



### PINEAPPLE RECEIPTS

From The Railway Epicurean.

#### Pineapple Fritters.

Drain the slices from a can of sliced Hawaiian pineapple and save the juice for a sauce. Cut each slice into two or four pieces, and dip into a fritter batter made of one cup of flour, one teaspoonful of baking powder, a pinch of salt, one beaten egg and milk enough to make a mixture that will pour slowly from a spoon. Fry in hot lard or olive oil. Dust with powdered sugar, or serve with a sauce made from the pineapple juice by adding sugar, butter, a little boiling water and a little lemon. These are far superior to pineapple fritters from fresh fruit, as the tenderness of the Hawaiian pineapple makes them soft enough to be cut easily with a fork.

#### Pineapple Pie.

Line a ten-inch pie plate with any good pastry crust and fill with a can of crushed or grated Hawaiian pineapple to which has been added a full cup of sugar and a teaspoonful of cornstarch moistened in water. If a larger pie is wanted from one can of fruit, add tart, juicy apples, sliced or chopped.

#### Pineapple Tarts.

Make good butter pastry, roll out very thin and line twelve small or six large tart tins. Divide the contents of a can of Hawaiian pineapple, either grated or crushed, equally among the tarts, adding a small teaspoonful of sugar if a sweet, rich tart is liked. Bake very quickly and serve fresh.

#### Pineapple Turnovers.

Make plain pastry, roll thin and cut into four-inch squares. Drain a can of crushed Hawaiian pineapple by emptying on a piece of cloth and letting the juice drip through, saving for sherberts or sauces. On each square put a large spoonful of pineapple, a small piece of butter and a spoonful of granulated sugar. Fold the squares into triangles, pinching the edges together firmly so that they will not come apart in the hot fat. Fry in deep lard and serve warm, dusted with powdered sugar. These are the "fried pies" of New England

which have gained a reputation for being indigestible, largely because they are so good that people eat too many.

#### Pineapple "Brown Betty."

Fill a baking dish with alternate layers of buttered bread sprinkled with sugar and grated Hawaiian pineapple, letting the top layer be of the bread with an extra spreading of butter. Cover with a plate and bake in a slow oven, adding a little water if it seems to dry out. Remove the plate, brown the top and serve with "fairy butter" which is nothing but butter and powdered sugar beaten together until they foam. In cool weather a very little boiling water is necessary to make the fairy butter.

#### Pineapple Biscuit Pudding.

Butter individual baking cups and drop into each a large spoonful of grated or crushed Hawaiian pineapple. On this place a tablespoonful of soft biscuit crust, leaving plenty of room for the dough to rise in steaming. Cover the cups closely and steam in a kettle of water for about an hour. Turn out on plates and serve with any preferred sauce.

#### Pineapple Sponge Pudding.

Cover the bottom of a buttered baking dish with a layer of crushed or grated Hawaiian pineapple and pour over it a sponge cake batter made by any recipe which has proved reliable. Bake until the batter leaves a brown straw clean. Serve with or without a sauce. It is good enough without.

#### Pineapple Compote.

Cook rice after the Southern fashion, boiling quickly in a large quantity of hot water, draining in a sieve and drying in the oven or on the back of the range. Make the hot rice into little mounds about the size of a slice of pineapple, place a slice of Hawaiian pineapple on top. Make a sauce by adding butter, sugar and a little boiling water and lemon juice to the pineapple juice. Pour over the rice and pineapple and serve warm. Use either as an entree or a dessert.

### Fashion Hints

The first thing noticed in a new frock is the sleeves. A wide choice is possible, for there is such a variety. Tailored coat sleeves remain small and full length, slightly pulled into the armhole. The Russian sleeve is fuller below the elbow and near the wrist. For the new foulard and pongee dresses, sleeves are three-quarter and even half-length. In the light, soft spring fabrics, shirtings, cordings and tuckings will adorn the sleeves with fullness at the top. In midsummer the elbow sleeve will hold absolute sway. With the advent of new models many fancy sleeves copied from old paintings will appear. Sleeves with elbow and shoulder puffs, and shagbuns here and there. Metallic tulle, with black chiffon, make unusually pretty sleeves.

