

The KITCHEN CABINET

In this world a great deal of the bitterness amongst us arises from an imperfect understanding of one another.

Energy and determination have done wonders many a time.—Dickens.
Why, then, methinks, 'tis time to smile again.—Shakespeare.

THE LUSCIOUS PRUNE.

Prunes are so wholesome, so easy to prepare and withal so reasonable in price that they should be served often in families where there are children and workers who take little active exercise.

Prune Sandwich.—Remove the pits from prunes that have been soaked over night, then gently simmered until tender. Do not add any sugar, as there is plenty of sweetness in the fruit itself. Press through a sieve and mix with a few chopped nuts; spread on buttered bread.

For a delicious dessert, take this prune pulp prepared as above, mix with a little sweetened whipped cream and heap on rounds of sponge cake that have been soaked in a little of the prune juice. Sprinkle with chopped nuts and garnish with a fine, shapely prune.

Prune Pudding.—Mix well two beaten eggs, a pint of milk, a cupful of prunes that have been stewed and pitted, a cupful of bread crumbs. If sponge-cake crumbs are used no sugar need be added; if bread, add sugar enough to sweeten, and a pinch of salt. Bake in a slow oven until firm. Serve with whipped cream or a lemon sauce.

Prune Jelly.—Stew two cupfuls of well-washed prunes that have been soaked over night, until soft; pit and press through a colander; add an ounce of gelatin that has been softened in cold water to cover; add lemon juice, and sweeten to taste, then add a half cupful of boiling water; turn out to mold after it has been well mixed and the gelatin is thoroughly dissolved. Serve with sweetened whipped cream.

Prune pie may be served in more than one way. Bake a shell, fill with the stewed fruit, cover with a meringue and brown in the oven. Or put into an uncooked pastry shell, fill with prunes, cover with latticed strips of pastry and bake. Serve with whipped cream or a meringue.

Stand to your work and be wise, certain of sword and pen,
Being neither children, nor gods, but men in the world of men.

—Kipling.

Usefulness is the rent we pay for room on the earth.

Don't save all your smiles for the parlor. Use a few in the kitchen.

SAVORY GAME DISHES.

The household where game may be served is indeed a fortunate one, providing the cook has the proper appreciation for the wonderful flavor that right cooking and nice seasoning will produce.

The true hunter enjoys the gamey flavor of all kinds of meat and does not wish it removed. A wild duck, if not old, will never be more palatable than when baked with a stuffing of celery or an onion for stuffing.

Broiled Quail.—Clean the bird and cut from the back of the neck down the back, lay open and remove the contents of the inside, wash well and sprinkle with salt and pepper, brush with melted butter and broil over a clear fire fifteen minutes, turning frequently. Serve garnished with currant jelly. Such a dish is indeed food fit for the gods, but adored by mortals.

Roast Wild Duck.—Clean and truss the duck and sprinkle with salt and pepper. Cover the breast with slices of salt pork, cut thin. Place on a rack in a dripping pan, add a little water to the pan and place in a hot oven to cook for half an hour basting every five minutes with the water in the pan. Remove the pork and serve with currant jelly. One may use stuffing of various kinds; but the flavor of the meat is better, so our epicures say, if the bird is not stuffed.

Venison Steak.—Wipe the steak with a cloth wrung out of cold water. Place the steak into a hot buttered broiler and broil, turning every ten seconds until well seared over, then turn occasionally until cooked. Venison should always be served like beef-steak, rare. Serve with wild grape jelly that has been spiced. Roast

venison is served as one does roast lamb.

Rabbit.—This is a delicious dish when a young tender rabbit is to be served. Wash and wipe the meat carefully, cut it up in serving sized pieces, brown in a little hot butter, then add water and a tablespoonful of vinegar or two, cooking slowly until tender. Thicken the gravy and serve as one does fricasseed chicken.

Life is not estimated by what you get out of it; it is to be estimated by what you put into it.—W. J. Bryan.

