

Use Cottolene For Cooking!



It Cuts Down the Butter Bills

When you shorten or fry food with butter it is needless extravagance. Butter is too expensive for use anywhere but on your table. If butter were really better, would produce better results in cooking, you would be justified in using it, but it won't. *Cottolene* is fully the equal of butter for shortening; it is better for frying. It makes food rich, but not greasy, because it heats to a higher temperature than lard or butter and cooks so quickly that the fat has no chance to "soak in." *Cottolene* is more healthful than lard, and you need to use only two-thirds as much as you would of either butter or lard.

When you stop to consider that the price of *Cottolene* is no more than the price of lard, you can readily figure out what a saving its use in your kitchen means.

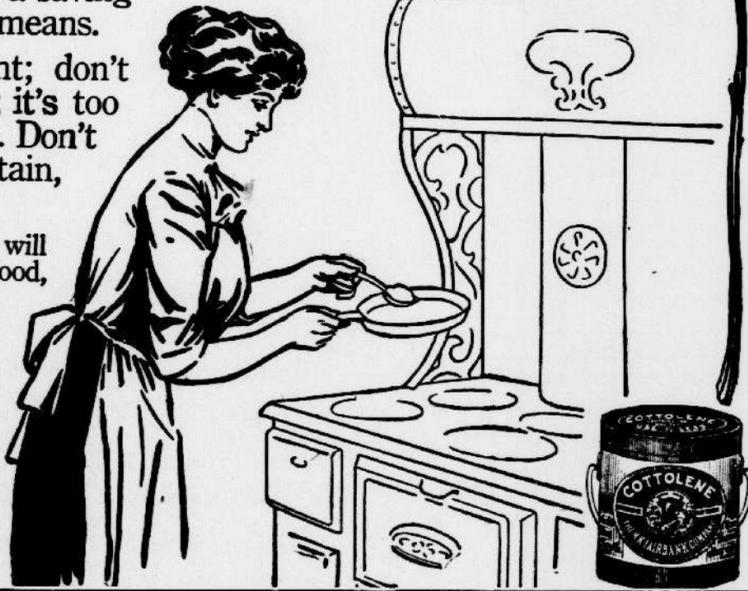
Don't be extravagant; don't use butter for cooking; it's too expensive and no better. Don't use lard; it's too uncertain, and greasy.

Do use *Cottolene*, and you will have better, more healthful food, and more money in your pocketbook.

Try this recipe:

GRIDDLE CAKES
 1 cup sifted flour ½ teaspoon salt
 1 egg 1 tablespoon melted *Cottolene*
 ½ teaspoon soda 1 teaspoon baking powder
 Sift together, the flour, salt, soda, baking powder, add beaten egg and *Cottolene*. Beat well, cook on griddle greased slightly with *Cottolene*.

Made only by
THE N. K. FAIRBANK COMPANY



MacLean and Hanford, in "Othello," at the Dauphine.
 N. O. Picayune, Dec. 3.
 Othello Mr. MacLean
 Iago Mr. Hanford
 Desdemona Miss Tyler
 Emilia Miss Drofna
 Cassio W. L. Thorne
 Duke of Venice Geo. C. Gunther
 Brabantio John Fay Palmer
 Gratiano William Bean
 Lodovico M. C. Stone
 Roderigo Hardie Meakin
 Montano William Caruthers
 Paulo Brandon Peters

Messenger Richard Garth
 Attendant on Desdemona
 Attendant on Desdemona
 Miss Frances Agnew
 Miss Farro
 Senators, Officers, Gentlemen, Peasants, etc.
 Sounding the very depths of emotion and revealing every phase and varying shade of human passion, R. D. MacLean presented an Othello at the Dauphine last night which will long live in the memory of a large audience as the finished work of a master.