Many of the new frocks of linen have the neck cut round just below the base of the throat, finished with a finely plaited frill of lace, tulle or soft linen.

Gauze liberty scarfs seem indispensable and are worn to match the gown in color. They come very wide and are exquisite in design and texture.

In elaborate frocks the sleeve ends a little above the elbow, and has a band of the material, edged with net or lace as a finish. Gowns made with chiffon or net tulle have the sleeve of the underdress set in a normal armhole, while the tulle and its sleeve are cut in one piece. However, there must not be any fullness or bagginess in the tulle under the arm as in Japanese sleeves. A decided novelty is the group of fine, white cotton voile to be worn with linen frocks. The idea is valuable, as cotton voile renders beautifully. Plaited and ruffled collars are seen on the neck and cuffs of many silk and cotton frocks. Another nice model is the collar and the long, thin, white, baby-berges.

Handbags of velvet, soft suede and satin, with linings of tulle, silk, cord and lace, and the laughing and laughing with silk ribbons, are seen in the shops.

The favorite flower in the women to be worn everywhere is white carnations and the occasional flowers are now found in red, yellow, blue and purple.

A new style of hat is seen in the shops. It is a wide-brimmed hat with a high crown and a deep shadow.

A new style of hat is seen in the shops. It is a wide-brimmed hat with a high crown and a deep shadow.

A new style of hat is seen in the shops. It is a wide-brimmed hat with a high crown and a deep shadow.

A new style of hat is seen in the shops. It is a wide-brimmed hat with a high crown and a deep shadow.

A new style of hat is seen in the shops. It is a wide-brimmed hat with a high crown and a deep shadow.

A new style of hat is seen in the shops. It is a wide-brimmed hat with a high crown and a deep shadow.

### BEST PAID WOMAN UNDER UNCLE SAM

WASHINGTON, D. C.—Miss Estelle Reel was the highest salaried woman in the government service. She is now Mrs. Court Meyers, wife of a Western ranchman, and is still in the government service.

The career of Mrs. Meyers has been one of the most interesting of that type of American women who insist upon independence and upon carving out a career for themselves. She has for some years been a superintendent of Indian schools for the government. There are 275 of these schools under her care. She visits each of them every year, inspects them, bosses the 2423 employes that are connected with them, and disburses \$3,000,000 that the government appropriates for their maintenance.

In order to do this she is much on the road, rides some on stage coaches and more on horseback. She visits isolated reservations, lost in the wilds of deserts and mountains. She spends much time with the Indians in their native haunts, takes long journeys with them, knows them as few white people do, and uses that knowledge in attempts toward their betterment.

In recompense she receives \$5,000 a year and expenses, the highest salary paid by the government to a woman. She has been in the employ of the government for twelve years, but before that time she had served her country and State in various capacities.

She taught school in Wyoming, where women vote. Her first public service was as a district school superintendent, from which she progressed to county school superintendent. Her success was so marked that she signed for other fields to conquer. She sought the office of state school superintendent at the polls and found that a big fight was necessary to succeed. In the end she was elected and served out her term, performing all the duties of the office, including that of auctioneer.

Since these earlier days Miss Reel has taken the stump in several presidential campaigns and given a good account of herself. She has succeeded in all her undertakings through the business methods she employs, and withal has lost none of her womanliness.

said of a man is that he's a thing of beauty.—Chicago News.

"I'd like to get a tablet," said the customer, addressing the drug clerk. "Dyspepsia or writing?" inquired the clerk.—Ames Times.