Unfinishing labor conquers everything.

SOME CHOICE DESSERTS.

For very nice occasions one likes a dainty, pretty and satisfying dessert. Most of the following are too costly for everyday use, but on rare occasions we may all indulge.

Nesselrode Fudding.—Make a custard of two cupfuls of milk, two cupfuls of sugar, five egg yolks, and a pinch of salt. Cook in a double boiler until smooth, strain and add a half cupful of pineapple juice, three cupfuls of cream and a pint of chestnuts that have been boiled tender and passed through a potato ricer. Then freeze as usual. When frozen, line a two-quart mold with part of the mixture, add to the remainder one cupful of candied fruits, finely minced; one-half cupful of Sultana raisins and six chopped chestnuts (uncooked). Fill the mold and pack in ice and salt; let stand three or four hours to ripen. This quantity will serve 12 amply, and is entirely worth the work of preparation, for it is truly most delectable.

Nougat Ice Cream.—Make a custard, using one cupful of sugar, two cupfuls of milk, five egg yolks and a half teaspoonful of salt; cook and strain. When cool, add two cupfuls of cream, whipped; then add a fourth of a cupful each of chopped filberts, walnuts, almonds, and hickory nuts, a teaspoonful of almond extract and the well-beaten whites of the eggs folded in. Freeze as usual and allow to stand for four hours.

Pistachio Ice Cream.—Pound four ounces of the blanched pistachio nuts in a mortar, add a few drops of rose water to form a paste. Add one cupful of cream and one of sugar. Mix all together with another cupful of sugar and three cupfuls of cream, six eggs. Cook until smooth and thick, then freeze as usual.

There are two days about which a man should never worry, and these are yesterday and tomorrow.—Robert J. Burdette.

Each day the world is born anew to him who lives it rightly.

NOURISHING SOUPS.

There is no dish which touches the spot when one is tired as a hot, satisfying soup. To serve a well-seasoned soup, attention must be paid to its preparation and the combination of seasonings. Just a pinch or a grain of some seasoning makes or mars the dish. Follow directions when you find the kind your family enjoys, use care in measurements, and always taste the food many times to make sure that the seasoning is enough.

Emergency Soup.—Take a can of salmon, drain off the oil and rub the fish through a sieve. Add one and a half teaspoonfuls of salt to a quart of scalding hot milk, stir in the fish and four tablespoonfuls of flour that has been blended with two tablespoonfuls of the oil from the can; cook until smooth, and serve with a dash of red pepper and a sprinkling of minced parsley on the top of each cup. Serve with toasted crackers.

Corn Chowder.—Fry a half pound of diced salt pork in a big saucerpan until brown; add one sliced onion and cook until light brown; then add four sliced potatoes that have been par-boiled ten minutes, a can of corn and a pint of boiling water; cook until the vegetable are tender, then add a quart of rich milk, pepper, salt and a half dozen crackers which have been soaked in a little milk. Serve with a cracker on each dish of soup. Codfish may be used in this dish in place of corn and is a most satisfying chowder. Add the salt, fish, shredded and soaked, with the milk at the last.

Neenie Maxwell

Botanical Phenomenon.
A remarkable botanical phenomenon is the fact that while the state of Wisconsin has been plentifully supplied with hemlock, Minnesota, for many miles separated from its neighbor by nothing but the St. Croix river, has almost none of that timber, except one tiny spot of 240 acres.

Optimistic Thought.
It is not the greatness of a man's means that makes him independent so much as the smallness of his wants.

Composition of Wheat Grain.
A grain of wheat is composed of four parts: the husk, which consists of five layers of bran; the cereal layer, a thin membrane inclosing the starch cells, and the germ. During the milling process the bran coats and the germs are removed.

Discontented Man.
Man is never quite content. If he has a corn he wishes it were a child, and if he has a child he wishes it were a corn.

