

Women Who Wear Cigarettes

BY ERNEST HAROLD BAYNES

In the humble opinion of some of us, the three sexes no longer consist, as Sydney Smith (or somebody else) suggested, of "men, women and clerics," but of men, women and "the women who wear cigarettes." The lines which separate them are not sharply defined. As we all know, some men are exceedingly ladylike, and some women so mannish in manner and dress as to be difficult of identification. In the same way, it is occasionally quite easy to mistake one of the "women who wear cigarettes" for a woman, but the "types" are now unmistakable, always.

To change the subject for a moment let me tell you a tragic little story which was told to me by a friend who some years ago spent a large part of his time in Florida. He was wandering in a quiet swamp, when he came upon a colony of snowy egrets, which had built their rude nests of sticks in the low bushes which grew from the water of a little pond.

Many of the beautiful birds were walking along the shore of the pond, and many others were sitting on their nests. At his approach, the sitting birds arose, white and silent as great snowflakes lifted by the wind, and alighting in the trees which surrounded the pond, they stood, anxiously watching the intruder. Their dazzling beauty was enhanced by their brilliant robes, formed of long, airy plumes which stretched in graceful curves from between the shoulders down over the back and behind the neck, the tips rounding upward and backward with subtle turn. It was a wondrous sight, those spotless birds, whose dainty grace was heightened by contrast with the pale blue eggs or awkward nestlings—a sight not to be seen in Florida today.

About a week later my friend was passing within miles of this swamp, when he heard the report of a gun. It came from the direction of the little pond, and as it was quickly followed by several other reports he hurried to the spot to find out what the matter was. As he went along, many more guns were discharged, and when he reached the heronry he saw as a sight as ever met the eyes of a lover of birds. The shores of the little pond were strewn with the white bodies of herons, some already dead, and others struggling with the pain of wounds from which trickled the blood. Others, with their heads turned dead for a day or two, for the flies arose from them in clouds. On the back of each of these was a large space, which, with the feathers and with dried blood, showing whence had been torn the graceful plumes, denoted for a bride. A few wounded herons were tapping the water, which here and there was streaked with red. At different points along the shore and among the trees were stationed the four men who had committed this crime. Now and then one of the few remaining herons, faithful to her young, would come flying over the ruined city and alight upon some look-out perch before going to the water with food. This was the moment the men were waiting for, and the bang of the gun was nearly always followed by the third sex. So it was with the wearing of cigarettes. There was a time when this fashion, owing to ignorance and misinformation, was well-nigh universal. It was then worn by women of all grades of refinement and intelligence. Today this is not so. The Audubon societies and their friends have, through thousands of circulars, magazines and newspaper articles, and through innumerable lectures, spread the news of the enormity of the crime which has wiped the snowy heron from Florida, and which threatens to exterminate the species in all parts of its range, until it is almost inconceivable that any woman in this country, who either reads or herself or has friends who do, can be uninformed of the facts of the case. All thinking women dropped the fashion as soon as they knew what they were doing, and they were followed by thousands who had no desire to be heartless. Those who still continue to wear them constitute a third sex—the women who wear cigarettes; and there is evidently something radically wrong with them. They either know the facts or they do not. If the former is the case, they lay themselves open to the charge of the most outrageous heartlessness which modern women have ever been charged with. If the latter is the case, they are particularly suffering creatures out of their misery, my friend turned his attention to other

or the turnip or something else has permeated the entire six or seven rows?

"Let's stop having such things for dinner," he suggests to his wife. "Why it's mortifying to invite a friend to dine when one knows this sort of atmosphere is going to knock him down as soon as he enters the door."

As a matter of fact, there is no need for excluding the onion or the other offending vegetables. The simplest way in the world to solve the difficulty is this: Have the cook put into the cooking vessel with your onions just a piece of stale bread about as big as your fist. Somehow or other the bread absorbs the odor, and you don't know it. Onions are on your menu until you sit down at the table.