#### FOUNDED IN HONOUR.

No doubt you have seen in the papers such announcements as this concerning some medicine or other: "If, on trial, you write that this medicine has done you no good we will refund your money." Now, we have never had reason to speak in that way concerning the remedy named in this article. In a trade extending throughout the world, nobody has ever complained that our medicine has failed, or asked for the return of his money. The public never grumbles at honestly and skillfully made bread, or at a medicine which really and actually does what it was made to do. The foundations of WAMPOLE'S PREPARATION are laid in sincerity and honour, the knowledge of which on the part of the people explains its popularity and success. There is nothing to disguise or conceal. It was not dreamed out, or discovered by accident; it was studied out, on the solid principles of applied medical science. It is palatable as honey and contains all the curative properties of pure Cod Liver Oil, extracted by us from fresh cod livers, combined with the Compound Syrup of Hypophosphites and the Extracts of Malt and Wild Cherry. This remedy is praised by all who have employed it in any of the diseases it is recommended to relieve and cure, and is effective from the first dose. In Anemia, General Debility, Indigestion, and all Throat and Lung Troubles, it is a specific. Dr. Thos. Hunt Stucky says: "The continued use of it in my practice, convinces me that it is the most palatable, least nauseating, and best preparation now on the market." You can take it with the assurance of getting well. One bottle proves its value. It cannot disappoint you." Sold by chemists.

If you want a soap that will reach the corners of dirt without too much work just try

## PAU-KA-HAN

Your grocer should sell it. If it does not, ring up

Fred. L. Waldron

Phone 12 307 Fort Street

### JUST LIKE HOME

We are making Apple Jack from Pure Fruit

It will take your memory back to the farm. Strawberry and Banana From the Fruit, Made with Distilled Water only. Plain Soda in bottles and siphons delivered to your residence.

LEITHEAD & WOODWARD (Arctic Soda Water Works)

1263 Miller Street. Phone 12

### New Hat Pins

A novel style of hat pin which is becoming quite the rage is hand embroidered. These hat pins are very simple to work, and can be embroidered in colors harmonizing with the hat in which they are worn, and can be further ornamented with beads or imitation jewels.

Take a piece of material, either linen, canvas or perhaps velvet, and trace out the requisite number of circles. Be careful to leave sufficient space between each to allow for turning back the material over the mount for the pin. In each circle a design should be traced or stamped, as elaborate or as simple as you like. It is better not to cut out the circles until they are embroidered, for which purpose the material can be stretched and worked on a frame such as is used for cross-stitch work, as this insures the circles keeping their shape.

For a set of hat pins and buttons for a blouse that is made of material that is soft, Buttons and hat pins to match are quite a new feature and have until now been seen only in expensive ensembles. When the embroidery is finished, cover a plain disk or button with it and turn the material and stick it centrally at the top. Then, with number pin, pass one of our large eyes, the fastening off and stick it nearly all round the edge. Some use a close buttonhole edge and some a pretty washed in the same color as the rest of the embroidery.

The large hat pins, which have had such a vogue for some time past and have been shabby, can be used up in this way, which is quite an easy matter to carry them with a piece of plain material and substitute them. It shows even the ordinary disks are used, the pins should be pushed through the center of the cap before the material is fixed, and a row of holes of this kind will be sufficient to keep it firmly in position.

Wash the pins in hot water and dry them in the sun. They will be ready for use.

POINTED PARAGRAPHS.

It is a pity that the world is so full of people who are so full of themselves. They are so full of themselves that they do not know that they are so full of themselves. They are so full of themselves that they do not know that they are so full of themselves.

### Hotel Manx

SAN FRANCISCO Army and Navy Headquarters. San Francisco's newest hotel containing 200 rooms, each with en-suite water and each connecting with bath. Half a block from Union Square and convenient to all the principal shops, theaters, railroad ticket offices and points of interest. Meals table d'hote or a la carte. Rates: Without bath \$1.50 per day and up. With bath, \$2.00 per day and up. Under the management of Geo. C. Lamm. Honolulu Representative, M. F. Peter, Phone 361.

### FRESH MEATS

POULTRY Etc. C. Q. Yee Hop & Co., Ltd. NEXT TO THE FISHMARKET.