Mr. MacLean reveals just what the mastery of the art of elocution can do by playing upon the varying phases of speech, and he reaches heights of power and splendor in expressing all the changes in the character of the Moor.
 Mr. MacLean is easily the resplendent star of an aggregation that is altogether excellent, and if his performance last night sets a standard for the week, New Orleans theatregoers have in store a Shakespeare feast that will be one of the season's events.

As a reader of Shakespearean lines Mr. MacLean ranks as one of the very best of the American stage has produced. His enunciation is clear and far-reaching, his articulation is perfect, and his inflection faultless. Although suffering from a slight cold last night, Mr. MacLean was equal to all the hard demands of a character to which Shakespeare gave the fullness of his marvelous genius, and he was an Othello whose completeness filled every desire of the most exacting and critical audience.

and played it well. The only little fault that could be found with Mr. Thorne was that at times he spoke too rapidly, and so lost some of the effect that might otherwise have been gained.
 Hardie Meakin, as Roderigo, was in the main very good, but in one or two places he overdoes the part of playing the coward. As a whole, though, the company might well class as an elistar aggregation, and the Dauphine should have few slack nights this week.

Y. Allison, pastor of the First Presbyterian Church, died at his home in East Broad street last night, aged sixty-six years. Dr. Allison is a native of Virginia, where he entered the ministry. After a long and useful career in Virginia and Tennessee he came to Louisiana fifteen years ago as pastor of the First Presbyterian Church of Baton Rouge. From there he came to Lake Charles, about twelve years ago.
 Dr. Allison was recognized as one of the most forceful men in the church in Louisiana. He took an active part in every movement for the city's good, and will be mourned by the entire city, as well as by his congregation. His widow and one daughter, Miss Margaret Allison, survive him.

Mr. MacLean is a native of New Orleans, and this makes his genius all the more gratifying.

Charles B. Hanford presented an Iago which vividly brought out all the devilish, monstrous evil of Shakespeare's most despicable character. Mr. Hanford is a great actor, a delineator of Shakespearean character of the most advanced school. He is careful and always consistent, slowly unfolding villainy after villainy to the tragic climax, in which five lives, including his own, are sacrificed.

Mr. Hanford is well known in New Orleans for splendid work in Shakespearean productions, but it remains for his Iago to bring out all the great power that he possesses and emphasize his right to be classed with America's foremost players.

The scene in the third act, where Iago, by his insinuations and lies, poisons the tranquil mind of the Moor against his pure wife, deeply stirred the audience. Mr. MacLean was so intensely human and Mr. Hanford so altogether fiendish that the very sublimity of tragedy was reached.

Miss Odette Tyler, as Desdemona, gave a most artistic and convincing presentation of a character that requires rare talent to correctly portray. She was sweet and gentle and loving, after the manner of sixteenth century ladies, and she never once stepped out of the part, but lived it each minute of every act.

Miss Marie Drofna gave what was perhaps the most scholarly presentation of the part of Emilia ever seen in this city. She was thorough in the work, and made the role a very big one, not so through the quantity of its lines, but by the manner in which the lines were read.

W. L. Thorne, an actor of finish and ability, played the part of Cassio,

The scenery is imposing and true to the time and place, and the costumes also strictly accord in every way with the play.
 At the Jefferson Tuesday, December 10.

DR. J. Y. ALLISON DIES.
 End Comes to Prominent Presbyterian Minister at Lake Charles.

Lake Charles, La., Dec. 2.—After an illness of several months, Dr. J.

Now is the time for purchasing your fruit cake ingredients. I have the full line. R. H. McFaddin, phone No. 64.
 Cypress Creek Lump Coal delivered promptly. Consumers', phone 550.

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Until the establishment of the French Market Mills and the perfecting of the new, air-tight, hermetically-sealed package, genuine French Market Coffee could be had nowhere else.

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WE import direct in original bags the famous Pan-American coffees, including the famous Blue Mountain Coffee of Jamaica, the choice of Guatemala, Caracas and Bogota.



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