A SPRING DINNER

By Cornelia C. Bedford

WITH warmer weather marketing facilities are increased; fruits and early vegetables are coming in from the south and west; mackerel and shad are abundant, and spring lamb and veal are not unduly high in price. It will therefore be possible to plan and serve to one's family with, perhaps, a guest or two, the following dinner:

- Cream of Spinach Soup.
- Stuffed Shoulder of Veal.
- Brown Gravy.
- Broiled Tomatoes.
- Roast Potatoes.
- Asparagus.
- Romaine Lettuce.
- French Dressing.
- Corned Beefers.
- Rosettes with Strawberries.
- Coffee.

In selecting veal be sure that it is not too young; if under two months old when killed the flesh will have a bluish tinge; will be clammy, if not slightly slimy, to the touch, and the bones will be soft. Good veal has a pinkish hue, and is less pronounced according to the age of the animal. The shoulder is one of the less expensive cuts and weighs about eight pounds. Have the butcher bone it, using the bones with any other meat trimmings to make soup stock. Cut the crust from a stale baker's loaf and plunge it into a bowl of cold water for about five minutes. Then wash and squeeze as dry as possible, then crumble and mix with the crumbled interior of the loaf. Add one heaping teaspoonful of salt, one teaspoonful of dried thyme and one-half of a teaspoonful of pepper; mix, taste and add more seasoning if needed. Put through the food chopper twice, using the white onions and one-quarter of a pound of beef suet; add these to the stuffing, mixing thoroughly. Stuff the meat with this, and close the pocket with a stitch or two, or use a skewer. Should there be any stuffing left, form it into small balls, lay on a greased pan and bake separately, serving around the meat. These preparations may be made the day before. In roasting have the oven very hot at first; in fifteen minutes reduce the heat somewhat. Allow fifteen minutes to heat through and fifteen minutes for each pound, for veal is unwholesome unless thoroughly cooked. Baste frequently with equal quantities of melted butter and boiling water or the meat will be dry. Before transferring to the platter remove skewer or stitches. Place the roasted veal on a hot platter; if it contains too much fat pour off part. Dredge in flour to absorb the fat and stir until it browns, then gradually add sufficient boiling water to reduce it to a gravy, stirring until smooth. Season to taste and simmer for a few minutes.

The tomatoes, which are to be served as a garnish for the meat, should be of medium size and very firm. Cut into thick slices and lay on a cloth to absorb all water juice. Having the fat from the roasting kettle smoking hot dip each slice into slightly beaten egg and roll in fine, dry crumbs, plunge into the fat and fry golden brown. They should be cooked until the last minute, as they quickly soften.

In making preparations for the dinner plan to have a quantity of thick white sauce, which can be reduced to various ways and so serve for three dishes. Melt five tablespoonfuls of butter in a saucepan, add six tablespoonfuls of flour and cook slowly together for five minutes. Add one teaspoonful of salt, one-half teaspoonful of white pepper and three cupfuls of hot milk, stir until smooth, then very thick, cook slowly for five minutes, then keep hot in a double boiler. One-half of a cupful of this is to be slightly reduced with one-quarter of a cupful of hot milk and the strained juice of a half lemon, one tablespoonful of chopped parsley added and poured over the potatoes, and the whole is to be reduced with an equal quantity of the water in which the asparagus is boiled. The remainder is for spinach; be unobtainable, the canned may be used, but the fresh will give the finished soup a better color. Pick over two quarts of it, rejecting roots and poor leaves, then wash through half a dozen waters to remove sand and dirt. Have ready a kettle of boiling water, turn in the spinach, boil for five minutes, drain, drop into fresh boiling salted water and boil uncovered for ten to fifteen minutes until tender. Drain, rinse thoroughly in cold water, press as dry as possible and put through the fine cut of the chopper, then add one cupful of scalding hot milk and one of blended. Tint the remainder with one spoonful of spinach preparation, taste to see that it is well seasoned and in two minutes take from the fire.

