected in a similar way. If an aniline dye has been employed to give the milk or cream an apparent richness, a little vinegar added to the heated cream or milk produces in the curd a distinct orange color. If caramel or annatto have been used, the curd will have a brownish color. The curd of pure milk or cream should be nearly white."

"Or if the cream or milk be kept in an open vessel for 48 hours and remains sweet at the end of that time it is almost sure to contain a preservative."

PLEA FOR MORE DANCING.

It seems a very great pity that some determined effort can not be made to make dancing more popular. Nowadays, when exercise is a kind of religion to men and women alike, it is odd that one recommended by all doctors, and recognized all the world over and in all ages as an attractive pastime, into which the art of fascination largely enters, should be more and more neglected among us.—Lady's Pictorial.

PURE FOOD FOR PET CAGED BIRDS

N. Y. Sun: "Say!" said the bird store man, "I've got a job for the reformers. Why don't some of them start a pure food crusade and find out what's being fed to the pets, flesh, fish and fowl, of this country?"

"You take my line, for instance. Lots of folks won't buy birds nowadays because they no sooner get 'em home than they up and die—the birds do. 'Some folks won't take a canary as a gift. They say, 'What's the use? Just about the time the bird begins to tune up it turns up its toes and that's the end of it.'"

"Now, I tell you, here's where the pure food crusade ought to come in. Those birds are poisoned, and you'll find the poison right in their little seed cups."

"Folks think that all they've got to do is to buy bird seed, any old bird seed, and then sit back and listen to a canary 'most sing its head off. But there are as many kinds of bird seed as there are of breakfast foods, and some of them aren't any more fit to eat than—well, than some breakfast foods are, and you know I can't make it stronger than that."

"The worst bird seed the good Lord ever allowed to grow is the kind that comes from Smyrna. It's bad by nature and it's worse when it's harvested and shipped, for it's full then of grit and dirt and the greatest mess of seed from forty different kinds of weeds, half of 'em rank poison, all mixed right in with what there is of genuine birdseed. Why, you might as well feed a canary on shot and out of the business end of a shotgun, too."

"The best seed comes from Sicily. It's fat and clean and easy to crack. 'Mix it up with German summer rape, Indian mullet and Turkish maw seed, and your bird will be singing all right, in its cage instead of with the bird angels."

"Don't give your bird hemp seed, either. When I say that to a woman she tells me how her bird loves hemp seed and she talks a lot of stuff about the bird's instinct and all that. Pshaw! Of course the bird likes hemp seed. So does the woman's little girl—if she's got one—like candy."

"Well, if she lets 'em go it with the hemp seed and the candy it's good-by birdie and baby. Hemp seed is too fattening and heating for cage birds, and yet they won't eat another kind of seed so long as there is a grain of hemp to be had."

"Once in a while it won't hurt them to have a little. But it must be only a little."

"Birds need a bit of cuttlefish, bone. They whet their bills on it and eat a little too. It's good for them."

"So is gravel. Sprinkle it on the floor of the cage. Be sure it is gravel, though. Some so-called gravel is only crushed stone. Giving it to a bird is as sure and cruel a way of committing murder as giving it ground glass."

"There's one item of bird food that has already been investigated, for it happens to be one that is used by human bipeds also. That's red pepper. Feed 'em on red pepper? Why sure! 'People give their birds cracker and egg with a little red pepper during moulting season to make the bird's plumage have a reddish tint. Oh, yes, it does. But you want to be sure your red pepper isn't ground leather."

"You wouldn't believe it, but there are folks that don't know any more than to try to feed a mocking bird the same as they would a canary. We class the two sorts of birds as hard billed and soft billed. It is considerably more of a trick to raise the finer singers than the hard billed species."

"It would keep a large-sized and industrious family hustling all day long to feed two or three of these soft billed birds with their natural food of insects and worms. So there are prepared foods put up for them and here again is a chance for the pet's pure food crusade to find out things."

"Some of the stuff put out is a ground up mess of old meat, mouldy bread, seed and lard. One manufacturer pretends to sell a food made of roasted beef heart, toasted wheat bread, blue maw meal, ant eggs, dried sweet potatoes, pea meal and dried currants. If that's straight it's good enough for any bird."

"But you've got to give your mocking bird, for instance, some variety. Prepared food one day, raw carrot added the next and so on with a variety of vegetables and fruits, raw or cooked."

"And once in a while, just for a treat of the finest kind, give him some flies, worms, spiders and dainties of that sort. Try meal worms, for example. You can keep 'em on hand all the time. Just partly fill an old jar with bran and scraps of leather, put some meal worms in and tie a cloth over the top. Wet up the contents occasionally and you'll soon have a stock of meal worms to give to the birds."

"If you don't mind handling the things you can take them out and feed them to your pet. It won't be any time at all till he will be eating out of your hand."

CHURCH SERVICES TODAY

- ST. ANDREW'S CATHEDRAL—Morning and evening.
- ST. CLEMENT'S EPISCOPAL CHURCH—Usborne, morning and evening.
- ST. ELIZABETH'S CHURCH (Episcopal)—Potwine, 7 and 11 a. m.; 7:30 p. m.
- CENTRAL UNION CHURCH—Sylvester, 11 a. m. and 7:30 p. m.
- METHODIST CHURCH—Wadman, 11 a. m. and 7:30 p. m.
- CHRISTIAN CHURCH—Edwards, 11 a. m. and 7:30 p. m.
- GERMAN LUTHERAN CHURCH—Ferry, 11 a. m.; Sunday school, 10:45 a. m.
- KAWAIAHAO CHURCH—Parker, 11 a. m. and 7:30 p. m.
- KAUMAKAPILI CHURCH—Lono, 11 a. m. and 7 p. m.; Sunday school, 10 a. m.
- REORGANIZED CHURCH OF LATTER DAY SAINTS—Waller, morning and evening.
- ROMAN CATHOLIC CATHEDRAL—Services at 6, 7, 9, 10:30, 2 and 7.
- ST. AUGUSTINE'S CHAPEL (R. C.)—Waikiki, services at 9 a. m.
- ST. JOHN THE BAPTIST (R. C.)—Kalihiwaena, Clement, 8:30 a. m., high mass, sermon, collection, Sunday school: 4 p. m., rosary.
- OUR LADY OF THE MOUNT (R. C.)—Kalihiuka, Clement, 11 a. m., mass, sermon, collection, Sunday school.
- CHRISTIAN SCIENCE SOCIETY—Room 1, Elite Building, 11 a. m.
- Y. M. C. A.—Men's meeting, 4 p. m.
- SALVATION ARMY—10:30 a. m., and 6 and 8 p. m.
- SEAMEN'S CHAPEL—King and Bethel streets, 11 a. m. and 7:30 p. m.

THE LITERAL VICTIM.

They stood pensively on the platform of the toy railroad station at the beautiful suburb Bensonville.

"I understand you clearly," said the victim. "You told me that the property was but a stone's-throw from the station. Where is it?"

"It's just up the road a bit," replied the real-estate man.

"But it should be right here. You said a stone's-throw."

"Yes."

"Now see here, sir," cried the victim, testily; "you know blamed well that a stone can't throw."

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Most of the Valley water you get nowadays is not only mostly mud but has a suspicious smell about it.

Wise people are either drinking our distilled water—which costs very little—or else our soda waters—which are made from distilled water.

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