Prevention and Intervention.
An ounce of prevention is worth a pound of intervention, but it must be used at the right time.—New York Sun.

From the Soil.
The Russian army is in the main a peasant army. Tartars, Little Russians, Finns, Lithuanians, Tchovvash, Khirgise, Esths, Poles and Circassians are all represented, but the mass of the soldiers come from the Krestjane, or peasant, classes.

Destroying Bad Eggs.
Millions of bad eggs are raised every year in London, and the way they are destroyed is to tip them out of their cases and run a steam roller over them.

FAITH NOT LOST AFTER 40 YEARS OF LITIGATION

Oldest Homesteader in United States Now Expects to Get Title to Land.

VICTIM OF LAW'S DELAYS

History of Case is Remarkable Record of Procrastination on Part of Blind Goddess—Documents Lost to Sight for Many Years.

St. Louis, S. D.—Secure in his faith in Uncle Sam and with hope renewed that the 160 acres of land upon which he has lived for 43 years will finally be given him, Daniel Farnum, probably the oldest homesteader in the United States, is waiting patiently for what he believes is his right to a clear title to the quarter section. And he has not many more years left to him to wait, for Farnum is now within a few months of four score and ten. The land, worth only a few dollars an



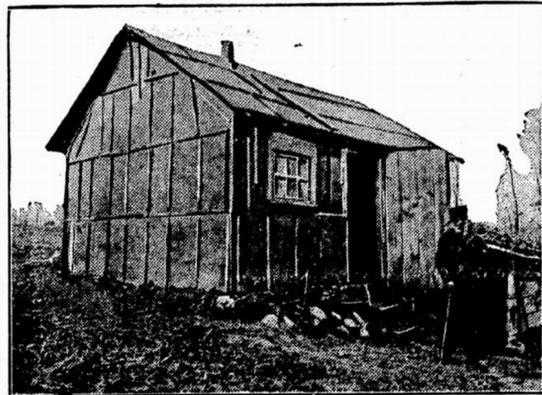
Daniel Farnum.

acre at the most when he first came to the Northwest in the old territorial days, is now valued on a conservative estimate at \$30,000. Much less than that amount would be a fortune to the old man whose needs are small, for he has been poor all his life and for that reason has remained a bachelor. But the "faith of Farnum" is likely to become a proverb in the Northwest.

Farnum who steps less lively year by year and who is troubled with rheumatism that makes traveling difficult came to Sioux Falls and timidly sought the office of Assistant United States District Attorney E. W. Fiske in the Federal building.

"Be you Mr. Fiske?" was the homely phrase with which Farnum greeted the man upon whom he now bases his final appeal for what he believes to be a square deal in a matter which has dragged along for years among dust-covered piles of old manuscripts, court records and musty books piled away among forgotten pigeonholes in a dozen offices of the federal government, from those of the old territorial courts to the modern buildings at the nation's capital.

Digs Up Musty Records.
Assistant District Attorney Fiske became interested in the situation



Farnum's Modest Little Home.

which the old pioneer outlined and immediately set to work to dig out all of the old records in the case. Farnum, timid and lonesome here, and without the money to remain over night in the city, was reassured that the case would be thoroughly investigated in an effort to substantiate his claims. The matter is now before Judge James D. Elliott of the United States court for the district of South Dakota in the first steps taken by Mr. Fiske in setting the wheels of justice to grinding again for the investigation of an alleged fraudulent entry by another man that deprived Farnum of homestead rights more than 40 years ago.

The history of the case is one of remarkable loitering and procrastination on the part of the blindfolded goddess whose scales tilted neither up

TAUGHT TO GATHER EGGS

Dog Overdoes It and Gets Neighbors' Eggs Also for His Master.