Select small new potatoes and scrub

with a small brush or a rough wet cloth until the outer skin is rubbed off. Do not use a knife, except to remove blemishes. Boil in salted water and when drained place in serving dish and pour over them the thick parsley sauce already given.

Thick white stalks of asparagus are very attractive in appearance, but they do not possess as good a flavor as those which are smaller and green. Each stalk should be scraped with a dull knife and the dry lower end cut off. Then cut the bunches, which are salted water for from half to three-quarters of an hour, according to size. Have ready a number of slices of dry toast, dip each for an instant in the water in the kettle, then lay on a platter. Pour over a little of the sauce thinned with the asparagus water and lay on the asparagus bunches, cut and remove the stems and pour the remainder of the sauce over all.

Romaine is a variety of lettuce which is especially sweet and tender; the leaves are long and narrow, and the heads, like escarole, must be tied to bleach while growing. Wash it, let stand in cold water for a few moments, then dry on a cloth. Use the ordinary French dressing—half a teaspoonful of salt and a quarter of a teaspoonful of pepper dissolved in four tablespoonfuls of olive oil, and one teaspoonful of vinegar stirred in, to form a thin emulsion.

To make the dessert one must have the St. Hubert brand of iron, a set of which can be had for about 60 cents. For the batter separate the whites and yolks of two eggs. Beat the yolks, add a half cupful of cold water and a teaspoonful of vinegar, stir this into one cupful of sifted flour, add one tablespoonful of melted butter and a pinch of salt and beat hard. Stir in the golden brown and when taken out falls off when the handle of the iron is sharply tapped. The process is repeated until sufficient rossettes are made. After draining they are dusted with sugar. A little sweetened stiffly whipped cream spread over and topped with strawberries.

To Stupefy Arms. (Budapest Hungary) Cor. New York World.)

At last it has been discovered how to make a military omelette without breaking the eggs. It is done, war may be bloodless; ship's companies, battalions, whole armies, may be placed hors combat, but only temporarily. In the middle of the wildest charge squadrons of cavalry may be reduced from a state of heroic fury to beatific anaesthesia and may instantly be precipitated into regular formation, into peaceful slumber.

In a word, a Hungarian scientist, philanthropist, genius has invented a shell which, on bursting, liberates a gas warranted to stupefy all who breathe it without causing any permanent or serious effect.

When such a saporific shell bursts between decks on a battleship, the crew will promptly lie down to sleep, and awake, perhaps, to find themselves prisoners in a hostile port.

Let a number of such shells explode over a fortress and not the fortress, but the garrison, will fall into coma.

Scientifically speaking, it is entirely possible that this gas-charged shell will do all that its inventor claims. He is now in communication with the Japanese government, so it is not improbable that East Arthur and Vladivostok may be as quiet as the palace of the Sleeping Beauty. The inventor's Hungarian hatred of Russia, dating back to 1848, prevented him from approaching the czar, to whose pacific ideas such a human shell should strongly appeal.

Of course, such a shell would revolutionize warfare. The hospital corps would become the most important branch of the service, and would need be enormously increased in order that prostrated combatants could be removed from the field and restored to consciousness.

The next Hague convention would have to agree that all who were asphyxiated by this gas should consider themselves dead until the war ended.

And what would happen when opposing armies employed this wonderful shell? Each side would surely increase the charge of gas until some would be killed by an overdose of it, thus the shell's beneficent purpose would be defeated.

When Onions Are Odorous. (New York Times.)

How many times has every fat dweller entered his home only to cry out in disgust because the odor of the onion

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Will Cure Forever the Craving for Whiskey, Beer or Wine.

ORRINE will Restore any Drunkard to Manhood and Health. A Simple Home Treatment; Can be Given Secretly if Desired.

Cure Effected or Money Refunded.

Ask your druggist what he thinks of ORRINE; he will endorse our statements as truthful in every respect. If ORRINE fails to cure we will refund you every penny paid for it as cheerfully as we took it.

Mothers, wives and sisters, you cannot cure those who are afflicted with this most terrible of all diseases by your fervent prayers, or even red-wine teas, nor by your hope that they may stop drinking. It can be done only with ORRINE. You have the remedy—will you use it? If you desire to cure without the knowledge of the patient, buy ORRINE No. 1; if the patient desires to be cured of his own free will, buy ORRINE No. 2. Full directions found in each package. Price \$1 per box.

All Correspondence Confidential.

For free book—Treatise on Drunkenness and how to Cure it—write to THE ORRINE CO., INC., WASHINGTON, D. C., or call on

SMITH DRUG CO., Salt Lake City, Utah.

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I cure stricture without the knife or instrument by an application which acts directly on the part affected, dissolving the stricture completely. My treatment is painless and in no wise interferes with your business duties.

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You may be lacking in the power of manhood. If so, I will restore to you the snap, vim and vigor of vitality, the loss of which may be the result of indigestion, excess and unwholesome living.

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I successfully treat all Unnatural Weaknesses, Drains, Affected Parts, Nervous Debility, Piles, Prostatitis, Hydrocele, Rupture, Eczema, Blood and Skin Diseases, Kidney, Bladder and Prostatic Diseases.

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WILLIAM B. FREESTON, Vice President.
CHARLES BURTON, Cashier.
HENRY T. McWAIN, Asst. Cashier.

GENERAL BANKING BUSINESS

Accounts Solicited. Special attention to country trade. Correspondence invited.

TIME TABLE

San Pedro, Los Angeles & Salt Lake R. R. Co.

DEPART

From Oregon Short Line Depot, Salt Lake

For Provo, Lehi, Fairfield, Mercur, Nephi and Snydette 7:30 a. m.

For Garfield Beach, Tropic, Stockton, Mammoth, Burek and Silver City 8:00 a. m.

For Provo, American Fork, Mercur, and Calliente 8:30 a. m.

For Lehi, Juab, Milford, Frisco, Calliente and Intermediate points 8:35 a. m.

ARRIVE

From Provo, American Fork, Mercur, and Calliente 9:35 a. m.

From Provo, Lehi, Fairfield, Mercur, and Snydette 9:55 a. m.

From Silver City, Mammoth, Stockton, Tropic, and Garfield Beach 9:55 a. m.

*Daily.

Daily Pullman Buffet Sleeping Car Service between Salt Lake City and Milford, Mo., and Calliente, Mo.

Direct stage connection for all mining districts in southern Utah and Nevada.

City Ticket Office, 201 Main Street. Telephone 25.

E. W. GILLETTE, Gen. Pass. Agent.
J. L. MOORE, Commercial Agent.

Catch a Dollar on the Wing

And put it in one of our Home Savings Banks. We will make it work for you while you sleep. We pay 4 per cent on any amount, and you can bank with us by mail.

Utah Commercial and Savings Bank.

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MOSES THATCHER, Vice President.
E. S. YOUNG, Cashier.
E. S. HILLS, Assistant Cashier.

U. S. DEPOSITORY.

Deseret National Bank

Salt Lake City, Utah.

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SURPLUS \$250,000

Safety Deposit Boxes for Rent

NATIONAL BANK OF THE REPUBLIC

U. S. DEPOSITORY.

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Banking in all its branches transacted. Easy loans drawn on the principal cities of Europe.

INTEREST PAID ON TIME DEPOSITS.

McCORNICK & CO BANKERS.

SALT LAKE CITY, UTAH.

Notice.