Findlay, O.—Daniel Griffith knows how to train a dog to gather eggs, but notwithstanding this, he and his neighbors are on good terms. He had an old family dog, which he taught to go to the neighbors' back yards and bring back the day's fresh eggs. The dog did this to perfection, but recently

nor down during all of that length of time. Digging among the old records of the territorial days in the storeroom of the federal district clerk of courts here, Attorney E. W. Fiske unearthed the documents needed to bring the matter to the attention of the department of justice and into the courts again. They had been jumbled among thousands of other ancient papers during the turmoil that grew out of the transfer of mingled court records at the time of the admittance of South Dakota to the Union. For years the original complaint and other papers connected with Farnum's claims had been lost to sight; whether among those records left at Yankton at the time of the record transfers, or at Bismark, N. D., or at the federal offices here was not definitely known and had seemed impossible, even after prolonged search, of ever learning.

In Constant Possession.
It is now to be shown that the action, after the long search for the overlooked documents which, after all, were in the files of the clerk here, has been pending throughout the 40 years and that, despite the seeming title in the hands of others, Farnum has been in possession of the 160 acres of land during that time.

The land which Farnum claims is his own and a homestead by the promise of the United States is situated near Centerville, S. D. In what is described as the northwest 25, township 37, range 52. After his settlement on the quarter in 1872, Farnum built a little home and since then has lived there continuously.

On December 18, 1873, Nathan R. Fletcher filed a pre-emption, alleging that he had settled there December 1 of that year, and made final proof on September 5, 1874. He received a patent from the government in 1875.

On May 25, 1876, a contest of the title was filed by Farnum who had then ten witnesses to the declaration that Fletcher had never lived nor built a home on the land and alleging that the patent was obtained by fraud. All of this information, according to the documentary evidence found in ancient files, was brought out at a hearing before the registrar in September, 1876, and caused that government official then to recommend that the proceedings granting the patent be set aside and declared void on the ground that the patent had been obtained fraudulently. The commissioner of the general land office asked that the suit be brought. Farnum had formerly made an entry on the same land which had been thrown out, but was then reinstated, although, until the patent to Fletcher had been cancelled, the department could not issue one to Farnum.

Buyer Loses Suit.
The suit in the case was instituted in December, 1879, but the United States marshal at that time was unable to find Fletcher who, it is believed, had left the state, after having sold the land to Hannah Jones. Service in the complaint was finally obtained by publication. Fletcher defaulted by not appearing, but Hannah Jones, through attorneys, demurred to the complaint, but, in 1884, was overruled, five years after the action was begun.

Nothing further was done between the years 1884 and 1896. Meanwhile the territory of the Dakotas had become two states, and all suits then pending were, by the enabling act, turned over to the courts in whose jurisdiction they fell. The old files were at Yankton, and a controversy arose between the state and the federal courts as to which should have certain records. The clerk of courts for this district finally obtained a few of the old files and records after the state was admitted, while others remained at Yankton and more went to the offices of the clerks of the courts at Bismark, N. D., and Pierre, S. D. The case in which the whole of Farnum's life has centered should have

of Farnum's possession and actual residence on the property for a long term of years.

Faith is Steadfast.
From that time to this Farnum's faith had remained steadfastly in the belief that the United States government finally would fulfill the promise made to him, and during the intervening years of patient waiting he has written to every United States senator ever sent to Washington from South Dakota to aid him. All have taken the matter up with the land department and the United States attorney general in each administration to make inquiry into the truth and to learn whether or not the patent given Fletcher was wrongfully awarded because of fraud. Each time they have been balked because of the disappearance of the records in the case and the tangle in which it had become involved during nearly half a century of delay. Assistant United States District Attorney Fiske has at last found the necessary documents and has promised to get to the bottom of the matter. Farnum's faith may yet be justified.

FALLS WITH ZEPPELIN



To be dashed to earth in a Zeppelin balloon wreck, in which she had a most miraculous escape from death, is the unique and unfortunate experience undergone by Gertrude Hale, a prominent New York concert singer. Miss Hale, who is a descendant of the Nathan Hale family, famous in American history, happened to be in Bremen, Germany, on a concert tour just before the war broke out. She was invited by German army officers to make a trip in the Zeppelin "Malkussen," an honor rarely granted to a woman. As will be recalled the ill-fated Malkussen on the tragic occasion caught fire, and plunging to earth from a great height, struck and demolished a house, killing one of Miss Hale's party and injuring several guests and officers. Miss Hale suffered internal injuries, but has fully recovered.

MORE NURSES FOR SIBERIA

Doctor Devine of Columbia Will Head Red Cross Party if It Goes to Camps.

Washington.—A movement is under way to send another party of Red Cross nurses for service in prison camps in Russia and Siberia. Details of the arrangement have not been worked out and depend on the result of negotiations between the United States and Germany and Russia.

If the party is finally authorized and sent over it will be headed by Dr. Edward T. Devine of Columbia university, the social worker, who spent the day in Washington conferring with Red Cross officials in regard to plans for the further aid of thousands who are confined in Russian prison camps. There are thirty-five American Red Cross workers distributed among various camps in Russia and Siberia, and there is great need, according to recent appeals, for further help. Doctor Devine returned to New York, having given his approval to the plan of sending another party and agreeing to take charge of it if it is sent.

LOADS OF LETTERS FOR GIRL

She Applies for a Husband, but the Missives Do Not Find Her.

Seaford, Del.—The rural mail wagon driven by Frank Wheatley from the local post office is heavy laden with undelivered mail, and for many miles around this section of the peninsula persons are trying to find Miss Ethel R. Sweeney, a young woman to whom the mail is addressed. Recently Miss Sweeney wrote to Mayor Prince of Wilmington, beseeching him to find a husband for a "lonely country girl," and gave her address as Concord, Del. Concord is situated about three miles east of here, and the notoriety given the place by the young woman has caused old residents to treat strangers coolly.

Loads of letters are arriving here for the "lonely girl," and, although a thorough search has been made for her, as yet all efforts have failed.

Wed After 55 Years.

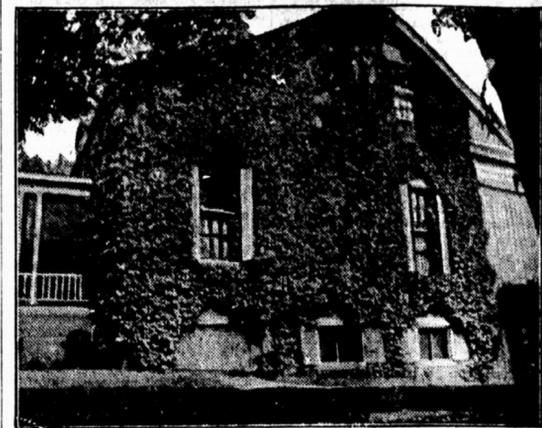
Williamson, W. Va.—Childhood sweethearts, then separated for 55 years after a quarrel, Miss Judy May, seventy, and G. R. Blackburn, seventy-seven, met on the street, became reconciled and were married.

Short Skirt Doomed.

New York.—The short skirt worn by women is doomed. New fashions displayed at the Hotel Plaza indicate that long hooped skirts will prevail. Bustles will return, but in new ways over the hips.

The HOME BEAUTIFUL

Flowers and Shrubbages
Their Care and Cultivation



Boston Ivy as a Beautifier.

FIRST WORK FOR GARDEN

By L. M. BENNINGTON.

One does not need a large variety of flowers or vegetables to get both pleasure and profit from a garden. Do the planting and much of the work on a plot of about one acre. The products include asters, dahlias, strawberries, tomatoes, celery, string beans, etc.

March is none too soon to commence shaping one's plans for the garden. A good catalogue from some reliable seedsmen is necessary. My experience has been that it is a mistake to try too many varieties of vegetables. Of peas, tomatoes and cabbages, select two varieties, one early the other late. Of all the other vegetables I find one variety suffices.