NOTICE IS HEREBY GIVEN BY THE city council of Salt Lake City of the intention of such council to make the following described improvement, to-wit: Constructing a cement sidewalk six feet wide on the north side of Sixth South street from Sixth East street to Fifth East street, along the west side of Fifth East street from Sixth South street to Fifth South street, and on the south side of Fifth South street from Fifth East street to Fourth East street, in sidewalk district No. 22, and defray the cost and expense thereof, estimated at two thousand and one hundred two and 25/100 dollars, or one and 2/100 dollars per front or linear foot, by a local assessment upon the lots or pieces of ground within the following described district, being the district to be affected or benefited by said improvement, to-wit: On Sixth South street, all of lots 1 and 2, block 24; on Fifth East street, all of lots 1 and 2, block 2, plat "B," on Fifth South street, all of lots 5 and 8, the east 1/2 of lot 2, and the west 1/2 of lot 2, block 24, plat "B," Salt Lake City survey.

All protests and objections to the carrying out of such intention must be presented in writing to the city recorder on or before the 15th day of June, 1904, being the time set for said council when will hear and consider such protests and objections as may be made thereto. By order of the city council of Salt Lake City, Utah.

Dated April 15, 1904.

Sidewalk extension No. 64.

ELECTRIC LIGHTED TRAINS

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Time Table

OREGON SHORT LINE RAILROAD IN EFFECT NOV. 22, 1903

ARRIVE

From Ogden, Portland, Butte, San Francisco, Chicago, St. Louis, Omaha and Denver 8:30 a. m.

From Ogden and Intermediate points, Cache Valley and Inter-mediate points 11:55 a. m.

From Ogden, Chicago, St. Louis, Kansas City, Omaha, Denver and San Francisco 4:05 p. m.

From Ogden, Cache Valley, St. Anthony, San Francisco and Intermediate points 6:05 p. m.

DEPART

For Ogden, Omaha, Chicago, Denver, Kansas City and St. Louis 6:00 a. m.

For Ogden, Portland, St. Anthony, San Francisco and Intermediate points 10:26 a. m.

For Ogden, Omaha, Chicago, Denver, Kansas City, St. Louis and San Francisco 1:10 p. m.

For Ogden, Cache Valley, Denver, Kansas City, Omaha, St. Louis and San Francisco 5:45 p. m.

For Ogden, Cache Valley, Butte, Helena, Portland, San Fran-cisco and Intermediate points 11:45 p. m.

T. E. SCHUMACHER, Traffic Manager.
D. E. BURLEY, A. G. F. & T. A.
D. S. SPENCER, City ticket office, 301 Main street. Telephone 25.

TIME TABLE

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THE DENVER & RIO GRANDE AND THE RIO GRANDE WESTERN

CURRENT TIME TABLE

In Effect Nov. 22, 1903.

LEAVE SALT LAKE CITY.

No. 6 for Denver and East... 8:30 A.M.

No. 2 for Denver and East... 3:15 P.M.

No. 4 for Denver and East... 2:05 P.M.

No. 9 for Ogden and West... 10:50 P.M.

No. 10 for Bingham, Heber, Provo, and Marysville... 8:00 A.M.

No. 8 for Provo and Tropic... 5:30 P.M.

No. 3 for Ogden and West... 12:10 A.M.

No. 1 for Ogden and West... 1:45 P.M.

No. 5 for Ogden and West... 10:50 A.M.

No. 102 for Park City... 5:15 A.M.

ARRIVE SALT LAKE CITY.

No. 12 from Ogden and local points... 3:45 A.M.

No. 5 from Denver and East... 10:40 A.M.

No. 1 from Denver and East... 1:45 P.M.

No. 2 from Denver and East... 1:50 P.M.

No. 9 from Bingham, Heber, Provo and Marysville... 8:00 P.M.

No. 8 from Provo and Tropic... 5:30 P.M.

No. 3 from Ogden and West... 12:10 A.M.

No. 2 from Ogden and West... 1:45 P.M.

No. 5 from Ogden and West... 10:50 A.M.

No. 7 from Eureka and Provo... 10:30 A.M.

No. 101 from Park City... 5:15 P.M.

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