Order your seeds early, for by the middle of March one can begin operations by sowing tomato, cabbage, and celery seeds in boxes filled with earth. Cigar boxes make a good receptacle for starting plants. They are deep enough and a good size for standing on the window sill. Two hundred plants can be started in one box. The early cabbage and tomato should be started first.

If you are going to try celery it should be among the first started. Do not cover the seed too deep. Follow the direction on the package as to depth. Do not get discouraged about results, as celery seed germinates very slowly. Keep the top of the earth always moist, and do not look for plants until the third week. When they do show give plenty of light, so that they will not be spindling.

This also applies to cabbage and tomatoes. All of them will grow long threadlike stems, which will be too weak to support themselves, unless given plenty of sunlight. The celery plants can remain in the cigar box much longer than any of the other plants that I have suggested for house starting. They grow slowly. The tomatoes and cabbage will soon need larger quarters.

As soon as the fourth leaf is under way, they should be planted into flats. Mine are about two feet square and three inches deep. I nailed them up myself, and any other woman with a few boards, a saw and a hammer, can do as much. Once made they will be good for several seasons. Do not fill with earth to the top.

By the time the plants are transplanted in the flats there will be many days when they can be placed outside for a few hours. This should be done whenever possible.

WORK IN FLOWER GARDEN

Seed of canna, nasturtiums, cypress vine, and other "hard wooded" seeds are benefited by soaking in hot water for twelve hours before planting. When spraying the orchard this spring do not neglect to spray roses, shrubs and small fruits. It will do them a world of good.

Experiment with flower novelties, but do not "bank" on them. Don't trust seeds to cold, wet soil—

wait until the earth is dry and warmed by the sun.

Be sure to start the late-blooming annual in the house. For instance, the cosmos.

Try a few of the summer blooming bulbs and tubers this year—tuberous-rooted begonias, caladiums, dahlias, cannas, tube roses, etc. They are satisfactory summer bloomers.

The following plants will flourish on the shady side of the house: Ferns, pansies, sweet-alyssum, wandering Jew, mimronette, torenias, forget-me-nots, primroses, minulas, begonias, fuchsias, heliotropes and godetias.

These thrive in the sun: Verbenas, nasturtiums, phlox, petunias, nigellas, geraniums, candytuft, cypress vines, hyacinth beans, morning glories, and in fact almost all our bedding annuals.

Have the sweet pea bed two feet wide, and as long as wanted. Manure it heavily and spade deep. Run two furrows down the center six inches apart, and ten inches deep, and fill with leaf mold or well rotted manure. Mix this with the surrounding soil, and then plant the peas one inch apart and five inches deep. Cover with soil and firm it well.

When spring comes work the soil about the shrubs and perennials, and fork in the winter's mulch. If the plants are getting too large divide them, and they will bloom more profusely.

Before the rose starts growing in spring cut back at least two-thirds of last year's growth—more if you want large flowers. If only one-half of the growth is removed, there will be more flowers, but they will be small. Remove all old and weak growth.

If stocky cosmos are wanted begin to pinch out the end of the stem when the seedling is five or six inches high, and treat every shoot until the end of July.

PLAN EARLY FOR VEGETABLES

Plan for an extra-early bed of vegetables by throwing the soil of a well-drained bed into narrow ridges with deep furrows between them. The action of the elements will so work upon the texture of the soil that you will be able to plant a bed a week or two earlier than the rest of the garden.

HOW TO PLANT CANNAS

Plant canna one or two feet apart, depending altogether if they be dwarf or the tall-growing sort. They like very rich soil and plenty of water during the growing season. They come in many beautiful colors and shades, splashed, marbled, striped, spotted and blotched.

GIVES ONE CROP OF FLOWERS

The cineraria gives but one good crop of flowers; and no amount of pinching back, stimulating, etc., will induce it to give another. It likes plenty of pot room and good drainage. If attacked by aphid, apply insect powder to the underside of the leaves when they are damp.



A Sample of Tree Surgery.